

**The young woman's companion: or, frugal housewife. Containing the most approved methods of pickling, preserving, potting ... ; also the art of cookery ... instructions for marketing ... to which are added directions for letter writing, drawing, painting, &c.;**

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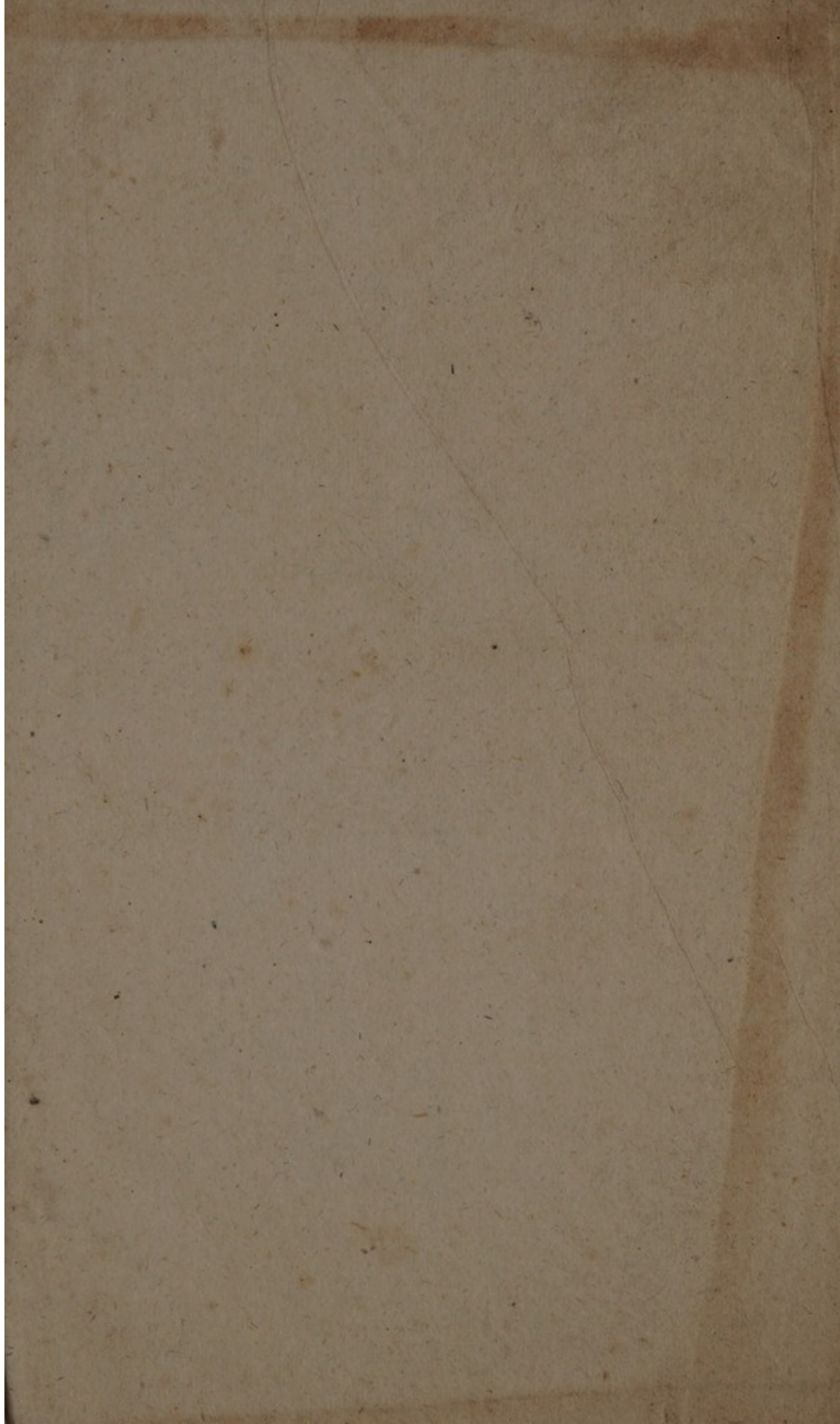
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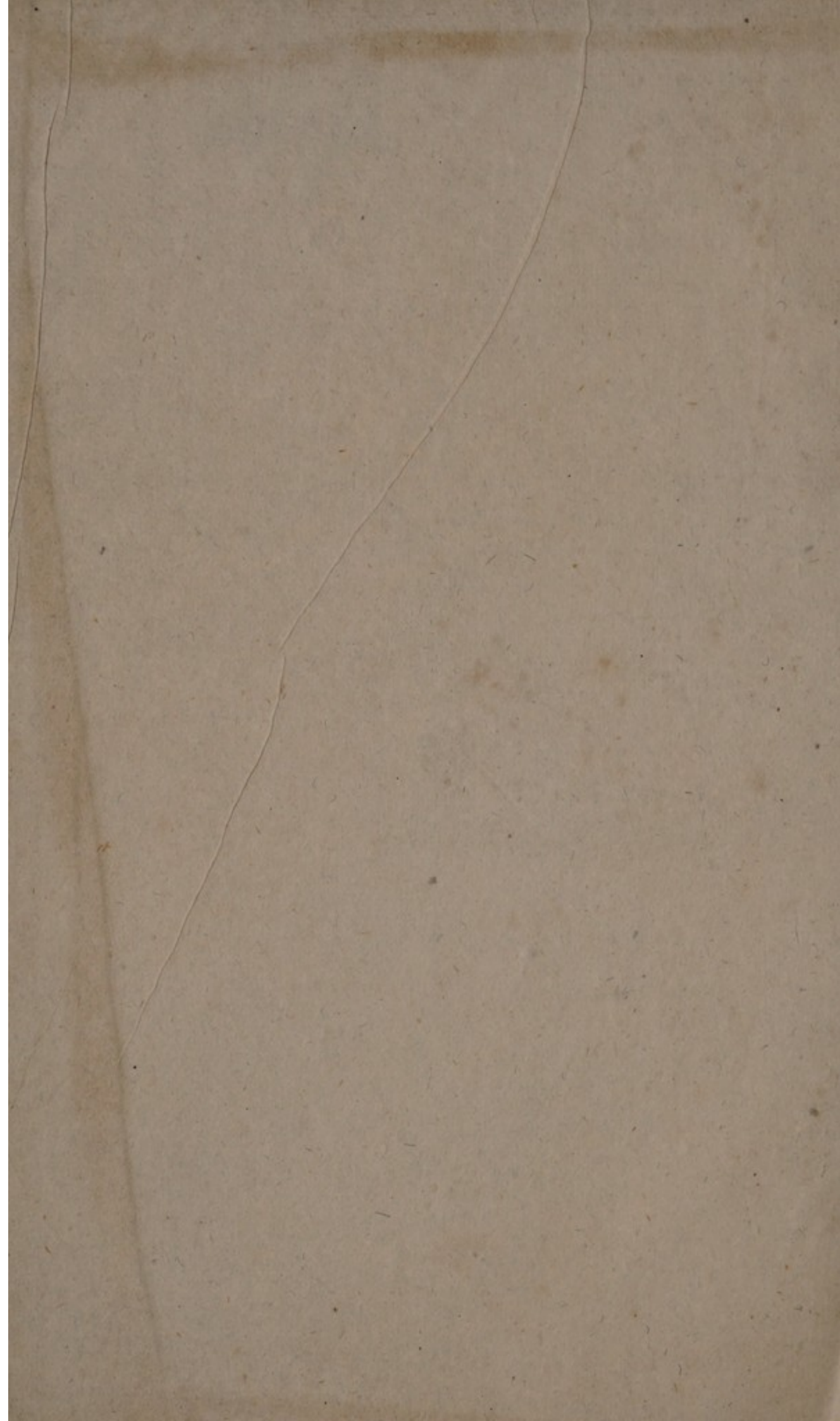




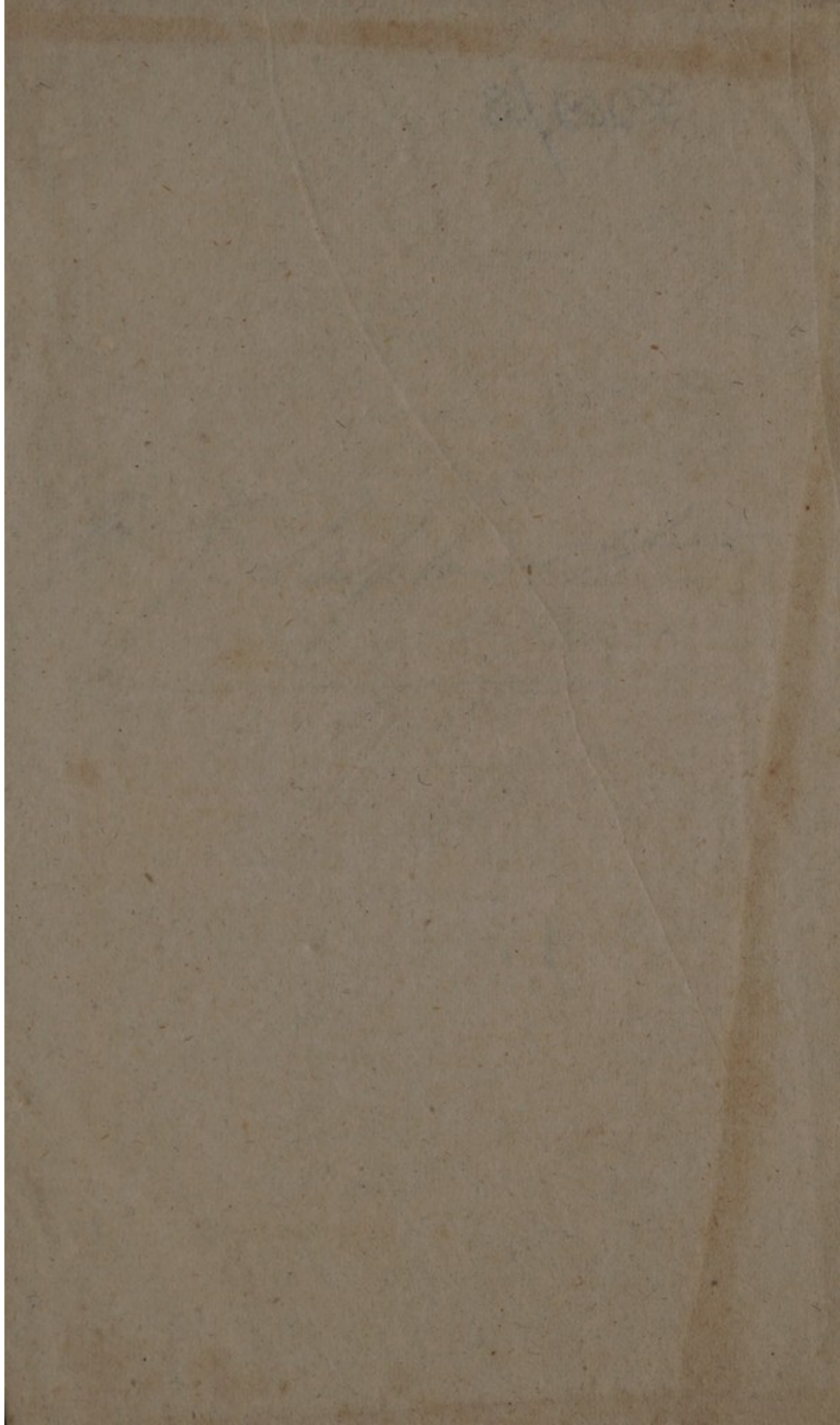
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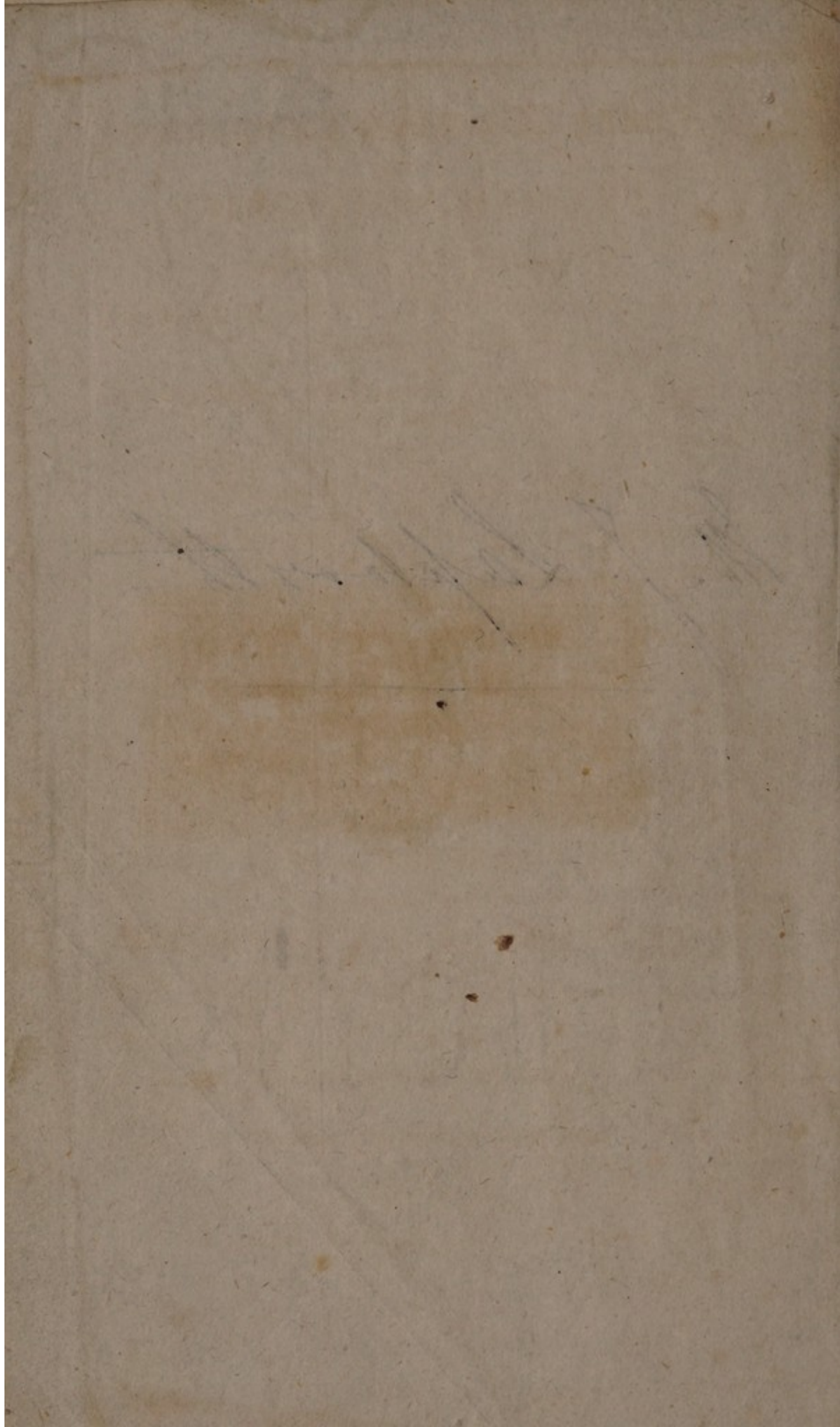


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M. J. Lapworth

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THE  
**Young Woman's Companion :**  
OR,  
**FRUGAL HOUSEWIFE.**

Containing the most approved Methods of

*PICKLING, PRESERVING, POTTING, COLLARING,  
CONFECTIONARY,*

Managing and Colouring Foreign Wines and Spirits, making English Wines,  
Compounds, &c. &c.

ALSO

**THE ART OF COOKERY,**

Containing Directions for dressing all kinds of Butcher's Meat, Poultry, Game,  
Fish, &c. &c. &c.

WITH

**THE COMPLETE ART OF CARVING,**

Illustrated and made plain by Engravings.

LIKEWISE

**INSTRUCTIONS FOR MARKETING.**

WITH THE THEORY OF

**Brewing Malt Liquor.**

TO WHICH ARE ADDED,

***DIRECTIONS FOR LETTER WRITING***

**DRAWING, PAINTING, &c.**

AND

**SEVERAL VALUABLE MISCELLANEOUS PIECES.**

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*Manchester :*

PRINTED BY RUSSELL AND ALLEN, DEANSGATE.

1813.





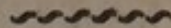
## ADVERTISEMENT.

*IN preparing the following work for the press, particular care has been taken to select such matter only as had an immediate tendency to cultivate the mind, relatively to the subjects treated of. For this reason, we have omitted Arithmetic, and all other unnecessary and useless tables and calculations. The selections made for precedents in letter writing, have been made from some of the most celebrated moral writers; and, although it has been found necessary to vary the stile, as well as the subjects, yet it is presumed that nothing has been inserted which could wound the feelings of young females, for whose instruction and edification this volume is principally designed.*



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# INTRODUCTION.

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## ON ECONOMY.

BY A VERY DISTINGUISHED LADY.

**E**CONOMY is so important a part of a woman's character, so necessary to her happiness, and so essential to her performing properly her duties of a wife and of a mother, that it ought to have the precedence of all other accomplishments, and take its rank next to the first duties of life. It is, moreover, an art as well as a virtue—and many well-meaning persons, from ignorance, or from inconsideration, are strangely deficient in it. Indeed it is too often wholly neglected in a young woman's education—and she is sent from her father's house to govern a family, without the least degree of that knowledge, which should qualify her for it: this is the source of much inconvenience; for though experience and attention may supply, by degrees, the want of instruction, yet this requires time—the family, in the mean time, may get into habits, which are very difficult to alter; and, what is worse, the husband's opinion of his wife's incapacity may be fixed too strongly to suffer him ever to think justly of her gradual im-



provements. I would therefore earnestly advise you to make use of every opportunity you can find, for the laying in some store of knowledge on this subject, before you are called into practice; by observing what passes before you—by consulting prudent and experienced mistresses of families—and by entering in a book a memorandum of every new piece of intelligence you acquire: you may afterwards compare these with more mature observations, and you can make additions and corrections as you see occasion.

Economy consists of so many branches, some of which descend to such minuteness, that it is impossible for me in writing to give you particular directions. The rude outlines may be perhaps described, and I shall be happy if I can furnish you with any hint that may hereafter be usefully applied.

The first and greatest point is to lay out your general plan of living in a just proportion to your fortune and rank; if these two will not coincide, the last must certainly give way; for, if you have right principles, you cannot fail of being wretched under the sense of the injustice as well as danger of spending beyond your income, and your distress will be continually increasing. No mortifications, which you can suffer from retrenching in your appearance, can be comparable to this unhappiness. If you would enjoy the real comforts of affluence, you should lay your plan considerably within your income; not for the pleasure of amassing wealth, though where there is a growing family, it is an absolute duty to lay by something every year—but to provide for contingencies, and to have the power



of indulging your choice in the disposal of the overplus—either in innocent pleasures, or to increase your funds for charity and generosity, which are in fact the true funds of pleasure. In some circumstances indeed, this would not be prudent; there are professions in which a man's success greatly depends on his making some figure where the bare suspicion of poverty would bring on the reality. If, by marriage, you should be placed in such a situation, it will be your duty to exert all your skill in the management of your income. Yet, even in this case, I would not strain to the utmost for appearance, but would choose my models among the most prudent and moderate of my own class; and be contented with slower advancements, for the sake of security and peace of mind.

A contrary conduct is the ruin of many; and, in general the wives of men in such professions might live in a more retired and frugal manner than they do, without any ill consequences, if they did not make the scheme of advancing the success of their husbands an excuse to themselves for the indulgence of their own vanity and ambition.

Perhaps it may be said, that the settling the general scheme of expences is seldom the wife's province, and that many men do not choose even to acquaint her with the real state of their affairs. Where this is the case, a woman can be answerable for no more than is intrusted to her. But I think it a very ill sign, for one or both of the parties, where there is such a want of openness in what equally concerns them.



As I trust you will deserve the confidence of your husband, so I hope you will be allowed free consultation with him on your mutual interests: and, I believe there are few men, who would not hearken to reason on their own affairs, when they saw a wife ready and desirous to give up her share of vanities and indulgencies, and only earnest to promote the common good of the family.

In order to settle your plan, it will be necessary to make a pretty exact calculation; and, if from this time, you accustom yourself to calculations in all the little expences entrusted to you, you will grow expert and ready at them, and be able to guess very nearly, where certainty cannot be attained. Many articles of expence are regular and fixed; these may be valued exactly; and, by consulting with experienced persons, you may calculate nearly the amount of others; any material article of consumption, in a family of any given number and circumstances, may be estimated pretty nearly. Your own expences of clothes and pocket-money should be settled and circumscribed, that you may be sure not to exceed the just proportion.

Regularity of payments and accounts is essential to Economy: your house-keeping should be settled at least once a week, and all the bills paid; all other tradesmen should be paid, at farthest once a year. Indeed I think it more advantageous to pay oftener; but if you make them trust you longer, they must either charge proportionably higher, or be losers by your custom. Numbers of them fail, every



year, from the cruel cause, of being obliged to give their customers so much longer credit than the dealers from whom they take their goods, will allow to them. If people of fortune considered this, they would not defer their payments, from mere negligence, as they often do, to the ruin of whole families.

You must endeavour to acquire skill in purchasing; in order to this, you should begin now to attend to the prices of things, and take every proper opportunity of learning the real value of every thing, as well as the marks whereby you are to distinguish the good from the bad.

In your table, as in your dress, and in all other things, I wish you to aim at propriety and neatness, or if your state demands it, elegance rather than superfluous figure. To go beyond your sphere, either in dress, or in the appearance of your table, indicates a greater fault in your character than to be too much within it. It is impossible to enter into the minutiae of the table; good sense and observation on the best models must form your taste, and a due regard to what you can afford must restrain it.

Ladies who are fond of needle-work, generally choose to consider that as a principal part of housewifery; and, though I cannot look upon it as of equal importance with the due regulation of a family, yet, in a middling rank, and with a moderate fortune, it is a necessary part of a woman's duty, and a considerable article of expence is saved by it. Many young ladies make almost every thing they wear; by which means they can make a gen-



teel figure at a small expence. This, in your station, is the most profitable and desirable kind of work; and, as much of it as you can do, consistently with a due attention to your health, to the improvement of your mind, and to the discharge of other duties, I should think highly commendable. But as I do not wish you to impose on the world by your appearance, I should be contented to see you worse dressed, rather than see your whole time employed in preparations for it, or any of those hours given to it, which are needful to make your body strong and active by exercise, or your mind rational by reading. Absolute idleness is inexcusable in a woman, because the needle is always at hand for those intervals in which she cannot be otherwise employed. If you are industrious, and if you keep good hours, you will find time for all your proper employments. Early rising, and a good disposition of time is essential to economy. The necessary orders, and examination into household affairs, should be dispatched, as soon in the day, and as private as possible, that they may not interrupt your husbands or guests, or break in upon conversation, or reading, in the remainder of the day. If you defer any thing that is necessary, you may be tempted by company, or unforeseen avocations, to forget, or to neglect it; hurry and irregularity will ensue, with expensive expedients to supply the defect.

There is in many people, and particularly in youth, a strange aversion to regularity—a desire to delay what ought to be done immediately, in order to do something else, which



might as well be done afterwards. Be assured it is of more consequence to you than you can conceive, to get the better of this idle procrastinating spirit, and to acquire habits of constancy and steadiness, even in the most trifling matters: without them there can be no regularity, or consistency of action or character—no dependence on your best intentions, which a sudden humour may tempt you to lay aside for a time, and which a thousand unforeseen accidents will afterwards render it more and more difficult to execute; no one can say what important consequences may follow a trivial neglect of this kind. For example, I have known one of these *procrastinators* disoblige, and gradually lose very valuable friends, by delaying to write to them so long, that having no good excuse to offer, she could not get courage enough to write at all, and dropped their correspondence entirely.

The neatness and order of your house and furniture is a part of Economy which will greatly affect your appearance and character, and to which you must yourself give attention, since it is not possible even for the rich and great to rely wholly on the care of servants, in such points, without their being often neglected. The more magnificently a house is furnished, the more one is disgusted with that air of confusion, which often prevails where attention is wanting in the owner. But, on the other hand, there is a kind of neatness, which gives a lady the air of a house-maid, and makes her excessively troublesome to every body, and particularly to her husband; in this, as in all



other branches of Economy, I wish you to avoid all parade and bustle. Those ladies who pique themselves on the particular excellence of neatness, are very apt to forget that the decent order of the house should be designed to promote the convenience and pleasure of those who are to be in it: and that, if it be converted into a cause of trouble and constraint, their husbands and guests would be happier without it. The love of fame, that universal passion, will sometimes shew itself on strangely insignificant subjects: and a person who acts for praise only, will always go beyond the mark in every thing. The best sign of a house being well governed is that nobody's attention is called to any of the little affairs of it, but all goes on so well of course that one is not led to make remarks upon any thing, nor to observe any extraordinary efforts that produce the general result of ease and elegance, which prevails throughout.

Domestic Economy, and the credit and happiness of a family, depend so much on the choice and proper regulations of servants, that it must be considered as an essential part both of prudence and duty. Those who keep a great number of them, have a heavy charge on their consciences, and ought to think themselves in some measure responsible for the morals and happiness of so many of their fellow-creatures, designed like themselves for immortality. Indeed the cares of domestic management are by no means lighter to persons of higher rank and fortune, if they perform their duty, than to those of retired station; it is with a family, as with a common-wealth, the more numerous



and luxurious it becomes, the more difficult it is to govern it properly—Though the great are placed above the little attentions and employments, to which a private gentlewoman must dedicate much of her time, they have a larger and more important sphere of action, in which, if they are indolent and neglectful, the whole government of their house and fortune must fall into irregularity. Whatever number of deputies they may employ to overlook their affairs, they must themselves overlook those deputies, and be ultimately answerable for the conduct of the whole. The characters of those servants who are entrusted with power over the rest, cannot be too nicely inquired into; and the mistress of the family must be ever watchful over their conduct—at the same time that she must carefully avoid every appearance of suspicion, which, whilst it wounds and injures a worthy servant, only excites the artifice and cunning of an unjust one.

None, who pretend to be friends of religion and virtue, should ever keep a domestic, however expert in business, whom they know to be guilty of immorality. How unbecoming a serious character it is, to say, of such a one, “He is a bad man, but a good servant!—What a preference does it shew of private convenience to the interests of society, which demand that vice should be constantly discountenanced, especially in every one’s own household; and, that the sober, honest, and industrious should be sure of finding encouragement and reward, in the houses of those who maintain respectable characters! Such persons should



be invariably strict and peremptory with regard to the behaviour of their servants, in every thing which concerns the general plan of domestic government—but should by no means be severe on small faults, since nothing so much weakens authority as frequent chiding. Whilst they require precise obedience to their rules, they must prove by their general conduct, that these rules are the effect not of humour, but of reason. It is wonderful that those, who are careful to conceal their ill temper from strangers, should be indifferent how peevish and even contemptibly capricious they appear before their servants, on whom their good name so much depends, and from whom they can hope for no real respect, when their weakness is so apparent. When once a servant can say—"I cannot do any thing to please my mistress to-day"—all authority is lost.

Those, who continually change their servants, and complain of perpetual ill-usage, have very good reason to believe that the fault is in themselves, and that they do not know how to govern. Few indeed possess the skill to unite authority with kindness, or are capable of that steady and uniformly reasonable conduct, which alone can maintain true dignity and command a willing and attentive obedience. Let us not forget that human nature is the same in all stations. If you can convince your servants, that you have a generous and considerate regard to their health, their interest, and their reasonable gratifications, that you impose no commands but what are fit and right, nor ever reprove but with justice and temper—Why should you ima-



gine that they will be insensible to the good they receive, or whence suppose them incapable of esteeming and prising such a mistress?—I could never, without indignation, hear it said that “servants have no gratitude”—as if the condition of servitude excluded the virtues of humanity!—The truth is, masters and mistresses have seldom any real claim to gratitude. They think highly of what they bestow, and little of what they receive; they consider only their own convenience, and seldom reflect upon the kind of life their servants pass with them; they do not ask themselves, whether it is such an one as is consistent with the preservation of their healths, their morals, their leisure for religious duties, or with a proper share of the enjoyments and comforts of life. The dissipated manners which now so generally prevail, perpetual absence from home, and attendance on assemblies or at public places, is, in all these respects, pernicious to the whole household—and to the men servants absolutely ruinous. Their only resource, in the tedious hour of waiting, whilst their masters and ladies are engaged in diversions, is to find out something of the same kind for themselves. Thus are they led into gaming, drinking, extravagance, and bad company—and thus by a natural progression, they become distrest and dishonest. That attachment and affiance, which ought to subsist between the dependant and his protector, are destroyed. The master looks on his attendants as thieves and traitors, whilst they consider him as one, whose money only gives him power over them—and, who uses that



power without the least regard to their welfare.

“The fool saith—I have no friends—I have  
“no thanks for all my good deeds, and they that  
“eat my bread speak evil of me.”—Thus foolishly do those complain, who choose their servants, as well as their friends, without discretion or who treat them in a manner that no worthy person will bear.

I have been often shocked at the want of politeness, by which masters and mistresses sometimes provoke impertinence from their servants; a gentleman, who would resent to death, an imputation of falsehood, from his equal, will not scruple, without proof, to accuse his servant of it, in the grossest terms. I have heard the most insolent contempt of the whole class, expressed at a table, whilst five or six of them attended behind the chairs, who, the company seemed to think, were without senses, without understanding, or the natural feelings of resentment; these are cruel injuries, and will be retorted in some way or other.

If you, my dear, live to be at the head of a family, I hope you will not only avoid all injurious treatment of your domestics, but behave to them with that courtesy and good-breeding which will heighten their respect as well as their affection. If, in your service, they have any hardship to endure, let them see that you are concerned for the necessity of imposing it. When they are sick, give them all the attention and every comfort in your power, with a free heart and kind countenance, “not blemishing  
“thy good deeds, not using uncomfortable



“ words, when thou givest any thing. Is not a  
“ word better than a gift?—but both are with a  
“ gracious man!—A fool will upbraid churlishly,  
“ and a gift of the envious consumeth the  
“ eyes.”

Whilst you thus endear yourself to all your servants, you must ever carefully avoid making a favourite of any; unjust distinctions and weak indulgences to one, will of course excite envy and hatred in the rest. Your favourite may establish whatever abuses she pleases: none will dare to complain against her, and you will be kept ignorant of her ill practices, but will feel the effects of them, by finding all your other servants uneasy in their places, and perhaps by being obliged continually to change them.

When they have spent a reasonable time in your service, and have behaved commendably, you ought to prefer them, if it is in your power, or to recommend them to a better provision. The hope of this keeps alive attention and gratitude, and is the support of industry. Like a parent, you should keep in view their establishment in some way, that may preserve their old age from indigence; and, to this end, you should endeavour to inspire them with care to lay up part of their gains, and constantly discourage in them all vanity in dress, and extravagance in idle expences. That you are bound to promote their eternal as well as temporal welfare, you cannot doubt, since, next to your children they are your nearest dependants. You ought therefore to instruct them as far as you are able, furnish them with good books suited to their capacity, and see that they attend the public



worship of God : and you must take care so to pass the Sabbath-day as to allow them time, on that day at least, for reading and reflection at home, as well as for attendance at church. Though this is a part of your religious duty, I mention it here, because it is also part of family management ; for the same reason, I shall here take occasion earnestly to recommend family prayers which are useful to all, but more particularly to servants—who being constantly employed, are led to the neglect of private prayer—and whose ignorance makes it very difficult for them to frame devotions for themselves, or to choose proper helps, amidst the numerous books of superstitious or enthusiastic nonsense, which are printed for that purpose.

The prudent distribution of your charitable gifts may not improperly be considered as a branch of Economy, since the great duty of almsgiving cannot be truly fulfilled without a diligent attention so to manage the sums you can spare as to produce the most real good to your fellow-creatures. Many are willing to give money, who will not bestow their time and consideration, and who, therefore, often hurt the community, when they mean to do good to individuals. The larger are your funds, the stronger is the call upon you to exert your industry and care in disposing of them properly. It seems impossible to give rules for this, as every case is attended with a variety of circumstances, which must all be considered. In general, charity is most useful, when it is appropriated to animate the industry of the young, to procure some ease and comforts to old age, and



to support in sickness those whose daily labour is their only maintenance in health. They, who are fallen into indigence, from circumstances of ease and plenty, and in whom education and habit have added a thousand wants to those of nature, must be considered with the tenderest sympathy, by every feeling heart. It is needless to say that to such the bare support of existence is scarcely a benefit—and that the delicacy and liberality of the manner, in which relief is here offered, can alone make it a real act of kindness. In great families, the waste of provisions sufficient for the support of many poor ones, is a shocking abuse of the gifts of Providence; nor should any lady think it beneath her to study the best management of it, and of employing the refuse of luxury in the relief of the poor—Even the smallest families may give some assistance in this way, if care is taken that nothing be wasted.

I am sensible, my dear child, that very little more can be gathered from what I have said on Economy, than the general importance of it, which cannot be too much impressed on your mind, since the natural turn of young people is to neglect and even despise it; not distinguishing it from parsimony and narrowness of spirit. But be assured, my dear, there can be no true generosity without it; and that the most enlarged and liberal mind will find itself not debased but ennobled by it. Nothing is more common than to see the same person, whose want of Economy is ruining his family, consumed with regret and vexation at the effects of his profusion; and by endeavouring to save in such trifles as will not



amount to twenty pounds in a year, that which he wastes by hundreds, incur the character and suffer the anxieties of a miser, together with the misfortunes of a prodigal. A rational plan of expence will save you from all these corroding cares, and will give you the full and liberal enjoyment of what you spend. An air of ease, of hospitality and frankness will reign in your house, which will make it pleasant to your friends and to yourself. "Better is a morsel of bread," where this is found, than the most elaborate entertainment, with that air of constraint and anxiety, which often betrays the grudging heart through all the disguises of civility.





THE  
YOUNG WOMAN'S COMPANION,

OR,

*Frugal Housewife.*

---

CHAP. I.

PICKLING.

**PICKLES** are essentially necessary to be kept in all houses, but particularly such as contain large families; nor will the prudent and judicious house-keeper be without them; and this for two reasons: first, to avoid the inconvenience of sending for them when wanted; and secondly, from being assured that they are done as they ought to be, that is, that they shall have their proper colour without that artifice which is likely to be prejudicial to those who use them. It is too common a practice to make use of brass utensils in order to give the pickles a fine green; but this pernicious custom is easily avoided by heating the liquor, and keeping it in a proper degree of warmth before you pour it on the articles to be pickled. It is usual to put pickles into earthen jars, but stone jars are by far the best, for though they are more expensive in the first purchase, they will be found much cheaper in the end; the earthen vessels are porous, and will consequently admit the air, and spoil the pickles, especially if they stand any length



of time; but this will not be the case with stone jars.—Remember, that when you take any pickle out of your jars, be sure never to do it with your fingers, as that will spoil the pickle; but always make use of a spoon, which you should keep entirely for that purpose.—Having mentioned these necessary and general observations relative to pickling, we shall now proceed to particulars; beginning with

*Mangoes.*

THE proper cucumbers to be used for this purpose are those of the largest sort, which must be taken from the vines before they are too ripe, or yellow at the ends. Cut a piece out of the side, and take out the seeds with an apple scraper or a tea-spoon. Then put them into very strong salt and water for eight or nine days, or till they are yellow. Stir them well two or three times every day, and put them into a pan with a large quantity of vine leaves both over and under them. Beat a little roach-allum very fine, and put it into the salt and water they came out of. Pour it on your cucumbers, and set them upon a very slow fire for four or five hours, till they are pretty green. Then take them out, and drain them in a hair sieve, and when they are cold put to them a little horse-radish, then mustard seed, two or three heads of garlic, a few pepper corns, a few green cucumbers sliced in small pieces, then horse-radish, and the same as before-mentioned till you have filled them. Then take the piece you cut out, and sew it on with a large needle and thread, and do all the rest in the same manner. Have ready the following pickle: To every gallon of vinegar put an ounce of mace, the same of cloves, two ounces of sliced ginger, the same of long pepper, Jamaica, pepper, three ounces of mustard-seed tied up in a bag, four ounces of garlic, and a stick of horse-radish cut in slices. Boil them five minutes in the vinegar, then pour it upon your pickles, tie them down close, and keep them for use.



*Gerkins.*

PUT a quantity of spring water into a large earthen pan, and to every gallon put two pounds of salt. Mix them well together and throw in two hundred gerkins. When they have been two hours in the salt and water, take them out, and put them to drain; and when they are thoroughly dry, put them into your jar. Take a gallon of the best white wine vinegar, and put it into a sauce-pan, with half an ounce of cloves and mace, an ounce of all-spice, the same quantity of mustard-seed, a stick of horse-radish cut in slices, six bay leaves, two or three races of ginger, a nutmeg cut in pieces, and a handful of salt. Boil up all together, and pour it over the gerkins. Cover them close down, and let them stand twenty-four hours. Then put them into your saucepan, and let them simmer over the fire till they are green; but be careful not to let them boil, as that will spoil them. Then put them into your jar, and cover them close down till they are cold. Then tie them over with a bladder and a piece of leather, and put them in a dry cold place.

*Cucumbers.*

FOR the purpose of pickling choose the smallest cucumbers you can get, and be careful they are as free from spots as possible. Put them into strong salt and water for nine or ten days, or till they are quite yellow, and stir them twice a day, at least, or they will grow soft. When they are perfectly yellow, pour the water from them, and cover them with plenty of vine leaves. Set your water over the fire, and when it boils, pour it upon them, and set them upon the hearth to keep warm. When the water is nearly cold, make it boiling hot again, and pour it upon them. Proceed in this manner till you perceive they are of a fine green, which they will be in four or five times. Be careful to keep them well covered with vine leaves, with a cloth and dish over the top, to keep in the steam, which will help to green them the sooner. When



they are greened, put them in a hair sieve to drain, and then make the following pickle for them: To every two quarts of white wine vinegar, put half an ounce of mace, or ten or twelve cloves, an ounce of ginger cut into slices, the same of black pepper, and a handful of salt. Boil them all together for five minutes, pour it hot upon your pickles, and tie them down with a bladder for use.

*Cucumbers in Slices.*

**TAKE** some large cucumbers before they are too ripe, slice them of the thickness of a crown piece, and put them into a pewter dish. To every dozen of cucumbers slice two large onions thin, and so on till you have filled your dish, or have got the quantity you intend to pickle; but remember to put a handful of salt between every row. Then cover them with another pewter dish, and let them stand twenty-four hours. Then put them into a cullender, and when they are thoroughly dry, 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 saucepan, and boil it with a little salt. Put to the cucumbers a little mace, a little whole pepper, a large race of ginger sliced, and then pour on them the boiling vinegar. Cover them close, and when they are cold, tie them down, and they will be ready for use in a few days.

*Walnuts.*

**THERE** are various methods of pickling walnuts, in order to have them of different colours, the number of which are four, namely, black, white, olive colour, and green; each of which we shall describe in their proper order.

To pickle walnuts *black*, you must gather them before the shell gets too hard, which may be known by running a pin into them, and always gather them when the sun is hot upon them. Put them into strong salt and water for nine days, and stir them twice a



day, observing to change the salt and water every three days. Then put them into a hair sieve, and let them stand in the air till they turn black. Put them into strong stone jars, and pour boiling vinegar over them; cover them up, and let them stand till they are cold. Then give the vinegar three more boilings, pour it each time on the walnuts, and let it stand till it is cold between every boiling. Then tie them down with paper and a bladder over them, and let them stand two months. When that time has elapsed, take them out of the vinegar, and make a pickle for them thus: To every two quarts of vinegar put half an ounce of mace, and the same of cloves; of black pepper, Jamaica pepper, long pepper, and ginger, an ounce each, and two ounces of common salt. Boil it ten minutes, then pour it hot on your walnuts, tie them close down, and cover them with paper and a bladder.

To pickle walnuts *white*, you must proceed thus:— Having procured a sufficient quantity of walnuts, of the largest size, and taken the before mentioned precaution that the shells are not too hard, pare them very thin till the white appears, and throw them into spring water and a handful of salt as you do them. Let them lay in that water six hours, and put a thin board upon them to keep them under the water. Then set a stew pan with some clean spring water on a charcoal fire. Take your nuts out of the water, put them into a stew-pan, and let them simmer four or five minutes, but be careful they do not boil. Then have ready a pan of spring water with a handful of salt in it, and stir it till the salt is melted; then take your nuts out of the stew-pan with a wooden ladle, or spoon, and put them into the cold water and salt.—Let them stand a quarter of an hour, with the board lying on them to keep them down as before, for if they are not kept under the liquor they will turn black. Then lay them on a cloth, and put them into your jar, with some blades of mace and nutmeg sliced thin. Mix your spice between your nuts, and pour



distilled vinegar over them. When your jar is properly filled with nuts pour mutton fat over them, tie them down close with a bladder and leather, and set them in a dry place.

Walnuts to be pickled of an *olive colour*, must be managed thus: Having gathered your walnuts with the same precautions as before directed, put them into strong ale alegar, and tie them down under a bladder and paper to keep out the air. Let them stand twelve months, then take them out of the alegar, and make for them a pickle of strong alegar. To every quart put half an ounce of Jamaica pepper, the same of long pepper, a quarter of an ounce of mace, the same of cloves, a head of garlic, and a little salt. Boil them all together five or six minutes, and then pour it upon your walnuts. As it gets cold, boil it again three times, and pour it upon them. Then tie them down with a bladder and paper over it; and if your alegar is good, they will keep several years without either turning colour or growing soft. You may make very good catchup of the alegar that comes from the walnuts, by adding a pound of anchovies, an ounce of cloves, the same of long and black pepper, a head of garlic, and half a pound of common salt, to every gallon of alegar. Boil it till it is half reduced, and skim it well. Then bottle it for use, and it will keep a great while.

To pickle walnuts *green*, proceed as follows; Make choice of the large double or French walnuts, gathered before the shells are hard. Wrap them singly in vine leaves, put a few vine leaves in the bottom of your jar, and nearly fill it with your walnuts. Take care they do not touch one another, and put a good many leaves over them. Then fill your jar with good alegar, cover them close that the air cannot get in, and let them stand for three weeks. Then pour the alegar from them, put fresh leaves at the bottom of another jar, take out your walnuts, and wrap them separately in fresh leaves as quick as possible you can. Put



them into your jar with a good many leaves over them, and fill it with white wine vinegar. Let them stand three weeks, pour off your vinegar, and wrap them up as before, with fresh leaves at the bottom and top of your jar. Take fresh white wine vinegar, put salt in it till it will bear an egg, and add to it mace, cloves, nutmeg, and garlick. Boil it about eight minutes, and then pour it on your walnuts. Tie them close with paper and a bladder, and set them by for use. Be careful to keep them covered, and when you take any out for use, if the whole should not be wanted, do not put those left again into the jar, for by that means the whole may be spoiled.

#### *Red Cabbage.*

**SLICE** your cabbage crossways, then put it on an earthen dish, and sprinkle a handful of salt over it. Cover it with another dish, and let it stand twenty-four hours. Then put it into a cullender to drain, and lay it into your jar. Take a sufficient quantity of white wine vinegar to cover it, a few cloves, a little mace, and all-spice. Put them in whole, with a little cochineal bruised fine. Then boil it up, and pour it either hot or cold upon your cabbage. If the former, let it stand till cold, and then tie it down for use.

#### *Onions.*

**TAKE** a sufficient number of the smallest onions you can get, and put them into salt and water for nine days, observing to change the water every day. Then put them into jars, and pour fresh boiling salt and water over them. Let them stand close covered till they are cold, then make some more salt and water, and pour it boiling hot upon them. When it is cold, put your onions into a hair sieve to drain, then put them into wide-mouthed bottles, and fill them up with distilled vinegar. Put into every bottle a slice or two of ginger, a blade of mace, a tea-spoonful of sweet oil, (which will keep the onions white) a bay-leaf, and as much salt as will lay on a six-



pence. Cork them well up, so that no air can get to them, and set them in a dry place.

*Samphire.*

TAKE what quantity of green samphire you think proper, put it into a clean pan, throw over it two or three handfuls of salt, and cover it with spring water. When it has lain twenty-four hours, put it into a clean saucepan, throw in a handful of salt, and cover it with good vinegar. Cover the pan close, set it over a slow fire, let it stand till it is just green and crisp, and then take it off at that moment; for, should it remain till it is soft, it will be totally spoiled. Put it into your pickling-pot, and cover it close. When it is quite cold, tie it down with a bladder and leather, and set it by for use.—Samphire may be preserved all the year by keeping it in very strong brine of salt and water, and, just before you want to use it, put it for a few minutes into some of the best vinegar.

*Kidney Beans.*

TAKE some young small beans, and put them into strong salt and water for three days, stirring them two or three times each day. Then put them into a pan, with vine leaves both under and over them, and pour on them the same water they came out of. Cover them close, and set them over a very slow fire till they are of a fine green. Then put them into a hair sieve to drain, and make a pickle for them of white wine vinegar, or fine ale-alegar. Boil it five or six minutes with a little mace, Jamaica pepper, and a race or two of ginger sliced. Then pour it hot upon the beans, and tie them down with a bladder and paper.

*Barberries.*

TAKE a quantity of barberries not over ripe, pick off the leaves and dead stalks, and put them into jars, with a large quantity of strong salt and water, and tie them down with a bladder. When you see a scum rise on the barberries, put them into fresh salt and water; but they need no vinegar, their own



natural sharpness being fully sufficient to preserve them. Cover them close, and set them by for use.

*Beet Roots.*

**BOIL** the roots till they are tender, and take off the skins, cut them in slices, gimp them in the shape of wheels, or what other form you please, and put them into a jar. Take as much vinegar as you think will cover them, and boil it with a little mace, a race of ginger sliced, and a few small pieces of horse-radish. Pour it hot upon the roots, and tie them down close.

*Radish Pods.*

**GATHER** your radish-pods when they are quite young, and put them into salt and water all night. The next day boil the salt and water they were laid in, pour it upon the pods, and cover your jar close to keep in the steam. When it is nearly cold, make it boiling hot, and pour it on again, and continue doing so till the pods are quite green. Then put them into a sieve to drain, and make a pickle for them of white wine vinegar, with a little mace, ginger, long pepper, and horse-radish. Pour it boiling hot upon your pods, and when it is almost cold, make your vinegar twice as hot as before, and pour it upon them. Tie them down with a bladder, and set them in a dry place.

*Cauliflowers.*

**TAKE** the whitest and closest cauliflowers you can get, break the flowers into bunches, and spread them on an earthen dish. Lay salt all over them, and let them stand for three days to draw out all the water. Then put them into jars, and pour boiling salt and water upon them. Let them stand all night, then drain them in a hair sieve, and put them into glass jars. Fill up your jars with distilled vinegar, and tie them close down.

*Artichoke Bottoms.*

**BOIL** your artichokes till you can pull off all the



leaves, and thoroughly clear the bottoms. Put them into salt and water for an hour, then take them out, and lay them on a cloth to drain. When they are dry, put them into large wide mouthed glasses, with a little mace and sliced nutmeg between, and fill them with distilled vinegar. Cover them with mutton fat melted, and tie them down with leather and a bladder.

*Nasturtiums.*

THE most proper time to gather these berries, is soon after the blossoms are gone off. Put them into cold salt and water, and change the water for three days successively. Make your pickle of white wine vinegar, mace, nutmeg sliced, shalots, peppercorns, salt, and horse radish. Make your pickle pretty strong, but do not boil it. When you have drained your berries, put them into a jar, pour the pickle to them, and tie them down close.

*Mushrooms.*

TAKE the smallest mushrooms you can get, put them into spring water, and rub them with a piece of new flannel dipped in salt. Throw them into cold water as you do them, which will make them keep their colour. Then put them into a saucepan, and throw a handful of salt over them. Cover them close, and set them over the fire four or five minutes, or till you find they are thoroughly hot, and the liquor is drawn out from them. Then lay them between two clean cloths till they are cold, put them into glass bottles, and fill them up with distilled vinegar. Put a blade or two of mace and a tea-spoonful of sweet oil in every bottle. Cork them up close, and set them in a cool place. If you have not any distilled vinegar, you may use white wine vinegar, or ale alegar will do; but it must be boiled with a little mace, salt, and a few slices of ginger; and it must stand till it is cold before you pour it on your mushrooms.



*Mushroom Catchup.*

TAKE a quantity of the full grown flaps of mushrooms, crush them well with your hands, and then strew a quantity of salt all over them. Let them stand all night, and the next day put them into stew-pans. Set them in a quick oven for twelve hours, and then strain them through a hair sieve. To every gallon of liquor put of cloves, Jamaica black-pepper, and ginger, one ounce each, and half a pound of common salt. Set it on a slow fire, and let it boil till half the liquor is wasted away. Then put it into a clean pot, and when it is quite cold, bottle it for use.

*Mushroom Powder.*

GET the largest and thickest buttons you can, peel them, and cut off the root end, but do not wash them. Spread them separately on pewter dishes, and set them in a slow oven to dry. Let the liquor dry up into the mushrooms, as that will make the powder much stronger, and let them continue in the oven till you find they will powder. Then beat them in a marble mortar, and sift them through a fine sieve, with a little chyan pepper and pounded mace. Bottle it quite clear, and keep it in a dry place.

*Walnut Catchup.*

PUT what quantity of walnuts you think proper into jars, cover them with cold strong ale alegal, and tie them close for twelve months. Then take out the walnuts from the alegal, and to every gallon of the liquor put two heads of garlick, half a pound of anchovies, a quart of red wine, and of mace, cloves, long, black, and Jamaica pepper, and ginger, an ounce each. Boil them all together till the liquor is reduced to half the quantity, and the next day bottle it for use.

*Another Method of making Walnut Cutchup.*

TAKE green walnuts before the shell is formed, and grind them in a crab mill, or pound them in a



marble mortar. Squeeze out the juice through a coarse cloth, and put to every gallon of juice a pound of anchovies, the same quantity of bay salt, four ounces of Jamaica pepper, two of long, and two of black pepper; of mace, cloves, and ginger, each an ounce, and a stick of horse-radish. Boil all together till reduced to half the quantity, and then put it into a pot. When it is cold, bottle it close, and in three months it will be fit for use.

*Indian Pickle, or Piccalillo.*

TAKE a cauliflower, a white cabbage, a few small cucumbers, radish-pods, kidney beans, and a little beet-root, or any other thing commonly pickled. Put them into a hair sieve, and throw a large handful of salt over them. Set them in the sun, or before the fire for three days to dry. When all the water is run out of them, put them in a large earthen pot in layers, and between every layer put a handful of brown mustard-seed. Then take as much ale alegar as you think will cover it, and to every four quarts of alegar put an ounce of turmeric. Boil them together, and put it hot upon your pickle.—Let it stand twelve days upon the hearth, or till the pickles are of a bright yellow colour, and most of the alegar sucked up. Then take two quarts of strong ale alegar, an ounce of mace, the same of white pepper, a quarter of an ounce of cloves, and the same of long pepper and nutmeg. Beat them all together, and boil them ten minutes in the alegar. Then pour it upon your pickles, with four ounces of peeled garlic. Tie it close down, and set it by for use.

*Asparagus.*

GET the largest asparagus you can, cut off the white ends, and wash the green ends in spring water. Then put them into a pan of clean water, and let them lie in it two or three hours. Put as much spring water into a stew-pan as will nearly fill it, and throw in a large handful of salt. Set it on the fire, and when it boils put in your glass, not tied up, but



loose, and not too many at a time, lest you break the heads. Just scald them, and no more; then take them out with a broad skimmer, and lay them on a cloth to cool. Make your pickle, with a gallon or more (according to the quantity of your asparagus) of white wine vinegar, and an ounce of bay salt. Boil it, and put your asparagus in your jar. To a gallon of pickle put two nutmegs, a quarter of an ounce of mace, and the same quantity of whole white pepper. Pour the pickle hot over the asparagus, and cover them with a linen cloth three or four times double; and when they have stood a week, boil the pickle again. Let them stand a week longer, then boil the pickle again, and put it on as hot as before. When they are cold, cover them close, tie them tight down, and keep them in a dry place.

*Parsley pickled Green.*

MAKE a strong salt and water that will bear an egg, and throw into it a large quantity of curled parsley. Let it stand a week, then take it out to drain, make a fresh salt and water as before, and let it stand another week. Then drain it well, put it into spring water, and change it three days successively. Then scald it in hard water till it becomes green, take it out, and drain it quite dry. Boil a quart of distilled vinegar a few minutes, with two or three blades of mace, a nutmeg sliced, and a shalot or two. When it is quite cold, pour it on your parsley, with two or three slices of horse-radish, and keep it for use.

*Elder Buds.*

GATHER your elder-buds when they are about the size of hop buds, put them into strong salt and water for nine days, and stir them two or three times a day. Then put them into a pan, cover them with vine leaves, and pour on them the water they came out of. Set them over a slow fire till they are quite green, and then make a pickle for them of alegar, a little mace, a few shalots, and some ginger sliced.



Boil them two or three minutes, and pour it upon your buds. Tie them down, and keep them in a dry place.

### *Peaches.*

**GATHER** your peaches when they are at the full growth, and just before the time of their turning ripe; and be sure they are not bruised. Take as much spring water as you think will cover them, and make it salt enough to bear an egg, for which purpose you must use an equal quantity of bay and common salt. Then lay in your peaches, and put a thin board over them to keep them under the water. When they have been three days in this state, take them out, wipe them very carefully with a fine soft cloth, and lay them in your jar. Then take as much white wine vinegar as will fill your jar, and to every gallon put one pint of the best well made mustard, two or three heads of garlic, a good deal of ginger sliced, and half an ounce of cloves, mace, and nutmeg. Mix your pickle well together, and pour it over your peaches. Tie them up close, and in two months they will be fit for use.

Nectarines and apricots must be pickled in the same manner.

### *Codlins.*

**GATHER** your codlins when they are about the size of a large walnut. Put them into a pan with a quantity of vine leaves at the bottom, and the same on the top. Set them over a very slow fire till you can peel the skin off, and then take them carefully up, and put them into a hair sieve. Peel them with a penknife, and put them into the same pot again, with the vine leaves and water as before. Cover them close, and set them over a slow fire till they are of a fine green. Then drain them through a hair sieve, and when they are cold, put them into distilled vinegar. Pour a little mutton fat on the top, and tie them down close with a bladder and paper.



*Golden Pippins.*

TAKE a number of the finest pippins you can procure, free from spots and bruises, put them into a preserving pan with cold spring water, and set them on a charcoal fire. Keep them stirring with a wooden spoon till they will peel, but do not let them boil. When you have peeled them put them into the water again, with a quarter of a pint of the best vinegar, and a quarter of an ounce of allum. Cover them close with a pewter dish, and set them over a charcoal fire again, but do not let them boil. Keep turning them now and then till they look green, then take them out, and lay them on a cloth to cool. When they are quite cold, put to them the following pickle: To every gallon of vinegar put two ounces of mustard-seed, two or three heads of garlic, a good deal of ginger sliced, half an ounce of cloves, mace, and nutmeg. Mix your pickle well together, pour it over your pippins, and cover them close.

*Grapes.*

LET your grapes be of their full growth, but not ripe. Cut them into small bunches fit for garnishing, and put them into a stone jar, with vine leaves between every layer of grapes. Then take spring water, as much as will cover them, and put into it a pound of bay salt, and as much white salt as will make it bear an egg. Dry your bay salt, and pound it before you put it in, and that will make it melt the sooner. Put it into a pot, and boil and skim it well; but take off only the black scum. When it has boiled a quarter of an hour, let it stand to cool and settle; and when it is almost cold pour the clear liquor on the grapes, lay vine leaves on the top, tie them down close with a linen cloth, and cover them with a dish. Let them stand twenty-four hours, then take them out, lay them on a cloth, cover them over with another, and lay them dry between the cloths. Then take two quarts of vinegar, a quart of spring-water, and a pound of coarse sugar. Let it boil a little, skim it very clean as



it boils, and let it stand till it is quite cold. Dry your jar with a cloth, put fresh vine leaves at the bottom and between every bunch of grapes, and on the top. Then pour the clear of the pickle on the grapes, fill your jar that the pickle may be above the grapes, and having tied a thin piece of board in a flannel, lay it on the top of the jar, to keep the grapes under the liquor. Tie them down with a bladder and leather, and when you want them for use, take them out with a wooden spoon. Be careful you tie them up again quite close, for should the air get in, they will be inevitably spoiled.

*Red Currants.*

TAKE a quantity of white wine vinegar, and to every quart put in half a pound of Lisbon-sugar. Then pick the worst of your currants, and put them into this liquor, but put the best of your currants into glasses. Then boil your pickle with the worst of your currants, and skim it very clean. Boil it till it looks a fine colour, and let it stand till it is cold. Then strain it through a cloth, wringing it to get all the colour you can from the currants. Let it stand to cool and settle, then pour it clear into the glasses in a little of the pickle, and when it is cold, cover it close with a bladder and leather. To every half pound of sugar put a quarter of a pound of white salt.

*Caveach, or pickled Mackarel.*

TAKE half a dozen fine large mackarel, and cut them into round pieces. Then take an ounce of beaten pepper, three large nutmegs, a little mace, and a handful of salt. Mix your salt and beaten spice together, then make two or three holes in each piece, and with your finger thrust your seasoning into the holes. Rub the pieces all over with the seasoning, fry them brown in oil, and let them stand till they are cold. Then put them into vinegar, and cover them with oil. If well covered, they will keep a considerable time, and are most delicious eating.



*Smelts.*

AT that time of the year when smelts are seasonably abundant, take a quarter of a peck of them, and wash, clean and gut them. Take half an ounce of pepper, the same quantity of nutmegs, a quarter of an ounce of mace, half an ounce of salt petre, and a quarter of a pound of common salt. Beat all very fine, and lay your smelts in rows in a jar. Between every layer of smelts strew the seasoning, with four or five bay-leaves. Then boil some red wine, and pour over them a sufficient quantity to cover them. Cover them with a plate, and when cold, stop them down close, and put them by for use. A few make a very pretty supper.

*Oysters.*

TAKE two hundred of the newest and best oysters you can get, and be careful to save the liquor in a pan as you open them. Cut off the black verge, saving the rest, and put them into their own liquor. Then put all the liquor and oysters into a kettle, boil them half an hour on a gentle fire, and do them very slowly, skimming them as the scum rises. Then take them off the fire, take out the oysters, and strain the liquor through a fine cloth. Then put in the oysters again, take out a pint of the liquor when hot, and put thereto three quarters of an ounce of mace, and half an ounce of cloves. Just give it one boil, then put it to the oysters, and stir up the spices well among them. Then put in about a spoonful of salt, three quarters of a pint of the best white wine vinegar, and a quarter of an ounce of whole pepper.—Let them stand till they are cold, and put the oysters, as many as you well can, into the barrel. Put in as much liquor as the barrel will hold, letting them settle awhile, and they will soon be fit to eat. Or you may put them in stone jars, cover them close with a bladder and leather, and be sure they are quite cold before you cover them up.

In like manner you may do cockles and muscles, with this difference only, that there is not any thing to



be pickled off cockles, and as they are small, the before mentioned ingredients will be sufficient for two quarts of muscles; but take great care to pick out the crabs under the tongues, and the little pus which grows at the roots. Both cockles and museles must be washed in several waters to cleanse them from grit. Put them into a stew-pan by themselves, cover them close, and when they open, pick them out of the shell, strain the liquor, and proceed as directed for oysters.

*Artificial Anchovies.*

THESE must be made in the following manner:—To a peck of sprats put two pounds of common salt, a quarter of a pound of bay salt, four of salt-petre, two ounces of prunella salt, and a small quantity of cochineal. Pound all in a mortar, put them into a stone pan, a row of sprats, then a layer of your compound, and so on alternately to the top. Press them hard down, cover them close, let them stand six months, and they will be fit for use. Remember that your sprats are as fresh as you can possibly get them, and that you neither wash or wipe them, but do them as they come out of the water.

*Ox Palates.*

WASH the palates well with salt and water, and put them into a pipkin with some clean salt and water. When they are ready to boil, skim them well, and put to them as much pepper, cloves and mace, as will give them a quick taste. When they are boiled tender, which will require four or five hours, peel them, and cut them into small pieces, and let them cool. Then make the pickle of an equal quantity of white wine vinegar. Boil the pickle, and put in the spices that were boiled in the palates. When both the pickle and palates are cold, lay your palates in a jar, and put to them a few bay-leaves, and a little fresh spice. Pour the pickle over them, cover them close, and keep them for use.



## CHAP. II.

## PRESERVING.

**SOME** general rules are necessary to be observed in this part of the Art of Confectionary, and which we shall previously notice, as well for the instruction, as reputation of those whose province it may be occasionally to use such articles. In the first place remember, that in making your syrups, the sugar is well pounded and dissolved before you set it on the fire, which will not only make the scum rise well, but cause the syrup to have its proper colour.

When you preserve cherries, damsons, or any other kind of stone fruit, cover them with mutton suet rendered, in order to keep out the air, which, if it penetrates will destroy them. All wet sweetmeats must be kept in a dry and cool place, as they will be subject to grow mouldy and damp, and too much heat will destroy their virtue. Dip writing paper into brandy, lay it close to the sweetmeats, cover them quite tight with paper, and they will keep for any length of time without receiving the least injury. Without these precautions, all art and endeavours will prove ineffectual.

*Apricots.*

**GATHER** your apricots before the stones become hard, put them into a pan of cold spring water with plenty of vine leaves; set them over a slow fire till they are quite yellow, then take them out, and rub them with a flannel and salt to take off the lint. Put them into the pan to the same water and leaves, cover them close, set them at a good distance from the fire till they are a fine light green, then take them carefully up, and pick out all the bad coloured and broken



ones. Boil the best gently two or three times in a thin syrup, and let them be quite cold each time before you boil them. When they look plump and clear, make a syrup of double refined sugar, but not too thick; give your apricots a gentle boil in it, and then put them into your pots or glasses. Dip paper in brandy, lay it over them, tie it close, and keep them in a dry place for use.

#### *Peaches.*

GET the largest peaches you can, but do not let them be too ripe. Rub off the lint with a cloth, and then rub them down the seam with a pin, skin deep, and cover them with French brandy. Tie a bladder over them, and let them stand a week. Then take them out, and make a strong syrup for them. Boil and skim it well, then put in your peaches, and boil them till they look clear; then take them out, and put them into pots or glasses. Mix the syrup with the brandy, and when it is cold, pour it on your peaches. Tie them so close down with a bladder, that no air can come to them, otherwise they will turn black, and be totally spoiled.

#### *Quinces.*

THESE may be preserved either whole, or in quarters, and must be done thus: Pare them very thin and round, put them into a saucepan, fill it with hard water, and lay the parings over the quinces to keep them down. Cover your saucepan close, that none of the steam may get out, set them over a slow fire till they are soft, and of a fine pink colour, and then let them stand till they are cold. Make a good syrup of double refined sugar, and boil and skim it well; then put in your quinces, let them boil ten minutes, take them off, and let them stand two or three hours. Then boil them till the syrup looks thick, and the quinces clear. Put them into deep jars, with the syrup, and cover them close with brandy-paper and leather.



*Barberries.*

TO preserve barberries for tarts, you must proceed thus: Pick the female branches clean from the stalk;—take their weight of loaf sugar, and put them into a jar. Set them in a kettle of boiling water till the sugar is melted, and the barberries quite soft, and then let them stand all night. The next day put them into a preserving pan, and boil them fifteen minutes, then put them into jars, tie them close, and set them by for use.

If you intend to preserve your barberries in bunches, you must proceed as follows: Having procured the finest female barberries, select all the largest branches, and then pick the rest from the stalks. Put them in as much water as will make a syrup for your bunches. Boil them till they are soft, then strain them through a sieve, and to every pint of the juice put a pound and a half of loaf sugar. Boil and skim it well, and to every pint of syrup put half a pound of barberries in bunches. Boil them till they look very fine and clear, then put them carefully into pots or glasses, and tie them down close with paper dipped in brandy.

*Pine Apples.*

THESE must be taken before they are ripe, and laid in strong salt and water for five days. Then put into the bottom of a large saucepan a handful of vine-leaves, and put in your pine apples. Fill your pan with vine leaves, and then pour in the salt and water they were laid in.—Cover it up close, set them over a slow fire, and let them stand till they are of a fine light green. Have ready a thin syrup, made of a quart of water, and a pound of double refined sugar. When it is almost cold, put it into a deep jar, and put in the pine apples with their tops on. Let them stand a week, and take care they are well covered with the syrup. When they have stood a week, boil your syrup again, and pour it carefully into your jar, lest you break the tops of your pine apples. Let it stand eight or ten weeks, and during that time give



the syrup two or three boilings to keep it from moulding. Let your syrup stand till it is near cold before you put it on; and when your pine apples look quite full and green, take them out of the syrup, and make a thick syrup of three pounds of double refined sugar, with as much water as will dissolve it. Boil and skim it well, put a few slices of white ginger into it, and when it is nearly cold, pour it upon your pine apples.—Tie them down close with a bladder, and they will keep many years without shrinking.

*Grapes.*

TAKE some close bunches (whether white or red is immaterial) not too ripe, and lay them in a jar. Put to them a quarter of a pound of sugar candy, and fill the jar with common brandy. Tie them up close with a bladder, and set them in a dry place.

*Morello Cherries.*

GATHER your cherries when they are full ripe, take off the stalks, and prick them with a pin. To every pound of cherries, put a pound and a half of loaf sugar. Beat part of your sugar, strew it over them, and let them stand all night. Dissolve the rest of your sugar in half a pint of the juice of currants, set it over a slow fire, and put in the cherries with the sugar, and give them a gentle scald. Then take them carefully out, boil your syrup till it is thick, pour it upon your cherries, and tie them down close.

*Green Codlins.*

GATHER them when they are about the size of a large walnut, with the stalks and a leaf or two on them. Put a handful of vine leaves into a pan of spring-water; then put a layer of codlins, then one of vine leaves, and so on till the pan is full. Cover it close to prevent the steam getting out, and set it on a slow fire. When you find them soft, take off the skins with a penknife, and then put them in the same water with the vine leaves, which must be quite cold, otherwise they will be apt to crack. Put in a



little roach allum, and set them over a very slow fire till they are green, which will be in three or four hours. Then take them out, and lay them on a sieve to drain. Make a good syrup, and give them a gentle boil once a day for three days. Then put them into small jars, cover them close with brandy paper, tie them down tight, and set them in a dry place. They will keep all the year.

#### *Golden Pippins.*

BOIL the rind of an orange very tender, and let it lay in water two or three days. Take a quart of golden pippins, pare, core, quarter, and boil them to a strong jelly, and run it through a jelly bag. Then take twelve of the largest pippins, pare them, and scrape out the cores. Put a pint of water into a stew-pan, with two pounds of loaf sugar. When it boils, skim it, and put in your pippins, with the orange rind in thin slices. Let them boil fast till the sugar is very thick, and will almost candy. Then put a pint of the pippin jelly, and boil them fast till the jelly is quite clear. Then squeeze in the juice of a lemon, give it a boil, and, with the orange peel, put them into pots or glasses, and cover them close.

#### *Green Gage Plumbs.*

GET the finest plumbs you can, gathered just before they are ripe. Put a layer of vine leaves at the bottom of your pan, then a layer of plumbs, and then vine leaves and plumbs alternately, till the pan is nearly filled. Then put in as much water as it will hold, set it over a slow fire, and when the plumbs are hot, and begin to crack, take them off, and pare off the skins very carefully, putting them into a sieve as you do them. Then lay them in the same water, with a layer of leaves between, as you did at first, and cover them so close that no steam can get out. Hang them at a great distance from the fire till they are green, which will take at least five or six hours. Then take them carefully up, lay them on a hair sieve to drain, make a good syrup, and give them a



gentle boil in it twice a-day for two days. Then take them out, put them into a fine clear syrup, and cover them close down with brandy paper.

*Oranges.*

TAKE what number of Seville oranges you think proper, cut a hole at the stalk end of each about the size of a six-pence, and scoop out the pulp quite clean. Tie them separately in pieces of muslin, and lay them in spring water for two days. Change the water twice every day, and then boil them in the muslin on a slow fire till they are quite tender. As the water wastes, put more hot water into the pan, and keep them covered. Weigh the oranges before you scoop them, and to every pound put two pounds of double refined sugar, and a pint of water. Boil the sugar and water, with the juice of the oranges, to a syrup, skim it well, let it stand till it is cold, then take the oranges out of the muslin, put them into the pan, and let them boil half an hour. If they are not quite clear, boil them once a-day for two or three days. Then pare and core some green pippins, and boil them till the water is strong of the apple; but do not stir them, and only put them down with the back of a spoon. Strain the water through a jelly bag till it is quite clear, and then to every pint of water put a pound of double refined sugar, and the juice of a lemon strained fine. Boil it up to a strong jelly, drain the oranges out of the syrup, and put them into glass jars, or pots the size of an orange, with the holes upwards. Pour the jelly over them, cover them with papers dipped in brandy, and tie them close down with a bladder. You may preserve lemons in the same manner.

*Raspberries.*

GATHER your raspberries on a dry day, when they are just turned red, with the stalks on about an inch long. Lay them singly on a dish, then beat and sift their weight of double refined sugar, and strew it over them. To every quart of raspberries take a quart of



red currant jelly juice, and put to it its weight of double refined sugar. Boil and skim it well, then put in your raspberries, and give them a scald. Take them off, and let them stand for two hours. Then set them on again, and make them a little hotter. Proceed in this manner two or three times till they look clear; but do not let them boil, as that will make the stalks come off. When they are tolerably cool, put them into jelly glasses with the stalks downwards. White raspberries must be preserved in the same manner, only observing, that instead of red, you use white currant juice.

#### *Strawberries.*

**GATHER** the finest scarlet strawberries you can, with the stalks on, before they are too ripe. Lay them separately on a china dish, then beat and sift twice their weight of double refined sugar, and strew it over them. Take a few ripe scarlet strawberries, crush them, and put them into a jar, with their weight of double refined sugar beat small. Cover them close, and let them stand in a kettle of boiling water till they are soft, and the syrup is extracted from them. Then strain them through a muslin rag into a preserving-pan, boil and skim it well, and when it is cold, put in your whole strawberries, and set them over the fire till they are milk-warm. Then take them off, and let them stand till they are quite cold. Set them on again, and make them a little hotter, and do so several times till they look clear; but do not let them boil, as that will bring off their stalks. When the strawberries are cold, put them into jelly glasses, with the stalks downwards, and fill up your glasses with the syrup. Put over them papers dipped in brandy, and tie them down close.

#### *Currants in Bunches.*

**STONE** them, and tie six or seven bunches together with a thread to a piece of split deal about four inches long. Put them into the preserving-pan with their weight of double refined sugar beaten and



finely sifted, and let them stand all night. Then take some pippins, pare, core, and boil them, and press them down with the back of a spoon, but do not stir them. When the water is strong of the apple, add to it the juice of a lemon, and then strain it through a jolly bag till it runs quite clear. To every pint of your liquor put a pound of double refined sugar, and boil it up to a strong jelly. Then put it to your currants, and boil them till they look clear. Cover them in the preserving pan with paper till they are almost cold, and then put the bunches of currants into your glasses, and fill them up with jelly. When they are cold, wet papers in brandy and lay over them; then put over them another paper, and tie them up close. This method must be pursued with either white or red currants.

To preserve currants for tarts, you must proceed thus: To every pound of currants take a pound of sugar. Put your sugar into a preserving pan, with as much juice of currants as will dissolve it. When it boils, skim it, put in your currants, and boil them till they are clear. Put them into a jar, lay brandy-paper over them, and tie them down close.

#### *Gooseberries.*

GET the largest green gooseberries you can, and pick off the black eye, but not the stalk. Set them over the fire in a pot of water to scald, but do not let them boil, as that will spoil them. When they are tender take them up, and put them into cold water. Then take a pound and a half of double refined sugar to a pound of gooseberries, and clarify the sugar with water, a pint to a pound of sugar. When your syrup is cold, put the gooseberries singly into your preserving pan, put the syrup to them, and set them on a gentle fire. Let them boil, but not so fast as to break them; and when they have boiled, and you perceive the sugar has entered them, take them off, cover them with white paper, and set them by all night. The next day, take them out of the syrup,



and boil the syrup till it begins to be ropy. Skim it, and put it to them again; set them on a slow fire, and let them simmer gently till you perceive the syrup will rope. Then take them off, set them by till they are cold, and cover them with brandy paper.

If you preserve red gooseberries, you must proceed thus: put a pound of loaf sugar into a preserving pan, with as much water as will dissolve it, and boil and skim it well. Then put in a quart of rough red gooseberries, and let them boil a little. Set them by till the next day, and then boil them till they look clear, and the syrup is thick. Then put them into pots, or glasses, and cover them with brandy-paper.

*Gooseberries in Imitation of Hops.*

**TAKE** the largest green walnut gooseberries you can get, and cut them at the stalk end into four quarters.—Leave them whole at the blossom end, take out all the seeds, and put five or six one in another. Take a needleful of strong thread, with a large knot at the end; run the needle through the bunch of gooseberries, tie a knot to fasten them together, and they will resemble hops. Put cold spring water into your pan, with a large handful of vine leaves at the bottom; then three or four layers of gooseberries, with plenty of vine leaves between every layer, and over the top of your pan. Cover it so that no steam can get out, and set them on a slow fire. Take them off as soon as they are scalding hot, and let them stand till they are cold. Then set them on again till they are of a good green, then take them off, and let them stand till they are quite cold. Put them into a sieve to drain, and make a thin syrup thus: To every pint of water put in a pound of common loaf sugar, and boil and skim it well. When it is about half cold, put in your gooseberries, let them stand till the next day, give them one boil a day for three days. Then make a syrup thus: To every pint of water put in a pound of fine sugar, a slice of ginger, and a lemon-peel cut length-ways very fine. Boil and skim



it well, give your gooseberries a boil in it, and when they are cold, put them into glasses or pots, lay brandy paper over them, and tie them up close.

*Damsons.*

PUT your damsons into a skillet over the fire, with as much water as will cover them. When they have boiled, and the liquor is pretty strong, strain it out and add to every pound of damsons wiped clean, a pound of single refined sugar. Put one-third of your sugar into the liquor, set it over the fire, and when it simmers put in the damsons. Let them have one good boil, then take them off, and cover them up close for half an hour. Then set them on again, and let them simmer over the fire after turning them. Then take them out, put them into a bason, strew all the sugar that was left on them, and pour the hot liquor over them. Cover them up, let them stand till the next day, and then boil them up again till they are enough. Then take them up, and put them in pots; boil the liquor till it jellies, and when it is almost cold, pour it on them. Cover them with paper, tie them close, and set them in a dry place.

*Walnuts.*

THERE are three different ways of preserving walnuts, namely, white, black, and green. To preserve them white, you must pare them till the white appears and nothing else. As you do them, throw them into salt and water, and let them lie there till your sugar is ready. Take three pounds of good loaf sugar, put it into your preserving pan, set it over a charcoal fire, and put as much water to it as will just wet the sugar. Let it boil, and have ready ten or twelve whites of eggs strained and beat up to a froth. Cover your sugar with the froth as it boils, and skim it. Then boil and skim it till it is as clear as crystal, and throw in your walnuts. Just give them a boil till they are tender, then take them out, and lay them in a dish to cool. When they are cold, put them into your preserving pot, and pour the sugar



as warm as milk over them. When they are quite cold tie them up.

In preserving walnuts black, you must proceed thus: Take those of the smaller kind, put them into salt and water, and change the water every day for nine days.—Then put them into a sieve, and let them stand in the air till they begin to turn black. Then put them into a jug, pour boiling water over them, and let them stand till the next day. Put them into a sieve to drain, stick a clove in each end of the walnuts, put them into a pan of boiling water and let them boil five minutes. Then take them up, make a thin syrup, and scald them in it three or four times a-day, till your walnuts are black and bright.—Then make a thick syrup with a few cloves, and a little ginger cut in slices. Skim it well, pour in your walnuts, boil them five or six minutes, and then put them into jars. Lay brandy-paper over them, and tie them down close with a bladder. The longer they are kept, the better they will eat, as time takes off their bitterness.

Green walnuts must be prepared by the following mode: Wipe them very dry, and lay them in salt and water for twenty-four hours. Then take them out, and wipe them very clean. Have ready a skillet of boiling water, throw them in, let them boil a minute, and then take them out. Lay them on a coarse cloth, and boil your sugar as directed for the white walnuts. Then just give them a scald in the sugar, take them up, and lay them to cool. Put them into your preserving pot, and proceed as directed for the preserving of white walnuts.

### *Cucumbers.*

**TAKE** the greenest cucumbers, and the most free from seeds you can get; some small to preserve whole, and others large to cut into pieces. Put them into strong salt and water in a straight mouthed jar, with a cabbage leaf to keep them down. Set them in a warm place till they are yellow, then wash them out,



and set them over the fire in fresh water, with a little salt, and a fresh cabbage leaf over them. Cover the pan very close, but take care they do not boil. If they are not of a fine green, change your water, and that will help them. Then cover them as before, and make them hot. When they become of a good green, take them off the fire, and let them stand till they are cold. Then cut the large ones into quarters, take out the seed and soft part, then put them into cold water, and let them stand two days; but change the water twice every day to take out the salt. Take a pound of single refined sugar, and half a pint of water; set it over the fire, and when you have skimmed clean, put in the rind of a lemon, and an ounce of ginger with the outside scraped off. When your syrup is pretty thick, take it off, and when cold, wipe the cucumbers dry, and put them in. Boil the syrup once in two or three days, for three weeks, and strengthen it, if necessary. When you put the syrup to your cucumbers, be sure that it is quite cold.—Cover them close, and set them in a dry place.

### CHAP. III.

## POTTING.

**I**N this mode of cookery, be sure to make it a rule that whatever article you do is well covered with clarified butter before you send it to the oven, tie it close with strong paper, and let it be well baked. When it comes from the oven, pick out every bit of skin you can, and drain away the gravy, otherwise the article potted will be apt to turn sour. Beat your seasoning very fine, and strew it on gradually. Before you put it into your pot, press it well, and before you put on your clarified butter, let it be perfectly cold.



## SECT. I.

## MEAT AND POULTRY.

*Venison.*

**RUB** your venison all over with red wine; season it with beaten mace, pepper, and salt; put it into an earthen dish, and pour over it half a pint of red wine, and a pound of butter, and then send it to the oven. If it be a shoulder, put a coarse paste over it, and let it lay in the oven all night. When it comes out, pick the meat clean from the bones, and beat it in a marble mortar, with the fat from your gravy. If you find it not sufficiently seasoned, add more, with clarified butter, and keep beating it till it becomes like a fine paste. Then press it hard down into your pots, pour clarified butter over it, and keep it in a dry place.

*Hares.*

**CASE** your hare, wash it thoroughly clean, then cut it up as you would do for eating, put it into a pot, and season it with pepper, salt, and mace. Put on it a pound of butter, tie it down close, and bake it in a bread oven. When it comes out, pick the meat clean from the bones, and pound it very fine in a mortar, with the fat from your gravy. Then put it close down in your pots, and pour over it clarified butter.

*Veal.*

**TAKE** part of a knuckle or fillet of veal that has been stewed; or bake it on purpose for potting; beat it to a paste with butter, salt, white pepper, and mace pounded. Press it down in pots, and pour over it clarified butter.

*Marble Veal.*

**BOIL**, skin, and cut a dried tongue as thin as possible, and beat it well with near a pound of butter, and a little beaten mace, till it is like a paste. Have



ready some veal stewed, and beat in the same manner. Then put some veal into potting pots, then some tongue in lumps over the veal. Do not lay on your tongue in any form, but let it be in lumps, and it will then cut like marble. Fill your pot close up with veal, press it very hard down, and pour clarified butter over it. Remember to keep it in a dry place, and when you send it to table, cut it into slices. Garnish it with parsley.

#### *Tongues.*

**TAKE** a fine neat's tongue, and rub it well over with an ounce of salt petre and four ounces of brown sugar, and let it lie two days. Then boil it till it is quite tender, and take off the skin and side bits. Cut the tongue in very thin slices, and beat it in a marble mortar, with a pound of clarified butter, and season it to your taste with pepper, salt, and mace. Beat all as fine as possible, then press it close down in small potting pots, and pour over them clarified butter.

#### *Geese and Fowls.*

**BOIL** a dried tongue till it is tender, then take a goose and a large fowl, and bone them. Take a quarter of an ounce of mace, the same quantity of olives, a large nutmeg, a quarter of an ounce of black pepper, and beat all well together; add to these a spoonful of salt, and rub the tongue and inside of the fowl well with them. Put the tongue into the fowl, then season the goose, and fill it with the fowl and tongue, and the goose will look as if it was whole. Lay it in a pan that will just hold it, melt fresh butter enough to cover it, send it to the oven, and bake it an hour and an half. Then take out the meat, drain the butter carefully from it, and lay it on a coarse cloth till it is cold. Then take off the hard fat from the gravy, and lay it before the fire to melt. Put your meat again into the pot, and pour your butter over it. If there is not enough, clarify more, and let the butter be an inch above the meat. It will keep a



great while, cut fine, and look beautiful ; and when you cut it let it be crossways. It makes a very pretty corner dish for dinner, or side dish for supper.

*Beef.*

TAKE half a pound of brown sugar, and an ounce of salt petre, and rub it into twelve pounds of beef. Let it lie twenty four hours ; then wash it clean, and dry it well with a cloth. Season it to your taste with pepper, salt, and mace, and cut it into five or six pieces. Put it into an earthen pot, with a pound of butter in lumps upon it, set it in a hot oven, and let it stand three hours, then take it out, cut off the hard outsides, and beat it in a mortar. Add to it a little more pepper, salt, and mace. Then oil a pound of butter in the gravy and fat that came from your beef, and put it in as you find necessary ; but beat the meat very fine. Then put it into your pot, press it close down, pour clarified butter over it, and keep it in a dry place.

Another method of potting beef, and which will greatly imitate venison, is this : Take a buttock of beef and cut the lean off it in pieces of about a pound weight each. To eight pounds of beef take four ounces of salt-petre, the same quantity of bay-salt, half a pound of white salt, and an ounce of sal-prunella. Beat all the salt very fine, mix them well together, and rub them into the beef. Then let it lie four days, turning it twice a-day. After that put it into a pan, and cover it with pump water, and a little of its own brine. Send it to the oven, and bake it till it is tender ; then drain it from the gravy, and take out all the skin and sinews. Pound the meat well in a mortar, lay it in a broad dish, and mix on it an ounce of cloves and mace, three quarters of an ounce of pepper, and a nutmeg, all beat very fine. Mix the whole well with the meat, and add a little clarified fresh butter to moisten it. Then press it down into pots very hard, set them at the mouth of the oven just to settle, and then cover them two inches thick



with clarified butter. When quite cold, cover the pots over with white paper tied close, and set them in a dry place. It will keep good a considerable time.

*Pigeons.*

PICK and draw your pigeons, cut off the pinions, wash them clean, and put them into a sieve to drain. Then dry them with a cloth, and season them with pepper and salt. Roll a lump of butter in chopped parsley, and put it into the pigeons. Sew up the vents, then put them into a pot with butter over them, tie them down, and set them in a moderately heated oven. When they come out, put them into your pots, and pour clarified butter over them.

*Woodcocks.*

TAKE six woodcocks, pluck them, and draw out the train. Skewer their bills through their thighs, put their legs through each other, and their feet upon their breasts. Season them with three or four blades of mace, and a little pepper and salt. Then put them into a deep pot, with a pound of butter over them, and tie a strong paper over them. Bake them in a moderate oven, and when they are enough, lay them on a dish to drain the gravy from them. Then put them into potting-pots; take all the clear butter, from your gravy, and put it upon them. Fill up your pots with clarified butter. Keep them in a dry place for use. Snipes must be done in the same manner.

*Moor Game.*

WHEN you have picked and drawn your game, wipe them clean with a cloth, and season them well with pepper, salt and mace. Put one leg through the other, and roast them till they are of a good brown. When they are cold, put them into your pots, and pour over them clarified butter; but let their heads be seen above it. Put them in a dry place, and they will keep a great while.

*Small Birds.*

HAVING picked and gutted your birds, dry them



well with a cloth, and season them with pepper, salt, and mace. Then put them into a pot with butter, tie your pot down with paper, and bake them in a moderate oven. When they come out, drain the gravy from them, and put them into your pots. Pour clarified butter over them, and cover them close.

## SECT. II.

## FISH.

**TAKE** a large eel, and when you have skinned, washed clean, and thoroughly dried it with a cloth, cut it into pieces about four inches long. Season them with a little beaten mace, and nutmeg, pepper, salt, and a little sal-prunella beat fine. Lay them in a pan, and pour as much clarified butter over them as will cover them. Bake them half an hour in a quick oven; but the size of your eels must be the general rule to determine what time they will take baking. Take them out with a fork, and lay them on a coarse cloth to drain. When they are quite cold, season them again with the like seasoning, and lay them close in the pot. Then take off the butter they were baked in clear from the gravy of the fish, and set it in a dish before the fire. When it is melted, pour the butter over them, and put them by for use. You may bone your eels, if you choose it; but in that case you must put in no sal-prunella.

*Lampreys.*

**WHEN** you have taken off the skins, cleanse them with salt, and then wipe them quite dry. Beat some black pepper, mace, and cloves, mix with them some salt, and season your fish with it. Then lay them in a pan, and cover them with clarified butter. Bake them an hour, then season them again, and treat them in the same manner as before directed for eels.



*Smelts.*

**TAKE** out the guts, and then season them with salt, pounded mace, and pepper, put them into a pan, with butter on the top, and put them in a very slack oven. When they are done, and nearly cold, take them out, and lay them on a cloth. Then put them into pots, take off the butter from the gravy, clarify it with more, pour it on them, tie them down close, and set them by for use.

*Pike.*

**WHEN** you have well scaled your fish, cut off the head, split it down the back, and take out the bone. Then strew over the inside some bay-salt and pepper, roll it up, and lay it in your pot. Cover it close, and let it bake an hour. Then take it out, and lay it on a coarse cloth to drain. When it is cold, put it into your pot, and cover it with clarified butter.

*Salmon.*

**TAKE** a large piece of fresh salmon, scale it, and wipe it clean. Then season it with Jamaica pepper, black pepper, mace and cloves, beat fine, and mixed with salt, and a little sal-prunella: then pour clarified butter over it, and bake it well. When it is done take it out carefully, and lay it on a cloth to drain. As soon as it is quite cold, season it again, lay it close in your pot, and cover it with clarified butter.—Or you may pot it in this manner:

Scale and clean a whole salmon, slit it down the back, dry it well, and cut it as near the shape of your pot as you can. Then take two nutmegs, an ounce of mace and cloves beaten, half an ounce of white pepper, and an ounce of salt. Then take out all the bones, cut off the tail and the head below the fins. Season the scaly side first, and lay that at the bottom of the pot; then rub the seasoning on the other side, cover it with a dish, and let it stand all night. It must be put double, and the scaly sides top and bottom. Put some butter at the bottom and top, and cover the pot with some stiff coarse paste. If it is a



large fish, it will require three hours baking: but if a small one, two hours will be sufficient. When it comes out of the oven, let it stand half an hour; then uncover it, raise it up at one end, that the gravy may run out, and put a trencher and weight on it effectually to answer this purpose. When the butter is cold, take it out clear from the gravy, add more butter to it, and put it in a pan before the fire. When it is melted, pour it over the salmon, and as soon as it is cold, paper it up, put it in a dry place, and it will keep a considerable time. Carp, tench, trout, and several other sorts of fish, may be potted in the same manner.

### *Lobster.*

**BOIL** a live lobster in salt and water, and stick a skewer in the vent to prevent the water getting in. As soon as it is cold, take out all the flesh, beat it fine in a mortar, and season it with beaten mace, grated nutmeg, pepper, and salt. Mix all together, melt a piece of butter the size of a walnut, and mix it with a lobster as you beat it. When it is beat to a paste, put it into your pot, and press it down as close and hard as you can. Then set some butter in a deep broad pan before the fire, and when it is all melted, take off the scum at the top, if any, and pour the clear butter over the fish as thick as a crown-piece. The whey and churn-milk will settle at the bottom of the pan; but take care that none of that goes in, and always let your butter be very good, or you will spoil all. If you choose it, you may put in the meat whole, with the body mixed among it, lay them as close together as you can, and pouring the butter over them.

### *Shrimps.*

**AFTER** you have boiled your shrimps, season them well with pepper, salt, and a little pounded cloves. Put them close into a pot, set them a few minutes into a slack oven, and then pour over them clarified butter.



*Herrings.*

CUT off the heads of your herrings, and put them into an earthen pot. Lay them close, and between every layer of herrings strew some salt, but not too much. Put in cloves, mace, whole pepper, and a nutmeg cut in pieces. Fill up the pot with vinegar, water, and a quarter of a pint of white wine. Cover it with brown paper, tie it down close, and bake them in an oven with brown bread. As soon as they are cold, put them into your pots, tie them close with paper, and set them by for use.

*Chars.*

AFTER having cleansed your fish, cut off the fins, tails, and heads, and then lay them in rows in a long baking-pan, having first seasoned them with pepper, salt, and mace. Send them to the oven, and when they are done, let them stand till they are cold, then lay them in your pots, and cover them with clarified butter. This fish is greatly admired, and is peculiar to the lakes in Westmoreland.

## CHAP. IV.

## COLLARING.

ONE very material thing to be generally and indispensably observed in the business of collaring any kind of meat is, that you will roll it up well, and bind it as tight as possible, otherwise when it is cut, it will break in pieces, and its beauty be entirely lost. Be careful that you boil it enough, but not too much, and let it be quite cold before you put it into the pickle. After it has lain all night in the pickle, take off the binding, put it into a dish, and when it is cut the skin will look clear, and the meat have its proper solidity.



*Venison.*

**BONE** a side of venison, take away all the sinews, and cut it into square collars of what size you please. It will make two or three collars. Lard it with fat clear bacon, and cut your lards as big as the top of your finger, and three or four inches long. Season your venison with pepper, salt, cloves, and nutmeg. Roll up your collars, and tie them close with coarse tape; then put them into deep pots, with seasonings at the bottoms, some fresh butter, and three or four bay-leaves. Put the rest of the seasoning and butter on the top, and over that some beef suet, finely shred and beaten. Then cover up your pots with coarse paste, and bake them four or five hours. After that, take them out of the oven, and let them stand a little; take out your venison, and let it drain well from the gravy; add more butter to the fat, and set it over a gentle fire to clarify. Then take it off, let it stand a little, and skim it well. Make your pots clean, or have pots ready fit for each collar. Put a little seasoning, and some of your clarified butter, at the bottom; then put in your venison, and fill up your pot with clarified butter, and be sure that your butter be an inch above the meat. When it is thoroughly cold, tie it down with double paper, and lay a tile on the top. They will keep six or eight months; and you may, when you use a pot, put it for a minute into boiling water, and it will come out whole. Let it stand till it is cold, stick it round with bay-leaves, and a sprig at the top, and serve it up.

*Breast of Veal.*

**BONE** your veal, and beat it a little. Rub it over with the yolk of an egg, and strow on it a little beaten mace, nutmeg, pepper, and salt; a large handful of parsley chopped small, with a few sprigs of sweet marjoram, a little lemon peel shred fine, and an anchovy chopped small, and mixed with a few crumbs of bread. Roll it up very tight, bind it hard with a fillet, and wrap it in a clean cloth. Boil it



two hours and a half in soft water, and when it is enough, hang it up by one end, and make a pickle for it, consisting of a pint of salt and water, with half a pint of vinegar. Before you send it to table, cut off a slice at each of the ends. Garnish with pickles and parsley.

*Breast of Mutton.*

PARE off the skin of a breast of mutton, and with a sharp knife nicely take out all the bones, but be careful you do not cut through the meat. Pick all the fat and meat off the bones, then grate some nutmeg all over the inside of the mutton, a very little beaten mace, a little pepper and salt, a few sweet-herbs shred small, a few crumbs of bread, and the bits of fat picked off the bones. Roll it up tight, stick a skewer in to hold it together, but do it in such a manner that the collar may stand upright in the dish. Tie a packthread across it to hold it together, spit it, then roll the caul of a breast of veal all round it, and roast it. When it has been about an hour at the fire, take off the caul, dredge it with flour, baste it well with fresh butter, and let it be of a fine brown. It will require, on the whole, an hour and a quarter roasting. For sauce take some gravy beef, cut and hack it well, then flour it, and fry it a little brown. Pour into your stew pan some boiling water, stir it well together, and then fill your pan half full of water. Put in an onion, a bunch of sweet-herbs, a little crust of bread toasted, two or three blades of mace, four cloves, some whole pepper, and the bones of the mutton. Cover it close, and let it stew till it is quite rich and thick. Then strain it, boil it up with some truffles and morels, a few mushrooms, a spoonful of catchup, and (if you have them) two or three bottoms of artichokes. Put just salt enough to season the gravy, take the packthread off the mutton, and set it upright in the dish. Cut the sweetbread into four pieces, and boil it of a fine brown, and have ready a few forcemeat balls fried. Lay these round



your dish, and pour in the sauce. Garnish with sliced lemon.

### *Beef.*

**TAKE** a piece of thin flank of beef, and bone it; cut off the skin, and salt it with two ounces of salt-petre, two ounces of sal-prunella, the same quantity of bay-salt, half a pound of coarse sugar, and two pounds of common salt. Beat the hard salts very fine and mix all together. Turn it every day, and rub it well with the brine for eight days; then take it out, wash it, and wipe it dry. Take a quarter of an ounce of cloves, a quarter of an ounce of mace, twelve corns of all-spice, and a nutmeg beat very fine, with a spoonful of beaten pepper, a large quantity of chopped parsley, and some sweet herbs shred fine. Sprinkle this mixture on the beef, and roll it up very tight; put a coarse cloth round it, and tie it very tight with beggar's tape. Boil it in a copper of water, and if it is a large collar, it will take six hours boiling, but a small one will be done in five. When it is done, take it out, and put it into a press; but if you have not that convenience, put it between two boards, with a weight on the uppermost, and let it remain in that state till it is thoroughly cold. Then take it out of the cloth, cut it into thin slices, lay them on a dish, and serve them to table. Garnish your dish with raw parsley.

### *Calf's Head.*

**TAKE** a calf's head with the skin on, scald off the hair, take out all the bones carefully from the neck, and lay it some time in warm milk to make it look white. Boil the tongue, peel it, cut that and the palate into thin slices, and put them and the eyes into the middle of the head. Take some pepper, salt, cloves, and mace, and beat them fine; and add to them some grated nutmeg, scalded parsley, thyme, savoury, and sweet marjoram cut very small. Beat up the yolks of three or four eggs, spread them over the head, and then strew on the seasoning. Roll it up



very tight, tie it round with tape, and boil it gently for three hours in as much water as will cover it. When you take it out, season the pickle with salt, pepper, and spice, and add to it a pint of white wine vinegar. When it is cold put in the collar, and cut it in handsome slices when you send it to table.

### *Pigs.*

**BONE** your pig, and then rub it all over with pepper and salt beaten fine, a few sage leaves, and a few herbs chopped small. Roll it up tight, and bind it with a fillet. Fill your boiler with soft water, put in a bunch of sweet herbs, a few pepper corns, a blade or two of mace, eight or ten cloves, a handful of salt, and a pint of vinegar. When it boils, put in your pig, and let it boil till it is tender. Then take it up, and, when it is almost cold, bind it over again, put it into an earthen pot, and pour the liquor your pig was boiled in upon it. Be careful to cover it close down after you cut any for use.

### *Eels.*

**WHEN** you have thoroughly cleansed your eel, cut off the head, tail, and fins, and take out the bones. Lay it flat on the back, and then grate over it a small nutmeg, with two or three blades of mace beat fine and a little pepper and salt, and strew on these a handful of parsley shred fine, with a few sage leaves chopped small. Roll it up tight in a cloth, and bind it tight. If it is of a middle size, boil it in salt and water three quarters of an hour, and hang it up all night to drain. Add to the pickle a pint of vinegar, a few pepper corns, and a sprig of sweet marjoram; boil it ten minutes, and let it stand till the next day. Then take off the cloth, and put your eels into the pickles. When you send them to table, lay them either whole in the plate, or cut them in slices. Garnish with green parsley. Lampreys may be done in the same manner.



*Mackarel.*

**GUT** your mackarel, and slit them down the belly : cut off their heads, take out the bones, and be careful not to cut them in holes. Then lay them flat upon their backs, season them with mace, nutmeg, pepper, and salt, and a handful of parsley shred fine ; strew it over them, roll them tight, and tie them well separately in cloths. Boil them gently twenty minutes in vinegar, salt, and water ; then take them out, put them into a pot, and pour the liquor on them, or the cloth will stick to the fish. Take the cloth off the fish the next day, put a little more vinegar to the pickle, and keep them for use. When you send them to table, garnish with fennel and parsley, and put some of the liquor under them.

*Salmon.*

**TAKE** a side of salmon, cut off the tail, then wash the fleshy part well, and dry it with a cloth. Rub it over with the yolks of eggs, and make some force-meat with what you cut off at the tail end. Take off the skin, and put to it some parboiled oysters, a tail or two of lobsters, the yolks of three or four eggs boiled hard, six anchovies, a handful of sweet-herbs chopped small, a little salt, cloves, mace, nutmeg, pepper, and grated bread. Work all these well together with yolks of eggs, lay it over the fleshy part, and strew on it a little pepper and salt. Then roll it up into a collar, and bind it with broad tape. Boil it in water, salt, and vinegar, but let the liquor boil before you put it in, and throw in a bunch of sweet-herbs, with some sliced ginger and nutmeg. Let it boil gently near two hours, and then take it up. Put it into a pan, and when the pickle is cold, put it to your salmon, and let it lay in it till wanted. If you cover it with clarified butter, it will keep a considerable time.



## CHAP. V.

## C U R I N G

## VARIOUS KINDS of MEATS, SOUSINGS, &amp;c.

*Hams.*

**C**UT off a fine ham from a fat hind-quarter of pork. Take two ounces of salt-petre, a pound of coarse sugar, a pound of common salt, and two ounces of sal-prunella; mix all together, and rub it well. Let it lie a month in this pickle, turning and basting it every day; then hang it in wood-smoke in a dry place, so that no heat comes to it; and, if you intend to keep them long, hang them a month or two in a damp place, and it will make them cut fine and short. Never lay these hams in water till you boil them, and then boil them in a copper, if you have one, or the largest pot you have. Put them into the water cold, and let them be four or five hours before they boil. Skim the pot well, and often, till it boils. If it is a very large one, three hours will boil it; if a small one, two hours will do, provided it is a great while before the water boils. Take it up half an hour before dinner, pull off the skin, and throw raspings, finely sifted, all over. Hold a red hot salamander over it, and when dinner is ready, take a few raspings in a sieve, and sift all over the dish, then lay in your ham, and with your finger, make figures round the edge of your dish. Be sure to boil your ham in as much water as you can, and keep skimming it all the time it boils. The pickle you take your ham out of will do finely for tongues. Let them lay in it a fortnight, and then lay them in a place where there is wood-smoke to dry. When you broil any slices of ham or bacon, have some boiling water ready; let them lay a minute or two in



it, and then put them on the gridiron. This is a very good method, as it takes out the violence of the salt, and makes them have a fine flavour.

*Hams the Yorkshire Way.*

MIX well together half a peck of salt, three ounces of salt-petre, half an ounce of sal-prunella, and five pounds of very coarse salt. Rub the hams well with this: put them into a large pan or pickling tub, and lay the remainder on the top. Let them lay three days, and then hang them up. Put as much water to the pickle as will cover the hams, adding salt till it will bear an egg, and then boil and strain it. The next morning put in the hams, and press them down so that they may be covered. Let them lay a fortnight, then rub them well with bran, and dry them. The quantity of ingredients here directed is for doing three middle-sized hams at once, so that if you do only one, you must proportion the quantity of each article.

*New England Hams.*

GET two fine hams, and in the mode of cure for this purpose proceed as follows:—Take two ounces of sal-prunella, beat it fine, rub it well in, and let them lie twenty-four hours. Then take half a pound of bay-salt, a quarter of a pound of common salt, and one ounce of salt-petre, all beat fine, and half a pound of the coarsest sugar. Rub all these well in, and let them lie two or three days. Then take some white common salt, and make a pretty strong brine, with about two gallons of water, and half a pound of brown sugar. Boil it well, and scum it when cold; put in the hams, and turn them every two or three days in the pickle for three weeks. Then hang them up in a chimney, and smoke them well a day or two with horse-litter. Afterwards let them hang about a week on the side of the kitchen chimney, and then take them down. Keep them dry in a large box and cover them well with bran. They will keep good



in this state for a year, though if wanted, may be used in a month.

*Bacon.*

**TAKE** off all the inside fat of a side of pork, and lay it on a long board or dresser, that the blood may run from it. Rub it well on both sides with good salt, and let it lie a day. Then take a pint of bay salt, a quarter of a pound of salt-petre, and beat them both fine; two pounds of coarse sugar, and a quarter of a peck of common salt. Lay your pork in something that will hold the pickle, and rub it well with the above ingredients. Lay the skinny side downwards, and baste it every day with the pickle for a fortnight. Then hang it on a wood-smoke, and afterwards in a dry, but not hot place. Remember that all hams and bacon should hang clear from every thing, and not touch the wall. Take care to wipe off the old salt before you put it into the pickle, and never keep bacon or hams in a hot kitchen, or in a room exposed to the rays of the sun, as all these matters will greatly contribute to make them rusty.

*Mutton Ham.*

**TAKE** a hind quarter of mutton, cut it like a ham, and rub it well with an ounce of salt-petre, a pound of coarse sugar, and a pound of common salt, mixed well together. Lay it in a deepish tray with the skin downward, and baste it with the pickle every day for a fortnight. Then roll it in saw dust, and hang it in wood smoke for a fortnight. Then boil it, and hang it up in a dry place. You may dress it whole, or cut slices off, and broil them, which will eat well, and have an excellent flavour.

*Veal Hams.*

**CUT** a leg of veal in the shape of a ham. Take half a pound of bay salt, two ounces of salt-petre, and a pound of common salt. Mix them all well together, with an ounce of beaten juniper berries, and rub the ham well with them. Lay it in a tray



with the skinny side downwards, baste it every day with the pickle for a fortnight, and then hang it in wood-smoke for a fortnight longer. When you dress it, you may boil it, or parboil and roast it. Either way it will eat exceedingly pleasant.

### *Beef Hams.*

**CUT** the leg of a fat Scotch or Welsh ox as nearly in the shape of a ham as you can. Take an ounce of bay salt, an ounce of salt-petre, a pound of common salt, and a pound of coarse sugar, which will be a sufficient quantity for about fourteen or fifteen pounds of beef; and if a greater or less quantity of meat, mix your ingredients in proportion. Pound these ingredients, mix them well together, rub your meat with it, turn it every day, and at the same time, baste it well with the pickle. Let it lay in this state for a month, then take it out, roll it in bran or saw-dust, and hang it in wood-smoke for a month. Then take it down, hang it in a dry place, and keep it for use. You may dress it in whatever manner you please, and as occasion may require. If you boil a piece of it, and let it boil till it is cold, it will eat very good, and shives like Dutch beef; or it is exceeding fine cut in rashers and broiled, with poached eggs laid on the tops.

### *Neat's Tongue.*

**SCRAPE** your tongue quite clean, dry it with a cloth, and then salt it with common salt, and half an ounce of salt-petre, well mixed together. Lay it in a deep pan, and turn it every day for a week or ten days. Then turn it again, and let it lay a week longer. Take it out of the pan, dry it with a cloth, strew flower on it, and hang it up in a moderate warm place to dry.

### *Hung Beef.*

**MAKE** a strong brine with bay salt, salt-petre, and pump-water; put a rib of beef into it, and let it lay for nine days. Then hang it up a chimney where



wood or saw-dust is burnt. When it is a little dry, wash the outside with bullock's blood two or three times, to make it look black; and when it is dry enough, boil it, and serve it up with such kinds of vegetables as you think proper.

Another method of preparing hung-beef is this: Take the navel piece, and hang it up in your cellar as long as it will keep good, and till it begins to be a little sappy. Then take it down, cut it into three pieces, and wash it in sugar and water, one piece after another. Then take a pound of salt-petre, and two pounds of bay-salt, dried and pounded small. Mix with them two or three spoonfuls of brown sugar, and rub your beef well with it in every place. Then strew a sufficient quantity of common salt all over it, and let the beef lie close till the salt is dissolved, which will be in six or seven days. Then turn it every other day for a fortnight, and after that hang it up in a warm, but not hot place. It may hang a fortnight in the kitchen, and when you want it, boil it in bay-salt and pump water till it is tender. It will keep, when boiled, two or three months, rubbing it with a greasy cloth or putting it two or three minutes into boiling water to take off the mouldiness.

#### *Dutch Beef.*

**TAKE** a buttock of beef, cut off all the fat, and rub the lean all over with brown sugar. Let it lie two or three hours in a pan or tray, and turn it two or three times. Then salt it with salt-petre, and common salt, and let it lay a fortnight, turning it every day. After the expiration of this time, roll it very straight in a coarse cloth, put it into a cheese press for a day and a night, and then hang it to dry in a chimney. When you boil it put it into a cloth, and when cold it will cut like Dutch beef.

#### *Pickled Pork.*

**BONE** your pork, and then cut it into pieces of a size suitable to lay in the pan in which you intend to put it. Rub your pieces first with salt-petre, and



then with two pounds of common salt, and two of bay salt, mixed together. Put a layer of common salt at the bottom of your pan or tub, cover every piece over with common salt, and lay them one upon another as even as you can, filling the hollow places on the sides with salt. As your salt melts on the top, strew on more, lay a coarse cloth over the vessel, a board over that, and a weight on the board to keep it down. Cover it close, strew on more salt as may be occasionally necessary, and it will keep good till the very last bit.

### *Mock Brann.*

TAKE the head, and a piece of the belly part of a young porker, and rub them well with salt-petre. Let them lay three days, and then wash them clean. Split the head and boil it, take out the bones, and cut it into pieces. Then take four cow-heels boiled tender, cut them into thin pieces, and lay them in the belly-piece of pork, with the head cut small. Then roll it up tight with sheet tin, and boil it four or five hours. When it comes out, set it up on one end, put a trencher on it within the tin, press it down with a large weight, and let it stand all night. Next morning take it out of the tin, and bind it with a fillet. Put it into cold salt and water, and it will be fit for use. If you change the salt and water every four days, it will keep for a long time.

### *Pigs Feet and Ears soused.*

WHEN you have properly cleaned them, boil them till they are tender; then split the feet, and put them and the ears into salt and water. When you use them, dry them well in a cloth, dip them in batter, fry them, and send them up to table, with melted butter in a boat. They may be eaten cold, and will keep a considerable time.

### *Soused Tripe.*

BOIL your tripe, and put it into salt and water, which you must change every day till you use the



tripe. When you dress it, dip it in batter made of flour and eggs, and fry it of a good brown; or boil it in salt and water, with an onion shred, and a few strips of parsley. Send it to table with melted butter in a sauce-boat.

*Turkey soured in Imitation of Sturgeon.*

DRESS a fine large turkey, dry and bone it, then tie it up as you do a sturgeon, and put it into the pot, with a quart of white wine, a quart of water, the same quantity of good vinegar, and a large handful of salt; but remember that the wine, water, and vinegar, must boil before you put in the turkey, and that the pot must be well skimmed before it boils. When it is enough, take it out, and tie it tighter; but let the liquor boil a little longer. If you think the pickle wants more vinegar or salt, add them when it is cold, and pour it upon the turkey. If you keep it covered close from the air, and in a cool dry place, it will be equally good for some months. Some admire it more than sturgeon, and it is generally eaten with oil, vinegar, and sugar, for sauce.

*To make fine Sausages.*

TAKE six pounds of young pork, free from skin, gristles and fat. Cut it very small, and beat it in a mortar till it is very fine. Then shred six pounds of beef-suet very fine, and free from all skin. Take a good deal of sage, wash it very clean, and pick off the leaves, and shred it fine. Spread your meat on a clean dresser or table, and then shake the sage all over it, to the quantity of about three large spoonfuls. Shred the thin rind of a middling lemon very fine, and throw them over the meat, and also as many sweet herbs as, when shred fine, will fill a large spoon. Grate over it two nutmegs, and put to it two tea-spoonfuls of pepper, and a large spoonful of salt. Then throw over it the suet, and mix all well together. Put it all down close in a pot, and when you use it, roll it up with as much egg as will make it roll smooth. Make them of the size of a sausage.



and fry them in butter, or good dripping. Be careful the butter is hot before you put them in, and keep rolling them about while they are doing. When they are thoroughly hot, and of a fine light brown, take them out, put them into a dish, and serve them up. Veal mixed with pork, and done in this manner, eats exceedingly fine.

*Common Sausages.*

TAKE three pounds of nice pork, fat and lean together, free from skin or gristle, chop it very fine, season it with two tea-spoonfuls of salt, and one of beaten pepper, some sage shred fine, about three tea-spoonfuls; mix it well together, have the guts nicely cleaned, and fill them, or put the meat down in a pot. Roll them of what size you please, and fry them.

*Oxford Sausages.*

TAKE a pound of young pork, fat and lean, without skin or gristle, a pound of lean veal, and a pound of beef suet, chopped all fine together; put in half a pound of grated bread, half the peel of a lemon shred fine, a nutmeg grated, six sage leaves washed and chopped very fine, a tea-spoonful of pepper, and two of salt, some thyme, savoury, and marjoram, shred fine. Mix all well together, and put it close down in a pan till you use it. Roll it out the size of a common sausage, and fry them in fresh butter of a fine brown, or broil them over a clear fire, and send them to table as hot as possible.

*Bologna Sausages.*

TAKE a pound of beef suet, a pound of pork, a pound of bacon, fat and lean together, and the same quantity of beef and veal. Cut them small, and chop them fine. Take a small handful of sage, pick off the leaves, and chop it fine, with a few sweet herbs. Season pretty high with pepper and salt. Take a large gut well cleaned, and fill it. Set on a saucepan



of water, and when it boils, put it in, having first picked the gut to prevent it bursting. Boil it gently an hour, and then lay it on clean straw to dry.

## CHAP. VI.

### METHODS OF KEEPING VEGETABLES, FRUITS, &c.

#### *To keep green Peas till Christmas.*

**P**EAES for this purpose must be chosen very fine, young and fresh gathered. Shell them, and put them into boiling water with some salt in it. When they have boiled five or six minutes, throw them into a cullender to drain. Then lay a cloth four or five times double on a table, and spread them on it. Dry them well, and having your bottles ready, fill them, and cover them with mutton fat fried. Cork them as close as possible, tie a bladder over them, and set them in a cool place.—When you use them, boil the water, put in a little salt, some sugar, and a piece of butter. As soon as they are enough, throw them into a sieve to drain; then put them into a saucepan with a good piece of butter, keep shaking it round till the butter is all melted, then turn them into a dish, and send them to table.

#### *To keep French Beans all the Year.*

**L**ET your beans be gathered when they are quite dry, and select only those that are young and free from spots. When you have wiped them quite clean, put a layer of salt at the bottom of a large stone jar, and then a layer of beans, then salt, then beans, and so on till the jar is full. Cover them with salt, tie a coarse cloth over them, put a board on that, and a weight to keep out the air. Set them in a dry cellar, and when you take any out, be sure to cover the rest quite close again. Wash those you take out very



clean, and let them lie in soft water twenty-four hours, shifting the water frequently, and when you boil them do not put any salt in the water. If this management is closely attended to, they will look as fine and green as in their proper season.

*To dry Artichoke Bottoms.*

**PLUCK** your artichokes from the stalks just before they come to their full growth, which will draw out all the strings from the bottom. Boil them till you can easily take off the leaves, then lay the bottoms on tins, and set them in a cool oven. Repeat this till they are dry, which you may know by holding them up against the light, when, if they are dry enough, they will appear transparent. Put them into paper bags, hang them up in a dry place, and they will keep good the greatest part, if not the whole year.

*To keep Grapes.*

**WHEN** you cut your bunches of grapes from the vine, take care to leave a joint of the stalk to them. Hang them up in a dry room at a proper distance from each other, so that they may hang separate; for, unless the air passes freely between them, they will grow mouldy, and be totally spoiled. If they are managed carefully, they will keep good some months.

*To keep Gooseberries.*

**PUT** an ounce of roach allum, beat very fine, into a large pan of boiling hard water. When you have picked your gooseberries, put a few of them into the bottom of a hair sieve, and hold them in the boiling water till they turn white. Then take out the sieve, and spread the gooseberries between two clean cloths. Put more gooseberries in your sieve, and then repeat it till they are done. Put the water into a glazed pot till next day; then put your gooseberries into wide-mouthed bottles, pick out all the cracked and broken ones, pour the water clear out of the pot, and fill your bottles with it. Then cork them loosely, and let



them stand a fortnight. If they rise to the corks, draw them out, and let them stand two or three days uncorked. Then cork them quite close, and they will keep good several months.

Another method of keeping gooseberries is this: Pick them as large and dry as you can, and having taken care that your bottles are clean and dry, fill and cork them. Set them in a kettle of water up to the neck, and let the water boil very slowly till you find the gooseberries are coddled; then take them out, and put in the rest of the bottles till all are done. Have ready some rosin melted in a pipkin, and dip the necks of the bottles into it, which will prevent all air getting in at the cork. Keep them in a cool dry place, and when you use them, they will bake as red as a cherry, and have their natural flavour.

*To keep Walnuts.*

PUT a layer of sea-sand at the bottom of a large jar, and then a layer of walnuts; then sand, then the nuts, and so on till the jar is full; but be careful they do not touch each other in any of the layers. When you want them for use, lay them in warm water for an hour, shift the water as it cools, rub them dry, and they will peel well, and eat sweet. You may keep lemons by treating them in the same manner.

*To keep Mushrooms.*

TAKE large buttons, wash them in the same manner as for stewing, and lay them on the sieves with the stalk upwards. Throw over them some salt, to draw out the water. When they are properly drained, put them into a pot, and set them in a cool oven for an hour. Then take them out carefully, and lay them to cool and drain. Boil the liquor that comes out of them with a blade or two of mace, and boil it half away. Pour your mushrooms into a clean jar well dried, and when the liquor is cold, pour it into the jar, and cover your mushrooms with it. Then pour over them rendered suet, tie a bladder over the jar, and set them in a dry closet, where they will keep



very well the greater part of the winter. When you use them, take them out of the liquor, pour over them boiling milk, and let them stand an hour. Then stew them in the milk a quarter of an hour, thicken them with flour, and a large quantity of butter; but be careful you do not oil it. Then beat the yolks of two eggs in a little cream, and put it into the stew; but do not let it boil after you have put in the eggs. Lay untoasted sippets round the inside of the dish, then serve them up, and they will eat nearly as good as when fresh gathered. If they do not taste strong enough, put in a little of the liquor. This is a very useful liquor, as it will give a strong flavour of fresh mushrooms to all made dishes.

Another method of keeping mushrooms is this: Scrape, peel, and take out the insides of large flaps. Boil them in their own liquor, with a little salt, lay them in tins, set them in a cool oven, and repeat it till they are dry. Then put them in clean jars, tie them down close, and keep them for use.

#### *To bottle Cranberries.*

GATHER your cranberries when the weather is quite dry, and put them into clean bottles properly prepared for the purpose. Cork them up quite close, set them in a dry place, where neither heats nor damps can get to them, and they will keep all the next season.

#### *To bottle Green Currants.*

GATHER your currants when the sun is hot upon them; then strip them from the stalks, and put them into bottles. Cork them close, set them in dry sand, and they will keep all the winter.

#### *To bottle Damsons.*

LET your damsons be gathered on a dry day, and before they are ripe, or rather when they have just turned their colour. Put them into wide mouthed bottles, cork them up closely, and let them stand a fortnight. Then look them over, and if you see any



of them mouldy, or spotted, take them out, and cork the rest close down. Set the bottles in sand, and the fruit will keep good till spring.

\* \* \* Remember, that every species of the vegetable tribe, designed for future use, at times out of their natural season, must be kept in dry places, as damp will not only cover them with mould, but will also deprive them of their fine flavour. It must likewise be observed that while you endeavour to avoid putting them into damp places, you do not place them where they may get warm, which will be equally detrimental ; so that a proper attention must be paid to the observance of a judicious medium. When you boil any dried vegetables, always allow them plenty of water.

## CHAP. VII.

### POSSETS, WHITE-POTS, GRUELS, &c.

#### *Sack Posset.*

**B**EAT up the yolks and whites of fifteen eggs, and then strain them ; then put three quarters of a pound of white sugar into a pint of canary, and mix it with your eggs in a bason ; set it over a chafing-dish of coals, and keep continually stirring it till it is scalding hot. In the mean time grate some nutmeg in a quart of milk, and boil it, and then pour it into your eggs and wine while they are scalding hot. As you pour it hold your hand very high, and let another person keep stirring it all the time. Then take it off, set it before the fire half an hour, and serve it up.

Another method of making sack-posset is this : Take four Naples biscuits, and crumble them into a quart of new milk when it boils. Just give it a boil, take it off, grate in some nutmeg, and sweeten it to your palate. Then pour in half a pint of sack, keep stirring it all the time, put it into your bason, and send it to table.



*Wine Posset.*

**BOIL** the crumb of a penny loaf in a quart of milk till it is soft, then take it off the fire, and grate in half a nutmeg. Put in sugar to your taste, then pour it into a china bowl, and put in by degrees a pint of Lisbon wine. Serve it up with the toasted bread upon a plate.

*Ale Posset.*

**TAKE** a small piece of white bread, put it into a pint of milk, and set it over the fire. Then put some nutmeg and sugar into a pint of ale, warm it, and when your milk boils, pour it upon the ale. Let it stand a few minutes to clear, and it will be fit for use.

*Orange Posset.*

**TAKE** crumb of a penny loaf grated fine, and put it into a pint of water, with half the peel of a Seville orange grated, or sugar rubbed over it to take out the essence. Boil all together till it looks thick and clear. Then take a pint of mountain wine, the juice of half a Seville orange, three ounces of sweet almonds, and one of bitter, beat fine, with a little French brandy, and sugar to your taste. Mix all well together, put it into your posset, and serve it up. Lemon posset must be made in the same manner.

*A White Pot.*

**TAKE** two quarts of milk, and beat up eight eggs, and half the whites, with a little rose water, nutmeg, and a quarter of a pound of sugar. Cut a penny loaf into very thin slices, and pour the milk and eggs over them. Put a little piece of butter on the top, send it to the oven, bake it for half an hour, and it will be fit for use.

*A Rice White Pot.*

**BOIL** a pound of rice in two quarts of milk till it is tender and thick. Beat it in a mortar with a quarter of a pound of sweet almonds blanched. Then boil two quarts of cream, with a few crumbs of white bread, and two or three blades of mace, Mix it well with



eight eggs and a little rosewater, and sweeten to your taste. Put in some candied orange or citron-peel cut thin, and send it to a slow oven.

*Panada.*

**PUT** a large piece of crumb of bread into a saucepan, with a quart of water and a blade of mace. Let it boil two minutes, then take out the bread and bruise it very fine in a bason. Mix as much water as you think it will require, pour away the rest, and sweeten it to your palate. Put in a piece of butter as big as a walnut, and grate in a little nutmeg.

Another method of making panada is this : Slice the crumb of a penny loaf very thin, and put it into a saucepan with a pint of water. Boil it till it is very soft, and looks clear ; then put in a glass of Madeira wine, grate in a little nutmeg, put in a lump of butter about the size of a walnut, and sugar to your taste. Beat it exceeding fine, then put it into a deep soup-dish, and serve it up.—If you like it better, you may leave out the wine and sugar, and put in a little cream and salt.

*White Caudle.*

**TAKE** two quarts of water, and mix it with four spoonfuls of oatmeal, a blade or two of mace, and a piece of lemon peel. Let it boil, and keep stirring it often. Let it boil a quarter of an hour, and be careful not to let it boil over, then strain it through a coarse sieve. When you use it, sweeten it to your taste, grate in a little nutmeg, and what wine you think proper ; and if it is not for a sick person, squeeze in the juice of a lemon.

*Brown Caudle.*

**MIX** your gruel as for the white caudle, and when you have strained it, add a quart of ale that is not bitter. Boil it, then sweeten it to your palate, and add half a pint of white wine or brandy. When you do not put in white wine or brandy, let it be half ale.



*White Wine Whey.*

PUT into a large bason half a pint of skimmed milk and half a pint of wine. When it has stood a few minutes, pour in a pint of boiling water. Let it stand a little, and the curd will gather in a lump, and settle at the bottom. Then pour your whey into a china bowl, and put in a lump of sugar, a sprig of balm, or a slice of lemon.

*Water Gruel.*

PUT a large spoonful of oatmeal into a pint of water, and stir it well together, and let it boil three or four times, stirring it often; but be careful it does not boil over. Then strain it through a sieve, salt it to your palate, and put in a good piece of butter. Stir it about with a spoon till the butter is all melted, and it will be fine and smooth.

*Barley Gruel.*

PUT a quarter of a pound of pearl barley, and a stick of cinnamon, into two quarts of water, and let it boil till it is reduced to one quart. Then strain it through a sieve, add a pint of red wine, and sweeten it to your taste.

*Barley Water.*

TO two quarts of water put a quarter of a pound of pearl-barley. When it boils, strain it very clean, boil half away, and then strain it off. Add two spoonfuls of white wine, and sweeten it to your palate.

*Rice Milk.*

BOIL half a pound of rice in a quart of water, with a little cinnamon. Let it boil till the water is wasted, but take care it does not burn. Then add three pints of milk, with the yolk of an egg beat fine, and keep stirring it while you put them in. When it boils, pour it out, and sweeten it to your taste.

*Sago.*

PUT a large spoonful of sago into three quarters of a pint of water. Stir it, and boil it gently till it is as



thick as you would have it. Then put in wine and sugar, with a little grated nutmeg to your palate.

*To mull Wine.*

GRATE half a nutmeg into a pint of wine, and sweeten it to your taste with loaf sugar. Set it over the fire, and when it boils, take it off to cool. Beat up the yolks of four eggs, put them into a little cold wine, and mix them carefully with the hot, a little at a time. Then pour it backwards and forwards till it looks fine and bright. Set it on the fire again till it is quite hot and pretty thick, pour it again backwards and forwards several times, and serve it in chocolate cups, with long slices of bread toasted of a nice light brown.

*Gooseberry Fool.*

SET two quarts of gooseberries on the fire in about a quart of water. When they begin to simmer, turn yellow, and begin to plump, throw them into a cullender to drain the water out; then with the back of a spoon carefully squeeze the pulp through a sieve into a dish; make them pretty sweet, and let them stand till they are cold. In the mean time, take two quarts of milk, and the yolks of four eggs, beat up with a little grated nutmeg; stir it softly over a slow fire. When it begins to simmer, take it off, and by degrees stir it into the gooseberries. Let it stand till it is cold, and serve it up. If you make it with cream, you need not put in any eggs.

*Capillaire.*

TAKE fourteen pounds of loaf sugar, three pounds of coarse sugar, and six eggs well beat up. Put these into three quarts of water; boil it up twice, skim it well, and then add a quarter of a pint of orange-flower-water. Strain it through a jelly-bag, and put it into bottles for use. A spoonful or two of this syrup put into a draught of either warm or cold water makes it drink exceeding pleasant.



*Lemonade.*

TAKE two Seville oranges, and six lemons, pare them very thin, and steep the parings four hours in two quarts of water. Put the juice of six oranges and twelve lemons upon three quarters of a pound of fine sugar, and when the sugar is melted, put the water to it in which the parings have been steeped. Add a little orange flower water, and more sugar if necessary. Press it through a bag till it is fine, and then pour it into bottles for use.

*Orgeat.*

MIX thirty bitter almonds with two pounds of suet, and beat them to a paste. Then mix them with three quarts of water, and strain it through a fine cloth. Add orange and lemon juice, with some of the peel, and sweeten it to your palate.

## CHAP. VIII.

## CONFECTIONARY.

## SECT. I.

*The method of preparing Sugars and Colours.*

THE first process in the art of confectionary is that of *clarifying sugars*, which requires great care and attention, and must be done according to the following directions:

Break the white of an egg into your preserving-pan, put to it four quarts of water, and beat it up to a froth with a whisk. Then put in twelve pounds of sugar, mix all together, and set it over the fire. When it boils put in a little cold water, and in this manner proceed as many times as may be necessary till the scum appears thick on the top. Then remove it from the fire, and when it is settled take off the scum, and pass it through a straining-bag. If the sugar should not



appear very fine, give it another boil before you strain it.—This is the first operation, having done which you may proceed to clarify your sugar to either of the following degrees:

1. *Smooth or Candy Sugar*.—After having gone through the first process, as before directed, put what quantity you may have occasion for over the fire, and let it boil till it is smooth. This you may know by dipping your skimmer into the sugar, and then touching it between your fore-finger and thumb, and immediately on opening them, you will observe a small thread drawn between, which will immediately break, and remain in a drop on your thumb, which will be a sign of its being in some degree of smoothness. Then give it another boiling, and it will draw into a larger string, when it will have acquired the first degree, from whence we proceed to

2. *Bloom Sugar*.—In this degree of refining sugar, you must boil it longer than in the former process, and then dip your skimmer in, shaking off what sugar you can into the pan: then blow with your mouth strongly through the holes, and if certain bladders, or bubbles, go through, it will be a proof that it has acquired the second degree.

3. *Feathered Sugar*.—To prove this degree, dip the skimmer into the sugar when it has boiled longer than in the former degrees. When you have so done, first shake it over the pan, then give it a sudden flit behind you, and if it is enough, the sugar will fly off like feathers.

4. *Crackled Sugar*.—Boil your sugar longer than in the preceding degree; then dip a stick into it, and immediately put it into a pan of cold water, which you must have by you for that purpose. Draw off the sugar that hangs to the stick into the water, and if it becomes hard, and snaps, it has acquired the proper degree; but, if otherwise, you must boil it again till it answers that trial. Be particularly careful that the water you use for this purpose is perfectly cold, otherwise you will be greatly deceived.



5. *Carmel Sugar*.—To obtain the last degree, your sugar must boil longer than in any of the former operations. You must prove it by dipping a stick, first into the sugar, and then into cold water; but this you must observe, that when it comes to the carmel height, it will, the moment it touches the water, snap like glass, which is the highest and last degree of refining sugar. When you boil this take care that your fire is not too fierce, lest it should, by flaming up the sides of the pan, cause the sugar to burn, discolour it, and thereby destroy all your labour.

Having thus described the various degrees of refining sugar, we shall now point out the method of preparing those colours with which they may be tinged, according to the fancy, and the different purposes for which they are to be used.

*Red Colour.*

TO make this colour, boil an ounce of cochineal in half a pint of water, for about five minutes, then add half an ounce of cream of tartar, and half an ounce of pounded allum, and boil the whole on a slow fire about as long again. In order to know if it is done, dip a pen into it, write on white paper, and if it shews the colour clear, it is sufficient. Then take it off the fire, add two ounces of sugar, and let it settle. Pour it clear off, and keep it in a bottle well stopped for use.

*Blue Colour.*

THIS colour is only for present use, and must be made thus: Put a little warm water in a plate, and rub an indigo stone in it till the colour is come to the tint you would have. The more you rub it, the higher the colour will be.

*Yellow Colour.*

THIS is done by pouring a little water into a plate, and rubbing it with a little gamboge. It may also be done with yellow lily thus: Take the heart of the



flower, infuse the colour with milk-warm water, and preserve it in a bottle well stopped.

*Green Colour.*

**TRIM** the leaves of some spinach, boil them about half a minute in a little water, then strain it clear off, and it will be fit for use.

Any alteration may be made in these colours, by mixing to what shade you think proper ; but on these occasions, taste and fancy must be your guide.

*Devices in Sugar.*

**STEEP** gum-tragacanth in rose-water, and with some double refined sugar make it into a paste. Colour it to your fancy, and make up your device in such forms as you may think proper. You may have moulds made in various shapes for this purpose ; and your devices will be pretty ornaments placed on the top of iced cakes.

*Sugar of Roses in various Figures.*

**CHIP** off the white part of some rose buds, and dry them in the sun. Pound an ounce of them very fine ; then take a pound of loaf sugar, wet it in some rose-water, and boil it to a candy height ; then put in your powder of roses, and the juice of a lemon. Mix all well together, then put it on a pie-plate, and cut it into lozenges, or make it into any kind of shapes or figures your fancy may draw. If you want to use them as ornaments for a desert, you may gild or colour them to your taste.

SECT. II.

CREAMS AND JAMS.

*Orange Cream.*

**PARE** off the rind of a Seville orange very fine, and then squeeze out the juice of four oranges. Put them into a stew-pan, with a pint of water, and eight ounces



of sugar; mix with them the whites of five eggs well beat, and set the whole over the fire. Stir it one way till it becomes thick and white, then strain it through a gauze, and keep stirring it till it is cold. Then beat the yolks of five eggs very fine, and put into your pan with some cream and the other articles. Stir it over a slow fire till it is ready to boil, then pour it into a bason, and having stirred it till it is quite cold, put it into your glasses.

#### *Lemon Cream.*

CUT off the rinds of two lemons as thin as you can, then squeeze out the juice of three, and add to them a pint of spring water. Mix with them the whites of six eggs beat very fine, sweeten it to your taste, and keep stirring it till it thickens, but be careful it does not boil. Strain it through a cloth, then mix with it the yolks of six eggs well beat up, and put it over the fire to thicken. Then pour it into a bowl, and when it is thoroughly cold, put it into your glasses.

#### *Hartshorn Cream.*

TAKE four ounces of the shavings of hartshorn, boil it in three pints of water till it is reduced to half a pint, and then run it through a jelly-bag. Put to it a pint of cream, and four ounces of fine sugar, and let it just boil up. Put it into jelly glasses, let it stand till it is cold, and then by dipping your glasses into scalding water, it will slip out whole. Then stick them all over with slices of almonds cut lengthways. It is generally eaten with white wine and sugar.

#### *Burnt Cream.*

BOIL a pint of cream with sugar, and a little lemon-peel shred fine; and then beat up the yolks of six, and the whites of four eggs separately. When your cream has got cool, put in your eggs, with a spoonful of orange flower water, and one of fine flour. Set it over the fire, keep stirring it till it is thick, and then pour it into a dish. When it is cold, sift a quarter of a pound of fine sugar all over it, and



hold a hot salamander all over it, till it is of a nice light brown colour.

*Blanched Cream.*

TAKE a quart of very thick cream, and mix with it some fine sugar and orange flower water. Boil it, and beat up the whites of twenty eggs with a little cold cream; strain it, and when the cream is upon the boil, pour in the eggs, and keep stirring it till it comes to a thick curd. Then take it up, and strain it again through a hair sieve; beat it well with a spoon till it is cold, and then put it into a dish.

*Whipt Cream.*

TAKE the whites of eight eggs, a quart of thick cream, and half a pint of sack. Mix them together, and sweeten to your taste with double refined sugar. You may perfume it, if you please, with a little musk or ambergris tied in a rag, and steeped a little in the cream. Whip it up with a whisk, and some lemon peel tied in the middle of the whisk. Take the froth with a spoon, and lay it in your glasses or basons. This put over fine tarts has a pretty appearance.

*Spanish Cakes.*

TAKE three spoonfuls of flour of rice sifted very fine, the yolks of three eggs, three spoonfuls of water, and two of orange flower water. Then put to them one pint of cream, and set it upon a good fire; keep stirring it till it is of a proper thickness, and then pour it into cups.

*Steeple Cream.*

TAKE five ounces of hartshorn, and two ounces of ivory, and put them into a stone bottle; fill it up with fair water to the neck; put in a small quantity of gum-arabic and gum-dragon; then tie up the bottle very close, and set it in a pot of water, with hay at the bottom. When it has stood six hours, take it out, and let it stand an hour before you open it; then strain it, and it will be a strong jelly. Take a pound of blanched almonds, beat them very fine, mix it with a



pint of thick cream, and let it stand a little; then strain it out, and mix it with a pound of jelly; set it over the fire till it is scalding hot, and sweeten it to your taste with double refined sugar. Then take it off, put in a little amber, and pour it into small high gallipots. When it is cold, turn them, and lay cold cream about them in heaps. Be careful it does not boil when you put in the cream.

*Barley Cream.*

**TAKE** a small quantity of pearl-barley, boil it in milk and water till it is tender, and then strain off the liquor. Put your barley into a quart of cream, and let it boil a little. Take the whites of five eggs, and the yolk of one, and beat them up with a spoonful of fine flour, and two spoonfuls of orange flower water. Then take the cream off the fire, mix in the eggs by degrees, and set it over the fire again to thicken. Sweeten it to your taste, and pour it into basons for use.

*Pistachio Cream.*

**TAKE** out the kernels of half a pound of pistachio nuts, and beat them in a mortar with a spoonful of brandy. Put them into a pan with a pint of good cream, and the yolks of two eggs beat fine. Stir it gently over the fire till it grows thick, and then put it into a china soup plate. When it is cold, stick it all over with small pieces of the nuts, and send it to table.

*Tea Cream.*

**BOIL** a quarter of an ounce of fine hyson tea with half a pint of milk; then strain it, and put in half a pint of cream, and two spoonfuls of rennet. Set it over some hot embers in the dish you intend to send to table, and cover it with a tin plate. When it is thick it will be done, and fit to serve up. Coffee-cream is made in the same manner.

*Chocolate Cream.*

**TAKE** a quarter of a pound of the best chocolate, and having scraped it fine, put to it as much water as



will dissolve it. Then beat it half an hour in a mortar, and put in as much fine sugar as will sweeten it, and a pint and a half of cream. Mill it, and as the froth rises, lay it on a sieve. Put the remainder of your cream in posset-glasses, and lay the frothed cream upon them.

*Pompadour Cream.*

BEAT the whites of five eggs to a strong froth, then put them into a pan with two spoonfuls of orange-flower water, and two ounces of sugar. Stir it gently for three or four minutes, then put it into your dish, and pour melted butter over it. This must be served up hot, and makes a pretty corner dish for a second course at dinner.

*Ratafia Cream.*

TAKE six large laurel leaves, and boil them in a quart of thick milk with a little ratafia, and when it has boiled throw away the leaves. Beat the yolks of four eggs with a little cold cream, and sweeten it with sugar to your taste. Then thicken the cream with your eggs, and set it over the fire again, but do not let it boil. Keep stirring it all the time one way, and then pour it into china dishes. This must be served up cold.

*Ice Cream.*

TAKE twelve ripe apricots, pare, stone, and scald them, and beat them fine in a marble mortar. Put to them six ounces of double refined sugar, and a pint of scalding cream, and work it through a hair sieve. Put it into a tin with a close cover, and set it in a tub of ice broken small, and a large quantity of salt put among it. When you see your cream grows thick round the edges of your tin, stir it, and set it in again till it grows quite thick. When it is frozen up, take it out of the tin, and put it into the mould you intend it to be turned out of. Then put on the lid, and have ready another tub, with salt and ice in it as before. Put your mould in the middle, and lay your ice under



and over it. Let it stand four or five hours, and dip your tin in warm water when you turn it out; but if it is summer, remember not to turn it out till the moment you want it. If you have not apricots, any other fruit will answer the purpose.

*Raspberry Cream.*

RUB a quart of raspberries, or raspberry-jam, through a hair sieve, to take out the seeds, and then mix it well with cream. Sweeten it with sugar to your taste; then put it into a stone jug, and raise a froth with a chocolate mill. As your froth rises, take it off with a spoon, and lay it upon a hair sieve. When you have got as much froth as you want, put what cream remains into a deep china dish, or punch bowl, pour your frothed cream upon it as high as it will lie on, and stick a light flower in the middle.

*Raspberry Jam.*

LET your raspberries be thoroughly ripe, and quite dry. Mash them fine, and strew them in their own weight of loaf sugar, and half their weight of the juice of white currants. Boil them half an hour over a clear slow fire, skim them well, and put them into pots, or glasses. Tie them down with brandy papers, and keep them dry. Strew on the sugar as soon as you can after the berries are gathered, and in order to preserve their fine flavour, do not let them stand long before you boil them.

*Strawberry Jam.*

BRUISE very fine some scarlet strawberries gathered when quite ripe, and put to them a little juice of strawberries. Beat and sift their weight in sugar, strew it over them, and put them into a preserving pan. Set them over a clear slow fire, skim them, boil them twenty minutes, and then put them into glasses.

*Apricot Jam.*

GET some of the ripest apricots you can. Pare and cut them thin, and then infuse them in an earthen



pan till tender and dry. To every pound and a half of apricots, put a pound of double refined sugar, and three spoonfuls of water. Boil your sugar to a candy height, and then put it upon your apricots. Stir them over a slow fire till they look clear and thick, but be careful they do not boil; then pour them into your glasses.

*Gooseberry Jam.*

CUT and pick out the seeds of fine large green gooseberries, gathered when they are full grown, but not ripe. Put them into a pan of water, green them, and put them into a sieve to drain. Then beat them in a marble mortar, with their weight in sugar. Take a quart of gooseberries, boil them to a mash in a quart of water, squeeze them, and to every pint of liquor put a pound of fine loaf sugar. Then boil and skim it, put in your green gooseberries, and having boiled them till they are very thick, clear, and of a pretty green, put them into glasses.

*Black Currant Jam.*

GATHER your currants when they are thoroughly ripe and dry, and pick them clean from the stalks.—Then bruise them well in a bowl, and to every two pounds of currants, put a pound and a half of loaf-sugar finely beaten. Put them into a preserving pan, boil them half an hour, skim and stir them all the time, and then put them into pots.

*Icings for Cakes and various Articles in Confectionary.*

TAKE a pound of double refined sugar pounded and sifted fine, and mix it with the whites of twenty-four eggs, in an earthen pan. Whisk them well for two or three hours till it looks white and thick, and then, with a broad thin board, or bunch of feathers, spread it all over the top and sides of the cake. Set it at a proper distance before a clear fire, and keep turning it continually, that it may not lose its colour; but a cool oven is best, where an hour will harden it.



*Or you may make it thus.*

**BEAT** the whites of three eggs to a strong froth: bruise a pound of Jordan almonds very fine with rose water, and mix your almonds with the eggs lightly together, then beat a pound of loaf sugar very fine, and put it in by degrees. When your cake, (or whatever article it may be) is enough, lay on your icing.

### SECT. III.

## JELLIES, SYLLABUBS, &c.

### *Calf's Feet Jelly.*

**BOIL** two calf's feet well cleaned in a gallon of water till it is reduced to a quart, and then pour it into a pan. When it is cold, skim off all the fat, and take the jelly up clean. Leave what settling may remain at the bottom, and put the jelly into a saucepan, with a pint of mountain wine, half a pound of loaf-sugar, and the juice of four lemons. Add to these the whites of six or eight eggs well beat up, stir all well together, put it on the fire, and let it boil a few minutes. Pour it into a large flannel bag, and repeat it till it runs clear: then have ready a large china bason, and put into it some lemon peel cut as thin as possible. Let the jelly run into the bason, and the lemon peel will not only give it a pleasing colour, but a grateful flavour. Fill your glasses, and it will be fit for use.

### *Hartshorn Jelly.*

**BOIL** half a pound of hartshorn in three quarts of water over a gentle fire, till it becomes a jelly. If you take out a little to cool, and it hangs on a spoon, it is enough. Strain it while it is hot, put it into a well tinned saucepan, and add to it a pint of Rhenish wine, and a quarter of a pound of loaf sugar. Beat the whites of four eggs or more to a froth, stir it altogether that the whites may mix well with the jelly,



and pour it in as if you were cooling it. Let it boil two or three minutes, then put in the juice of three or four lemons, and let it boil a minute or two longer. When it is finely curdled, and of a pure white colour, have ready a swan-skin jelly bag over a china bason, pour in your jelly, and pour back again till it is clear as rock water; then set a very clean china bason under, have your glasses as clean as possible, and with a clean spoon fill them. Have ready some thin rind of lemons, and when you have filled half your glasses, throw your peel into the bason. When the jelly is all run out of the bag, with a clean spoon fill the rest of the glasses, and they will look of a fine amber colour. Put in lemon and sugar to your palate, but remember to make it pretty sweet, otherwise it will not be palatable. No fixed rule can be given for putting in the ingredients, which can only be regulated according to taste and fancy.

#### *Orange Jelly.*

**PUT** a pound of hartshorn shavings into two quarts of spring water, and let it boil till it is reduced to a quart; then pour it clear off, and let it stand till it is cold. Take the rinds of three oranges pared very thin, and the juice of six, and let them stand all night in half a pint of spring water. Then strain them through a fine hair sieve, melt the jelly, and pour the orange liquor to it. Sweeten it to your taste with double refined sugar, and put to it a blade or two of mace, four or five cloves, half a small nutmeg, and the rind of a lemon. Beat the whites of five or six eggs to a froth, mix it well with your jelly, and set it over a clear fire. When it has boiled three or four minutes, run it through your jelly bags several times till it is clear; in doing which be particularly careful you do not shake it. Put it into your glasses, and it will be fit for use.

#### *Fruit in Jelly.*

**PUT** into a bason half a pint of clear calf's feet jelly, and when it is set and stiff, lay in three fine peaches,



and a bunch of grapes with the stalk upwards. Put over them a few vine leaves, and then fill up your bowl with jelly. Let it stand till the next day, and then set your bason to the brim in hot water. When you perceive it gives way from the bason, lay your dish over it, turn your jelly carefully out, and serve it to table.

### *Blanc Mange.*

THERE are various methods of making this jelly, but the best, and those most usually practised, are three; the first of which is termed *green*, and is prepared from isinglass in the following manner:

Having dissolved your isinglass, put to it two ounces of sweet and the same quantity of bitter almonds, with some of the juice of spinach to make it green, and a spoonful of French brandy. Set it over a stove fire in a saucepan, and let it remain till it is almost ready to boil, then strain it through a gauze sieve, and when it grows thick, put it into a melon mould, let it lay till the next day, and then turn it out. You may garnish it with red and white flowers.

The second method of preparing this jelly is also from isinglass, and must be done thus: Put into a quart of water an ounce of isinglass, and let it boil till it is reduced to a pint: then put in the whites of four eggs, with two spoonfuls of rice water, and sweeten it to your taste. Run it through a jelly-bag, and then put to it two ounces of sweet and one ounce of bitter almonds. Give them a scald in your jelly, and then run them through a hair sieve. Then put it into a china bowl, and the next day turn it out. Garnish with flowers or green leaves, and stick all over the top blanched almonds cut lengthways.

The third sort of blanc mange is called *clear*, and is prepared thus: Skim off the fat, and strain a quart of strong calf's feet jelly. Then beat the whites of four eggs, and put them to your jelly. Set it over the fire, and keep stirring it till it boils. Then pour it into a jelly-bag, and run it through several times till



it is clear. Beat an ounce of sweet and the same quantity of bitter almonds to a paste, with a spoonful of rose-water, squeezed through a cloth. Then mix it with the jelly, and add to it three spoonfuls of very good cream. Set it again over the fire, and keep stirring it till it almost boils.—Pour it into a bowl, stir it very often till it is almost cold, then wet your moulds, and fill them.

*Black Currant Jelly.*

LET your currants be thoroughly ripe, and quite dry ; strip them clear from the stalks, and put them into a large stew pot. To every ten quarts of currants, put one quart of water. Tie paper close over them, and set them for two hours in a cool oven. Then squeeze them through a very fine cloth, and to every quart of juice add a pound and a half of loaf sugar broken into small pieces. Stir it gently till the sugar is melted, and when it boils, take off the scum quite clean. Let it boil pretty quick for an hour over a clear fire, and then pour it into pots, cover them with brandy papers, and keep them in a dry place. Red and white currant jelly must be made in the same manner.

*Ribband Jelly.*

TAKE out the great bones of four calf's feet, and put the meat into a pot with ten quarts of water, three ounces of hartshorn, the same quantity of isinglass, a nutmeg quartered, and four blades of mace. Boil it till it comes to two quarts, then strain it through a flannel bag, and let it stand twenty-four hours. Then scrape off all the fat from the top very clean, slice the jelly, and put to it the whites of six eggs beaten to a froth. Boil it a little, and strain it through a flannel bag. Then run the jelly into little high glasses, and run every colour as thick as your finger, but observe, that one colour must be thoroughly cold before you put on another ; and that which you put on must be but blood warm, otherwise they will mix together. You must colour red with cochineal, green with spi-



nach, yellow with saffron, blue with syrup of violets, and white with thick cream.

*Savory Jelly.*

TAKE some thin slices of lean veal and ham, and put them into a stew pan, with a carrot or turnip, or two or three onions. Cover it, and let it sweat on a slow fire till it is of a deep brown colour. Then put to it a quart of very clear froth, some whole pepper, mace, a little isinglass, and salt to your palate. Boil it ten minutes, then strain it, skim off all the fat, and put to it the whites of three eggs. Then run it several times through a jelly bag till it is perfectly clear, and pour it into your glasses.

*Common Syllabub.*

PUT a pint of cyder and a bottle of strong beer into a large bowl; grate in a small nutmeg, and sweeten it to your taste. Then milk from the cow as much milk as will make a strong froth. Let it stand an hour, and then strew over it a few currants well washed, picked, and plumed before the fire, and it will be fit for use.

*Whipt Syllabub.*

RUB a lump of loaf sugar on the outside of a lemon, and put it into a pint of thick cream, and sweeten it to your taste. Then squeeze in the juice of a lemon, and add a glass of Madeira wine, or French brandy. Mill it to a froth with a chocolate mill, take off the froth as it rises, and lay it in a hair sieve. Then fill one half of your glasses a little more than half full with white wine, and the other half of your glasses a little more than half full with red wine. Then lay on your froth as high as you can, but take care that it is well drained on your sieve, otherwise it will mix with the wine, and your syllabub be spoiled.

*Solid Syllabub.*

TO a quart of rich cream put a pint of white wine, the juice of two lemons, with the rind of one grated, and sweeten it to your taste. Whip it up well, and



take off the froth as it rises. Put it upon a hair sieve, and let it stand in a cool place till the next day. Then half fill your glasses with the skim, and heap up the froth as high as you can. The bottom will look clear, and it will keep several days.

*Lemon Syllabubs.*

TAKE a quarter of a pound of loaf sugar, and rub upon the outer rinds of two lemons, till you have got all the essence out of them. Then put the sugar into a pint of cream, and the same quantity of white wine. Squeeze in the juice of both lemons, and let it stand for two hours. Then mill it with a chocolate mill to raise the froth, and take it off with a spoon as it rises, or it will make it heavy. Lay it upon a hair sieve to drain, then fill your glasses with the remainder, and lay on the froth as high as you can. Let them stand all night, and they will be fit for use.

*Everlasting Syllabubs.*

TAKE half a pint of Rhenish wine, half a pint of sack, with the juice of two large Seville oranges, and put them into two pints and a half of thick cream. Grate in just the yellow rind of three lemons, and put in a pound of double refined sugar well beaten and sifted. Mix all together, with a spoonful of orange-flower water, and with a whisk beat it well together for half an hour. Then, with a spoon, take off the froth, lay it on a sieve to drain, and fill your glasses. These will keep better than a week, and should always be made the day before they are wanted.—The best way to whip a syllabub is this: Have a fine large chocolate mill, which you must keep on purpose, and a large deep bowl to mill them in, as this way they will be done the quicker, and the froth be the stronger. For the thin that is left at the bottom, have ready some calf's feet jelly boiled and clarified, in which must be nothing but the calf's feet boiled to a hard jelly. When it is cold, take off the fat, clear it with the whites of eggs, run it through a flannel bag, and mix it with the clear left of the syllabub.—



Sweeten it to your palate, give it a boil, and then pour it into basons, or such other vessels as you may think proper. When cold, turn it out, and it will be exceeding fine.

*A Hedge Hog.*

TAKE two pounds of blanched almonds, and beat them well in a mortar, with a little canary and orange-flower water; to keep them from boiling. Work them into a stiff paste, and then beat in the yolks of twelve, and the whites of seven eggs. Put to it a pint of cream, sweeten it to your taste, and set it on a clear fire. Keep it constantly stirring till it is thick enough to make into the form of an hedge-hog. Then stick it full of blanched almonds, slit and stuck up like the bristles of a hedge hog, and then put it into a dish. Take a pint of cream, and the yolks of four eggs beat up, and sweeten it to your palate. Stir the whole together over a slow fire till it is quite hot, and then pour it into the dish round the hedge hog, and let it stand till it is cold, when its form will have a pleasing effect.

*Flummery.*

TAKE an ounce of bitter, and the same quantity of sweet almonds, put them in a bason, and pour over them some boiling water to make the skins come off. Then strip off the skins, and throw the kernels into cold water; take them out, and beat them in a marble mortar, with a little rose water to keep them from oiling; and when they are beat, put them into a pint of calf's feet stock; set it over the fire, and sweeten it to your taste with loaf sugar. As soon as it boils, strain it through a piece of muslin or gauze; and when it is a little cold, put it into a pint of thick cream, and keep stirring it often till it grows thick and cold. Wet your mould in cold water, and pour in the flummery. Let them stand about six hours before you turn them out; and, if you make flummery stiff, and wet your moulds, it will turn out without putting them into warm water, which will be a great advantage to



the look of the figures, as warm water gives a dulness to the flummery.

*French Flummery.*

PUT an ounce of isinglass beat very fine into a quart of cream, and mix them well together. Let it boil gently over a slow fire for a quarter of an hour, and keep stirring it all the time. Then take it off, sweeten it to your taste, and put in a spoonful of rose water, and another of orange flower water. Strain it, and pour it into a glass or bason, and when it is cold turn it out.

*Green Melon in Flummery.*

TAKE a little stiff flummery, and put into it some bitter almonds, with as much juice of spinach as will make it of a fine pale green. When it becomes as thick as good cream, wet your melon-mould, and put it in. Then put a pint of clear calf's feet jelly into a large bason, and let them stand all night. The next day turn out your melon, and lay it in the middle of your bason of jelly. Then fill up your bason with jelly that is beginning to set, and let it stand all night. The next morning turn it out in the same manner as directed for the *Fruit in Jelly*. See page 73. For ornament, put on the top a garland of flowers.

*Solomon's Temple in Flummery.*

TAKE a quart of stiff flummery, and divide it into three parts. Make one part a pretty thick colour with a little cochineal bruised fine, and steeped in French brandy. Scrape an ounce of chocolate very fine, dissolve it in a little strong coffee, and mix it with another part of your flummery, to make it a light stone colour. The last part must be white. Then wet your temple-mould, and fit it in a pot to stand even. Fill the top of the temple with red flummery for the steps, and the four points with white. Then fill it up with chocolate flummery, and let it stand till the next day. Then loosen it round with a pin, and shake it loose very gently; but do not dip your mould



in warm water, as that will take off the gloss, and spoil the colour. When you turn it out, stick a small sprig of flowers down from the top of every point, which will not only strengthen it, but give it a pretty appearance. Lay round it rock candy sweetmeats.

## SECT. IV.

## DRYING AND CANDYING.

BEFORE you proceed to dry and candy any kind of fruit, let it be first preserved, and so dried in a stove or before the fire, that all the syrup may be totally extracted. When you have boiled your sugar to the candy height, dip in the fruit, and lay them in dishes in your stove to dry; then put them into boxes and keep them in a place where they cannot receive injury either from heat or damp.

*Dried Apricots.*

TAKE as many apricots as will amount to about a pound weight, pare and stone them, and then put them into a preserving-pan. Pound and sift half a pound of double-refined sugar, strew a little among them, and lay the rest over them. When they have been twenty-four hours in this state, turn them three or four times in the syrup, and then boil them pretty quick till they look clear. When they are cold, take them out, and lay them on glasses. Then put them into a stove, and turn them the first day every half hour, the second day every hour, and so on till they are perfectly dry. Put them into boxes covered, and set them by for use.

*Dried Peaches.*

PARE and stone some of the finest peaches you can get; then put them into a saucepan of boiling water, let them boil till they are tender, and then lay them on a sieve to drain. Put them again into the same



saucepan, and cover them with their own weight in sugar.—Let them lie two or three hours, and then boil them till they are clear, and the syrup pretty thick. Cover them close, and let them stand all night; scald them well, and then take them off to cool. When they are quite cold, set them on again till they are thoroughly hot, and continue this for three or four days. Then lay them on plates, and turn them every day till they are quite cold.

*Candied Angelica.*

CUT your angelica in lengths when young, cover it close, and boil it till it is tender. Then peel it, put it in again, and let it simmer and boil till it is green. Then take it up, dry it with a cloth, and to every pound of stalks put a pound of sugar. Put your stalks into an earthen pan, beat your sugar, strew it over them, and let them stand two days. Then boil it till it is clear and green, and put it in a cullender to drain. Beat another pound of sugar to powder, and strew it over the angelica; then lay it on plates, and let it stand in a slack oven till it is thoroughly dry.

*Green Gage Plumbs dried.*

MAKE a thin syrup of half a pound of single refined sugar, skim it well, slit a pound of plumbs down the seam, and put them into the syrup. Keep them scalding hot till they are tender, and take care they are well covered with syrup, or they will lose their colour. Let them stand all night, and then make a rich syrup thus: To a pound of double refined sugar put two spoonfuls of water, skim it well, and boil it almost to a candy. When it is cold, drain your plumbs out of the first syrup, and put them into the thick syrup; but be careful to let the syrup cover them. Set them on the fire to scald till they look clear, and then put them into a china bowl. When they have stood a week, take them out, and lay them on china dishes. Then put them into a stove, and turn them once a day till they are dry.



*Dried Cherries.*

TAKE what quantity of morello cherries you think proper, stone them, and to every pound of cherries put a pound and a quarter of fine sugar; beat and sift it over your cherries, and let them stand all night. Then take them out of their sugar, and to every pound of sugar put two spoonfuls of water. Boil and skim it well, and then put in your cherries. Let your sugar boil over them, the next morning strain them, and to every pound of syrup put half a pound more sugar. Boil it till it is a little thicker, then put in your cherries, and let them boil gently. The next day strain them, put them into a stove, and turn them every day till they are dry.

*Dried Damsons.*

GATHER your damsons when they are full ripe, spread them on a coarse cloth, and set them in a very cool oven. Let them stand a day or two, and if they are not then properly dried, put them in for a day or two longer. Then take them out, lay them in a dry place, and they will eat like fresh plumbs, though even in the midst of winter.

*Candied Cassia.*

TAKE as much of the powder of brown cassia as will lie upon a half-crown, with as much musk and ambergris as you think proper. Pound them both well together. Then take a quarter of a pound of sugar, boil it to a candy height, put in your powder, and mix it well together. Pour it into saucers, which must be buttered very thin, and when it is cold, it will slip out.

*Lemon and Orange Peels candied.*

CUT your lemons and oranges long-ways, take out all the pulp, and put the rinds into a pretty strong salt and hard water for six days. Then boil them in a large quantity of spring water till they are tender. Take them out, and lay them on a hair sieve to drain. Then make a thin syrup of fine loaf sugar, a pound to



a quart of water. Put in your peels, and boil them half an hour, or till they look clear, and have ready a thick syrup, made of fine loaf sugar, with as much water as will dissolve it. Put in your peels, and boil them over a slow fire till you see the syrup candy about the pan and peels. Then take them out, and grate fine sugar all over them. Lay them on a hair sieve to drain, and set them in a stove, or before the fire to dry.

*Candied Ginger.*

TAKE an ounce of race ginger grated fine, a pound of loaf sugar beat fine, and put them into a preserving-pan with as much water as will dissolve the sugar. Stir them well together over a very slow fire till the sugar begins to boil. Then stir in another pound of sugar beat fine, and keep stirring it till it grows thick. Then take it off the fire, and drop it in cakes upon earthen dishes. Set them in a warm place to dry, and they will be hard and brittle, and look white.

*Orange Chips.*

GET some of the best Seville oranges you can, pare them at least about a quarter of an inch broad, and if you can keep the parings whole, they will have a pretty effect. When you have pared as many as you intend, put them into salt and spring water, for a day or two: then boil them in a large quantity of spring water till they are tender, and drain them on a sieve. Have ready a thin syrup made of a quart of water and a pound of sugar. Boil them a few at a time, to keep them from breaking, till they look clear. Then put them into a syrup made of fine loaf sugar, with as much water as will dissolve it, and boil them to a candy height. When you take them up, lay them on a sieve, and grate double refined sugar over them. Then put them into a stove, or before the fire to dry.

*Orange Marmalade.*

GET the clearest Seville oranges you can, cut them in two, take out all the pulp and juice into a bason,



and pick all the skins and seeds out of it. Boil the rinds in hard water till they are tender, and change the water two or three times while they are boiling. Then pound them in a marble mortar, and add to it the juice and pulp. Then put them in the preserving pan with double its weight of loaf sugar, and set it over a slow fire. Boil it rather more than half an hour, put it into pots, cover it with brandy paper, and tie it close down.

*Apricot Marmalade.*

APRICOTS that are too ripe for keeping best answer this purpose. Boil them in syrup till they will mash, and then beat them in a marble mortar to a paste. Take half their weight of loaf sugar, and add just water enough to dissolve it. Boil and skim it till it looks clear, and the syrup thick like a fine jelly. Then put it into your sweetmeat glasses, and tie it up close.

*Quince Marmalade.*

THESE must likewise be full ripe for the purpose of making marmalade. Pare them, and cut them into quarters; then take out the cores, and put the fruit into a saucepan. Cover them with parings; nearly fill the saucepan with spring-water, cover it close, and let them stew over a slow fire till they are soft and of a pink colour. Then pick out the quinces from the parings, and beat them to a pulp in a marble mortar. Take their weight of fine loaf sugar, put as much water to it as will dissolve it, and boil and skim it well. Then put in your quinces, boil them gently three quarters of an hour, and keep them stirring all the time. When it is cold, put it into flat pots, tie it down close, and set it by for use.

*Transparent Marmalade.*

CUT very pale Seville oranges into quarters, take out the pulp, put it into a bason, and pick out the skins and seeds. Put the peels into a little salt and water, and let them stand all night. Then boil them



in a good quantity of spring water till they are tender, cut them in very thin slices, and put them to the pulp. To every pound of marmalade put a pound and a half of double-refined sugar, finely beaten, and boil them together gently for twenty minutes ; but if not clear and transparent at that time, boil it five or six minutes longer. Keep stirring it gently all the time, and take care you do not break the slices. When it is cold, put it into jelly or sweetmeat glasses, and tie them down tight with brandy paper, and a bladder over them.

#### *Burnt Almonds.*

TAKE two pounds of almonds, and put them into a stewpan, with the same quantity of sugar, and a pint of water. Set them over a clear cool fire, and let them boil till you find the almonds crack. Then take them off, and stir them about till they are quite dry. Put them into a wire sieve, and sift all the sugar from them. Put the sugar into the pan again with a little water, and give it a boil. Then put four spoonfuls of scraped cochineal to the sugar to colour it, put the almonds into the pan, and keep stirring them over the fire till they are quite dry. Then put them into a large glass, and they will keep all the year.

#### *Raspberry Paste.*

MASH a quart of raspberries, strain one half, and put the juice to the other half. Boil them a quarter of an hour, put to them a pint of red currant juice, and let them boil all together, till your raspberries are enough. Then put a pound and a half of double-refined sugar into a pan, with as much water as will dissolve it, and boil it to a sugar again. Put in your raspberries and juice, give them a scald, and pour it into glasses or plates. Then put them into a stove, and turn them at times till they are thoroughly dry.

#### *Currant Paste.*

CURRENT paste may be either red or white, according to the colour of the currants you use. Strip



your currants, put a little juice to them to keep them from burning, boil them well, and rub them through a hair sieve. Then boil it a quarter of an hour, and to a pint of juice put a pound and a half double-refined sugar pounded and sifted. Shake in your sugar, and when it is melted, pour it on plates. Dry it in the same manner as the raspberry paste, and turn it into any form you like best.

#### *Gooseberry Paste.*

**TAKE** some full grown red gooseberries, just on the turn for ripening, cut them in halves, and pick out all the seeds. Have ready a pint of currant juice, and boil your gooseberries in it till they are tender. Put a pound and a half of double-refined sugar into your pan, with as much water as will dissolve it, and boil it to a sugar again. Then put all together, and make it scalding hot, but do not let it boil. Pour it into your plates and glasses, and dry it as before directed.

### SECT. V.

## ORNAMENTS IN CONFECTIONARY.

### *Artificial Fruit.*

**AT** a proper time of the year, take care to save the stalks of the fruit, with the stones to them. Get some tins neatly made in the shape of the fruit you intend to imitate, leaving a hole at the top, to put in the stone and stalk. They must be so contrived as to open in the middle, to take out the fruit, and there must also be made a frame of wood to fix them in. Great care must be taken to make the tins very smooth in the inside, otherwise their roughness will mark the fruit; and that they be made exactly of the shape of the fruit they are intended to represent. Being prepared with your tins, proceed thus: Take two cow-heels, and a calf's foot, boil them in a gallon of soft



water till they are all boiled to rags, and when you have a full quart of jelly, strain it through a sieve. Then put it into a saucepan, sweeten it, put in lemon peel perfumed, and colour it like the fruit you intend to imitate. Stir all together, give it a boil, and fill your tins: then put in the stones and the stalks just as the fruit grows, and when the jelly is quite cold, open your tins, and put on the bloom, which may be done by carefully dusting on powder blue. Keep them covered to prevent the dust getting to them; and to the eye, art will be an excellent substitute for nature.

*A Dish of Snow.*

TAKE twelve large apples, and put them into a saucepan with cold water. Set them over a slow fire, and when they are soft pour them in a hair sieve; take off the skins, and put the pulp into a bason. Then beat the whites of twelve eggs to a very strong froth; beat and sift half a pound of double-refined sugar, and strew it into the eggs. Work up the pulp of your apples to a strong froth, then beat them all together till they are like a stiff snow. Lay it upon a china dish, and heap it up as high as you can. Set round it green knots of paste, in imitation of Chinese rails, and stick a sprig of myrtle in the middle of the dish.

*Moonshine.*

GET a piece of tin the shape of a half-moon, as deep as a half pint bason, and one in the shape of a large star, and two or three lesser ones. Boil two calf's feet, in a gallon of water till it comes to a quart, then strain it off, and when cold, skim off the fat. Take half the jelly, and sweeten it with sugar to your palate. Beat up the whites of four eggs, stir all together, over a slow fire till it boils, and then run it through a flannel bag till clear. Put it into a clean saucepan, and take an ounce of sweet almonds, blanched, and beat very fine in a marble mortar, with two spoonfuls of rose-water, and two of orange flower



water. Then strain it through a coarse cloth, mix it with the jelly, put in four spoonfuls of thick cream, and stir it altogether till it boils. Then have ready the dish you intend it for, lay the tin in the shape of a half-moon in the middle, and the stars round it. Lay little weights on the tins, to keep them in the place where you put them. Then pour the moonshine into the dish; and when it is quite cold, take out the tins. Then fill up the vacancies with clear calf's feet jelly. You may colour your moonshine with cochineal and chocolate, to make it look like the sky, and your moon and stars will then shine the brighter. Garnish it with rock-candy sweetmeats.

*Floating Island.*

TAKE a soup-dish of a size proportioned to what you intend to make: but a deep glass set on a china dish, will answer the purpose better. Take a quart of the thickest cream you can get, and make it pretty sweet with fine sugar. Pour in a gill of sack, grate in the yellow rind of a lemon, and mill the cream till it is of a thick froth; then carefully pour the thin from the froth into a dish. Cut a French roll, or as many as you want, as thin as you can, and put a layer of it as light as possible on the cream, then a layer of currant jelly, then a very thin layer of roll, then hartshorn jelly, then French roll, and over that whip your froth which you have saved off the cream, well milled up, and lay it on the top as high as you can heap it. Ornament the rim of your dish with figures, fruits, or sweetmeats, as you please. This looks very pretty on the middle of the table, with candles round it; and you may make it of as many different colours as you fancy, according to what jellies, jams, or sweetmeats you have.

*Desert Island.*

TAKE a lump of paste, and form it into a rock three inches broad at the top; then colour it, and set it in the middle of a deep china dish. Set a cast figure on it, with a crown on its head, and a knot of rock-



candy at its feet ; then make a roll of paste an inch thick, and stick it on the inner edge of the dish, two parts round. Cut eight pieces of eringo roots, about three inches long, and fix them upright to the roll of paste to the edge. Make gravel walks of shot comfits round the dish, and set small figures in them. Roll out some paste, and cut it open like Chinese rails. Bake it, and fix it on either side of the gravel walks with gum, and form an entrance where the Chinese rails are, with two pieces of eringo-root for pillars.

*Chinese Temple or Obelisk.*

TAKE an ounce of fine sugar, half an ounce of butter, and four ounces of fine flour. Boil the sugar and butter in a little water, and when it is cold, beat up an egg, and put it to the water, sugar, and butter. Mix it with the flour, and make it into a very stiff paste ; then roll it as thin as possible, have a set of tins in the form of a temple, and put the paste upon them. Cut it in what form you please upon the separate parts of your tins, keeping them separate till baked : but take care to have the paste exactly the size of the tins. When you have cut all the parts, bake them in a slow oven, and when cold, take them out of the tins, and join the parts with strong isinglass and water with a camel's-hair brush. Set them one upon the other, as the form of the tin moulds will direct you. If you cut it neatly, and the paste is rolled very thin, it will be a beautiful corner for a large table. If you have obelisk moulds, you may make them the same way for an opposite corner. Be careful to make the pillars stronger than the top, that they may not be crushed by the weight.

These ornamental decorations in confectionary are calculated to embellish grand entertainments, and it is certain they have all a very pleasing effect on the sight ; but their beauties depend entirely on the abilities and ingenuity of the artist.



## CHAP. IX.

## MADE WINES, &amp;c.

**A** STRICT and attentive management in the making of these articles is the grand means by which they are to be brought to a proper state of perfection ; and without which, labour, expence, and disrepute, will be final and disagreeable consequences. To prevent the last, and promote the first, let a due observance be paid to the following general rules : Do not let such wines as require to be made with boiling water stand too long after drawn before you get them cold, and be careful to put in your barm in due time, otherwise it will fret after being put into the cask, and can never be brought to that state of fineness it ought to be. Neither must you let it work too long in the butt, as it will be apt to take off the sweetness and flavour of the fruit or flowers from which it is made. Let your vessels be thoroughly clean and dry, and before you put in the wine, give them a rince with a little brandy.—When you find the wine has done fomenting, bung it up close, and after being properly settled, it will draw to your wishes.

*Raisin Wine.*

TO every gallon of water, which you must have ready boiled, put six pounds of the best Malaga raisins, and let it stand thirteen or fourteen days, stirring it twice a day. When you have strained it off, put it into your cask, reserving a sufficient quantity to keep it filled as the liquor works over, which it will often do for two months or more. It must not be closed till the hissing or fermentation has ceased.

*Another Way.*

**TAKE** two gallons of spring water, and let it boil half an hour ; then put into a stein pot two pounds of



raisins stoned, two pounds of sugar, and the rinds of two lemons. Pour the boiling water on the above ingredients, and let it stand covered four or five days ; then strain it out, and bottle it off. In about fifteen or sixteen days it will be fit for use. It is a very cool pleasant drink in hot weather.

*Another Way.*

TAKE forty pounds of Malaga raisins in March, cut them slightly, and throw the stalks into two gallons of water ; then taking this water in part, put the raisins into a cask with six gallons more of water and a pint of the best brandy. Stir it up with a stick once a day for a week, then close it well up ; let it stand half a year, and bottle it off.

*Another Way.*

TO every gallon of water put five pounds of raisins, picked from the stalks and each of them broken in two ; let them steep a fortnight, stirring them every day ; then pour off the liquor, and squeeze the juice out of the raisins. Put the liquor into a clean cask, that will just hold it, (for it must be quite full) and let it stand open till it has done working ; then add a pint of French brandy to every two gallons, and stop it up close. Let it stand six months before you bottle it off. January, February, and March, are the best months to make it, the fruit being then new.

*Another Way.*

TAKE three hundred pounds of Malaga raisins, not picked : put them into a hogshead of cold spring water, with one pound of hops ; let it stand a fortnight, stirring it twice a day ; then press it into a tub, and put to it a piece of bread, toasted and spread with yeast, and let it ferment twenty-four hours ; afterwards put the liquor into a cask, where it may work fourteen days longer ; fill it up again as it works over, and when it has ceased, let it be well bunged up. You may afterwards put eighteen gallons of water upon the



raisins, for small wine, and press it out in a week after. When it is about two months old, bottle it off.

*Currant Wine.*

**GATHER** your fruit on a fine dry day, and when they are quite ripe. Strip them from the stalks, put them into a large pan, and bruise them with a wooden pestle. Let them lay twenty-four hours to ferment, then run the liquor through a hair sieve, but do not let your hands touch it. To every gallon of liquor put two pounds and a half of white sugar, stir it well together, and put it into your vessel. To every six gallons put in a quart of brandy, and let it stand six weeks. If it is then fine, bottle it; but if not, draw it off as clear as you can into another vessel, or large bottles, and in a fortnight put it into smaller bottles, cork them close, and set it by for use.

*Gooseberry Wine.*

**GATHER** your gooseberries in dry weather, and at the time when they are about half ripe. Gather about a peck in quantity, and bruise them well in a clean tub. Then take a horse hair cloth, and press them as much as possible without breaking the seeds. When you have squeezed out all the juice, put to every gallon three pounds of fine dry pounded sugar. Stir it all together till the sugar is dissolved, and then put it into a vessel or cask, which must be quite filled. If the quantity is ten or twelve gallons, let it stand a fortnight; but if it is a twenty gallon cask, it must stand three weeks. Set it in a cool place; then draw it off from the lees, and pour in the clear liquor again. If it is a ten gallon cask, let it stand three months; if a twenty gallon cask, four months; then bottle it off, and it will draw clear and fine.

*Pearl Gooseberry Wine.*

**TAKE** what quantity you think proper of the best pearl gooseberries, bruise them, and let them stand all night. The next morning press them close, drain off the juice, and let it stand seven or eight hours to



settle. Then pour off the clear from the settling, and measure it as you put it into your vessel, adding to every three pints of liquor a pound of double refined sugar. Break your sugar into small lumps, and put it into the vessel, with a piece of isinglass. Stir it well up, and at the end of three months, bottle it, putting a lump of double-refined sugar into every bottle.

*Mulberry Wine.*

**GATHER** your mulberries when they are in the state of changing from real to black, and at that time of the day when they are dry from the dew, having been taken off by the heat of the sun. Spread them loose on a cloth, or a clean floor, and let them lay twenty-four hours. Then put them into a convenient vessel for the purpose, squeeze out all the juice, and drain it from the seeds. Boil up a gallon of water to each gallon of juice you get out of them; then skim the water well, and add a little cinnamon slightly bruised. Put to each gallon six ounces of white sugar-candy finely beaten. Skim and strain the water, when it has been taken off, and is settled; and put to it some more juice of the mulberries. To every gallon of the liquor add a pint of white or Rhenish wine. Let it stand in a cask to purge or settle for five or six days, and then draw off the wine, and keep it in a cool place.

*Cowslip Wine.*

**TAKE** twelve pounds of sugar, the juice of six lemons, the whites of four eggs well beaten, and six gallons of water. Put all together in a kettle, and let it boil half an hour, take care to skim it well. Take a peck of cowslips, and put them into a tub, with the thin peelings of six lemons. Then pour on the boiling liquor, and stir them about; and when it is almost cold, put in a thin toast, baked hard, and rubbed with yeast. Let it stand two or three days to work. If you put in, before you turn it, six ounces of syrup of citron or lemon, with a quart of Rhenish



wine, it will be a considerable addition. The third day strain it off, and squeeze the cowslips through a coarse cloth. Then strain it through a flannel bag, and turn it up. Leave the bung loose for two or three days till you are sure it has done working, and then bung it down tight. Let it stand three months, and then bottle it off.

#### *Raspberry Wine.*

PICK some of the finest raspberries you can get; bruise them, and strain them through a flannel bag into a stone jar. To each quart of juice put a pound of double refined sugar, then stir it well together, and cover it close. Let it stand three days, and then pour it off clear. To a quart of juice put two pints of white wine, and then bottle it off. In the course of a week it will be fit for use.

#### *Damson Wine.*

AFTER you have gathered your damsons, which must be on a dry day, weigh them, and then bruise them. Put them into a stein that has a cock in it, and to every eight pounds of fruit put a gallon of water. Boil the water, skim it, and pour it scalding hot on your fruit. When it has stood two days, draw it off, and put it into a vessel, and to every gallon of liquor put two pounds and a half of fine sugar. Fill up the vessel, and stop it close, and the longer it stands the better. When you draw it off, put a lump of sugar into every bottle.

#### *Orange Wine.*

BOIL six gallons of spring water three quarters of an hour, with twelve pounds of the best powder sugar, and the whites of eight or ten eggs well beaten. When it is cold, put into it six spoonfuls of yeast. Take the juice of twelve lemons, which, being pared, must stand with two pounds of white sugar in a tankard, and in the morning skim off the top, and put it into the water.—Then add the juice and rinds of fifty oranges, but not the white parts of the rinds, and then



let them work all together for forty-eight hours. Then add two quarts of Rhenish white wine, and put it into your vessel.

Orange wine may be made with raisins, in which case proceed thus: Take thirty pounds of new Malaga raisins picked clean, chop them small, and take twenty large Seville oranges, ten of which you must prepare as thin as for preserving. Boil about eight gallons of soft water till one third of it is wasted, and let it cool a little. Then put five gallons of it hot upon your raisins and orange-peel, stir it well together, cover it up, and when it is cold, let it stand five days, stirring it once or twice a day. Then pass it through a hair sieve, and with a spoon press it as dry as you can. Put it in a rundlet fit for use, and put to it the rinds of the other ten oranges, cut as thin as the first. Then make a syrup of the juice of twenty oranges, with a pound of white sugar, which must be done the day before you tun the wine. Stir it well together, and stop it close. Let it stand two months to clear, and then bottle it off. This wine greatly improves by time, and will drink much better at the end of the third year, than the first,

#### *Lemon Wine.*

**PARE** off the rinds of six large lemons, cut them, and squeeze out the juice. Steep the rinds in the juice, and put to it a quart of brandy. Let it stand three days in an earthen pot close stopped; then squeeze six more, and mix it with two quarts of spring water, and as much sugar as will sweeten the whole. Boil the water, lemon and sugar together, and let it stand till it is cool. Then add a quart of white wine, mix them together, and run it through a flannel bag into some vessel. Let it stand three months, and then bottle off. Cork your bottles well, keep it cool, and it will be fit to drink in a month or six weeks.

Lemon wine may be made to drink like citron-water, the method of which is as follows: Pare fine a



dozen of lemons very thin, put the peels into five quarts of French brandy, and let them stand fourteen days. Then make the juice into a syrup with three pounds of single refined sugar: and when the peels are ready, boil fifteen gallons of water with forty pounds of single refined sugar for half an hour. Then put it into a tub, and when cool, add to it one spoonful of barm, and let it work two days. Then turn it, and put it in the brandy, peels and syrup. Stir them all together, and close up your cask. Let it stand three months, then bottle it, and it will be as pale and fine as any citron water.

### *Grape Wine.*

PUT a gallon of water to a gallon of grapes. Bruise the grapes well, let them stand a week without stirring, and then draw off the liquor. Put to a gallon of the wine three pounds of sugar, and then put it into a vessel, but do not fasten it up with your bung, till it has done hissing. Let it stand two months, and it will draw clear and fine. If you think proper, you may then bottle it, but remember your cork is quite close, and keep it in a good dry cellar.

### *Cherry Wine.*

GATHER your cherries when they are quite ripe, pull them from the stalks, and press them through a hair sieve. To every gallon of liquor put two pounds of lump sugar finely beaten, then stir it together, and put it into a vessel that will just contain it. When it has done working, and ceases to make any noise, stop it close for three months, and then bottle it off for use.

### *Elder Wine.*

PICK your elder berries when they are full ripe, put them into a stone jar, and set them in the oven, or in a kettle of boiling water till the jar is hot through; then take them out, and strain them through a coarse sieve, wringing the berries, and put the juice into a clean kettle. To every quart of juice put a pound of



fine Lisbon sugar, let it boil, and skim it well. When it is clear and fine, pour it into a cask. To every ten gallons of wine, add an ounce of isinglass dissolved in cyder, and six whole eggs. Close it up, let it stand six months, and then bottle it.

*Apricot Wine.*

PUT three pounds of sugar into three quarts of water, let them boil together, and skim it well. Then put in six pounds of apricots pared and stoned, and let them boil till they are tender. Take out the apricots, and when the liquor is cold, bottle it up. For present use, the apricots will make good marmalade.

*Clary Wine.*

PICK twenty-four pounds of Malaga raisins, and chop them very small: then put them into a tub, and to each pound put a quart of water. Let them steep ten or eleven days, stirring it twice every day, and be careful to keep it covered. Then strain it off, and put it into a vessel, with about a peck of the tops of clary, when it is in blossom. Stop it close for six weeks, and then bottle it off. In two or three months it will be fit to drink.

*Quince Wine.*

GATHER twenty large quinces when they are dry and full ripe. Wipe them with a clean coarse cloth, and grate them with a large grater or rasp as near the cores as you can; but do not touch the cores. Boil a gallon of spring water, throw in your quinces, and let them boil softly about a quarter of an hour. Then strain them well into an earthen pan on two pounds of double-refined sugar. Pare the peel of two large lemons, throw them in, and squeeze the juice through a sieve. Stir it about till it is very cold, and then toast a thin slice of bread very brown, rub a little yeast on it, and let the whole stand close covered twenty-four hours. Then take out the toast and lemon, put the wine in a cask, keep it three months, and then bottle it. If you make a twenty gallon cask, let it stand



six months before you bottle it, and remember, when you strain your quinces, to wring them hard in a coarse cloth.

*Blackberry Wine.*

LET your berries be full ripe when you gather them for this purpose. Put them into a large vessel either of wood or stone, with a cock in it, and pour upon them as much boiling water as will cover them. As soon as the heat will permit you to put your hand into the vessel, bruise them well till all the berries are broken. Then let them stand covered till the berries begin to rise towards the top, which they will do in three or four days. Then draw off the clear into another vessel, and add to every ten quarts of this liquor one pound of sugar. Stir it well in, and let it stand to work a week or ten days, in another vessel like the first. Then draw it off at the cock through a jelly-bag into a large vessel. Take four ounces of isinglass, and lay it to steep twelve hours in a pint of white wine. The next morning, boil it upon a slow fire till it is all dissolved. Then take a gallon of your blackberry juice, put in the dissolved isinglass, give them a boil together, and pour all into the vessel. Let it stand a few days to purge and settle, then draw it off, and keep it in a cool place.

*Turnip Wine.*

TAKE what quantity of turnips you think proper, pare and slice them, put them into a cyder press, and squeeze out all the juice. To every gallon of juice put three pounds of lump sugar, put both into a vessel just large enough to hold them, and add to every gallon of juice half a pint of brandy. Lay something over the bung for a week; and when you are sure it has done working, bung it down close. Let it stand three months, then draw it off in another vessel, and when it is fine, put it into bottles.

*Birch Wine.*

THIS wine must be made at the time of the year when the liquor from the birch trees can be best pro-



cured. This is in the beginning of March, when the sap is rising, and before the leaves shoot out ; for when the sap is come forward, and the leaves appear, the juice by being long digested in the bark, grows thick and coloured, which before was thin and clear. The method of procuring the juice is, by boring holes in the body of the tree, and putting in fossets, which are usually made of the branches of elder, the pith being taken out. You may, without hurting the tree, if it is large, tap it in several places, four or five at a time, and by that means save, from a good many trees, several gallons every day. If you do not get enough in one day, the bottles in which it drops must be corked close, and rosined or waxed ; however, make use of it as soon as you can. Take the sap and boil it as long as any scum will rise, skimming it all the time. To every gallon of liquor put four pounds of good sugar, and the thin peel of a lemon. Then boil it half an hour, and keep skimming it well. Pour it into a clean tub, and when it is almost cold, set it to work with yeast spread upon a toast. Let it stand five or six days, stirring it often. Then take a cask just large enough to hold all the liquor, fire a large match dipped in brimstone, and throw it into the cask ; stop it close till the match is extinguished, then tun your wine, and lay the bung on lightly till you find it has done work. Stop it close, and, after three months, bottle it off.

#### *Rose Wine.*

PUT into a well glazed earthen vessel three gallons of rose-water drawn with a cold still. Put into it a sufficient quantity of rose leaves, cover it close, and set it for an hour in a kettle or copper of hot water, to take out the whole strength and flavour of the roses. When it is cold, press the rose leaves hard in the liquor, and steep fresh ones in it, repeating it till the liquor has got the full strength of the roses. To every gallon of liquor put three pounds of loaf sugar, and stir it well, that it may melt and disperse in every



part. Then put it into a cask, or other convenient vessel, to ferment, and throw into it a piece of bread toasted hard and covered with yeast. Let it stand a month, when it will be ripe, and have all the fine flavour and scent of the roses. If you add some wine, and spices, it will be a considerable improvement. By the same mode of infusion, wine may be made from any other flowers that have an odoriferous scent, and grateful flavour.

#### *Ginger Wine.*

PUT seven pounds of Lisbon sugar into four gallons of spring water, boil them a quarter of an hour, and keep skimming it all the time. When the liquor is cold, squeeze in the juice of two lemons, and then boil the peels, with two ounces of ginger, in three pints of water, for an hour. When it is cold, put it all together into a barrel, with two spoonfuls of yeast, a quarter of an ounce of isinglass beat very thin, and two pounds of jar raisins. Then close it up, let it stand seven weeks, and then bottle it off.

#### *Another Way.*

TAKE seven gallons of water, twelve pounds of sugar, half a pound of white ginger, bruised, and the whites of four eggs well beaten; put them into the water, and set it on the fire; when it boils skim it well, and after it has boiled a quarter of an hour, take it off: when cold, put it into an open vessel, and take seven lemons, pare them and squeeze in the juice, adding also the rinds; then put to it a gill of ale yeast, and let it work for twenty-four hours; afterwards draw it off, and put it into a clean cask, and in a fortnight, if fine, you may bottle.

#### *Balm Wine.*

BOIL forty pounds of sugar in nine gallons of water for two hours, skim it well, and put it into a tub to cool. Take two pounds and a half of the tops of balm, bruise them, and put them into a barrel, with a little new yeast; and when the liquor is cold, pour it on the



balm. Mix it well together, and let it stand twenty-four hours, stirring it frequently during the time. Then close it up, and let it stand six weeks, at the expiration of which rack it off, and put a lump of sugar into every bottle. Cork it well, and it will be better the second year than the first.

*Mead Wine.*

**THERE** are different kinds of this wine; but those generally made are two; namely, sack-mead, and cowslip-mead. Sack-mead is made thus: To every gallon of water put pour pounds of honey, and boil it three quarters of an hour, taking care properly to skim it. To each gallon add half an ounce of hops, then boil it half an hour, and let it stand till the next day. Then put it into your cask, and to thirteen gallons of the liquor add a quart of brandy or sack. Let it be tightly closed till the fermentation is over, and then stop it up very close. If you make as much as fills a large cask, you must not bottle it off till it has stood a year.

To make cowslip-mead you must proceed thus: Put thirty pounds of honey into fifteen gallons of water, and boil it till one gallon is wasted: skim it, take it off the fire, and have ready sixteen lemons cut in halves. Take a gallon of the liquor, and put it to the lemons. Pour the rest of the liquor into a tub, with seven pecks of cowslips, and let them stand all night: then put in the liquor with the lemons, eight spoonfuls of new yeast, and a handful of sweetbriar; stir all well together, and let it work three or four days. Then strain it, pour it into your cask, let it stand six months, and then bottle it off for use.

The following receipt, we have been favoured with from a lady in the country, which we give in her own words.

“To one hundred and twenty gallons of pure water, the softer the better, I put fifteen gallons of clarified honey. When the honey is well mixed with the water, I fill my copper, the same as I use for



“ brewing, which only holds sixty gallons, and boil  
“ it till it is reduced about a fourth part. I then draw  
“ it off, and boil the remainder of the liquor in the  
“ same manner. When this last is about one fourth part  
“ wasted, I fill up the copper with some of that which  
“ was first boiled, and continue boiling it and filling  
“ it up, till the copper contains the whole of the li-  
“ quor, by which time it will of course be half eva-  
“ porated. I must observe, that in boiling, I never  
“ take off the scum, but on the contrary, have it well  
“ mixed with the liquor, whilst boiling, by means of a  
“ jet. When this is done, I draw it off into under-  
“ backs, by a cock at the bottom of the copper, in  
“ which I let it remain till it is only as warm as new  
“ milk.—At this time I tun it up, and suffer it to fer-  
“ ment in the vessel, where it will form a thick head.  
“ As soon as it is done working, I stop it down very  
“ close, in order to keep the air from it as much as  
“ possible. I keep this, as well as my mead, in a  
“ cellar or vault I have for the purpose, being very  
“ deep and cool, and the door shut so close, as to  
“ keep out, in a manner, all the outward air; so that  
“ the liquor is always in the same temperature, being  
“ not at all affected by the change of weather. To  
“ this I attribute, in a great measure, the goodness of  
“ my mead.—Another proportion I have of making  
“ mead, is to allow eight pounds of purified honey  
“ to one hundred and twenty gallons of soft water,  
“ which I manage in the making in all respects like  
“ the before-mentioned, and it proves very pleasant,  
“ good light drinking, and is, by many, preferred to  
“ the other, which is much richer, and has a fuller  
“ flavour; but at the same time it is more inebriating,  
“ and apt to make the head ach, if drank in too large  
“ quantities.—I imagine therefore, upon the whole,  
“ the last to be the proportion that makes the whole-  
“ somest liquor for common drink, the other being  
“ rather, when properly preserved, a rich cordial,  
“ something like fine old Malaga, which, when in per-  
“ fection, is justly esteemed the best of the Spanish



“wines. I choose, in general, to have the liquor pure  
“and genuine, though many like it best when it has  
“an aromatic flavour, and for this purpose they mix  
“elder, rosemary, and marjoram flowers with it; and  
“also use cinnamon, cloves, ginger, and cardamums,  
“in various proportions, according to their taste; but  
“I do not approve of this last practice at all, as green  
“herbs are apt to make mead drink flat; and too many  
“cloves, besides being very predominant in the taste,  
“make it of too high a colour. I never bottle my  
“mead before it is half a year old, and when I do,  
“I take care to have it well corked, and keep it in the  
“same vault wherein it stood whilst in the cask.”

*Laragossa Wine, or English Sack.*

To every quart of water put a sprig of rue, and to every gallon put a handful of fennel root. Boil these half an hour, then strain it, and to every gallon of liquor put three pounds of honey. Boil it two hours, and skim it well. When it is cold pour it off, and turn it into a cask or vessel that will just hold it. Keep it twelve months, and then bottle it off.

*English Fig Wine.*

MAKE choice of the largest blue figs you can get, gather them when pretty ripe, and steep them in white wine. Cut some slits in them that they may swell and gather in the substance of the wine. Then slice some other figs, and let them simmer over a fire in clear water till they are reduced to a kind of pulp. Then strain out the water, pressing the pulp hard, and pour it as hot as possible on the figs that are imbrued in the wine. Let the quantities be nearly equal, but the water somewhat more than the wine and figs. Let them stand twenty-four hours, then mash them well together, and draw off what will run without squeezing. Then press the rest, and if it is not sweet enough, add a sufficient quantity of sugar to make it so. Let it ferment, and add a little honey and sugar candy to it; then fine it with whites of eggs and a little isinglass, and draw it off for use.



*Raspberry Brandy.*

MIX a pint of water with two quarts of brandy, and put them into a pitcher large enough to hold them, with four pints of raspberries. Put in half a pound of loaf sugar, and let it remain for a week close covered. Then take a piece of flannel, with a piece of holland, over it, and let it run through by degrees. In about a week it will be perfectly fine, when you may rack it off; but be careful the bottles are well corked.

*Orange Brandy.*

PUT into three quarts of brandy, the chips of eighteen Seville oranges, and let them steep a fortnight in a stone bottle close stopped. Boil two quarts of spring water, with a pound and a half of the finest sugar, near an hour, very gently. Clarify the water and sugar with the white of an egg, then strain it through a jelly bag, and boil it near half away. When it is cold, strain the brandy into the syrup.

*Lemon Brandy.*

MIX five quarts of water with one gallon of brandy; then take two dozen of lemons, two pounds of the best sugar, and three pints of milk. Pare the lemons very thin, and lay the peel to steep in the brandy twelve hours. Squeeze the lemons upon the sugar, then put the water to it, and mix all the ingredients together. Let it stand twenty-four hours, and then strain it.

*Black Cherry Brandy.*

STONE eight pounds of black cherries, and put on them a gallon of the best brandy. Bruise the stones in a mortar, and then put them into your brandy. Cover them up close, and let them stand a month or six weeks. Then pour it clear from the sediments, and bottle it.—Morello cherries managed in this manner, make a fine rich cordial.



## CHAP. X.

## CORDIAL WATERS.

**I**N the process of making these articles, several things are necessary to be observed, in order to bring them to their proper state of perfection. If your still is an alembic, you must fill the top with cold water when you set it on, and close the bottom with a little stiff paste made of flour and water. If you use a hot still, when you put on the top, dip a cloth in white lead and oil, and lay it close over the ends, and a coarse cloth well soaked in water on the top; and when it becomes dry from the heat of the fire, wet it, and lay it on again. It will require but little fire, but what there is must be as clear as possible. All simple waters must stand two or three days before they are bottled off, that the fiery taste, which they will naturally receive from the still, may be fully extracted.

*Rose Water.*

**GATHER** your roses when they are dry and full blown, pick off the leaves, and to every peck put a quart of water. Then put them into a cold still, and make a slow fire under it; for the more gradually it is distilled, the better it will be. Then bottle it, and in two or three days you may cork it up for use.

*Lavender Water.*

**TO** every pound of lavender neps put a quart of water. Put them into a cold still, and make a slow fire under it. Distil it off very slowly, and put it into a pot till you have distilled all your water. Then clean your still well out, put your lavender water into it, and distil it off slowly as before. Then put it into bottles, cork them quite close, and set them by for use.



*Peppermint Water.*

GATHER your peppermint when it is full grown, and before it seeds. Cut it into short lengths, put it into your still, and cover it with water. Make a good fire under, and when it is near boiling, and the still begins to drop, if you find your fire too hot, draw a little away, that the liquor may not boil over. The slower your still drops, the clearer and stronger will be the water; but at the same time you must not let it get too weak. The next morning bottle it off, and after it has stood two or three days, to take off the fiery taste of the still, cork it well, and it will preserve its strength a considerable time.

*Penny-Royal Water.*

AT the time you gather your penny-royal let it be full grown, but not so far advanced as to be in blossom. Fill your cold still with it, and put it half full of water.—Make a moderate fire under it, and distil it off cold. Then put it into bottles, and after two or three days, cork it up for use.

*Cordial Water.*

TAKE of wormwood, horehound, feverfew, and lavender-cotton, each three handfals; of rice, peppermint, and Seville orange peel, each one handful. Mix them well together, and steep them all night in red wine, or the bottoms of strong beer. Then distil them pretty quick in a hot still, and it will be a fine cordial to take as bitters.

*Angelica Water.*

WASH and cut a quantity of the leaves of angelica, and then lay them on a table to dry. When they are quite dry, throw them into an earthen pot, and put to them four quarts of strong wine lees. Let it infuse twenty-four hours, stirring it twice in the time. Then put it into a warm still, or an alembic, and draw it off. Cover your bottles with paper, prick holes in it, and let it stand two or three days. Then mix all together,



sweeten it, and when it is settled, bottle it up, cork it close, and set it by for use.

*Cordial Poppy Water.*

POT a peck of poppies into a proper vessel with two gallons of good brandy, let it stand forty-eight hours, and then strain off the liquor. Stone a pound of raisins of the sun, and take an ounce of coriander seeds, an ounce of sweet fennel seeds, and an ounce of liquorice sliced. Bruise them all together, and put them into the brandy, with a pound of good powder sugar. Let it stand two months: stirring it every day; then strain it off, and bottle it for use.

*Surfeit Water.*

TAKE scurvy-grass, brook-lime, water-cresses. Roman wormwood, rue, mint, balm, sage, and chives, of each one handful; poppies, if fresh, half a peck; but if they are dry, only half that quantity; cochineal and saffron, six-penny worth of each: aniseeds, caraway seeds, coriander-seeds, and cardamum-seeds, of each an ounce; two ounces of scraped liquorice, a pound of split figs, the same quantity of raisins of the sun, stoned, an ounce of juniper berries, bruised, an ounce of beaten nutmeg, an ounce of mace, bruised, and the same of sweet fennel seeds also bruised; a few flowers of rosemary, marigold and sage. Put all these into a large stone jar, and pour on them three gallons of French brandy. Cover it close, and let it stand near the fire for three weeks. Stir it three times a week, and at the expiration of that time strain it off. Bottle your liquor, and pour on the ingredients a quart more of French brandy. Let it stand a week, stirring it once a day; then distil it in a cold still, and you will have a fine white surfeit-water. Bottle it close, and it will retain its virtues a considerable time.

*Orange or Lemon Water.*

PUT three gallons of brandy and two quarts of sack to the outer rinds of an hundred oranges, or lemons. Let them steep in it one night, and the next day distil



them in a cold still. A gallon, with the proportion of peels, will be sufficient for one still, and from that you may draw off more than three quarts. Draw it off till you find it begins to taste sour. Sweeten to your palate with double-refined sugar, and mix the three first runnings together. If it is lemon-water, perfume it with two grains of ambergris and one of musk. Grind them fine, tie them in a rag and let it hang five or six days in each bottle; or you may put with them three or four drops of tincture of ambergris. Cork your bottles close, and it will keep good a considerable time.

*Fever Water.*

**TAKE** six ounces of Virginia snake root, four ounces of carduus seeds and marigold flowers, and twenty green walnuts; carduus-water and poppy-water, two quarts of each, and two ounces of hartshorn. Slice the walnuts, and steep all in the waters a fortnight. Then add to it an ounce of treacle, and distil the whole in an alembic well closed in the manner described in the introduction to this chapter.

*Aqua Mirabilis.*

**TAKE** cubebs, cardamums, galingal, cloves, mace, nutmegs, and cinnamon, of each two drachms, and bruise them small. Then take a pint of the juice of celandine, half a pint of the juice of spearmint, and the same quantity of the juice of balm, flowers of melilot, cowslip, rosemary, borrag, bugloss and marigolds, of each three drachms; seeds of fennel, coriander and caraway, of each two drachms; two quarts of the best sack, and a quart of white wine: brandy, the strongest angelica water, and rose-water, of each a pint. Bruise the spices and seeds, and steep them with the herbs and flowers, in the juices, waters, sack, white wine, and brandy, all night. In the morning distil it in a common still pasted up, and from this quantity you may draw off a gallon at least. Sweeten it to your taste with sugar candy, then bottle it up, and keep it in a cool place.



*Black Cherry Water.*

TAKE six pounds of black cherries, bruise them well, and put to them the tops of rosemary, sweet marjoram, spearmint, angelica, balm, and marigold flowers, of each a handful; dried violets an ounce; aniseeds, and sweet fennel seeds, of each half an ounce bruised. Cut the herbs small, mix all together, and distil them off in a cold still.

*Treacle Water.*

TAKE four pounds of the juice of green walnuts; rue, carduus, marigold, and balm, of each three pounds; root of butter-bur half a pound; roots of burdock, one pound; angelic and master-wort, of each half a pound; leaves of scordium, six handfuls; Venice treacle and mithridates, of each a half a pound; old Canary wine, two pounds; white wine vinegar, six pounds, and the same quantity of the juice of lemons. Distil all these together in an alembic.

*Stag's Heart Water.*

TAKE four handfuls of balm, and a handful of sweet marjoram; rosemary flowers, clove-gillflowers dried, rose-buds dried, and borragé flowers, of each an ounce, marigold flowers half an ounce, lemon-peel two ounces, mace and cardamum thirty grains of each; cinnamon sixty grains; yellow and white sanders, of each a quarter of an ounce; shavings of hartshorn an ounce, and the peels of nine oranges. Cut them very small, and pour upon them two quarts of the best Rhenish or the best white wine. Stop it very close, and let it infuse nine or ten days in a cellar or cool place. Take a stag's heart, and cut off the fat, cut it very small, and pour on it as much Rhenish, or white wine, as will cover it. Let it stand all night covered in a cool place, and the next day add to it the before-mentioned ingredients, mixing the whole well together, and adding a pint of the best rose-water, and a pint of the juice ofcelandine. Put the whole into a glass still, and raise it well, in order to keep in the steam both of the still and receiver. When it is



drawn off, put it into bottles, cork them well, set them in a cool place, and the water will keep good a considerable time.

## CHAP. XI.

# THE ART OF BREWING.

**T**O complete the housekeeper's knowledge in all domestic concerns, it is essentially necessary she should be properly acquainted with the method of brewing malt liquors, more especially should she be principal provider for a numerous family. This business will therefore form the subject of the present chapter, and the mode to be pursued throughout the whole process we shall endeavour to lay down in so clear, concise, and intelligent a manner, as may easily guide the unacquainted, and, perhaps, in some degree, be materially beneficial to those already informed.

## SECT. I.

*The Principles on which a Copper should be built for Brewing.*

**THERE** are several things that demand peculiar notice previous to the actual process of brewing malt liquors; and those are with respect to the various implements necessary to effect and facilitate a proper execution of so important a business.

The first thing that presents itself among these is the copper, the proper position of which, and the manner of its being set, are matters that require very attentive consideration. The most beneficial mode to be adopted is this:—Divide the heat of the fire by a stop; and if the door and draught be in a direct line, the stop must be erected from the middle of each outline of the grating, and parallel with the centre sides of the



copper; by which method the middle of the fire will be directly under the bottom of the copper. The stop is composed of a thin wall in the centre of the right and left sides of the copper, which is to ascend half the height of it. On the top must be left a cavity, from four to six inches, for a draught for that half part of the fire which is next the door of the copper; and then the building must close all round to the finishing at the top. By this method the heat will communicate from the outward part of the fire round the outward half of your copper, through the cavity, as will the farthest part of the flue, which also contracts a conjunction of the whole, and causes the flame to glide gently and equally round the bottom of the copper.

The advantages derived from your copper being set in this manner are very great, nor is the saving of fuel the least object of consideration among them. It has a material pre-eminence over wheel draughts; for with them, if there is not particular attendance given to the hops, by stirring them down, they are apt to stick to the sides, and scorch, which will deprive the liquor of having its sweet and proper flavour. By the before-mentioned method the copper will last many years more than it will by the wheel-draught; for that draws with so much violence, that should your liquor be beneath the communication of the fire, your copper will therefore be liable to injury; whereas, by the other method, you may boil half a copper full without fear of any bad consequence.

#### SECT II.

*On the proper Management of Vessels for Brewing, and the Necessity of keeping them in due Order.*

ON the preceding day that you intend to brew, make a strict examination into all your vessels, that they are thoroughly clean, and in a proper state for use. They should never be converted to any other



purpose, except for the use of making wines; and, even in that case, after done with, should be properly cleansed, and kept in a place free from dirt. Let your cask be well cleaned with boiling water; and if the bung hole is large enough, scrub them well with a small birch-broom, or brush. If you find them bad and a very musty scent comes from them, take out the heads, and let them be scrubbed clean with a hand-brush, and fuller's-earth. When you have done this, put on the head again, and scald it well, then throw in a piece of unslacked lime, and stop the bung close. When they have stood some time, rince them well with cold water, and they will be properly prepared for use.

The greatest attention must likewise be paid to the care of your coolers, which are implements of very material consequence; for, if they are not properly kept in order, your liquor, from a secret and unaccountable cause, abstracts a nauseousness that will entirely destroy it. This often proceeds from wet having been infused in the wood, as it is sometimes apt to lodge in the crevices of old coolers, and even infect them to such a degree, that it will not depart, though many washings and scaldings are applied. One cause incidental to this evil is, suffering women to wash in a brewhouse, which ought, by no means, to be permitted, where any other convenience can be had; for nothing can be more hurtful than the remnants of dirty soap suds left in vessels calculated only for the purpose of brewing.

When you prepare the coolers, be careful never to let the water stand too long in them, as it will soak in, and soon turn putrid, when the stench will enter the wood, and render them almost incurable. To prevent such consequence, as well as to answer good purposes, it has been recommended, where fixed brew-houses are intended, that all coolers should be leaded. It must be admitted, in the first place, that such are exceeding cleanly; and secondly, that it expedites the cooling of part of your liquor worts, which is very



necessary to forward it for working, as well as afterwards for cooling the whole; for evaporation causes considerably more waste than proper boiling. It is also indispensably necessary that your coolers be well scoured with cold water two or three times, cold water being more proper than hot to effect a perfect cleansing, especially if they are in a bad condition, from the undiscovered filth that may be in the crevices. The application of warm water will drive the infection farther; so that if your liquor be let into the coolers, and any remains in the crevices, the heat will collect the foulness, and render the whole both disagreeable and unwholesome.

The mash-tub in particular must be kept perfectly clean; nor must the grains be left in the tub any longer than the day after brewing, lest it should sour the tub; for if there is a sour scent in the brewhouse before your beer is tunned, it will be apt to infect your liquor and worts.—From such inconveniences, the necessity of cleanliness in utensils for brewing is sufficiently obvious.

### SECT. III.

#### *Directions for the Management of the Mash-tub, Penstaff, &c.*

TO render your mash-tub more perfect and lasting, you should have a circular piece of brass or copper to inlay and line the hole where the penstaff enters, to let the wort run off into the underback. The penstaff should also be strongly ferrilled with the same metal, and both well and taperly finished, so that you can place it properly. By this method you have it run from the fineness of a thread to the fulness of an inch tube, &c. first dressing your musk-basket with straw, fern, or small bushy furze without stems, six or eight inches in from the bottom of your basket, and set quite perpendicularly over the whole with the penstaff, through the centre of the basket, and the middle



of the furze or fern, and fastened to the hole of the tub. To steady it properly, you must have a piece of iron let into a staple fastened to the tub, at the nearest part opposite the basket, and to reach nearly to it; and from that piece another, added on a jointed swivel, or any other contrivance, so as to be at liberty to let round the basket like a dog's collar, and to enter into the staple formed in the same to pin it fast, and by adding a half circular turn in the collar, in which you have room to drive in a wedge, which will keep it safe down to the bottom, when there can be no danger of its being disturbed by stirring the mash, which will otherwise sometimes be the case. When you let go you will raise the penstaff to your own degree of running, and then fasten the staff, by the help of two wedges tightened between the staff and the basket.

In process of time the copper-work, like every thing else, will become defective, and when this is the case, you may repair the imperfection by the following simple method. Work the penstaff in the brass socket with emery and water, or oil, which will make it perhaps more perfect than when new. The like method is sometimes taken even with cocks just purchased, in order to prevent their decaying so soon as they otherwise would.

A very material addition may be made to the convenience of the underbacks, by having a piece of copper to line the hole in the bottom, which may be stopped with a cloth put singly round a large cock: and when it is fastened down for the wort to run, it will be necessary to put a large weight on the cock, which will prevent its flying up by the heat. When the liquor is pumped clean out of the back, the cloth round the cock will enable you to take out the cock with ease; and there should be a drain below the underback to carry off the water, which will enable you to wash it perfectly clean with very little trouble. This drain should be made with a clear descent, so as no damp may remain under the back. With the con-



veyance of water running into your copper, you may be enabled to work that water in a double quantity, your underback being filled by the means of letting it in at your leisure, out of your copper, through a shoot to the mash-tub, and so to the underback. Thus you will have a reserve against the time you wish to fill your copper, which may be completed in a few minutes, by pumping while the under cock is running. —Thus much for the principal utensils in brewing, which we again recommend to be always kept in a perfect state of cleanliness.

#### SECT. IV.

##### *Of the proper Time for Brewing.*

THE month of March is generally considered as one of the principal seasons for brewing malt liquor for long keeping; and the reason is, because the air at that time of the year is, in general, temperate, and contributes to the good working or fermentation of the liquor, which principally promotes its preservation and good keeping. Very cold, as well as very hot weather, prevents the free fermentation or working of liquors; so that, if you brew in very cold weather, unless you use some means to warm the cellar while new drink is working, it will never clear itself in the manner you would wish, and the same misfortune will arise if, in very hot weather, the cellar is not put into a temperate state; the consequence of all which will be, that such drink will be muddy and sour, and, perhaps in such a degree, as to be past recovery. Such accidents often happen, even in the proper season for brewing, and that owing to the badness of the cellar; for when they are dug in springy grounds, or are subject to damps in the winter, the liquor will chill, and become vapid or flat. When cellars are of this nature, it is advisable to make your brewings in March, rather than in October; for you may keep your cellars temperate in summer, but cannot warm them in winter. Thus your beer brewed in March will have due time



to settle and adjust itself before the cold can do any material injury.

All cellars for keeping liquor should be formed in such a manner, that no external air can get into them; for the variation of the air abroad, were there free admission of it into the cellars, would cause as many alterations in the liquors, and would thereby keep them in so unsettled a state, as to render them unfit for drinking. A constant temperate air digests and softens malt liquors, so that they taste quite soft and smooth to the palate; but in cellars, which are unequal, by letting in heats and colds, the liquor will be apt to sustain very material injury.

#### SECT. V.

##### *On the Quality of Water proper for Brewing.*

It has evidently appeared, from repeated experience, that the water best in quality for brewing is river water, such as is soft, and has received those benefits which naturally arise from the air and sun; for this easily penetrates into the grain, and extracts its virtues. On the contrary, hard waters astringe and bind the power of the malt, so that its virtue is not freely communicated to the liquor. There are some, who hold it as a maxim, that all water that will mix with soap is fit for brewing, which is the case with most river water; and it has been frequently experienced, that when the same quantity of malt has been used to a barrel of river water, as to a barrel of spring water, the brewing from the former has excelled the other in strength above five degrees in twelve months keep. It is likewise to be observed, that the malt was not only the same in quantity for one barrel as for the other, but was the same in quality, having been all measured from the same heap. The hops were also the same, both in quality and quantity, and the time of boiling equal in each. They were worked in the same manner, and tunned and kept in the same cellar. This is the most demonstrable and undeniable proof that



the difference took place from the difference of the quality of the water.

Various experiments have been tried, by gentlemen in different counties, to ascertain the truth of this very essential difference in malt liquors, arising from the quality of the water; but, after all, they have been left in a state of perplexity.

One circumstance has greatly puzzled the ablest brewers, and that is, when several gentlemen in the same town have employed the same brewer, have had the same malt, the same hops, and the same water, and brewed in the same month, and broached their drink at the same time, yet one has had beer exceeding fine, strong, and well tasted, while the others have had hardly any worth drinking. In order to account for this very singular difference, three reasons may be advanced. First, it might arise from the difference of weather, which might happen at the several brewings in this month, and make an alteration in the working of the liquors; Secondly, the yeast, or barm, might be of different sorts, or in different states, wherewith these liquors were worked; and, Thirdly, the cellars might not be equally adapted for the purpose. The goodness of such drink as is brewed for keeping, in a great measure, depends on the proper form and temperature of the cellars in which it is placed.

Beer made at Dorchester, which, in general, is greatly admired, is, for the most part, brewed with chalky-water, which is to be had in most parts of that county; and as the soil is generally chalk, the cellars, being dug in that dry soil, contribute to the good keeping of their drink, it being of a close texture, and of a drying quality, so as to dissipate damps; for it has been found by experience, that damp cellars are injurious to the keeping of liquor, as well as injurious to the casks.

Water that is naturally of a hard quality may be, in some degree, softened by exposing it to the air and sun, and putting into it some pieces of soft chalk to



infuse; or, when the water is set to boil, in order to be poured on the malt, put into it a quantity of bran, which will take off some part of its sharpness, and make it better extract the virtues of the malt.

## SECT. VI.

*Of the Quality of the Malt and Hops most proper to be chosen for Brewing, with some necessary Observations on the Management of each.*

THERE are two sorts of malt, the general distinction between which is, that the one is high, and the other low dried. The former of these when brewed, produces a liquor of a deep brown colour; and the other, which is the low dried, will produce a liquor of a pale colour. The first is dried in such a manner as rather to be scorched than dried, and is much less wholesome than the pale malt. It has likewise been found by experience, that brown malt, although it may be well brewed, will sooner turn sharp than the pale; from whence, among other reasons, the latter is entitled to pre-eminence.

We have farther proofs of this distinction from various people, but particularly one:—A gentleman, who has made the Art of Brewing his study for many years, and who gives his opinion and knowledge in words to this purpose: he says, brown malt makes the best drink when it is brewed with a coarse river water, such as that of the Thames about London: and that likewise being brewed with such water it makes very good ale; but that it will not keep above six months without turning stale, even though he allows fourteen bushels to the hogshead. He adds, that he has tried the high-dried malt to brew beer with for keeping, and hopped it accordingly; and yet he could never brew it so as to drink soft and mellow like that brewed with pale malt. There is, he says, an acid quality in the high dried malt, which occasions those who drink it to be greatly troubled with that disorder called the heart-burn.



What we have here said with respect to malt refers only to that made of barley, for wheat malt, pea malt, or high coloured liquor, will keep some years, and drink soft and smooth, but they are very subject to have the flavour of mum.

Malt high-dried should not be used in brewing till it has been ground ten days or a fortnight, as it will then yield much stronger drink than from the same quantity ground but a short time before it is used. On the contrary, pale malt, which has not received much of the fire, must not remain ground above a week before it is used.

With respect to hops, the newest are by far the best. They will, indeed, remain very good for two years, but after that they begin to decay, and lose their flavour, unless great quantities are kept together, in which case they will keep good much longer than in small quantities. In order the better to preserve them, they should be kept in a very dry place, contrary to the practice of those who deal in them, who making self-interest their first consideration, keep them as damp as they can, to increase their weight.

It will happen, in the course of time, that hops will grow stale, decayed, and lose their natural bitterness; but this defect may be removed, by unbagging them, and sprinkling them with aloes and water.

From what has been said, it is evident, that every one of the particulars mentioned should be judiciously chosen before you commence brewing, otherwise you will sustain a loss, which will be aggravated by your labours being in vain. It is likewise to be observed, that the yeast or barm, with which you work your liquor, must be well considered; for otherwise even by that alone, a good brewing may be totally destroyed. Be always particularly careful that you are provided with every necessary article previous to your commencing the business of brewing, for if the wort waits for any thing that should be immediately at hand, it will be attended with very bad consequences.



## SECT. VII.

*The Process, or Practical Part of Brewing.*

HAVING, in the preceding sections, fully explained the necessary precautions to be taken previous to the commencement of this very important business, we shall now proceed to give a concise detail of every thing that is necessary to be observed and attended to in the regular process of it, from the malt being first malted, to the liquor being tunned off for the cellar.

Your utensils being all properly cleansed, and scalded, your malt ground, your water in the copper boiling, and your penstaff well set, you must then proceed to mash, by putting a sufficient quantity of boiling water into your tub, in which it must stand until the greater part of the steam is gone off, or till you can see your own shadow in it. It will be then necessary, that one person should pour the malt gently in, while another is carefully stirring it; for it is equally essential that the same care should be observed when the mash is thin as when thick. This being effectually done, and having a sufficient reserve of malt to cover the mash, to prevent evaporation, you may cover your tub with sacks, &c. and leave your malt three hours to steep, which will be a proper time for the extraction of its virtues.

Before you let the mash run, be careful to be prepared with a pail to catch the first flush, as that is generally thickish, and another pail to be applied while you return the first on the mash, and so on for two or three times, or, at least, till it runs fine.

By this time your copper should be boiling, and a convenient tub placed close to your mash-tub. Let into it through your spout half the quantity of boiling water you mean to use for drawing off your best wort; after which you must instantly turn the cock to fill up again, which, with a proper attention to the fire, will boil in due time. During such time, you must stop the mash with this hot water out of the convenient tub,



in moderate quantities, every eight or ten minutes till the whole is consumed; and then let off the remaining quantity, which will be boiling hot, to the finishing process for strong beer.

Having proceeded thus far, fill your copper, and let it boil as quick as possible for the second mash, whether you intend it either for ale or small beer. Being thus far prepared, let off the remaining quantity of water into your tub, as you did for the strong beer; but if you would have small beer besides, you must act accordingly, by boiling a proper quantity off in due time, and letting it into the tub as before.

With respect to the quantity of malt, twenty-four bushels will make two hogsheads of as good strong beer as any person would wish to drink, as also two hogsheads of very decent ale. The strong beer made from this quantity of malt should be kept for two or three years before it is tapped, and the ale never less than one. If your mash is only for one hogshead, it should be two hours in running off; if for two hogsheads, two hours and a half; and for any greater quantity, three hours.

Particular attention must be paid to the time of steeping your mashes. Strong beer must be allowed three hours: ale, one hour, and, if you draw small beer after, half an hour. By this mode of proceeding, your boilings will regularly take place of each other, which will greatly expedite the business. Be careful, in the course of mashing, that it is thoroughly stirred from the bottom, and especially round the muck-basket; for being well shaken, will prevent a stagnation of the whole body of the mash. The last process demands peculiar attention, for without it your beer will certainly be foxed, and, at best, will have a very disagreeable flavour.

In the preparation for boiling, the greatest care must be taken to put the hops in with the first wort, or it will cher, in a few minutes. As soon as the copper is full enough, make a good fire under it; but be



careful in filling it to leave room enough for boiling. Quick boiling is part of the business that requires very particular attention. Great caution should likewise be observed when the liquor begins to swell in waves in the copper. If you have no attendant, be particularly attentive to its motions; and being provided with an iron rod of a proper length, crooked at one end, and jagged at the other, then with the crook you are enabled to open the furnace, or copper-door, and with the other end push in the damper, without stirring from your station; but on the approach of the first swell you will have sufficient time to proportion your fire, as care should be taken that it is not too fierce. When the boil is properly got under, you may increase the fire so that it may boil briskly.

In order to ascertain the proper time the liquor should boil, you may make use of the following expedient: Take a clean copper bowl dish, dip out some of the liquor, and when you discover a working, and the hops sinking, then conclude it to be sufficiently boiled. Long and slow boiling is not only pernicious, but it likewise wastes the liquor; for the slower it boils the slower it drops, and singes to your copper; whereas quick boiling has a contrary effect. Essence of malt is extracted by length of boiling, by which you can make it to the thickness of honey or treacle. In some parts of Yorkshire they value their liquor for its great strength, by its affecting the brain for two or three days after intoxication. This is the effect of long boiling; for in that county they boil liquor for three hours; and what is still worse, when it sinks in the copper, from the waste in boiling, they every now and then add a little fresh wort, which, without doubt, must produce stagnation, and, consequently, impurities.

When your liquor is properly boiled, be sure to traverse a small quantity of it over all the coolers, so as to get a proper quantity cold immediately to set to work; but if the airiness of your brewhouse is not sufficient to expedite a quantity soon, you must traverse



a second quantity over the coolers, and then let it into shallow tubs. Put these into any passage where there is a thorough draft of air, but where no rain or wet can get to it. Then let off the quantity of two bearing tubfuls from the first, the second and third coolers, which may soon get cold, to be ready for a speedy working, and then the remaining part that is in your copper may be quite let out into the first cooler. In the mean time mend the fire, and also attend to the hops, to make a clear passage through the strainer.

Having proceeded thus far, as soon as the liquor is done running, return to your business of pumping; but be careful to remember, that, when you have got four or five pails full, you then return all the hops into the copper for the ale.

By this time the small quantity of liquor traversed over your coolers being sufficiently cooled, you must proceed to set your liquor to work, the manner of doing which is as follows:

Take four quarts of barm, and divide half of it into small vessels, such as clean bowls, basons, or mugs, adding thereto an equal quantity of wort, which should be almost cold. As soon as it ferments to the top of the vessel, put it into two pails, and when that works to the top, put one into a bearing-tub, and the other into another. When you have half a bearing-tub full together, you may put the like quantity to each of them, and then cover them over, until it comes to a fine white head. This may be perfectly completed in three hours, and then put those two quantities into the working guile. You may now add as much wort as you have got ready; for, if the weather is open, you cannot work it too cold. If you brew in cold frosty weather, keep the brewhouse warm; but never add hot wort to keep the liquor to a blood heat, that being a bad maxim; for hot wort put to cold, as well as cold to hot, is so intemperate in its nature, that it stagnates the proper operation of the barm.



Be particularly careful that your barm be not from foxed beer, that is, beer heated by ill management in its working; for in that case it is likely to carry with it the contagion. If your barm be flat, and you cannot procure that which is new, the method of recovering its working is, by putting to it a pint of warm sweet wort, of your first letting off, the heat to be about half the degree of milk-warm: then give the vessel that contains it a shake, and it will soon gather strength, and be fit for use.

With respect to the quantity of hops necessary to be used, remember, that half a pound of good hops is sufficient for a bushel of malt.

The last, and most simple operation in the business of brewing is that of tunning, the general methods of doing which are, either by having it carried into the cellar on men's shoulders, or conveying it thither by means of leathern pipes commonly used for that purpose.

Your casks being perfectly clean, sweet and dry, and placed on the stand ready to receive the liquor, first skim off the top barm, then proceed to fill your casks quite full, and immediately bung and peg them close. Bore a hole with a tap-borer near the summit of the stave, at the same distance from the top as the lower tap-hole is from the bottom, for working through that upper hole, which is a clean and more effectual method than working it over the cask; for, by the above method being so closely confined, it soon sets itself into a convulsive motion of working, and forces itself fine, provided you attend to the filling of your casks five or six times a day. This ought to be carefully attended to, for, by too long an omission, it begins to settle, and being afterwards disturbed, it raises a sharp fermentation, which produces an incessant working of a spurious froth that may continue for some weeks, and, after all, give your beer a disagreeable taste.

One material caution necessary to be kept in remembrance is this: That however careful you may be



in attending to all the preceding particulars, yet if your casks are not kept in good order, still the brewing may be spoiled. New casks are apt to give liquor a bad taste, if they are not well scalded and seasoned several days successively before they are used; and old casks, if they stand any time out of use, are apt to grow musty.

Having thus gone through the practical part of brewing, and brought the liquor from the mash-tub to the cask, we shall now proceed to

#### SECT. VIII.

*Containing the proper Management of Malt Liquors, with some necessary Observations on the Whole.*

IN order to keep strong beer in a proper state of preservation, remember, that when once the vessel is broached, regard must be paid to the time in which it may be expended; for, if there happens to be a quick draught for it, then it will last good to the very bottom; but if there is likely to be but a slow draught, then do not draw off quite half before you bottle it, otherwise it will grow flat, dead, or sour.

In proportion to the quantity of liquor which is inclosed in one cask, so it will be a shorter or longer time in ripening. A vessel, which contains two hogsheads of beer, will require twice as much time to perfect itself as one of a hogshead; for it is found by experience, that no vessel should be used for strong beer (which is intended to be kept) less than a hogshead, as one of that quantity, if it is fit to draw in a year, will have body enough to support it for two, three, or four years, provided it has a sufficient strength of malt and hops, which is the case with Dorchester beer.

With respect to the management of small beer, the first consideration should be to make it tolerably good in quality, which in various instances will be found truly economical; for if it is not good, servants, for whom it is principally calculated, will be feeble in



summer time, incapable of strong work, and subject to various disorders. Besides, when the beer is bad, a great deal will be thrown away; whereas, on the contrary, good wholesome drink will be valued, and consequently taken care of. It is advisable, therefore, where there is good cellaring, to brew a stock of small beer in March or October, or in both months, to be kept, if possible, in hogsheads. The beer brewed in March should not be tapped till October, nor that brewed in October till the March following; having this regard to the quantity, that a family, of the same number of working people, will drink at least a third more in summer than in winter.

In order to fine beer, some people, who brew with high-dried barley-malt, put a bag, containing about three pints of wheat, into every hogshead of liquor, which has had the desired effect, and made the beer drink soft and mellow. Others again, have put about three pints of wheat-malt into a hogshead, which has produced the like effect.

But all malt liquors, however well they may be brewed, may be spoiled by bad cellaring; be subject to ferment in the cask, and consequently turn thick and sour. When this happens to be the case, the best way of bringing the liquor to itself is, to open the bung-hole of the cask for two or three days; and if that does not stop the fermentation, then put in about two or three pounds of oyster shells, washed, dried well in an oven, and then beaten to a fine powder. After you have put it in, stir it a little, and it will soon settle the liquor and make it fine, and take off the sharp taste. When you find this effected, draw it off into another vessel, and put a small bag of wheat or wheat-malt into it, in proportion to the size of the vessel. It sometimes occurs, that such fermentations will happen in liquor from a change of weather, if it is in a bad cellar, and will, in a few months, fall fine of itself, and grow mellow.

In some country places remote from principal towns, it is a practice to dip whisks into yeast, then beat it



well, and hang up the whisks, with the yeast in them, to dry; and if there be no brewing till two months afterwards, the beating and stirring one of the whisks in new wort will soon raise a working or fermentation. It is a rule, that all liquor should be worked well in the tun, before it is put into the vessel, otherwise it will not easily grow fine. Some follow the rule of beating down the yeast pretty often while it is in the tun, and keep it there working for two or three days, observing to put it into the vessel, just when the yeast begins to fall. This liquor is in general very fine, whereas, on the contrary, that which is put into the vessel soon after it is brewed will be several months before it comes to a proper state of perfection.

We have before taken notice of the season of brewing malt-liquor to keep. But it may not be improper further to observe, that if the cellars are subject to the heat of the sun, or warm summer air, it will be best to brew in October, that the liquor may have time to digest before the warm season comes on; and if cellars are subject to damp, and to receive water, the best time will be to brew in March. Some experienced brewers always choose to brew with the pale malt in March, and the brown in October; supposing that the pale malt, being made with a less degree of fire than the other, wants the summer sun to ripen it; and so, on the contrary, the brown, having had a larger share of the fire to dry it, is more capable of defending itself against the cold of the winter season.

All that remains further to be said relative to the management of malt liquor we shall insert in

#### SECT. IX.

##### *Containing the proper Method of bottling Malt Liquor.*

AS a necessary preparation for executing this business properly, great attention must be paid to your bottles, which must first be well cleaned and dried; for wet bottles will make the liquor turn mouldy or



mothery, as it is called; and by wet bottles a great deal of good beer is frequently spoiled. Though the bottles may be clean and dry, yet if the corks are not new and sound, the liquor will be still liable to be damaged; for if the air can get into the bottles, the liquor will grow flat, and never rise. Many who have flattered themselves they know how to be saving, by using old corks on this occasion, have spoiled as much liquor as stood them in four or five pounds, only for want of laying out three or four shillings. If bottles are corked as they should be, it will be difficult to draw the cork without a screw; and to secure the drawing of the cork without breaking, the screw ought to go through the cork, and then the air must necessarily find a passage where the screw has passed. If a cork has been once in a bottle, though it has not been drawn with a screw, yet that cork will turn musty as soon as exposed to the air, and will communicate its ill flavour to the bottle in which it is next put, and spoil the liquor that way. In the choice of corks, take those that are soft and clear from specks. You may also observe, in the bottling of liquor, that the top and middle of the hogshead are the strongest, and will sooner rise in the bottles than the bottom. When you begin to bottle a vessel of any liquor, be sure not to leave it till all is completed, otherwise it will have different tastes.

If you find a vessel of liquor begins to grow flat whilst it is in common draught, bottle it, and into every bottle put a piece of loaf sugar of about the size of a walnut, which will make it rise and come to itself: and, to forward its ripening, you may set some bottles in hay in a warm place; but straw will not assist its ripening.

If you should have the opportunity of brewing a good stock of small beer in March and October, some of it may be bottled at the end of six months, putting into every bottle a lump of loaf sugar; which, in the summer, will make it a very pleasant and refreshing drink. Or if you happen to brew in summer, and are



desirous of brisk small beer, as soon as it has done working, bottle it as before directed.

Where your cellars happen not to be properly calculated for the preservation of your beer, you may use the following expedient: Sink holes in the ground, put them in large oil jars, and fill up the earth close about the sides. One of the jars will hold about two dozen bottles, and will keep the liquor in proper order; but care must be taken that the tops of the jars are kept close covered. In winter time, when the weather is frosty, shut up all the lights or windows of your cellars, and cover them up with horse-dung, which will keep your beer in a very proper and temperate state.

We shall close this section and chapter with that information, which, if properly attended to, may be found, at times, of the highest convenience and utility.

#### *To Preserve Yeast.*

IF you wish to preserve a large stock of yeast, which will keep and be of use for several months, either for brewing, or to make bread or cakes, you must follow these directions. When you have plenty of yeast, and are apprehensive of a future scarcity, take a quantity of it, stir and work it well with a whisk until it becomes liquid and thin. Then get a large wooden platter, cooler, or tub, clean and dry, and with a soft brush lay a thin layer of yeast on the tub, and turn the mouth downwards, that no dust may fall upon it, but so that the air may get under it to dry it. When that coat is very dry, then lay on another, and so on till you have a sufficient quantity, even two or three inches thick, always taking care that the yeast is very dry in the tub before you lay any more on, and this will keep good for several months. When you have occasion to use this yeast, cut a piece off, and lay it into warm water; then stir it together, and it will be fit for use. If it is for brewing, take a large handful of birch tied together, dip it into the yeast, and hang it up to dry. In this manner you may do as



many as you please; but take care no dust comes to it. When your beer is fit to set to work, throw in one of these, and it will make it work as well as if you had made fresh yeast.

## CHAP. XII.

# THE COMPLETE MARKET-WOMAN.

### SECT. I.

#### *Directions for the proper Choice of various Kinds of Butcher's Meat.*

**A**S a necessary prelude to these useful directions, (more especially to that part which forms the present section,) it may not be improper to acquaint the inexperienced cook (for whose use the whole of this work is particularly calculated) with a knowledge of the different parts into which butcher's meat is divided, as the ox, sheep, calf, lamb, &c.

In the *ox* the fore-quarter consists of the haunch, which includes the clod, marrow-bone, shin, and the sticking-piece, which is the neck-end. The next is the leg of mutton-piece, which is part of the blade-bone; then the chuck, the brisket, the fore-ribs, and middle-rib, which is called the chuck-rib. The hind quarter contains the sirloin and rump, the thin and thick flank, the veiny-piece, and the isch, each, or ach-bone, buttock and leg. These are the principal parts of the carcass, besides which are the head, tongue, and palate. The entrails are, the sweet-breads, kidneys, skirts and tripe, of the latter of which there are three sorts, the double, the roll, and the reed-tripe.

In a *sheep*, the fore-quarter contains the neck, breast and shoulder; and the hind-quarter, the leg and loin. The two loins together are called a chine, or saddle of



mutton, which is esteemed as a fine dish when the meat is small and fat. Besides these, are the head and pluck, which includes the liver, lights, heart, sweet-breads and melt.

In a *calf*, the fore-quarter consists of the shoulder, neck and breast ; and the hind quarter the leg, which contains the knuckle, the fillet, and the loin. The head and inwards are called the pluck, and consists of the heart, liver, lights, nut and melt, and what is called the skirts ; the throat sweetbread, and the windpipe sweetbread—Beef, mutton, and veal, are in season at all times of the year.

The fore quarter of a *house-lamb* consists of a shoulder, neck, and breast, together. The hind-quarter is the leg and loin. The head and pluck consist of the liver, lights, heart, nut and melt, as also the fry, which is formed of the sweet-breads, lamb-stones, and skirts, with some of the liver.—Lamb may be had at all times in the year : but is particularly in high season at Christmas, when it is considered as one of the greatest presents that can be made from any person in London to another residing in the country.

Grass lamb comes in about April or May, according to the nature of the weather at that season of the year, and in general holds good till the middle of August.

In a *hog*, the fore-quarter is the fore-loin and spring ; and, if it is a large hog, you may cut off a spare-rib. The hind-quarter is only the leg and loin. The inwards form what is called the haslet, which consists of the liver, crow, kidney, and skirts. Beside these there are the chitterlins, or guts, the smaller part of which are cleansed for sausages and black puddings.

What is called a *bacon hog* is cut differently, on account of making hams, bacon, and pickled pork. Here you have fine spare-ribs, chines, and griskins, and fat for hog's-lard. The liver and crow are much admired, fried with bacon ; and the feet and ears are equally good soured.

The proper season for pork commences about Bar-



tholomew-tide, and lasts all the winter. When the summer begins it grows flabby, and is therefore not used, except by those who are particularly attached to that kind of animal provision.

Having mentioned these previous matters relative to the subject in question, we shall now proceed to describe the proper signatures by which the market-woman may make a judicious choice of such articles as she may have occasion to provide. In doing this we shall begin with

### *Beef.*

IN making choice of ox-beef, observe, that if the meat is young, it will have a fine smooth open grain, a pleasing carnation red colour, and be very tender. The fat must look rather white than yellow; for when it is quite yellow, the meat is seldom good. The suet likewise must be perfectly white. To know the difference between ox, cow, and bull-beef, attend to these particulars: the grain of cow-beef is closer, and the fat whiter, than that of ox-beef, but the lean is not of so bright a red. The grain of bull-beef is still closer, the fat hard and skinny, the lean of a deep red, and gives a very strong and rank scent.

### *Mutton.*

IN order to know whether mutton is young or not, squeeze the flesh with your finger and thumb, and if it is young it will feel tender; but if old, hard, continue wrinkled, and the fat will be fibrous, and clammy. The flesh of ewe-mutton is paler than that of the wether, and the grain closer. The grain of ram mutton is likewise closer, the flesh is of a deep red, and the fat spongy.

### *Lamb.*

IF the eyes appear bright and full in the head, it is good; but if they are sunk and wrinkled, it is stale. Another way of knowing this difference is, that if the rein in the neck of the fore-quarter appears of a fine blue colour, it is fresh; but, if green or yellow, there is no doubt but it is stale. You may likewise be sure it



is not good, if you find a faint disagreeable scent from the kidney in the hind-quarter, or if the knuckle feels limber on touching it with your fingers.

#### *Veal.*

**THOUGH** the flesh of a cow-calf is much whiter than that of a bull, yet the flesh is not so firm; but the fillet of the former is generally preferred on account of the udder. If the head is fresh, the eyes will be plump; but if stale, they will be sunk and wrinkled. If the vein in the shoulder is not of a bright red, the meat is not fresh; and if there are any green or yellow spots in it, be assured it is very bad. A good neck and breast will be white and dry; but if they are clammy, and look green or yellow at the upper end, they are stale. The kidney is the soonest apt to taint in the loin, and if it is stale, it will be soft and slimy. If a leg is firm and white, it is good; but if limber, and the flesh is flabby, you may be assured it is bad.

#### *Pork.*

**IF** pork is young, the lean on being pinched with the finger and thumb, will break, and the skin dent. If the rind is thick, rough, and cannot be easily impressed with the finger, it is old. If the flesh is cool and smooth, it is fresh; but if clammy, it is tainted; and, in this case, the knuckle is always the worst. There is some pork which is called the measly, and is very unwholesome to eat; but this may be easily known by the fat being full of little kernels, which is not the case with good pork.

#### *Hams.*

**IN** order to know whether a ham is sweet, stick a knife under the bone, and on smelling at the knife, if the ham is good, it will have a pleasant flavour. If it is daubed and smeared, and has a disagreeable scent, it is not good. Those, in general, turn out the best hams, that are short in the hock.

#### *Bacon.*

**IF** bacon is good the fat will feel firm, and have a



red tinge; and the lean will be of a good colour, and stick close to the bone; but if you observe any yellow streaks in the lean, it either is, or will be rusty very soon. If bacon is young, the rind will be thin, but if old it will be thick.

*Brawn.*

IF brawn is young, the rind will feel moderately tender; but if old, it will be thick and hard. The rind and fat of barrow and sow are very tender.

*Venison.*

YOUR choice of venison must be, in a great measure, directed by the fat. If the fat is thick, bright and clear, the clefts smooth and close, it is young; but if the cleft is very wide and tough, it shews it to be old. Venison will first change at the haunches and shoulders; in order to know which, run a knife into those parts, and you will be able to judge of its newness or staleness by its sweet or rank scent. If it looks greenish, or is inclined to have a very black appearance, depend upon it it is tainted.

SECT. II.

*Directions for the proper Choice of different Kinds of Poultry, &c.*

*Turkeys.*

THE most certain signature of knowing if a cock turkey be young is, the shortness of the spur, and the smoothness and blackness of the legs. The eyes likewise will be full and bright, and the feet limber and moist; but you must carefully observe, that the spurs are not cut or scraped to deceive you, which is an artifice too frequently practised by the poulterer. If a turkey is stale, the feet will be dry, and the eyes sunk. The same rule will determine, whether a hen turkey is fresh or stale, young or old; with this difference, that if she is old her legs will be rough and red; if with egg, the vent will be soft and open; but if she has no eggs, the vent will be hard.



*Cocks and Hens.*

IF a cock is young, the spurs will be short, but the same precaution is necessary here, in the point, as just observed in the choice of turkeys. If they are stale, the vents will be open; but if fresh, close and hard. Hens are always best when full of eggs, and just before they begin to lay. The combs and legs of an old hen are rough; but in a young one they are smooth. The comb of a good capon is very pale, its breasts remarkably fat, and it has a thick belly with a large rump.

*Geese.*

WHEN a goose is young, the bill and feet will be yellow, with but a few hairs upon them; but if old, both will look red. If it is fresh the feet will be limber, but if old they will be stiff and dry. Green geese are in season from May or June till they are three months old. A stubble goose will be good till it is five or six months old, and should be picked dry; but green geese should be scalded.

*Ducks.*

THE legs of a fresh-killed duck are limber; and if it is fat, the belly will be hard and thick. The feet of a stale duck are dry and stiff. The feet of a tame duck are inclined to a dusky yellow, and are thick. The feet of a wild duck are smaller than a tame one, and are of a reddish colour. Ducks must be picked dry; but ducklings should be scalded.

*Pigeons.*

THESE birds, if new, are full and fat at the vent, and limber-footed; but if the toes are harsh, the vent loose, open and green, they are stale. If they are old, their legs will be large and red. The tame pigeon is preferable to the wild, and should be large in the body, fat and tender; but the wild pigeon is not so fat. Wood-pigeons are much larger than either wild or tame, but, in all other respects like them.

The same rules will hold good in the choice of the plover, field-fare, lark and other small birds.



*Pheasants.*

AS these birds, as well as partridges and woodcocks, cannot be purchased, so there is no opportunity of making a choice; but notwithstanding this, as a great many of them are sent as presents to numbers of families in London, it may not be improper, for the satisfaction of the cook, to point out the difference between those which are fresh and young, and those that are otherwise.

The cock-pheasant has spurs, which the hen has not; and the hen is most valued when with egg. The spurs of a young cock-pheasant are short and blunt, or round; but if he is old, they are long and sharp. If the vent of the hen is open and green, she is stale, and when rubbed hard with the finger, the skin will peel. If she is with egg, the vent will be soft.

*Partridges.*

IF these birds are young, the legs will be yellowish, and the bill of a dark colour. If they are fresh, the vent will be firm; but if stale, it will look greenish, and the skin will peel when rubbed with the finger. If they are old, the bill will be white, and the legs blue.

*Woodcocks.*

THESE are birds of passage, and are found in England only in the winter. They are best about a fortnight or three weeks after their first appearance, when they have rested from their long passage over the ocean. If they are fat they will feel firm and thick, which is a proof of their good condition. The vent will also be thick and hard, and the vein of fat will run by the side of the breast; but a lean one will feel thin in the vent. If newly killed, its feet will be limber, and the head and throat clean; but if stale, the contrary.

*Hares.*

IF a hare is old, the claws will be blunt and rugged, the ears dry and tough, and the cleft wide and large; but on the contrary, if the claws are smooth and



sharp, the ears tear easily, and the cleft in the lip is not much spread, it is young. The body will be stiff, and the flesh pale, if newly killed; but, if the flesh is turning black, and the body limber, it is stale; though hares are not always considered as the worse for being kept till they have a strongish scent. The principal distinction between a hare and a leveret is, that the leveret should have a knob, or small bone, near the foot, on its fore leg, which a hare has not. The longer a hare is kept before dressed, the more tender will be the flesh.

### *Rabbits.*

IF a rabbit is old, the claws will be very rough and long, and there will be grey hairs intermixed with the wool; but the wool and claws will be smooth, when young. If it is stale, it will be limber, and the flesh will look blueish, with a kind of slime upon it; but if fresh, it will be stiff, and the flesh white and dry.

### SECT. III.

### *Directions for the proper Choice of different Kinds of Fish, &c.*

IN order to know whether fish is fresh or stale, the general rule to be noticed in all kinds is by observing the colour of the gills, which should be of a lively red; whether they are hard, or easily to be opened; the projection or indention of their eyes, the stiffness or limberness of their fins, and by the scent from their gills.

### *Turbot.*

IF a turbot is good, it will be thick and plump, and the belly of a yellowish white; but if they appear thin and blueish, they are not good. Turbot are in season the greatest part of the summer.

### *Cod.*

THIS fish, if perfectly fine and fresh, should be very thick at the neck, the flesh white and firm, and of a bright clear colour, and the gills red. If they appear



flabby, they are stale, and will not have their proper flavour. The proper season for them is, from about Christmas to Lady-day.

*Soles.*

IF soles are good, they will be thick and firm, and the belly of a fine cream-colour; but if they are flabby, or incline to a blueish white, they are not good. The proper season for soles is about Midsummer.

*Skate.*

IF this fish is perfectly good and sweet, the flesh will look exceeding white, and be thick and firm. One inconvenience is particularly attendant on this fish, and that is, if too fresh, it will eat very tough; and if stale, they produce so strong a scent as to be very disagreeable; so that some judgment is necessary to dress them in proper time.

*Herrings.*

IF herrings are fresh, the gills will be a fine red, and the whole fish stiff and very bright; but if the gills are of a faint colour, the fish limber and wrinkled, they are bad. The goodness of pickled herrings is known by their being fat, fleshy, and white. Red herrings, if good, will be large, firm, and dry. They should be full of roe or melt, and the outsides of a fine yellow. Those that have the skin or scales wrinkled on the back will turn out preferable to those whose scales are very broad, the distinction between which is sufficiently obvious.

*Salmon.*

THE flesh of the salmon, when new, is of a fine red, and particularly so at the gills; the scales should be bright, and the fish very stiff. The spring is the proper season for this fish, which, in its nature, is both luscious and pleasant flavoured.

*Trout.*

THIS is a most beautiful and excellent fresh-water fish; but the best are those that are red and yellow. The females are most in esteem, and are known by



having a smaller head and deeper body than the male. They are in high season the latter end of June; and their freshness may be known by the rules already given for that purpose, in the introduction to this section.

*Tench.*

IN order to eat this fish in perfection, they should be dressed alive; but if they are dead, examine the gills, which should be red and hard to open, the eyes bright, and the body firm and stiff, if fresh. These are in general covered with a kind of slimy matter, if clear and bright, is a proof of their being good. This slimy matter may be easily removed, by rubbing them with a little salt.

*Smelts.*

WHEN these are fresh, they are of a fine silver hue, very firm, and have a particular strong scent, greatly resembling that of a cucumber when pared.

*Flounders.*

THIS is both a salt and fresh-water fish, and should be dressed as soon as possible after being dead. When fresh and fine, they are stiff, their eyes bright and full, and their bodies thick.

*Sturgeon.*

THE flesh of a good sturgeon, is very white, with a few blue veins, the grain even, the skin tender, good coloured and soft. All the veins and gistles should be blue; for when these are brown and yellow, the skin harsh, tough and dry, the fish is bad. It has a pleasant smell when good, but a very disagreeable one when bad. It should also cut firm without crumbling. The females are as full of roe as our carp, which is taken out and spread upon a table, beat flat, and sprinkled with salt; it is then dried in the air and sun, and afterwards in ovens. It should be of a reddish brown colour, and very dry. This is called caviare, and is eaten with oil and vinegar.



*Eels.*

**THE** best and most generally esteemed, is the Thames silver eel, and the worst are those brought by the Dutch, and sold at Billingsgate-market. They should be dressed alive, and, except the time of the very hot months in the summer, are in season all the year.

*Lobsters.*

**IF** a lobster is fresh, the tail will be stiff, and pull up with a spring: but if it is stale, the tail will be flabby, and have no spring in it. This rule, however, concerns lobsters that are boiled; but it is much better to buy them alive, and boil them yourself, taking care that they are not spent by too long keeping. If they have not been long taken, the claws will have a quick and strong motion upon squeezing the eyes, and the heaviest are esteemed the best. The cock-lobster is known by the narrow back part of his tail. The two uppermost fins within his tail, are stiff and hard; but those of the hen are soft, and the tail broader. The male, though generally smaller than the female, has the high flavour, the flesh is firmer, and the body of a redder colour, when boiled.

*Oysters.*

**AMONG** the various kinds of this fish, those called the native Milton are exceeding fine, and by far the fattest and whitest. But those most esteemed are, the Colchester, Pyfleet, and Milford oysters. When they are alive, and in full vigour, they will close fast upon the knife on opening, and let go as soon as they are wounded in the body.

*Prawns and Shrimps.*

**THESE** fish give an excellent scent when in perfection, which may be known by their firmness, and the tails turning stiffly inwards. When fresh, their colour is very bright; but when stale, their tails grow limber, the brightness of colour goes off, and they become pale and clammy.



*Butter.*

THE greatest care is necessary in buying this article to avoid being deceived. You must not trust to the taste the sellers give you, as they will frequently give you a taste of one lump, and sell you another. On choosing salt butter, trust rather to your smell than taste, by putting a knife into it, and applying it to your nose. If the butter is in a cask, have it unhooped, and thrust in your knife, between the staves, into the middle of it; for by the artful mode of package, and the ingenuity of those who send it from the country, the butter on the top of the cask is often much better than the middle.

*Cheese.*

BEFORE you purchase this article, take particular notice of the coat, or rind. If the cheese is old, with a rough and ragged coat, or dry at top, you may expect to find little worms or mites in it. If it is moist, spongy, or full of holes, there will be reason to suspect it is maggoty. Whenever you perceive any perished places on the outside, be sure to probe the bottom of them; for, though the hole in the coat may be but small, the perished part within may be considerable.

*Eggs.*

TO judge properly of an egg, put the greater end to your tongue, and if it feels warm it is new; but if cold, it is stale; and according to the degree of heat or cold there is in the egg, you will judge of its staleness or newness. Another method is this: Hold it up against the sun or a candle, and if the yoke appears round and the white clear and fair, it is a mark of its goodness; but if the yoke is broken, and the white cloudy or muddy, the egg is a bad one. Some people, in order to try the goodness of an egg, put it into a pan of cold water; in this case, the fresher the egg is, the sooner it will sink to the bottom; but if it is addled or rotten, it will swim on the surface of the water.

The best method of preserving eggs, is to keep them



in meal or bran; though some place them in wood-ashes, with their small ends downwards. When necessity obliges you to keep them for any length of time, the best way will be to bury them in salt, which will preserve them in almost any climates; but the sooner an egg is used the better.

### CHAP. XIII.

## *THE ART OF COOKERY.*

### SOUPS AND BROTHS.

**T**O acquire reputation, and give satisfaction to those for whom any kind of provision is dressed, the first grand consideration of the cook should be a particular attachment to cleanliness, and this more immediately in the proper care of all vessels wherein such provision is to be dressed. They must be kept properly tinned, and, as soon as possible after being used, well cleaned, and placed, with their covers on, in some situation adapted for the purpose. Previous to their being again used, examine them very strictly, and be careful that they are totally free from every kind of grease, or any particles of sand, which will be too apt to secret themselves in unobserved cavities of the vessels. To avoid this, rub the palm of your hand all round, with the ends of your fingers in the cavities, and if any sand is left it will stick to the flesh, which will naturally draw it out. After this wipe it all round with a clean cloth, and you may be pretty well satisfied it is thoroughly cleansed for use. The pains you have taken in this first degree of care will be amply repaid by the articles you cook being, if properly managed, according to the rules here laid down, brought to table in the highest state of perfection.

As a necessary prelude to the making of soups and broths, we shall introduce a few general observations,



which we recommend as deserving the particular notice and attention of the cook.

When you make any kind of soups, more especially portable, vermicelli, or brown gravy soup, or indeed, any other that has roots or herbs in it, always observe to lay the meat at the bottom of your pan, with a good lump of butter. Cut the herbs and roots small, lay them over the meat, cover it close, and set it over a slow fire: this will draw all the virtue out of the roots or herbs, turn it into good gravy, and give the soup a different flavour from what it would have on putting the water in at first. As soon as you find the gravy is nearly dried up, then fill the saucepan with water, and when it begins to boil skim off the fat, and pursue the directions given for the soup intended to be made. In making pease soup observe, that if they are old, you must use soft water; but if green, hard or spring water, as it will greatly contribute to the preservation of their colour. One principal thing to be observed in making all kinds of soup is, that no one ingredient is more powerful in the taste than another; but that all are as nearly as possible equal, and that the soup be relished in proportion to the purpose for which it is designed.

*Vermicelli Soup.*

TAKE a knuckle of veal and a scrag of mutton, from each of which cut the flesh in small pieces about the size of walnuts, and mix them together, with five or six thin slices of lean ham. Put into the bottom of your pan about four ounces of butter, and then your meat; to which add three or four blades of mace, two or three carrots, two parsnips, two large onions, with a clove stuck on both sides of each, cut in four or five heads of celery washed clean, a bunch of sweet herbs, eight or ten morels, and an anchovy. When your articles are thus prepared and mixed together in the pan, cover it very close, and set it over a slow fire, without any water, till the gravy is drawn out of the meat. When this is done, pour it out into a pot or large bason; then let the meat brown (taking care that it



does not burn) and put into the saucepan four quarts of water. Let the whole boil gently till it is wasted to three pints, then strain it, and mix with it the first gravy drawn from the meat. Set it on the fire, and add two ounces of vermicelli, a nice head of celery cut small, chyan pepper and salt to your taste, and let the whole boil about six minutes. Lay a small French roll in the soup dish, pour the soup upon it, strew some of the vermicelli on the surface, and then serve it to table.

*Soup a la Reine.*

TAKE a knuckle of veal, and three or four pounds of lean beef, to which put in six quarts of water, with a little salt. When it boils take off the scum quite clean, then put in six large onions, two carrots, a head or two of celery, a parsnip, one leek, and a little thyme. Let the whole stew together till the meat is quite boiled down, then strain it through a hair sieve, and after it has stood about half an hour, skim it well and clear it off gently from the settlings into a clean pan. Boil half a pint of cream and pour it on the crumb of a small loaf till the whole is soaked in. Take half a pound of almonds, blanch and beat them as fine as possible, putting in now and then a little cream to prevent them from boiling. Then take the yolks of six hard eggs, beat them with the loaf soaked in the cream, and mix the whole together. Put your broth again into the saucepan, and when hot pour it to your almonds. Strain it through a fine hair sieve, rubbing it with a spoon till the virtues and flavour are extracted. Put the whole into the saucepan, adding a little more cream to make it white. Set it over the fire, keep stirring it till it boils, and skim off the froth as it rises. In the mean time soak the tops of two French rolls in melted butter in a stewpan till they are crisp, but not brown; then take them out of the butter, and lay them in a place before the fire. After remaining there a short time, put them at the bottom of the tureen, pouring to them a small quantity of the soup. When your soup has been thoroughly skim-



med from froth, and is just ready to boil, then take it off, pour it into the tureen, and serve it hot to table. —In making this soup, particular care must be taken that no fat be on the surface of the broth at the time it is poured upon the almonds, otherwise the whole will be spoiled.

*Soup Cressy.*

CUT a pound of lean ham into small bits, and put at the bottom of a stewpan, with a French roll cut in pieces, and laid on the top. Take two dozen heads of celery cut small, six onions, two turnips, one carrot, six cloves, four blades of mace, and two bunches of water-cresses. Put them all in a stewpan, with a pint of good broth. Cover them close, and let them sweat gently for about twenty minutes, after which fill it up with veal broth, and stew it four hours. When this is done, strain it through a fine sieve or cloth, and put it again into the saucepan, seasoning it with salt and a little chyan pepper. As soon as it is simmered up, pour it into the tureen, putting in some French roll toasted hard.

*Transparent Soup.*

CUT off the meat from a leg of veal as clean as you can, after which break the bone in small pieces. Put the meat into a large jug, with the bones at top, and add to it a bunch of sweet-herbs, a quarter of an ounce of mace, half a pound of blanched almonds, and pour in four quarts of boiling water. Set it over a slow fire, close covered, and let it stand all night. The next day take it out of the jug, put it into a clean saucepan, and let it boil slowly till it is reduced to two quarts. During the time it boils, be particularly careful to take off all the scum and fat. Strain it into a large bowl, and when you think the flesh is perfectly settled at the bottom, so that no sediment can intermix with the soup, put it into a clean saucepan, and intermix with it three or four ounces of boiled rice, or two ounces of vermicelli, which you like best. When it has boiled about a quarter of an hour, pour it into the tureen, and serve it to table.



*Almond Soup.*

TAKE a quart of almonds, and beat them in a marble mortar, with the yolks of six hard eggs, till they become a fine paste. Mix them by degrees with two quarts of new milk, a quart of cream, and a quarter of a pound of double refined sugar, beat fine, and stir the whole well together. When it is properly mixed, set it over a slow fire, and keep it stirring quick till you find it of a good thickness: then take it off, pour it into your dish, and serve it up. The principal care to be observed in making this soup is to prevent its curdling, which can only be done by keeping it constantly stirring till it boils.

*Soup Sante, or Gravy Soup.*

TAKE a pound and a half of lean ham cut in slices, and put them in the bottom of the stew-pan, with about two ounces of butter under them. Over the ham put three pounds of lean beef, and over the beef the same quantity of lean veal. Put in six onions cut in slices, two carrots, and two turnips sliced, two heads of celery, a bunch of sweet-herbs, six cloves, and two blades of mace. Let there be a little water at the bottom, and when you have gently drawn it till it sticks, put in a gallon of boiling water. Let it stew gently for two hours; season with salt and chyan pepper, and strain it clear off. Have ready a carrot cut in thin pieces about two inches in length, a turnip, two heads of leek, two of celery, two of endive cut across, two cabbage lettuces cut in the same manner, with a little sorrel and chervil. Put these into a stew pan, and sweat them over the fire for about fifteen minutes; then put them into your soup. Set the whole over the fire, and let it boil gently about a quarter of an hour; then pour it into your tureen, with the crust of a French roll at the top, and send it to table.

*Soup and Bouille.*

TAKE about five pounds of brisket of beef, roll it up as tight as you can, and fasten it with a piece of



tape. Put it into a stew-pan, and four pounds of the leg of mutton piece of beef, and about two gallons of water. When it boils, take off the scum quite clean, and put in one large onion, two or three carrots, two turnips, a leek, two heads of celery, six or seven cloves, and some whole pepper. Stew the whole very gently, close covered for six or seven hours. About an hour before dinner strain the soup quite clear from the meat. Have ready boiled carrots cut into small pieces resembling wheels, turnips cut in balls, spinach, a little chervil and sorrel, two heads of endive, and one or two of celery cut into pieces. Put these into a tureen, with a Dutch loaf, or a French roll dried, after the crumb is taken out. Pour the soup to these boiling hot, and add a little salt and chyan pepper. Take the tape from the beef, or bouille, and place it in a dish by itself, with mashed turnips and sliced carrots, each in a separate small dish, and in this manner serve up the whole.

#### *Ox Cheek Soup.*

**BREAK** the bones of the cheek, and after having washed it thoroughly clean, put it into a large stew-pan, with about two ounces of butter at the bottom, and lay the fleshy side of the cheek downwards. Add to it about half a pound of lean ham cut in slices. Put in four heads of celery cut small, three large onions, two carrots, one parsnip sliced, and three blades of mace. Set it over a moderate fire for about a quarter of an hour, when the virtues of the roots will be extracted; after which put to it four quarts of water, and let it simmer gently till it is reduced to two. If you mean to use it as soup only, strain it clear off, and put in the white part of a head of celery cut in small pieces, with a little browning to make it a fine colour. Scald two ounces of vermicelli, and put into the soup, then let it boil for about ten minutes, and pour it into your tureen, with the crust of a French roll, and serve it up. If it is to be used as a stew, take up the cheek as whole as possible, and have ready a boiled turnip,



and carrot cut in square pieces, a slice of bread toasted, and cut in small pieces, put in a little chyan pepper, strain the soup through a hair sieve upon the whole, and carry it to table.

*Maccaroni Soup.*

MIX together three quarts of strong broth with one of gravy. Take half a pound of small pipe-maccaroni, and boil it in three quarts of water, with a little butter in it till it is tender, after which strain it through a sieve. Cut it in pieces of about two inches in length, put it into your soup, and boil it up for about ten minutes. Send it to table in a tureen, with the crust of a French roll toasted.

*Calf's Head Soup.*

WASH the head as clean as possible, which you will the more easily do by strewing a little salt on it to take out the slime. After it is thoroughly cleansed, put it into your stew-pan, with a proper quantity of water, and throw in a bunch of sweet herbs, an onion stuck with cloves, five or six blades of mace, and some pearl barley. When it has stewed till it is tender, put in some stewed celery. Season it with pepper, pour the soup into your dish, place the head in the middle, and serve it to table.

*Pease Soup in the common way.*

PUT a quart of split peas into four quarts of water, with some roast beef bones, or a little lean bacon. Add one head of celery cut small, with three or four turnips. Let it boil gently till it is reduced to two quarts, and then work it through a cullender with a wooden spoon. Mix a little flour and water well together, and boil them in the soup. Add another head of celery, with chyan pepper and salt to your taste. Cut a slice of bread in dice, fry them a light brown, and put them into your dish; after which pour in the soup, and serve it up.

*White Pease Soup.*

TAKE four or five pounds of lean beef, and put it into six quarts of water, with a little salt. When it



boils scum it clean, and put in two carrots, three whole onions, a little thyme, and two heads of celery. When you have done this put in three quarts of pease, and boil them with the meat till the latter is quite tender ; then strain the soup through a hair sieve, at the same time rubbing the pulp of the peas so as to extract all their virtue. Split three cos-lettuces into four quarters each, and cut them about four inches in length, with a little mint shredded small ; then put half a pound of butter in a stew-pan that will hold your soup, and put the lettuce and mint into the butter, with a leek sliced very thin. Stew them a quarter of an hour, shaking them about often, and after adding a little of the soup, stew them a quarter of an hour longer : then put in your soup, and as much thick cream as will make it white ; keep stirring it till it boils, fry a French roll in butter a little crisp, put it in the bottom of the tureen, pour the soup over, and serve it up.

*Green Pease Soup.*

CUT a knuckle of veal into thin slices, with one pound of lean ham. Lay them at the bottom of a soup-pot with the veal uppermost. Then put in six onions cut in slices, with two or three turnips, two carrots, three heads of celery cut very small, a little thyme, four cloves, and four blades of mace. Put a little water at the bottom, cover the pot close, and draw it gently, taking particular care the meat does not stick to the pan. When it is properly drawn, put in six quarts of boiling water, and let it stew gently four hours, skimming it well during the time. Take two quarts of pease, and stew them in some of the liquor till tender ; then strain them off and beat them fine, put the liquor in, and mix them up. Take a tammy, or fine cloth, and rub them through till you have rubbed all the pulp out, and then put your soup in a clean pot, with half a pint of spinach juice, and boil it up for about a quarter of an hour ; season with salt and a little pepper. If you think your soup not thick enough, take the crumb of a French roll, and



boil it in a little of the soup, beat it in a mortar, and rub it through your tammy, or cloth, then put it into your soup and boil it up. Pour the soup into the tureen, with dice of bread toasted very hard, and serve it up.

#### *Onion Soup.*

TAKE eight or ten large Spanish onions, and boil them in milk and water till they become quite soft, changing your milk and water three times while the onions are boiling. When they are quite soft rub them through a hair sieve. Cut an old cock into pieces, and boil it for gravy, with one blade of mace. Then strain it, and having poured the gravy on the pulp of the onions, boil it gently, with the crumb of a stale penny loaf grated into half a pint of cream, and season it to your taste with salt and chyan pepper. When you serve it up, grate a crust of brown bread round the edge of the dish. It will contribute much to the delicacy of the flavour, if you add a little stewed spinach, or a few heads of asparagus.

#### *Milk Soup.*

TAKE two quarts of new milk, and put into it two sticks of cinnamon, two bay leaves, a small quantity of basket salt, and a little sugar. While these are heating, blanch half a pound of sweet almonds, and beat them up to a paste in a marble mortar. Mix some milk with them by a little at a time, and while they are heating, grate some lemon-peel with the almonds, and a little of the juice; after which strain it through a coarse sieve; mix all together, and let it boil up. Cut some slices of French bread, and dry them before the fire; soak them a little in the milk, lay them at the bottom of the tureen, pour in the soup and serve it up.

#### *Rice Soup.*

PUT a pound of rice and a little cinnamon into two quarts of water. Cover it close, and let it simmer very gently till the rice is quite tender. Take out the cinnamon, then sweeten it to your palate; grate into it



half a nutmeg, and let it stand till it is cold. Then beat up the yolks of three eggs, with half a pint of white wine; mix them well together, and stir them into the rice. Set the whole on a slow fire, and keep stirring it all the time, lest it should curdle. When it is of a good thickness, and boils, take it up, and keep stirring it till you pour it into your dish.

*Scotch Barley Broth.*

TAKE a leg of beef cut into pieces, and boil it in three gallons of water, with a sliced carrot and a crust of bread. Let it continue boiling till reduced to one half. Then strain it off, and put it again into the pot, with half a pound of barley, four or five heads of celery cut small, a bunch of sweet herbs, a large onion, a little parsley chopped small, and a few marigolds. When this has been boiled an hour, put in a large fowl, and let it continue boiling till the broth is quite good. Season it with salt to your taste, take out the onion and sweet-herbs, and send it to table with the fowl in the middle. The fowl may be used or omitted, according to your own discretion, as the broth will be exceeding good without it.

Instead of a leg of beef, some make this broth with a sheep's head, which must be chopped all to pieces. Others use thick flank of beef, in which case six pounds must be boiled in six quarts of water. Put in the barley with the meat, and boil it very gently for an hour, keeping it clear from scum. Then put in the before-mentioned ingredients, with turnips and carrots clean scraped and pared, and cut into small pieces. Boil all together softly till you find the broth very good, and season it to your palate. Then take it up, pour the broth into your dish or tureen, put the beef in the middle, with carrots and turnips round the dish, and send it hot to table. This is a very comfortable repast, more particularly in cold and severe weather.



*Soup Lorraine.*

TAKE a pound of almonds, blanch them, and beat them in a fine mortar, with a very little water to keep them from oiling. Then take all the white part of a large roasted fowl, with the yolks of four poached eggs, and pound all together as fine as possible. Take three quarts of strong veal broth, let it be very white, and all the fat clean skimmed off, pour it into a stew-pan with the other ingredients, and mix them well together. Boil them gently over a slow fire, and mince the white part of another fowl very fine. Season it with pepper, salt, nutmeg, and a little beaten mace. Put in a bit of butter about the size of an egg, with a spoonful or two of the soup strained, and set it over the fire to be quite hot. Cut two French rolls into thin slices, and set them before the fire to crisp. Then take one of the hollow loaves which are made for oysters, and fill it with the minced fowl: close the roll as neat as possible, and keep it hot. Strain the soup through a very fine sieve into a clean saucepan, and let it stew till it is of the thickness of cream. Put the crisped bread into the dish or tureen, pour the soup over it, place the roll with the minced meat in the middle, and serve it up.

*Soup Maigre.*

PUT half a pound of butter into a deep stew-pan, shake it about, and let it stand till it has done making a noise; then throw in six middle-sized onions, peeled and cut small, and shake them about. Take a bunch of celery, clean washed and picked, cut it into pieces about half an inch in length; a large handful of spinach clean washed and picked, a good lettuce (if it can be got) cut small, and a bundle of parsley chopped fine. Shake all these well together in the pan for a quarter of an hour, and then strew in a little flour: stir all together in the stew-pan, and put in two quarts of water. Throw in a handful of hard dry crust, with about a quarter of an ounce of ground pepper, and three blades of mace beat fine. Stir all together, and



let it boil gently for about half an hour : then take it off, beat up the yolks of two eggs, and stir them in with one spoonful of vinegar. Pour the whole into a soup-dish, and send it to table.—If the season of the year will admit, a pint of green pease boiled in the soup will be a material addition.

*Giblet Soup.*

**TAKE** four pounds of gravy beef, two pounds of scrag of mutton, and two pounds of scrag of veal. Put these into a saucepan with two gallons of water, and let them stew very gently till the broth begins to have a good taste. Then pour it out, let it stand till it is cold, and skim off all the fat. Take two pair of giblets well scalded and cleaned, put them into the broth, and let them simmer till they are very tender. Take out the giblets, and strain the soup through a cloth. Put a piece of butter rolled in flour into your stew-pan, and make it of a light brown. Have ready chopped small some parsley, chives, a little pennyroyal, and a small quantity of sweet marjoram. Place the soup over a very slow fire ; put in the giblets, fried butter, herbs, a little Madeira wine, some salt, and chyan pepper. Let them simmer till the herbs are tender, and then send the soup to table with the giblets intermixed.

*Hodge Podge.*

**TAKE** a pound of beef, a pound of veal, and a pound of scrag of mutton. Cut the beef into small pieces, and put the whole into a saucepan, with two quarts of water. Take an ounce of barley, an onion, a small bundle of sweet herbs, three or four heads of celery washed clean and cut small, a little mace, two or three cloves, and some whole pepper, tied all in a piece of cloth, and throw into the pot with the meat, three turnips pared and cut in two, a large carrot scraped clean, and cut in six pieces, and a small lettuce. Cover the pot close, and let it stew very gently for five or six hours ; then take out the spice, sweet-



herbs, and onion, pour all into a soup dish, season it with salt, and send it to table.

### *Cow Heel Soup.*

**TAKE** four pounds of lean mutton, three of beef, and two of veal; cut them across, and put them into a pot, with an old fowl, and four or five slices of lean ham. Let these stew without any liquor over a very slow fire, but be careful they do not burn to the pot. As soon as you find the meat begin to stick to the bottom, stir it about, and put in some good beef broth clear of all the fat: then put in some turnips, carrots, and celery cut small, a bunch of sweet-herbs, and a bay leaf; then add some more clear broth, and let it stew about an hour. While this is doing, take a cow-heel, split it, and set it on to boil in some of the same broth. When it is very tender take it off, and set on a stew-pan with some crusts of bread, and some more broth, and let it soak eight or ten minutes. When the soup is stewed till it tastes rich, lay the crusts in a tureen, and the two halves of the cow-heel upon them. Then pour in the soup, season it to your palate, and serve it to table.

### *White Soup.*

**TAKE** a knuckle of veal, a large fowl, and a pound of lean bacon: put these into a saucepan with six quarts of water: add half a pound of rice, two anchovies, a few pepper corns, a bundle of sweet herbs, two or three onions, and three or four heads of celery cut in slices. Stew them all together, till the soup is as strong as you would have it, and then strain it through a hair sieve into a clean earthen pan. Let it stand all night, and the next day take off the scum very clean, and pour the liquor into a stew-pan. Put in half a pound of sweet almonds beat fine, boil it for about a quarter of an hour, and strain it through a lawn sieve. Then put in a pint of cream, with the yolk of an egg, stir all together, let it boil a few minutes, then pour it into your tureen, and serve it up.



*Gravy Soup.*

TAKE a shin of beef, with the bone well chopped, and put it into your saucepan with six quarts of water, a pint of pease, and six onions. Set it over the fire, and let it boil gently till the juices of the meat are drawn out: then strain the liquor through a sieve, and add to it a quart of strong beef broth. Season it to your taste with pepper and salt, and put in a little celery and beet leaves; and when it has boiled till the vegetables are tender, pour it into a tureen, and take it to table.

*Hare Soup.*

CUT a large hare into pieces, and put it into an earthen mug, with three blades of mace, two large onions, a little salt, a red herring, half a dozen large morels, a pint of red wine, and three quarts of water. Bake it three hours in a quick oven, and then strain the liquor into a stew-pan. Have ready boiled four ounces of French barley, and put in; just scald the liver, and rub it through a sieve with a wooden spoon; put it into the soup, set it over the fire, but do not let it boil. Keep it stirring till it is on the brink of boiling, and then take it off. Put some crisped bread into your tureen, and pour the soup into it.—This is a most delicious rich soup, and calculated for large entertainments. If any other kind of soup is provided, this should be placed at the bottom of the table.

*Partridge Soup.*

TAKE two large old partridges, skin them, and cut them into pieces, with three or four slices of ham, a little celery, and three large onions cut in slices. Fry them in butter till they are brown, but be sure you do not let them burn. Then put them into a stew-pan, with three quarts of boiling water, a few pepper corns, and a little salt. After it has stewed gently for two hours strain it through a sieve, put it again into your stew-pan, with some stewed celery and fried bread. When it is near boiling, pour it into your tureen, and serve it up hot.



*Cray Fish Soup.*

**BOIL** an hundred fresh cray fish, as also a fine lobster, and pick the meat clean out of each. Pound the shells of both in a mortar till they are very fine, and boil them in four quarts of water, with four pounds of mutton, a pint of green split peas nicely picked and washed, a large turnip, a carrot, an onion, mace, cloves, an anchovy, a little thyme, pepper, and salt. Stew them on a slow fire till all the goodness is out of the mutton and shells; then strain it through a sieve, and put in the meat of your cray-fish and lobster, but let them be cut into very small pieces, with the red coral of the lobster, if it has any. Boil it half an hour, and just before you serve it up, add a little butter melted thick and smooth: stir it round when you put it in, and let it simmer very gently about ten minutes. Fry a French roll nice and brown, lay it in the middle of the dish, pour the soup on it, and serve it up hot.

*Eel Soup.*

**TAKE** a pound of eels, which will make a pint of good soup, or any greater weight, in proportion to the quantity of soup you intend to make. To every pound of eels put a quart of water, a crust of bread, two or three blades of mace, a little whole pepper, an onion, and a bunch of sweet-herbs. Cover them close, and let them boil till half the liquor is wasted: then strain it, and toast some bread; cut it small, lay the bread in your dish, and pour in the soup.—This soup is very balsamic, and particularly nutritious to weak constitutions.

*Oyster Soup.*

**TAKE** a pound of skate, four or five flounders, and two eels; cut them into pieces, just cover them with water, and season with mace, an onion stuck with cloves, a head of celery, two parsley roots sliced, some pepper and salt, and a bunch of sweet-herbs. Cover them down close, and after they have simmered about an hour and an half, strain the liquor clear off, and put it into a clean saucepan. In the mean time



take a quart of oysters bearded, and beat them in a mortar with the yolks of six eggs boiled hard. Season it with pepper, salt, and grated nutmeg; and when the liquor boils, put all into it. Let the whole boil till it becomes of the thickness of cream, then take it off, pour it into your tureen, and serve it to table.

*Mutton Broth.*

**TAKE** a neck of mutton about six pounds, cut it in two, boil the scrag part in a gallon of water, skim it well, and then put in a small bundle of sweet-herbs, an onion, and a good crust of bread. When the scrag has boiled about an hour, put in the other part of the mutton, and about a quarter of an hour before the meat is done, put in a turnip or two, some dried marigolds, a few chives with parsley chopped small, and season it with salt. You may at first put in a quarter of a pound of barley or rice, which both thickens it and contributes a grateful flavour. Some like it thickened with oatmeal, and some with bread; and, instead of sweet-herbs and onion, season it with mace; but this is mere fancy, and determined by the different palates of different people. If you boil turnips as sauce to the meat, let it be done by themselves, otherwise the flavour, by being too powerful, will injure the broth.

*Beef Broth.*

**TAKE** a leg of beef with the bone well cracked, wash it thoroughly clean, and put it into your pot with a gallon of water. Scum it well, and put in two or three blades of mace, a small bunch of parsley, and a large crust of bread. Let it boil till the beef and sinews are quite tender. Cut some toasted bread, and put into your tureen, then lay in the meat, and pour the soup all over.

*Beef Drink.*

**TAKE** a pound and a half of lean beef, cut it into small pieces, and put it into a gallon of water, with the under crust of a penny loaf, and a little salt. Let it boil till it is reduced to two quarts, then strain it



off, and it will be very good drink.—Observe, that when you first put the meat into the water, that it is clear of all skin and fat.

*Strong Beef Broth to keep.*

TAKE part of a leg of beef, and the scrag end of a neck of mutton. Break the bones well of each, and put to it as much water as will cover it, with a little salt. When it boils skim it clean, and put to it a large onion stuck with cloves, a bunch of sweet herbs, some pepper, and a nutmeg quartered. Let these boil till the virtues of the mace are drawn out, then strain the soup through a fine sieve, and keep it for use.

*Veal Broth.*

STEW a knuckle of veal in about a gallon of water, put in two ounces of rice or vermicelli, a little salt, and a blade of mace. When the meat is thoroughly boiled, and the liquor reduced to about one half, it will be very good and fit for use.

*Chicken Broth.*

SKIN a large old fowl, cut off the fat, break the fowl to pieces, and put it into two quarts of water, with a good crust of bread, and a blade of mace. Let it boil gently for five or six hours; then pour off all the liquor, put a quart more boiling water to it, and cover it close; let it boil softly till it is good, then strain it off, and season it with a little salt. In the mean time boil a chicken, and save the liquor; and when the flesh is eat, take the bones, break them, and put them to the liquor in which you boiled the chicken, with a blade of mace, and a crust of bread. When the juice of the bones are extracted, strain it off, mix it with the other liquor, and send it to table.

*Spring Broth.*

TAKE a crust of bread, and about a quarter of a pound of fresh butter; put them into a soup pot, or stew-pan, with a good quantity of herbs, as beet, sorrel, chervil, lettuce, leeks, and purslain, all washed



clean, and coarsely chopped. Put to them a quart of water, and let them stew till it is reduced to one half, when it will be fit for use.—This is an excellent purifier of the blood.

*Plumb Porridge to keep.*

**TAKE** a leg and a shin of beef, put them into eight gallons of water, and boil them till the meat is quite tender. When the broth is strong, strain it off, shake out the meat, and put the broth again into the pot. Slice six penny loaves thin, cutting off the tops and bottoms, put some of the liquor to them, cover them over, and let them soak for a quarter of an hour; then boil and strain it, and put it into your pot. When the whole has boiled a short time, put in five pounds of stewed raisins of the sun, and two pounds of prunes. After it has boiled a quarter of an hour, put in five pounds of currants clean washed and picked. Let these boil till they swell, and then put in three quarters of an ounce of mace, half an ounce of cloves, and two nutmegs, all beat fine. Before you put these into the pot, mix them with a little cold liquor, and put them in but a short time before the whole is done. When you take off the pot, put in three pounds of sugar, a little salt, a quart of sack, a quart of claret, and the juice of two or three lemons. If you think proper, instead of bread you may thicken it with sago. Pour your porridge into earthen pans, and keep it for use.

*Mock Turtle Soup.*

**SCALD** a calf's head with the skin on, and take off the horny part, which must be cut into pieces about two inches square. Let these be well washed and cleaned, then dry them in a cloth, and put them into a stew-pan, with four quarts of water made as follows: Take six or seven pounds of beef, a calf's foot, a shank of ham, an onion, two carrots, a turnip, a head of celery, some cloves and whole pepper, a bunch of sweet herbs, a little lemon-peel, and a few truffles. Put these into eight quarts of water, and let it stew



gently till the broth is reduced one half; then strain it off, and put it into the stew-pan, with the horny parts of the calf's head. Add some knotted marjoram, a little savory, thyme, and parsley, all chopped small together, with some cloves and mace pounded, a little chyan pepper, some green onions, a shalot cut fine, a few chopped mushrooms, and half a pint of Madeira wine. Stew all these together gently till the soup is reduced to two quarts; then heat a little broth, mix some flour smooth in it, with the yolks of two eggs, and keep it stirring over a gentle fire till it is near boiling. Add this to the soup, keeping it stirring as you pour it in, and let them all stew together for another hour. When you take it off the fire, squeeze in the juice of half a lemon, and half an orange, and throw in some broiled forcemeat ball. Pour the whole into your tureen, and serve it hot up to table.—This is a rich soup, and to most palates deliciously gratifying.

#### *Portable Soup.*

**THIS** soup (which is particularly calculated for the use and convenience of travellers, from its not receiving any injury by time,) must be made in the following manner. Cut into small pieces three large legs of veal, one of beef, and the lean part of a ham. Put a quarter of a pound of butter at the bottom of a large cauldron, then lay in the meat and bones, with four ounces of anchovies, and two ounces of mace. Cut off the green leaves of five or six heads of celery, wash the heads quite clean, cut them small, put them in with three large carrots cut thin, cover the cauldron quite close, and set it over a moderate fire. When you find the gravy begins to draw, keep taking it up till you have got it all out; then put water in to cover the meat; set it on the fire again, and let it boil gently for four hours; then strain it through a hair sieve into a clean pan, till it is reduced to one part out of three. Strain the gravy you strain from the meat into the pan, and let it boil gently till you find it of a glutinous consistence, observing to keep skimming off



the fat clean as it rises. You must take particular care, when it is nearly enough, that it does not burn. Season it to your taste with chyan pepper, and pour it on flat earthen dishes a quarter of an inch thick. Let it stand till the next day, and then cut it out by round tins a little larger than a crown piece. Lay the cakes in dishes, and set them in the sun to dry, to facilitate which turn them often. When the cakes are dry put them into a tin box, with a piece of clean white paper between each, and keep them in a dry place. If made in frosty weather, it will be sooner formed into its proper solidity.—This soup is not only particularly useful to travellers, but is also exceeding convenient to be kept in private families; for by putting one of the cakes into a saucepan, with about a pint of water, and a little salt, a bason of good broth may be had in a few minutes. There is also another great convenience in it; that by boiling a small quantity of water with one of the cakes, it will make an excellent gravy for roast turkeys or fowls.

N. B. It has been deemed expedient to commence the *Art of Cookery* with a practical description of the manner of making all kinds of Soups and Broths, those articles being, at most entertainments, first brought upon the table.

## CHAP. XIV.

### BOILING IN GENERAL.

#### SECT. I.

#### BUTCHERS' MEAT.

**A**S a necessary prelude to the directions given under this head, we shall make a few necessary, and general observations. All meat should be boiled as slow as possible, but in plenty of water, which will make it rise and look plump. Be careful to keep it



clear from scum, and let your pot be close covered. If you boil it fast the outside will be hardened before the inside is warm, and the meat will be disagreeably discoloured. A leg of veal of twelve pounds weight, will take three hours and a half boiling; and the slower it boils the whiter and plumper it will be.

With respect to mutton and beef, if they are rather under done, they may be eat without being either disagreeable or unwholesome; but lamb, pork, and veal, should be thoroughly done, otherwise they will be obnoxious to the sight, and consequently ungrately to the palate. A leg of pork will take half an hour more boiling than a leg of veal of the same weight; but in general, when you boil beef or mutton, you may allow as many quarters of an hour as the meat weighs pounds. To put in the meat when the water is cold must be allowed to be the best method, as thereby the middle gets warm before the outside becomes hardened. An hour and a half will boil a leg of lamb of four pounds and a half weight. From these general directions, it would be unnecessary to describe the usual mode of boiling the common joints of either mutton or beef. We shall therefore proceed to these articles which require more particular notice.

*To dress a Calf's Head, one Half boiled, and the other baked.*

AFTER having well cleansed the head, parboil one half, beat up the yolk of an egg, and rub it over the head with a feather; then strew over it a seasoning of pepper, salt, thyme, parsley chopped small, shred lemon-peel, grated bread, and a little nutmeg; stick bits of butter over it, and send it to the oven. Boil the other half white in a cloth, and put them both into a dish. Boil the brains in a piece of clean cloth, with a very little parsley, and a leaf or two of sage. When they are boiled chop them small, and warm them up in a saucepan, with a bit of butter, and a little pepper and salt. Lay the tongue, boiled and peeled, in the middle of a small dish, and the brains



round it; have in another dish, bacon or pickled pork ; and in a third greens and carrots.

*Grass Lamb.*

WHATEVER the number of pounds is that the joint weighs, so many quarters of an hour must it boil. When done, serve it up with spinach, carrots, cabbage, or broccoli.

*A Ham.*

PUT your ham into a copper of cold water, and when it boils, take care that it boils slowly. A ham of twenty pounds weight will take four hours and a half boiling; and so in proportion for one of a larger or smaller size. An old and large ham will require sixteen hours soaking in a large tub of soft water; but a green one does not require any soaking. Be sure, while your ham is boiling, to keep the water clear from scum. When you take it up, pull off the skin, and rub it all over with an egg, strew on crumbs of bread, baste it with a little butter, and set it to the fire till it is of a light brown.

*Another way of boiling a Ham.*

WITH respect to its being an old ham, or a green one, observe the before-mentioned directions. Pare it round and underneath, taking care no rusty part is left. Put it into a pan or pot that will properly contain it, cover it with water, and put in a few cloves, thyme and laurel leaves. Let it boil on a slow fire about five hours, and then add a glass of brandy, and a pint of red wine; finish boiling in the same manner. If it is to be served up hot, take off the skin, and strew it over with crumbs of bread, a little parsley finely chopped, and a few bits of butter, and give it a good colour either in the oven, or with a salamander. If it is to be kept till cold, it will be better to let the skin remain, as it will be a means of preserving its juices.



*Tongues.*

IF it be a dried tongue, steep it all night in water ; but if it be a pickled one, only wash it well from the brine. Let it boil moderately three hours. If it is to be eat hot, stick it with cloves, rub it over with the yolk of an egg, strew crumbled bread over it, and, when done, baste it with butter, and set it before the fire till it becomes of a light brown. Dish it up with a little brown gravy, or red wine sauce, and lay slices of currant jelly round the dish.

*Leg of Mutton, with Cauliflowers and Spinach.*

TAKE a leg of mutton, cut venison fashion, and boil it in a cloth. Boil two fine cauliflowers in milk and water, pull them into sprigs, and stew them with butter, pepper, salt, and a little milk : stew some spinach in a saucepan, and put to it a quarter of a pint of gravy, with a piece of butter, and a little flour. When all is done, put the mutton in the middle of the dish, the spinach round it, and the cauliflower over all. The butter the cauliflower was stewed in must be poured over it, and it must be made to appear like smooth cream.

*Lamb's Head.*

WASH the head very clean, take the black part from the eyes, and the gall from the liver. Lay the head in warm water ; boil the lights, heart, and part of the liver. Chop and flour them, and toss them up in a saucepan with some gravy, catsup, and a little pepper, salt, lemon juice, and a spoonful of cream. Boil the head very white, lay it in the middle of the dish, and the mince meat round it. Place the other parts of the liver fried, with some very small bits of bacon on the mince-meat, and the brains fried in little cakes and laid on the rim of the dish, with some crisp parsley put between. Pour a little melted butter over the head, and garnish with lemon.

*Or you may dress it thus :*

BOIL the head and pluck tender, but do not let the liver be too much done. Take the head up, hack



it cross and cross with a knife, grate some nutmeg over it, and lay it in a dish before a good fire. Then grate some crumbs of bread, some sweet herbs rubbed, a little lemon-peel chopped fine, a very little pepper and salt, and baste it with a little butter; then throw a little flour over it, and just as it is done do the same, baste and dredge it. Take half the liver, the heart, the lights and tongue, chop them very small, with about a gill of gravy or water. First shake some flour over the meat, and stir it together, then put in the gravy or water a good piece of butter rolled in a little flour, a little pepper and salt, and what runs from the head in the dish. Simmer all together a few minutes, and add half a spoonful of vinegar; pour it into your dish, lay the head in the middle of the mince-meat, have ready the other half of the liver cut thin with some slices of bacon broiled, and lay round the head. Garnish with lemon.

*Leg of Lamb boiled, and Loin fried.*

CUT your leg from the loin, and boil it three quarters of an hour. Cut the loin in handsome steaks, beat them with a cleaver, and fry them a good brown. Then stew them a little in strong gravy. Put your leg on the dish, and lay your steaks round it. Pour on your gravy, lay round lumps of staved spinach and crisped parsley on every steak. Send it to table with gooseberry sauce in a boat, and garnish with lemon.

*A Haunch or Neck of Venison.*

AS a necessary preparation for either of these joints, let it lay in salt for a week; then boil it in a cloth well floured, and allow a quarter of an hour's boiling for every pound it weighs. For sauce, boil some cauliflowers, pulled into little sprigs, in milk and water, with some fine white cabbage, and turnips cut in dice; and some beet-root cut into narrow pieces about an inch and a half long, and half an inch thick. After your cabbage is boiled, beat it up in a sauce-pan with a piece of butter and salt. When your meat is done, and laid in the dish, put the cabbage next the cauli-



flower, and then the turnips. Place the beet-root here and there, according to your fancy ; and have a little melted butter in a cup, in case it should be wanted. This dish is not only excellent in its quality, but particularly pleasing in its appearance. If any is left, it will eat well the next day, hashed with gravy and sweet sauce.

#### *Pickled Pork.*

AFTER washing and scraping it perfectly clean, put it into the pot with the water cold, and when the rind feels tender, it is enough. The general sauce is greens, among the variety of which you are to make choice to your own discretion.

#### *Pig's Pettitoes.*

BOIL the feet till they are quite tender, but take up the heart, liver, and lights, when they have boiled ten minutes, and shred them small. Then take out the feet and split them ; thicken your gravy with flour and butter, and put in your mince-meat, a spoonful of white wine, a slice of lemon, a little salt, and give it a gentle boil. Beat the yolk of an egg ; put to it two spoonfuls of cream, and a little grated nutmeg. Then put in the pettitoes, and shake it over the fire till it is quite hot, but do not let it boil. Put sippets into the dish, pour over the whole, and garnish with sliced lemon.

### SECT. II.

## BOILING POULTRY.

#### *Turkeys.*

A Turkey should not be dressed till three or four days after being killed, as it will otherwise not boil white, neither will it eat tender. When you have plucked it, draw it at the rump, cut off the legs, put the ends of the thighs into the body, and tie them with a string. Having cut off the head and neck, grate a penny loaf, chop fine about a score of oysters, shred



a little lemon-peel, and put in a sufficient quantity of salt, pepper, and nutmeg. Mix these up into a light force-meat, with a quarter of a pound of butter, three eggs, and a spoonful or two of cream. Stuff the craw of the turkey with one part of this composition; the other must be made into balls and boiled. When you have sewed up the turkey, and dredged it with flour, put it into a kettle of cold water; cover it close, set it over the fire, and when the scum begins to rise, take it clean off, and then cover the kettle close. If a young one of a moderate size, let it boil very slowly for half an hour; then take off your kettle, and let it stand for some time close covered, when the steam being confined, will sufficiently do it. When you dish it up, pour a little of your oyster sauce over it, lay the forcemeat-balls round it, and serve it up with the rest of the sauce in a boat. Garnish your dish with barberries and lemon,

The best sauces for a boiled turkey are, good oyster and celery sauce. Make the oyster sauce thus: Take a pint of oysters, strain the liquor from them, and beard and wash them in cold water. Pour the liquor off into a stew-pan, and put in the oysters with a blade of mace, some butter rolled with flour, and a quarter of a lemon. When they boil up, put in half a pint of cream, and boil the whole gently together. Take the lemon and mace out, squeeze the juice of the lemon into the sauce, and serve it up in your boats or basons. Make the celery sauce thus: Cut the white part of the celery into pieces about an inch in length, and boil it in some water till it is tender. Then take half a pint of veal broth and a blade of mace, and thicken it with a little flour and butter; add half a pint of cream, and boil them gently together. Put in your celery, and when it boils, pour it into your boats.

#### *Chickens.*

**AFTER** you have drawn them, lay them in skimmed milk for two hours, and truss them. When you have properly singed, and dusted them with flour,



cover them close in cold water, and set them over a slow fire. Having taken off the scum, and boiled them slowly five or six minutes, take them off the fire, and keep them close covered for half an hour in the water, which will do them sufficiently, and make them plump and white. Before you dish them, set them on the fire to heat; then drain them, and pour over them white sauce, which you must have made ready in the following manner:

Take the heads and necks of the chickens, with a small bit of scrag of veal, or any scraps of mutton you may have by you, and put them into a saucepan, with a blade or two of mace, and a few black pepper corns, an anchovy, a head of celery, a slice of the end of a lemon, and a bunch of sweet herbs. Put to these a quart of water, cover it close, and let it boil till it is reduced to half a pint. Then strain it, and thicken it with a quarter of a pound of butter mixed with flour, and boil it five or six minutes. Then put in two spoonfuls of mushrooms, and mix the yolks of two eggs with a tea cupful of cream, and a little nutmeg grated. Put in your sauce, and keep shaking it over the fire, till it is near boiling; then pour it into your boats, and serve it up with your chickens.

#### *Fowls.*

AFTER having drawn your fowls, which you must be particularly careful in doing, cut off the head, neck, and legs. Skewer them with the ends of their legs in their bodies, and tie them round with a string. Singe and dust them well with flour, put them into cold water, cover the kettle close, and set it on the fire; but take it off as soon as the scum begins to rise.—Cover them close again, and let them boil gently 20 minutes; then take them off, and the heat of the water will do them sufficiently. Melted butter with the parsley shred fine is the usual sauce; but you may serve them up with the like sauce as before directed for chickens.



*Rabbits or Ducks.*

**BOIL** your duck or rabbit in a good deal of water, and when the scum rises take it clean off. A duck will take about twenty minutes, and a rabbit half an hour. Melted butter and parsley is frequently used as sauce for rabbits; but if you prefer onion sauce, which will do for either, make it thus: Peel your onions and throw them into water as you peel them; then cut them into thin slices, boil them in milk and water, and scum the liquor. About half an hour will boil them. When they are sufficiently boiled, put them into a clean sieve to drain; chop them, and rub them through a cullender; then put them into a saucepan, and shake a little flour, with two or three spoonfuls of cream, and a good piece of butter. Stew them all together till they are thick and fine; lay the duck or rabbit in a dish, and pour the sauce all over. If a rabbit, you must pluck out the jaw-bones, and stick one in each eye, the small end inwards.

Another sauce for a boiled duck may be made thus: Take one large onion, a handful of parsley clean washed and picked, and a lettuce: cut the onion small, chop the parsley fine, and put them into a quarter of a pint of good gravy, with a spoonful of lemon-juice, and a little pepper and salt. When they have stewed together half an hour, add two spoonfuls of red wine.—Lay the duck in your dish, and pour the sauce over it.

*Pigeons.*

**WHEN** you draw your pigeons, be careful to take out the craw as clean as possible. Wash them in several waters, and having cut off the pinions, turn their legs under their wings. Let them boil very slowly a quarter of an hour, and they will be sufficiently done. Dish them up, and pour over them good melted butter: lay round the dish a little broccoli, and serve them up with melted butter and parsley in boats. They should be boiled by themselves, and may be eaten with bacon, greens, spinach, or asparagus.



*Geese.*

**SINGE** a goose and pour over it a quart of boiling milk. Let it continue in the milk all night, then take it out, and dry it well with a cloth. Cut an onion very small with some sage, put them into the goose, sew it up at the neck and vent, and hang it up by the legs till the next day; then put it into a pot of cold water, cover it close, and let it boil gently for an hour. Serve it up with onion sauce.

*Partridges.*

**BOIL** them quick in a good deal of water, and fifteen minutes will be sufficient. For sauce, take a quarter of a pint of cream, and a bit of fresh butter about the size of a walnut. Stir it one way till it is melted, and then pour it over the birds.

*Pheasants.*

**THESE** must be likewise boiled in plenty of water. If it is a small one, half an hour will be sufficient, but if a large one, three quarters. For sauce, stew some heads of celery cut very fine, thickened with cream, and a small piece of butter rolled in flour, and season with salt to your palate. When your bird is done, pour the sauce over it, and garnish the dish with thin slices of lemon.

*Snipes or Woodcocks.*

**SNIPES** or Woodcocks must be boiled in good strong broth, or beef gravy, which you must make as follows: Cut a pound of lean beef into small pieces, and put it into two quarts of water, with an onion, a bundle of sweet herbs, a blade or two of mace, six cloves, and some whole pepper. Cover it close, let it boil till it is half wasted, then strain it off, and put the gravy into a saucepan, with salt enough to season it. Draw the birds clean, but take particular care of the guts. Put the birds into the gravy, cover them close, and ten minutes will boil them. In the mean time cut the guts and liver small, then take a little of the gravy the birds are boiling in, and stew the guts in it, with a blade of mace. Take about as much of



the crumb of bread, as the inside of a roll, and rub or grate it very small into a clean cloth, then put it into a pan with some butter, and fry it till crisp, and of a fine light brown colour. When your birds are ready, take about half a pint of the liquor they were boiled in, and add to the guts two spoonfuls of red wine, and a piece of butter about the size of a walnut rolled in flour. Set them on the fire, and shake your saucepan often, (but by no means stir it with a spoon) till the butter is melted: then put in the fried crumbs, give the saucepan another shake, take up your birds, lay them in the dish, and pour your sauce over them.—Garnish with sliced lemon.

### SECT. III.

## BOILING FISH.

### *Turbot.*

When you have thoroughly washed and cleansed your fish, rub some alegar over it, which will greatly contribute to its firmness. Put it into your fish-plate with the belly upwards, and fasten a cloth tight over it to prevent its breaking. Let it boil gently in hard water, with plenty of salt and vinegar, and scum it well to prevent the skin being discoloured. Be sure not to put in your fish till your water boils, and when it is enough take it up, and drain it. Remove the cloth carefully, and slip the fish very cautiously on the dish, for fear of breaking it. Lay over it oyster-patties, or fried oysters. Put your lobster or gravy-sauce into boats, and garnish with crisped parsley and pickles.

### *Another Way to dress a Turbot.*

Put into the bottom of your stew-pan some thyme, parsley, sweet herbs, and an onion sliced. Then lay in your fish, and strew over it the like quantity of the same herbs, with some chives and sweet basil. Cover the fish with an equal quantity of white wine and the



best vinegar. Strew in a little bay salt with some whole pepper. Set the stew-pan over a gentle fire, and gradually increase the heat till it is enough; which done, take it off the fire, but let the fish remain in the liquor, till you have made your sauce as follows: Set a saucepan over the fire, with a pound of butter, two anchovies split, boned, and washed, two large spoonfuls of capers, cut small, some chives whole, a little pepper and salt, some nutmeg grated, a little flour, a spoonful of vinegar, and a little water.—Keep shaking it round for some time, and then put on the fish to make it quite hot. When both are done, put the turbot into a dish, pour some of the sauce over it, and the remainder into a boat. Garnish the dish with horse-radish.

*Salmon.*

THIS is so substantial a fish, that it requires to be well boiled. A piece not very thick will take half an hour. Boil horse-radish in the water. For sauce, melt some butter plain, and some other with anchovy. Garnish with horse-radish and sliced lemon.

*To dress a Whole Salmon for a large Company.*

WHEN the salmon is scaled and gutted, take off the head and tail, cut the body through into slices an inch and a half thick, and throw them into a large pan of pump water. When they are all put in, sprinkle a handful of bay salt upon the water, stir it about, and then take out the fish. Set on a large deep stew-pan, boil the head and tail, but do not split the head, and put in some salt.—When they have boiled ten minutes, skim the water very clean, and put in the slices. When they are boiled enough, take them out lay the head and tail in a dish, and the slices round. Serve it up with plain melted butter and anchovy sauce. Garnish with horse-radish, mixed with the slices.

*Cod's Head.*

TAKE out the gills and the blood, wash the whole very clean, rub over it a little salt, and a glass of alegar, and lay on your fish plate. When the water



boils, throw in a good handful of salt, with a glass of alegar. Then put in the fish, and let it boil gently half an hour (if it is a large one three quarters.) Take it up very carefully, and strip the skin clear off, set it before a brisk fire, dredge it all over with flour, and baste it well with butter. When the froth begins to rise, throw over it some very fine white bread crumbs, and continue basting it to make it froth well. When it is of a fine light brown, dish it up, and garnish it with lemon cut in slices, scraped horse-radish, barberries, a few small fish fried and laid round it, or fried oysters. Cut the roe and liver in slices, and lay over it a little of the lumpy part of the lobster out of the sauce, which you must make as follows: Take a good lobster, and stick a skewer in the vent of the tail to keep out the water. Throw into the water a handful of salt, and when it boils, put in the lobster, which will be done in half an hour. If it has spawn, pick them off, and pound them very fine in a mortar. Put them into half a pound of good melted butter; then take the meat out of your lobster, break it in bits, and put that in likewise, with a large spoonful of lemon pickle, the same of walnut-catchup, a slice of lemon, one or two slices of horse-radish, and a small quantity of beaten mace; season it to your taste with salt and chyan pepper. Boil them one minute, then take out the horse-radish, and lemon, pour it into your sauce-boat, and serve it up with your fish.—If lobsters cannot be procured, you may make use of oysters or shrimps the same way: and if you cannot get any kind of shell-fish, you may then add to the butter two anchovies cut small, a spoonful of walnut-liquor, and an onion stuck with cloves.

*Whole Cod.*

PUT a large quantity of water into your fish-kettle, which must be of a proper size for the cod, with a quarter of a pint of vinegar, a handful of salt, and half a stick of horse-radish. Let these boil together for some time, and then put in the fish. When it is done enough (which will be known by feeling the fins, and



the look of the fish) lay it to drain, put it on a hot fish-plate, and then in a warm dish, with the liver cut in half, and laid on each side. Serve it up with shrimp or oyster-sauce, and garnish with scraped horse-radish.

*Salt Cod.*

**STEEP** your salt fish in water all night, with a glass of vinegar thrown into it, which will take out the salt, and make it eat as mild as fresh fish. The next day boil it, and when it is enough, separate it in flakes into your dish. Then pour egg-sauce over it, or parsnips boiled and beat fine with butter and cream. As it will soon grow cold, send it to table on a water-plate.

*Cod's Sounds.*

**BOIL** your sounds well, but be careful they are not done too much. Take them up, and let them stand till they are quite cold. Then make a force meat of chopped oysters, crumbs of bread, a lump of butter, the yolks of two eggs, nutmeg, pepper, and salt, and fill your sounds with it. Skewer them into the shape of a turkey, and lard them down each side, as you would the breast of a turkey. Dust them well with flour, and put them before the fire in a tin oven to roast. Baste them well with butter, and when enough, pour on them oyster sauce, and garnish with barberries.—This is a pretty side-dish for a large table; or very proper in the time of Lent.

*Soals.*

**TAKE** a pair of soals, skin and gut them. Then wash them thoroughly clean, and lay them in vinegar, salt, and water, for two hours; then dry them in a cloth, put them into a stew-pan with a pint of white wine, a bunch of sweet-herbs, an onion stuck with six cloves, some whole pepper, and a little salt. Cover them quite close, and when enough, take them up, lay them in your dish, strain the liquor, and thicken it with butter and flour. Pour the sauce over and garnish with scraped horse-radish and lemon. You may add prawns, shrimps or muscles to your



sauce, according to the fancy of those for whom you provide.—This is a very good method, but to make a variety, you may dress them as follows:

Take two or three pair of middling sized soals, skin, gut and wash them in spring water. Then put them on a dish, and pour half a pint of white wine over them, turn them two or three times in it, and then pour it away.—Cut off the heads and tails of the soals, and set on a stew-pan with a little rich fish broth; put in an onion cut in pieces, a bunch of sweet-herbs, pepper, salt, and a blade of mace. When these boil, put in the soals, and with them half a lemon cut in slices with the peel on. Let them simmer slowly for some time, then take out the sweet-herbs, and put in a pint of strong white wine, and a piece of butter rolled in flour. Let them all simmer together till the soals are enough. While the fish are doing, put in half a pint of veal gravy, and a quarter of a pint of essence of ham; let it boil a little, then take up the soals, and pour this over them.—Serve up sauce as before directed, and garnish your dish with sliced lemon and horse-radish.

*Trout.*

BOIL them in vinegar, water, and salt, with a piece of horse-radish: and serve them up with anchovy-sauce and plain butter.

*Pike.*

WHEN you have taken out the gills and guts, and thoroughly washed it, make a good forcemeat of chopped oysters, the crumb of half a penny loaf, a little lemon peel shred fine, a lump of butter, the yolks of two eggs, a few sweet-herbs, and season them to your taste with salt, pepper and nutmeg. Mix all these well together, and put them into the belly of the fish, which must be sewed up, and skewered round. Boil it in hard water with a little salt, and a tea-cupful of vinegar put into the pan. As soon as the water boils, put in the fish (but not before) and if it is of a middling size, it will be done in half an hour. Serve it up with oyster-sauce in a boat, having



first poured a little on the fish. Garnish with pickled barberries.

*Carp.*

WHEN you kill your carp, save all the blood, and have ready some nice rich gravy made of beef and mutton, seasoned with pepper, salt, mace, and onion. Before you put in your fish, strain it off, and boil your carp before you put it into the gravy. Set it on a slow fire about a quarter of an hour, and thicken the sauce with a large piece of butter rolled in flour. Or you may make your sauce thus: take the liver of the carp clean from the guts, three anchovies, a little parsley, thyme, and an onion. Chop these small together, and take half a pint of Rhenish wine, four spoonfuls of vinegar, and the blood of the carp. When all these are stewed gently together, put it to the carp, which must first be boiled in water with a little salt and a pint of wine; but take care not to do it too much after the carp is put into the sauce.

*Mullets.*

THESE must be boiled in salt and water. When they are enough, pour away part of the water, and put to the rest a pint of red wine, some salt and vinegar, two onions sliced, with a bunch of sweet-herbs, some nutmeg, beaten mace, and the juice of a lemon. Boil these well together, with two or three anchovies. Then put in the fish, and when they have simmered in it some time, put them into a dish, and strain the sauce over them. You may add shrimp or oyster-sauce according to your discretion.

*Mackarel.*

GUT and wash them clean, then dry them in a cloth, and rub them gently over with vinegar. Lay them straight on your fish-plate, and be careful in handling them, as they are so tender a fish that they will easily break. When the water boils, put them into your fish-pan with a little salt, and let them boil gently about a quarter of an hour. When you take them up, drain them well, and put the water that runs from them into a sauce-pan with one large spoonful of



catchup, a blade or two of mace, an anchovy, and a slice of lemon. Let these all boil together about a quarter of an hour, then strain it through a hair sieve, and thicken it with flour and butter. Put this sauce in one boat, and melted butter and parsley in another. Dish up your fish with their tails in the middle, and garnish with scraped horse-radish and barberries.

*Herrings.*

SCALE, gut, and wash them, then dry them thoroughly in a cloth, and rub them over with a little salt and vinegar. Skewer their tails in their mouths, and lay them on your fish-plate. When the water boils, put them in, and about ten or twelve minutes will do them. After you have taken them up, let them drain properly, and then turn their heads into the middle of the dish. Serve them up with melted butter and parsley, and garnish with scraped horse-radish.

*Flounders, Plaise and Dabs.*

AS the similarity of these fish is so great, the method of dressing either must be the same. First cut off the fins, nick the brown side under the head, and take out the guts. Then dry them with a cloth, and boil them in salt and water. Serve them up with shrimp, cockle, or muscle sauce, and garnish with red cabbage.

*Perch*

PUT your fish into the water when it boils, with some salt, an onion cut in slices, some parsley, and as much milk as will turn the water. When the fish is enough, put it into a soup dish, and pour a little of the water with the parsley and onions over it. Serve it up with melted butter and parsley in a boat.

*Eels.*

AFTER skinning, gutting, and properly washing them, cut off their heads, dry them, and twist them round on your fish-plate. Boil them in salt and water, and serve them up with melted butter and parsley. If you only boil them in such a quantity of water as



will just cover them, the liquor will be exceeding good, and very beneficial to weak or consumptive constitutions.

### *Sturgeon.*

WHEN you have cleaned your fish properly, prepare as much liquor as will boil it in the following manner: To two pints of water put a pint of vinegar, a stick of horse-radish, two or three bits of lemon peel, some whole pepper, a bay-leaf, and a small quantity of salt. Boil your fish in this liquor, and when enough (which you will know by the flesh appearing likely to separate from the bones) take it up, and have ready the following sauce: Melt a pound of butter, dissolve an anchovy in it, put in a blade or two of mace, bruise the body of a crab in the butter, a few shrimps or cray-fish, a little catchup, and a little lemon juice. When it boils, take up the sturgeon, drain it well, lay it in your dish, and serve it up with the sauce poured into boats. Garnish with fried oysters, sliced lemon, and scraped horse-radish

### *Turtles.*

THESE animals furnish not only the most delicious repast to the epicure, but to all those which can obtain so luxurious a gratification. They are of various sizes, and that the reader may be informed how to dress them, we shall here confine ourselves to one of about thirty pounds weight, observing that the same directions are to be proportionally attended to in dressing those of a more considerable size.

When you kill a turtle, which must be the night before you dress it, take off the head, and let it bleed two or three hours; then cut off the fins, and the callipee from the callipash, take care not to break the gall. Throw all the inwards into cold water, the guts and tripe keep by themselves, and slit them open with a pen-knife; wash them very clean in scalding water, and scrape off all the inward skin; as you do them, throw them into cold water; wash them out of that, and put them into fresh water, and let them lie all



night, scalding the fins and edges of the callipash and callipee ; cut the meat off the shoulders, and hack the bones, and set them over the fire with the fins in about a quart of water ; put in a little mace, nutmeg, chyan, and salt ; let it stew about three hours, then strain it, and put the fins by for use. The next morning take some of the meat you cut off the shoulders, and chop it small, as for sausages, with about a pound of beef or veal suet, season with mace, nutmeg, sweet marjoram, parsley, chyan, and salt to your taste, and three or four glasses of Madeira wine. Stuff it under the two fleshy parts of the meat, and if you have any left, lay it over to prevent the meat from burning ; then cut the remainder of the meat and fins in pieces the size of an egg ; season it pretty high with chyan, salt, and a little nutmeg, and put it into the callipash. Take care that it be sewed or secured up at the end, to keep in the gravy. Then boil up the gravy, and add more wine, if required, and thicken it a little with butter and flour. Put some of it to the turtle, and set it in the oven with a well buttered paper over to keep it from burning, and when it is half baked, squeeze in the juice of one or two lemons, and stir it up. The callipash, or back, will take half an hour more baking than the callipee, which two hours will do. The guts must be cut in pieces two or three inches long, the tripes in less, and put into a mug of clear water, and set it in the oven with the callipash, and when it is enough drained from the water, it is to be mixed with the other parts, and sent up very hot to table.

*To dress a Turtle in the same manner as is practised in the West-Indies.*

**TAKE** the turtle out of the water the night before you intend to dress it, and lay it on its back. In the morning cut its throat, or the head off, and let it bleed for some time. Then cut off the fins, scald, scale, and trim them and the head, and raise the callipee, which is the belly or under shell ; clean it well, leaving



to it as much meat as you conveniently can. Take from the back shell all the meat and entrails, except the monsieur, which is the fat, and looks green: this must also be baked with the shell. Wash all clean with salt and water, and cut it into pieces of a moderate size. Take it from the bones, and put them with the fins and head into a soup-pot, with a gallon of water, some salt, and two blades of mace. When it boils, skin it clean, and put in it a bunch of thyme, parsley, savory, and young onions, and your veal part, except about one pound and a half, which must be made forcemeat of, as for Scotch collops, adding a little chyan pepper. When the veal is boiled in the soup about an hour, take it out, cut it into pieces, and put to the other part. The guts, which are considered as the best part, must be split open, scraped, and made clean, and cut into pieces two inches long. Scald and skin the paunch or maw, and cut it like the other parts; mix them with the guts and other parts, except the liver, and add half a pound of fresh butter, a few shalots, a bunch of thyme, parsley, and a little savory, seasoned with salt, white pepper, mace, three or four cloves beaten, and a little chyan pepper. Stew them about half an hour over a charcoal fire, and put in half a pint of Madeira wine, with as much of the broth as will cover it, and let it stew till tender, which will take about four or five hours. When it is nearly enough, skim it, thicken it with flour, add some veal broth, and make it about the thickness of a fricassee. Let your forcemeat balls be fried about the size of a walnut, and stewed about half an hour with the rest. If there are any eggs, let them be boiled and cleaned; but if none, get twelve or fourteen yolks of hard eggs. Then put the stew (which is the callipash) into the shell with the eggs, and either make use of a salamander, or put it into the oven to bake. Slash the callipee in several places, put some butter to it, and season it moderately with chyan and white pepper, salt, beaten mace, chopped thyme, parsley and young onions. Put a piece on



each slash, and some over the whole, and a dust of flour; then bake it in a brisk oven, in a tin or iron dripping-pan. The back shell, which is called the callipash, must be seasoned like the callipee, and baked in a dripping-pan, set upright, with four brick-bats or any thing of that kind. An hour and a half will bake it, which must be done before the stew be put in. The fins, when boiled very tender, must be taken out of the soup, and put into a stew pan, with some good veal gravy, not high coloured, a little Madeira wine, seasoned and thickened as the callipash, and served in a dish by itself. The lights, heart, and liver, may be done the same way, but a little higher seasoned: or the lights and heart may be stewed with the callipash, and taken out before you put it into the shell, with a little of the sauce, adding a little more seasoning; but dish it by itself. The veal part may be made fricandos, or Scotch collops. The liver should never be stewed with the callipash, but dressed by itself in any manner you like; except you separate the lights and heart from the callipash, and serve them together in one dish. Be careful to strain the soup, and serve it in a tureen, or large china bowl.—The different dishes may be placed on the table as follows: The callipee at the head, the callipash at the bottom, and the lights, soup, fins, &c. in the centre.—The fins kept in the liquor will eat well when cold.

## CHAP. XV.

### *ROASTING IN GENERAL.*

#### SECT. 1.

### BUTCHERS MEAT.

**T**HE first consideration of the cook in roasting, must be to regulate the strength of her fire in proportion to the article she has to dress. If it is a



small or thin joint, the fire must be brisk, that it may be done quick; but if a large one, a substantial fire must be made, in order that it may gradually receive the heat, and by stirring up the fire, when it begins to burn up, and keeping the bottom clear, the meat will be roasted as it ought to be, and with little trouble to the cook. Never put salt on your meat before you lay it to the fire, as it will be apt to draw out the gravy. In roasting *Beef*, if it be a large piece, skewer a piece of writing paper over the fat, and baste it well while roasting. When it is near enough, which you will know by the smoke drawing to the fire, take off the paper, then baste it well and dredge it with flour to make it frothy.—*Mutton* and *Lamb* must be roasted with a clear, quick fire.—*Veal* requires particular care, and must be done of a fine light brown colour. If it is a fillet or lion, put paper over the fat, in the same manner as you do beef. At first let it be some distance from the fire, and baste it with butter; but when it is got thoroughly warm, put it nearer, and when nearly done, dredge it with flour.—If a breast, put the caul over it, with the sweet-bread skewered on the back, and when sufficiently done, take off the caul and dredge it with flour. *Pork* as well as *Veal* should be well done, otherwise it will nauseate: but mutton and beef, if a little under done, may be dispensed with. *Wild Fowls* must be roasted with a clear brisk fire, and when they are frothy, and of a light brown colour, they are enough. Great care must be taken not to overdo them, as the loss of gravy will produce a want of the flavour. *Tame Fowls* require more roasting, and must be often basted, in order to keep up a strong froth, which will make them look well when brought to table. *Pigs* and *Geese* must be done with a quick fire, turned quick, and frequently basted. *Hares* and *Rabbits* require time and care, otherwise the body will be done too much, and the ends too little.—In roasting any article always allow a longer time for it in frosty than in mild weather; and take particular care that your spits are



thoroughly clean before you put on your meat, as nothing is more disagreeable than the mark of it left in the flesh.

Having laid before the cook these necessary and general observations in roasting, we shall now proceed to give directions for dressing the respective articles under this head ; beginning with

*Beef.*

THE first steps to be taken in roasting beef we have already noticed in the foregoing observations. It remains, therefore, only to say, that the time each joint will take doing must be proportioned to its weight. If a piece of ten pounds, it will take an hour and a half at a good fire. Twenty pounds weight if a thick piece, will take three hours, but if thin, half an hour less ; and so on in proportion to the weight. When done, take it up, and put it into your dish. Serve it with potatoes, horse-radish, and pickles for sauce, and garnish the rim of the dish with horse-radish scraped very fine.

*Mutton and Lamb.*

MUTTON and lamb must be roasted with a quick clear fire. Baste it as soon as you lay it down, sprinkle on a little salt, and, when near done, dredge it with flour. A leg of mutton of six pounds will take an hour and a quarter, and one of twelve two hours ; a breast half an hour at a quick fire ; a neck an hour, and a shoulder much about the same time as a leg. In dressing the loin, the chine which is the two loins,) and the saddle (which is the two necks and part of the shoulder cut together) you must raise the skin, and skewer it on, and when near done, take off the skin and baste it to froth it up.

The proper sauces to mutton and lamb are, potatoes, pickles, celery raw or stewed, broccoli, French beans, and cauliflower. To a shoulder of mutton may be added onion sauce, which make thus : boil eight or ten large onions, changing the water two or three times while boiling. When enough, chop them on a board, to keep them from growing of a bad



colour; put them into a saucepan with a quarter of a pound of butter, and two spoonfuls of thick cream; boil it a little, and then pour it into a large boat or bason and serve it up with the meat.

*Haunch of Mutton dressed like Venison.*

TAKE a hind quarter of fine mutton, and cut the leg like a haunch. Lay it in a pan with the back downwards, pour in a bottle of red wine, and let the meat soak in it twenty-four hours. Before you spit it, let it be covered with clean paper and paste as you do venison, in order to preserve the fat. Roast it before a quick fire, and keep basting with butter mixed with some of the liquor in which it was soaked. When done, serve it up with some good rich gravy in one boat, and sweet sauce in another. It will take about three hours roasting.

*A Fore Quarter of House-Lamb.*

A small fore quarter of house-lamb will take an hour and a half roasting; a leg three quarters of an hour. When it is done, and put into the dish, cut off the shoulder, pepper and salt the ribs, and squeeze a Seville orange between. Serve it up with sallad, broccoli, potatoes, and celery raw or stewed.

*Tongues or Udders.*

PARBOIL the tongue before you put it down to roast; stick eight or ten cloves about, baste it with butter, and serve it up with some gravy and sweet-meat sauce. An udder may be roasted after the same manner.

*Veal.*

IF your fire is good, veal will take about a quarter of an hour to each pound in roasting. The fat of the loin and fillet must be covered with paper, as we have before observed. The fillet and shoulder must be stuffed with the following savoury composition—a quarter of a pound of suet chopped fine, parsley, and sweet herbs chopped, grated bread and lemon peel; pepper, salt, and a little nutmeg, and the yolk of an egg. Work these all well together, and stuff



them into your veal, as secure as you can, that it may not fall out while roasting. The breast must be toasted with the caul on it till it is near enough; then take it off, and flour and baste the meat. When you have taken it up, and put it into your dish, pour a little melted butter over it, and serve it up with any of the following sauces; sallad, pickles, potatoes, broccoli, cucumbers raw or stewed. French beans, peas, cauliflowers, celery, raw or stewed—Remember, in dressing any joint of veal that it is well done, but at the same time let it not be too much. If it is not done enough it will be too disgusting to enjoy, and if too much, the juices will be lost, and the flesh eat tasteless.

### *Pork.*

**PORK**, like veal, must be well done. If it is a loin, take a sharp penknife, and cut the skin across, which will not only make the joint more convenient to carve, but will also make the rind, or crackling, more pleasant to eat. A leg of pork must be scored in the same manner as the loin; if not particularly objected to, stuff the knuckle part with sage and onion chopped fine, with pepper and salt; or cut a hole under the twist, put the seasoning there, and fasten it with a skewer. Roast it crisp, as it will make the crackling, of which most people are fond, eat the better.—If you want a *Spring* (which is not very common, though at the same time, if young will eat exceeding well) cut off the shank, or knuckle sprinkle sage and onion over it, roll it round, and tie it with a string. About two hours will do it.—The *Spare-Rib* should be basted with a little bit of butter, a very little dust of flour, and some dried sage shred small. The principal sorts of sauces for any kind of roast pork are, potatoes, mustard, and apple-sauce, the latter of which you must make thus: Pare, core, and slice some apples, and put them into a saucepan, with a little water, to prevent their burning, and throw in a bit of lemon-peel. When they are enough,



take out the peel, bruise the apples, and add a piece of butter and a little sugar. When you have worked the whole together very fine, set it on the fire till it is quite hot, then put it into your bason, and serve it up with the meat.—If it is a leg of pork, have a little drawn gravy ready against it is done, and pour it into the dish when you serve it up.—The best way of dressing *Pork Griskin* is to roast it, baste it with a little butter and sage, and a little pepper and salt. The only article used as sauce for this is mustard.

### *Sucking Pigs.*

WHEN your pig is properly prepared for dressing, put into the belly of it a little sage, shredded fine, with some salt, a tea-spoonful of black pepper, and a crust of brown bread. Then spit it, sew up the belly, and lay it down to a brisk clear fire, with a pig plate hung in the middle to prevent the body part being done before the extremities. As soon as it is warm, put a piece of butter into a cloth, and frequently rub the pig with it while roasting. When it becomes of a fine brown, and the steam draws to the fire, rub it quite dry with a clean cloth, and then with a bit of cold butter, which will help to crisp it. Having taken it up, and put it into your dish, cut off the head with a sharp knife, and take off the collar, the ears, and the jaw-bone. Split the jaw in two, and when you have cut the pig down the back, which must be done before you draw out the spit, lay the two sides with the back part to each other, a jaw on each side, and an ear on each shoulder, and the collar on the shoulder. Have ready your sauce, which you must make in the following manner: having chopped the brains, put them in a saucepan, with a tea-spoonful of white gravy, the gravy that runs out of the pig (which you must be careful to save, by putting a bason or pan in the dripping-pan under the pig as soon as the gravy begins to run) and a small piece of anchovy. Add to these half a pound of butter, and as much flour as will thicken the gravy, a slice of lemon, a spoon-



ful of white wine, some caper liquor, and a little salt. Shake it over the fire till it is quite hot, then pour it into your dish with the pig, and serve it up. You may likewise boil a few currants, and send them in a tea saucer, with a glass of currant jelly in the middle.

As there may sometimes be a necessity for the cook's killing the pig herself, it may not be improper to inform her in that case how to proceed. Stick the pig just above the breast bone, and let the knife touch its heart, otherwise it will be a long time dying. As soon as it is dead, put it into cold water for a few minutes, and rub it over with a little rosin beat exceeding fine, or instead of that, use its own blood, which will nearly answer the same purpose. Let it lie half a minute in a pale of scalding water, then take it out, lay it upon a clean table, and strip off all the hairs as fast as possible ; but if they do not come clean off, put it into the hot water again, and when it is perfectly clean off, wash it in warm water, and then in two or three cold waters, that when dressed it may not taste of the rosin. Take off the four feet at the first joints, slit it down the belly, and take out all the entrails. Put the heart, liver, lights, and pettitoes together ; wash the pig well in cold water, and having perfectly dried it with a cloth, hang it up. When you dress it proceed as before directed.

#### *Calf's Head.*

WHEN you have thoroughly washed, and cleansed it from the slime, take out the bones, and dry it well in a cloth. Make a seasoning of beaten mace, pepper, salt, nutmeg, and cloves, some bacon cut very small, and some grated bread. Strew this over the head, roll it up, skewer it, and tie it with tape. While roasting, baste it with butter, and when done, having previously made a rich veal gravy, thickened with butter rolled in flour, pour it over, and serve it to table. Some like mushroom sauce, in which case make it as follows: Clean and wash a quart of fresh mushrooms, cut them into pieces, and put them into



a stew-pan, with a little salt, a blade of mace, and a little fresh butter. Stew them gently for half an hour, and then add a pint of cream, and the yolks of two eggs beat up fine; keep stirring it till it boils, then pour it into a boat, and serve it up with the head.—This is an excellent sauce for fowls or turkeys.

*Ham, or Gammon of Bacon.*

**WHICHEVER** you dress of these, take off the skin or rind, and lay the meat in luke-warm water for two or three hours. Then put it into a pan, pour over it a quart of Canary wine, and let it soak about half an hour. When you have spitted it, put a sheet of clean paper over the fat side, pour the Canary, in which it was soaked, into the dripping-pan. When it is enough take off the paper, and dredge it well with crumbled bread and parsley shred fine. Make the fire brisk, and brown it well. If you serve it up hot, garnish with raspings of bread; but if cold, for a second course, garnish with green parsley.

SECT. II.

**ROASTING POULTRY.**

*Turkeys.*

**WHEN** your turkey is properly trussed for dressing, stuff it with the following ingredients: Take four ounces of butter, or chopped suet, some grated bread, a little lemon-peel, parsley and sweet herbs chopped together, pepper, salt and nutmeg, a little cream, and the yolks of two or three eggs: work these all well together, and fill the craw with it. Let your fire be very brisk, and when you put it down paper the breast, and let it continue on till near done: then take it off, dredge it with flour, and keep basting it till it is done. If it is a large turkey, serve it up with gravy alone, or brown celery, or mushroom sauce. If it is a turkey-poult, serve it up with gravy



and bread sauce, the latter of which make thus: Cut the crummy part of a penny loaf into thin slices, put it into a saucepan with cold water, a few peppercorns, a little salt, and an onion: boil it till the bread is quite soft, and then beat it very fine: put it into a quarter of a pound of butter, with two spoonfuls of thick cream, and when it boils up, pour it into a bason or boat, and serve it up with the turkey.—A middling sized turkey will take more than an hour, a small one three quarters of an hour, and a very large one an hour and a half.—In dressing these, as well as fowls, always let your fire be clear and brisk.

#### *Fowls.*

**WHEN** your fowls are laid to the fire, singe them, then baste them with butter, and dredge over some flour. When the smoke begins to draw it to the fire, baste and dredge them again: let the fire be brisk, and send them to table with a good froth. The proper sauces for roast fowls are, gravy, egg, mushroom, or celery sauce, the latter of which make thus: Wash and pare a large bunch of celery very clean, cut it into thin bits, and boil it gently in a little water till it is tender: then add a little beaten mace, nutmeg, pepper and salt, and thicken it with a large piece of butter rolled in flour: then give it a boil, and pour it into your sauce boat. If you think proper, you may add to the water in which you boil the celery half a pint of cream, which will make it very rich and substantial.—This is an excellent sauce, not only for fowls but also for partridges, or any other game of the same kind.

#### *Chickens.*

**BE** particularly careful in drawing your chickens, which done, cut off their claws, and truss them for dressing. Put them down to a good fire, and singe, dust, and baste them with butter. When they are enough, froth them, and lay them in your dish. Serve them up with parsley and butter poured over them, and gravy and mushroom sauce in boats.—A large



chicken will take half an hour : a small one twenty minutes.

*Green Geese.*

WHEN the goose is properly cleaned, and ready for dressing, put into the body a large lump of butter, then spit it, and lay it down to a brisk clear fire. Singe it, dredge it with flour, and as soon as it begins to receive the heat of the fire, baste it well with butter, which will occasion the flesh to rise, and make it look well. When you think it is near enough, dredge it again with flour, and baste it till the froth rises, and it is of a clear light brown. When done, take it up and put it into your dish, having ready the following sauce. Melt some butter, and put it into a spoonful of sorrel juice, a little sugar, and a few scalded gooseberries. Pour it into your sauce-boat, and send it up hot with the goose to table. You may likewise add gravy and apple-sauce, and garnish your dish with a crust of bread grated very fine.

*A Stubble Goose.*

TAKE two onions, with a few leaves of sage washed clean, and chop them as fine as possible. Mix with them a large piece of butter, some salt, and pepper. Put this into the body of the goose, then tie both ends, and put it down to the fire to roast. Singe and dredge it with flour, and when it is thoroughly hot, baste it with fresh butter. When near done, dredge it again, and keep basting it till the froth rises, and the steam draws to the fire, then take it up, put it into your dish, pour a little boiling hot water over it, and serve it up with good gravy sauce in one boat, and apple sauce in another.

*Ducks.*

YOU must prepare them for the spit in the same manner you do geese, by putting into the body some sage and onion chopped fine, with pepper and salt. When you lay them down, singe, dust, and baste them with butter, and a good fire will roast them in about twenty minutes. Before you take them up, dust them



with flour, and give them another basting with butter to make them froth and look brown. Your gravy must be made of the gizzard and pinions, with an onion, a tea-spoonful of lemon pickle, a few grains of pepper, a large blade of mace, and a tea-spoonful of catchup. When they are thoroughly stewed, strain off the gravy, put some into the dish with the ducks, and the remainder in a boat or bason. Wild ducks, must be done in the same manner.

#### *Pigeons.*

**AFTER** you have drawn your pigeons, and taken the craws clean out, wash them in several waters. When you have dried them, roll a good lump of butter in some chopped parsley, and season it with pepper and salt. Put this into your pigeons, then spit, dust with flour, and baste them. When enough, serve them up with parsley and butter for sauce, and, if in season, garnish your dish with bunches of asparagus. A good fire will roast them in twenty minutes.

#### *Larks.*

**TAKE** a dozen of larks, put them on a skewer, and tie both ends of the skewer to the spit. Dredge and baste them, and in about ten or twelve minutes they will be done. Make your sauce thus: Take the crumb of half a penny loaf, shred it very fine, and put it into a saucepan, with a piece of butter about the size of a walnut. Shake it over a gentle fire till it is of a light brown, then lay it between your birds on your plate or dish, and pour a little melted butter over them.

#### *Rabbits.*

**WHEN** you have cased your rabbits, skewer their heads upon their backs, their fore-legs into their ribs, and the hind legs double. Take the crumb of half a penny loaf, a little parsley, thyme, sweet marjoram, and lemon-peel. Shred all these fine, and season them with pepper, salt, and nutmeg. Mix them up into a light stuffing with two eggs, a little cream, and a quarter of a pound of butter. Put this into their



bellies, sew them up, and dredge and baste them well with butter.—When done, take them up, chop the livers after boiling, and lay them in lumps round the edge of your dish.—Serve them up with parsley and butter for sauce.

To roast a rabbit hare-fashion, you must lard it with bacon, and baste it in the same manner you do a hare, directions for which you will find in the next section. If you lard it, make gravy sauce, if not, white sauce will be most proper.

### SECT. III.

## ROASTING GAME.

### *Pheasants and Partridges.*

THE same methods are to be taken in dressing either of these birds. When you have spitted and laid them down, dust them with flour, and baste them often with fresh butter, keeping them at a good distance from the fire. About half an hour will roast them. Make your gravy of a scrag of mutton, and put into the saucepan with it, a tea-spoonful of lemon-pickle, a large spoonful of catchup, and the same of browning, which is made in the following manner: Beat small four ounces of treble-refined sugar, and put it into a frying-pan, with one ounce of butter.—Set it over a clear fire, and mix it well together. When it begins to be frothy by the sugar dissolving, hold it higher over the fire, and have ready a pint of red wine. When the sugar and butter is of a deep brown, pour in a little of the wine, and stir it well together; then add more wine, and keep stirring it all the time. Put in half an ounce of Jamaica pepper, six cloves, four shalots peeled, two or three blades of mace, three spoonfuls of catchup, a little salt, and a rind of one lemon. Boil them slowly about ten minutes, and then pour it into a bason. When cold, take off the



scum very clean, and bottle it up for use. Strain it, and put a little into the dish with the birds. Serve them up with the remainder in one bason, and bread-sauce in another. By way of ornament fix one of the principal feathers of the pheasant in its tail.

*Woodcocks or Snipes.*

THESE birds are so peculiar from all others, that they must never be drawn. When you have spitted them, take the round of a threepenny loaf, and toast it nice and brown; then lay it in a dish under the birds, and when you put them in the fire, baste them with a little butter, and let the trail or gut drop on the toast. When they are done, put the toast in the dish, and lay the birds on it. Pour about a quarter of a pint of gravy into the dish, and set it over a lamp or chafing dish for three or four minutes, and then take it hot to table.—A woodcock will take about twenty minutes roasting, and a snipe fifteen.

*Ruffs and Rees* (which are particularly found in Lincolnshire and the Isle of Ely) are very delicate birds, and must be trussed like the woodcock, but not dressed with the guts. When done, serve them up with gravy and bread-sauce, and garnish the dish with crisp crumbs of bread.

*Hares.*

WHEN your hare is cased and properly trussed for dressing, make a stuffing thus; Take a large slice of bread, and crumble it very fine, put to it a quarter of a pound of beef marrow, or suet, the like quantity of butter, the liver boiled and shred fine, a sprig or two of winter savoury, a bit of lemon-peel, an anchovy, a little chyan pepper, and half a nutmeg grated. Mix these well together with a glass of red wine and two eggs, put it into the belly of the hare, and sew it up. When you have spitted it, and laid it before the fire, put into your dripping-pan a quart of milk, and keep basting your hare with it till there is little left. When it is nearly done, dredge it with flour, and baste it with butter till it is properly frothed.—If it is a small



hare, it will take about an hour and a half; and if a large one, two hours. When done, put it into your dish, and serve it up with plenty of good rich gravy, and some currant jelly warmed in a cup; or red wine and sugar done to a syrup, thus: take a pint of red wine, put it into a quarter of a pound of sugar, set it over a slow fire, and let it simmer for a quarter of an hour; then take it off, and pour it into your sauce boat or bason.

#### *Venison.*

**TAKE** a haunch of venison, and when you have spitted it, rub some butter all over it. Take four sheets of clean paper, well buttered, two of which put on the haunch. Then make a paste with some flour, a little butter and water; roll it out half as big as your haunch, and put it over the fat part; cover this with the other two sheets of paper, and tie them fast with packthread. Lay it to a brisk fire, and baste it well all the time it is roasting. When it is near done, take off both paper and paste, dredge it well with flour, and baste it with butter. As soon as it becomes of a light brown take it up, and serve it to table with brown gravy, currant jelly, or the syrup mentioned in the preceding article for a hare.—A haunch will take about three hours roasting.

### SECT. IV.

## ROASTING FISH.

### *Cod's Head.*

**WHEN** the head is washed thoroughly clean, score it with a knife, strew a little salt on it, and if you have it, put it into a large tin oven; if not, lay it in a stew-pan before the fire, with something behind the pan, that the fire may have its proper effect on the meat. Throw away all the water that comes from it the first half hour, and then strew over it a little nut-



meg, cloves, mace beat fine, and salt. Flour it and baste it with butter ; when it has lain some time thus, turn, season, and baste the other side the same. Turn it often, continue the basting frequently, and strew on it some crumbs of bread. If it is a large head, it will take four or five hours. Have ready some melted butter, with an anchovy, some of the liver of the fish boiled and bruised fine, and mix it well with the butter, and two yolks of eggs beat fine. When these boil, strain them through a sieve, and put them into the saucepan again, with a few shrimps or pickled cockles, two spoonfuls of red wine, and the juice of a lemon. When this has simmered for a minute or two, put it into the pan in which the head was roasted, and stir it well altogether ; then put it again into the saucepan, and keep stirring it till it boils. Being thus ready with your sauce, put the head into a large dish, pour your sauce into a bason, and serve both up hot to table.—Garnish the head with fried fish, lemon, and scraped horse-radish.

#### *Lobsters.*

**WHEN** you have half-boiled your lobster, take it out of the water, rub it well with butter, and lay it before the fire ; continue basting it with butter till it has a fine froth, and the shell looks of a dark brown. Then put into your dish, and serve it up with plain melted butter in a sauce-boat.

## CHAP. XVI.

### BAKING.

#### SECT. I.

### BUTCHER'S MEAT.

**T**HE only method to be observed previous to this mode of cookery, is to have the pans, or whatever vessels you send your provisions in to the oven,



perfectly clean, so that the care you have taken in preparing the article may not be injured from neglect in cleanliness.

*Rump of Beef.*

CUT out the bone quite clean, then beat the flesh well with a rolling-pin, and lard it with a piece of bacon cut out of the back. Season your bacon with pepper, salt, and cloves, and lard across the meat, that it may cut handsomer. Season the meat with pepper, salt, and cloves; put it into an earthen pot with all the broken bones, half a pound of butter, some bay-leaves, whole pepper, one or two shalots, and some sweet herbs. Let the top of the pan be covered quite close, then put it into the oven, and it will be done in about six hours.—When enough, skim off the fat clean, put the meat into a dish, and serve it up with some dried sippets, and its own liquor poured into the dish.

*Leg of Beef.*

TAKE a fine leg of beef, cut off all the meat, and let the bones be well broken in pieces. Put the whole into an earthen pan, with two onions and a bundle of sweet herbs, and season it with a spoonful of whole pepper, and a few cloves and blades of mace. Cover it with water, and having tied the top of the pot quite close with brown paper, put it into the oven to bake.—When enough, skim off the fat, strain the liquor through a sieve, pick out all the fat and sinews, and put them into a saucepan with a little of the gravy, and a piece of butter rolled in flour. Set the saucepan on the fire, shake it often, and when it is thoroughly hot, pour it into the dish with the meat, and send it to table.—Ox-cheek may be done in the same manner, and if the liquor should be too strong, you may weaken it by pouring in a moderate quantity of boiling water.

*Calf's Head.*

WHEN you have properly cleansed the head, put it into a large earthen dish, or pan, and rub the inside



with butter. Put some long iron skewers across the top of the dish, and lay the head on them. Grate some nutmeg all over the head, with a few sweet herbs shred small, some crumbs of bread, and a little lemon-peel cut fine. Then flour it all over, stick pieces of butter in the eyes, and on different parts of the head, and send it to the oven. You may throw a little pepper and salt over it, and put into the dish a bunch of sweet herbs, an onion, a blade of mace, some whole pepper, two cloves, and a pint of water, and boil the brains with some sage. When the head is enough, lay it on a dish, and put it before the fire to keep warm; then stir all together in the dish, and put it into a saucepan, and when it is quite hot strain it off, and pour it into the saucepan again. Put in a piece of butter rolled in flour, the sage and brains chopped fine, a spoonful of catchup, and two of red wine. Boil them well together, pour the whole over the head in a dish, and send it to table.

#### *Pigs.*

LAY your pig into a dish well buttered, flour it all over, rub some butter on the pig, and send it to the oven. When you think it is enough take it out, rub it over with a buttered cloth, and put it into the oven again till it is dry; then take it out, lay it in a dish, and cut it up. Skim off the fat from the dish it was baked in, and some good gravy will remain at the bottom. Put this to a little veal gravy, with a piece of butter rolled in flour, and boil it up with the brains; then pour it into a dish, and mix it well with the sage that comes out of the belly of the pig. Serve it up hot to table with apple-sauce and mustard.

#### *A Bullock's or Calf's Heart.*

TAKE some crumbs of bread, chopped suet, (or a bit of butter) parsley chopped, sweet marjoram, lemon-peel grated, pepper, salt and nutmeg, with the yolk of an egg; mix these all well together, stuff the heart with it, and send it to the oven. When



done serve it up with gravy, melted butter, and currant jelly in boats. The same methods are to be used whether you bake or roast it; but if care is taken, baking it is the best way, as it will be more regularly done than it can be by roasting.

## SECT. II.

## BAKING FISH.

*Cod's Head.*

WHEN it is thoroughly cleansed and washed, lay it in the dish, which you must first rub round with butter. Put in a bunch of sweet herbs, an onion stuck with cloves, three or four blades of mace, some black and white pepper, a nutmeg bruised, a little lemon-peel, a piece of horse-radish, and a quart of water. Dust the head with flour, grate a little nutmeg over it, stick bits of butter on various parts, and sprinkle raspings all over it, and send it to the oven. When done, take the head out of the dish, and put it into that it is to be served up in. Set the dish over boiling water, and cover it close, to prevent its getting cold. In the mean time, as expeditiously as you can, pour all the liquor out of the dish in which it was baked into a saucepan, and let it boil three or four minutes; then strain it, and put to it a gill of red wine, two spoonfuls of catchup, a pint of shrimps, half a pint of oysters, a spoonful of mushroom pickle, and a quartern of butter rolled in flour. Stir all well together, and let it boil till it is thick; then strain it and pour it into the dish. Have ready some toasted bread cut three-corner-ways, and fried crisp. Stick some pieces of the toast about the head and mouth, and lay the remainder round the head. Garnish your dish with crisped parsley, lemon notched, and scraped horse-radish.



*Salmon.*

TAKE a piece of salmon of five or six pounds weight, (or larger according to your company) and cut it into slices about an inch thick, after which make a forcemeat thus: Take some of the flesh of the salmon, and the same quantity of the meat of an eel, with a few mushrooms. Season it with pepper, salt, nutmeg, and cloves, and beat altogether till it is very fine. Boil the crumb of a roll in milk, and beat it up with four eggs till it is thick; then let it cool, add four more raw eggs to it, and mix the whole well together. Take the skin from the salmon, and lay the slices in a dish. Cover every slice with the forcemeat, pour some melted butter over them, with a few crumbs of bread, and place oysters round the dish. Put it into the oven, and when it is of a fine brown, pour over it a little melted butter, with some red wine boiled in it, and the juice of a lemon, and serve it up hot to table.

*Carp.*

TAKE a brace of carp, and having greased the pan, in which they are to be baked, with butter, put them into it. Let it be of such a size as will hold them at full length, otherwise they will be apt to break. When you have put them into the pan, season them with a little black and white pepper, mace, cloves, nutmeg, a bunch of sweet herbs, an onion, and an anchovy: then pour in a bottle of white wine, cover them close and put them into the oven. If of a large size, they will take an hour baking, but if small, a less time will do. When enough, take them out of the pan, and lay them in a dish. Set it over boiling water to keep it hot, and cover it close. Pour all the liquor in which they were baked into a saucepan; let it boil a minute or two, strain it, and add half a pound of butter rolled in flour. Keep stirring it all the time it is boiling; squeeze in the juice of half a lemon, and put in a proper quantity of salt, observing to skim all



the fat off the liquor. Pour the sauce over the fish, lay the roes round them, and garnish with lemon.

*Eels and Lampreys.*

CUT off their heads, gut them, and take out the blood from the bone as clean as possible. Make a force-meat of shrimps or oysters chopped small, half a penny loaf crumbled, a little lemon-peel shred fine, the yolks of two eggs, and a little salt, pepper and nutmeg. Put this into the bellies of the fish, sew them up, and turn them round on the dish. Put flour and butter over them, pour a little water into the dish, and bake them in a moderate oven. When done, take the gravy from under them, and skim off the fat; strain it through a hair sieve, and add one tea-spoonful of lemon pickle, two of browning, a large spoonful of walnut-catchup, a glass of white wine, an anchovy, and a slice of lemon. Let it boil ten minutes, and thicken it with butter and flour. Garnish with lemon and crisped parsley.

*Herrings.*

SCALE, wash, and dry them well in a cloth, then lay them on a board, and take a little black pepper, a few cloves, and plenty of salt: mix them together, and rub the fish all over with it. Lay them straight in a pot, cover them over with vinegar, put in a few bay leaves, tie a strong paper over the top, and bake them in a moderate oven. They may be eat either hot or cold; and if you use the best vinegar, they will keep good for two or three months.

*Sprats* may be done in the same manner, and either of them will furnish an occasional and pleasing relish.

*Turbot.*

TAKE a dish about the size of the turbot, rub butter thick all over it, throw on a little salt, a little beaten pepper, half a large nutmeg, and some parsley chopped fine. Pour in a pint of white wine, cut off the head and tail, and lay the turbot in the dish; pour another pint of white wine all over, grate the



other half of the nutmeg over it, a little pepper, some salt, and chopped parsley. Lay a piece of butter here and there all over, then strew it with flour and crumbs of bread. Being thus prepared, send it to the oven, and let it be done of a fine brown colour. When you take it out, or have it home, put the turbot into the dish in which you mean to serve it up, then stir the sauce into the dish it was baked in, pour it into a saucepan, shake in a little flour, let it boil, and then stir in a piece of butter with two spoonfuls of catchup. When the whole boils, pour it into basons, and serve it up with the fish. Garnish your dish with lemon; and you may add what other sauce you fancy, as shrimps, anchovies, mushrooms, &c.

*Pike, with Force-meat.*

**PREPARE** your pike thus:—Gut it without cutting it open, and take care it is well cleaned. Cut a notch down the back from head to tail, turn it round, and fasten the tail in the mouth. Make your force-meat thus: Take the udder of a leg of veal, or the kidney part of a loin of lamb, some fat bacon cut in dice, the spawn or melt of the fish, some green onions, a mushroom or two, or truffles, parsley and salt, a little nutmeg and pepper; add a bit of butter to fry it; chop it all well, with the crumb of a French roll soaked in cream or milk. Pound all together in a large mortar, with three or four eggs; try if it is seasoned to your mind, fill the belly of your fish with it, close up that part which was cut in the back, and make it nice and even. Then take two or three eggs, beat them up, daub the fish well over with it, and strew on some crumbs of bread. Put it in a gentle oven, and proportion the time according to the size of your fish. When done, use the following sauce: take two or three ladles of good gravy, and add to it three large spoonfuls of whole capers, some parsley chopped fine, the juice of two lemons, and a little minced shalot. Pour this into a boat or bason, and serve it up hot with your fish. Garnish with fried parsley.



*Mackarel.*

**CUT** their heads off, wash and dry them in a cloth, cut them open, rub the bone with a little bay salt beat fine; take some mace, black and white pepper, and a few cloves, all beat fine; lay them in a long pan, and between every layer of fish put two or three bay leaves, and cover them with vinegar. Tie writing paper over them first, and then thick brown paper doubled. They must be put into a very slow oven, and will take a long time doing. When they are enough, uncover them, and let them stand till they are cold; then pour away all the vinegar they were boiled in, cover them with some more vinegar, and put in an onion stuck with cloves. Send them to a very slow oven again, and let them stand two hours. When completely done, put them aside, and they will keep good a considerable time. When you take them out, let it be with a slice, as your hands will be apt to break and spoil them. They make a most excellent occasional repast.

## CHAP. XVII.

*BROILING.*

**I**N this mode of cooking three things are to be principally observed. First, that your gridiron is thoroughly clean, and your fire quite clear. Secondly, that you turn your meat quick and often while broiling, as it will be a means of preserving the juices. And, thirdly, to have your dish placed on a chafing dish of hot coals, that by putting one piece after another into it as they are done, the whole may be taken quite hot to table.



## SECT. I.

## BUTCHER'S MEAT AND POULTRY.

*Beef Steaks.*

LET your steaks be cut off a rump of beef about half an inch thick ; take care to have your fire clear, and rub your gridiron well with beef suet. When it is hot lay on your steaks : let them broil till the side next the fire is brown ; then turn them, and when the other side is brown, lay them on a hot dish, with a slice of butter between each steak ; sprinkle a little pepper and salt over them, and let them stand two or three minutes ; in the mean time slice a shalot as thin as possible into a spoonful of water ; lay on your steaks again, and keep turning them till they are enough ; then put them on your dish, pour the shalots and water over them, and send them to table. Add for sauce horse-radish and pickles. Garnish with scraped horse-radish.

*Mutton Steaks.*

CUT your steaks about half an inch thick, and if it be the loin, take off the skin with a part of the fat. When your gridiron is hot, rub it with fresh suet, lay on your steaks, and keep turning them as quick as possible : if you do not take great care, the fat that drops from them into the fire will smoak and spoil them ; but this may in a great measure be prevented, by placing your gridiron on a slant. When enough put them into a hot dish, rub them well with butter, slice a shalot very thin into a spoonful of water, and pour it on them, with a spoonful of catchup. Serve them up hot, with scraped horse-radish and pickles.

*Pork Chops.*

IN broiling these the same rules are to be observed as those given for mutton chops, except with this difference, that they require more doing. When they



are enough, put a little good gravy on them ; and in order to give them an agreeable flavour, strew over a little sage shred very fine. The only sauce is mustard.

*Ox Palates.*

**PREPARE** your plates for broiling thus : Having peeled them, put into a stew-pan a little butter rolled in flour, salt and pepper, two shalots, a clove of garlic, two cloves, parsley, a laurel leaf, thyme, and as much milk as will simmer your palates till tender. When this is done, take them out, and rub over them the yolks of eggs with bread crumbs ; then put them on your gridiron, broil them slowly, and when enough serve them up with sharp sauce.

*Chickens.*

**SLIT** your chickens down the back, season them with pepper and salt, and lay them on the gridiron over a clear fire, and at a great distance. Let the insides continue next the fire till they are nearly half done ; then turn them, taking care that the fleshy sides do not burn, and let them broil till they are of a fine brown. Have ready good gravy sauce, with some mushrooms, and garnish them with lemon and the livers broiled ; the gizzards cut, slashed and broiled, with pepper and salt ; or you may make the following sauce : Take a handful of sorrel, and dip it in boiling water ; then drain it, and have ready half a pint of good gravy, a shalot shred small, and some parsley boiled very green ; thicken it with a piece of butter rolled in flour, and add a glass of red wine ; then lay your sorrel in heaps round the chickens, and pour the sauce over them. Garnish with sliced lemon.

*Pigeons.*

**PIGEONS** may be broiled either whole or slit, and must be done very slowly over a clear fire. If you broil them whole, take some parsley shred fine, a piece of butter as big as a walnut, with a little pepper and salt, and put into their bellies, tying both ends with a bit of coarse thread. If you split them, season the inside with pepper and salt ; and when done, serve



them up with parsley and butter poured over them.— They will be quicker done by being slit; but the best method is to broil them whole.

## SECT. II.

### BROILING FISH.

#### *Fresh Salmon.*

CUT some slices from a fresh salmon, and wipe them clean and dry; then melt some butter smooth and fine, with a little flour and basket salt. Put the pieces of salmon into it, and roll them about, that they may be covered all over with butter. Then lay them on a nice clean gridiron, and broil them over a clear but slow fire. While the salmon is broiling make your sauce thus: Take two anchovies, wash, bone, and cut them into small pieces, and cut a leek into three or four long pieces. Set on a saucepan with some butter and a little flour, put in the anchovies and leek, with some capers cut small, some pepper and salt, and a little nutmeg; add to them some warm water, and two spoonfuls of vinegar, shaking the saucepan till it boils; and then keep it on the simmer till you are ready for it. When the salmon is done on one side, turn it on the other till it is quite enough; then take the leek out of the sauce, pour it into a dish, and lay the broiled salmon upon it. Garnish with lemons cut in quarters.

#### *Dried Salmon.*

LAY your dried salmon in soak for two or three hours, then lay it on the gridiron, and shake over it a little pepper. It will take but a short time, and when done serve it up with melted butter.

#### *Cod.*

CUT the cod into slices about two inches thick, and dry and flour them well. Make a good clear fire, rub the gridiron with a piece of chalk, and set it high



from the fire. Then put in your slices of fish, turn them often, and let them broil till they are of a fine brown colour. Great care must be taken in turning them that they do not break. When done, serve them up with lobster and shrimp sauce.

*Crimped Cod.*

TAKE a gallon of spring water, put it into a saucepan over the fire, and throw in a handful of salt. Boil it up several times, and keep it clean scummed. When it is well cleaned from the scum, take a middling sized cod, as fresh as possible, and put it into some fresh pump-water. Let it lie a few minutes, and then cut it into slices about two inches thick. Throw these into the boiling brine, and let them boil briskly a few minutes. Then take the slices out with great care, that they may not break, and put them on a sieve to drain. When they are well dried, flour them, and lay them at a distance upon a very good fire to broil. When enough, serve them up with lobster, shrimp, or oyster sauce.

*Cod Sounds.*

LAY them a few minutes in hot water; then take them out, rub them well with salt, and take off the skin and black dirt, that they may look white. After this put them into water, and give them a boil then take them out, flour them well, strew on some pepper and salt, and lay them on the gridiron. When enough, lay them on your dish, and pour over them melted butter and mustard.

*Trout.*

WHEN you have properly cleansed your fish, and made it thoroughly dry with a cloth, tie it round with packthread from head to tail, in order to preserve its shape entire. Then melt some butter, with a good deal of basket salt, and pour it all over the trout till it is perfectly covered: after lying in it a minute or two, take it out, and put it on the gridiron over a clear fire, that it may do gradually. For sauce, wash and bone an anchovy, and cut it very



small; chop a large spoonful of capers; melt some butter, with a little flour, pepper, salt and nutmeg, and put it into the anchovy and capers, with half a spoonful of vinegar. When the trout is done, lay it in a warm dish, pour your sauce boiling hot over it, and send it to table.

*Mackarel.*

**WASH** them clean, cut off their heads, and take out the roes at the neck end. Boil the roes in a little water; then bruise them with a spoon, beat up the yolk of an egg, with a little nutmeg; a little lemon peel cut fine, some thyme, parsley boiled and chopped fine, a little salt and pepper, and a few crumbs of bread. Mix these well together, and put it into the bellies of the fish; then flour them well, and broil them nicely. Let your sauce be melted butter, with a little catchup or walnut pickle.

*Haddocks and Whittings.*

**WHEN** you have gutted and clean washed them, dry them well in a cloth, and rub a little vinegar over them, which will prevent the skin from breaking. Having done this, dredge them well with flour, and before you put them on, rub the gridiron well with beef suet. Let your gridiron be very hot when you lay your fish on, otherwise they will stick to it, and the fish be broke in turning. While they are broiling, turn them two or three times, and when enough, serve them up with plain melted butter, or shrimp sauce.

Another, and indeed a very excellent method of broiling these fish is thus: When you have cleaned and dried them as before-mentioned, put them into a tin oven, and set them before a quick fire. As soon as the skins begin to rise, take them from the fire, and having beat up an egg, rub it over them with a feather. Sprinkle a few crumbs of bread over them, dredge them well with flour, and rub your gridiron, when hot, with suet or butter. Lay on your fish, and when you have turned them, rub over a little butter,



and keep turning them till they are done, which will be known by their appearing of a nice brown colour; when done, serve them up either with shrimp sauce, or plain melted butter, and garnish with melted butter or red cabbage.

*Eels.*

HAVING skimmed, cleansed, and dried your eels, rub them with the yolk of an egg; strew over them some crumbs of bread, chopped parsley and sage, and season them with pepper and salt. Baste them well with butter, and then put them on the gridiron over a clear fire. When done, serve them up with melted butter and parsley.

*Eels, pitch-cocked.*

TAKE a large eel, and scour it well with salt to clean off all the slime; then slit it down the back, take out the bone, and cut it into three or four pieces. Take the yolk of an egg, and put it over the inside, sprinkle on crumbs of bread, with some sweet herbs and parsley chopped very fine, a little nutmeg grated and some pepper and salt mixed together. Then put it on a gridiron over a clear fire, broil it of a fine light brown, and when enough, serve it up with anchovy sauce, and parsley and butter. Garnish with raw parsley and horse-radish.

Another method of pitch-cocking eels is, when you have gutted, cleansed, and properly dried them, sprinkle them with pepper, salt, and a little dried sage, turn them backward and forward, and skewer them. Rub your gridiron with beef-suet, broil them a good brown, and when done, put them into your dish, and serve them up with plain melted butter for sauce. Garnish your dish with fried parsley.

*Herrings.*

SCALE, gut, and cut off their heads; wash them clean, and dry them in a cloth; then dust them well with flour and broil them. Take the heads, mash them, and boil them in small beer or ale, with a little whole pepper and onion. When it is boiled a quarter



of an hour, strain it off, thicken it with butter and flour, and a good deal of mustard. Lay the herrings, when done, in a plate or dish, pour the sauce into a boat, and serve them up.

## CHAP. XVIII.

### FRYING.

#### SECT. I.

### BUTCHER'S MEAT, &c.

#### *Venison.*

**C**UT your meat into slices, and make gravy of the bones. Fry it of a nice brown, and when done take it up, and keep it hot before the fire. Then put some butter, well rolled in flour, into the pan, and keep stirring it till it is quite thick and brown; but be careful that it does not burn. Stir in half a pound of fine sugar beat to powder, put in the gravy made from the bones, and some red wine. Make it the thickness of a fine cream, squeeze in the juice of a lemon, warm the venison in it, put it in the dish and pour the sauce over it.

#### *Veal Cutlets.*

**C**UT your veal into slices of a moderate thickness, dip them in the yolks of eggs beat up fine, and strew over them crumbs of bread, a few sweet herbs, some lemon-peel, and a little grated nutmeg. Then put them into your pan, and fry them with fresh butter. While they are frying, make a little good gravy, and when the meat is done, take it out, and lay it in a dish before the fire. Shake a little flour into the pan, and stir it round; put in the gravy, with the juice of a lemon, stir the whole well together, and pour it over the cutlets. Garnish your dish with sliced lemon.



*Neck or Loin of Lamb.*

CUT your lamb into chops, rub both sides with the yolk of an egg, and sprinkle over them some crumbs of bread, mixed with a little parsley, thyme, marjoram, with savory and a little lemon-peel, all chopped very fine. Fry them in butter till they are of a nice light brown, put them into your dish, and garnish with crisped parsley.

Or you may dress them thus :

Put your steaks into the pan with half a pint of ale, and a little seasoning, and cover them close. When enough, take them out of the pan, lay them in a plate before the fire to keep hot, and pour all out of the pan into a bason ; then put in half a pint of white wine, a few capers, the yolks of two eggs beat fine, with a little nutmeg and salt ; add to this the liquor they were fried in, and keep stirring it one way all the time till it is thick ; then put in the chops, keep shaking the pan for a minute or two, lay the chops in the dish, and pour the sauce over them. Garnish with crisped parsley and lemon.

*Sweetbreads.*

CUT them into long slices, beat up the yolk of an egg, and rub it over them with a feather. Make a seasoning of pepper, salt and grated bread, strew this over them, and fry them in butter. Serve them up with melted butter and catchup, and garnish with crisped parsley, and very small thin slices of toasted bacon.

*Calf's Brains.*

CUT the brains into four pieces, and soak them in broth and white wine, with two slices of lemon put into it, a little pepper and salt, thyme, laurel, cloves, parsley and shalots. When they have remained in this about half an hour, take them out and soak them in batter made of white wine, a little oil, and a little salt, and fry them of a fine colour. You may likewise strew over them crumbs of bread mixed with the yolks of eggs. Serve them up with plain melted butter, and garnish with fried parsley.



*Beef-Steaks.*

**FRY** your steaks over a brisk fire, with a little butter in the pan, and when they are of a nice light brown, take them out and put them in a dish before the fire.—Then take half a pint of hot gravy, and put it into the pan, with a little pepper and salt, and two or three shalots chopped fine. Boil them up in the pan for two or three minutes, and then pour the whole over the steaks. Garnish with scraped horse-radish.

*Ox Tongues.*

**WHEN** you have boiled the tongue till it is tender, cut it into slices, and season them with a little nutmeg, cinnamon, and sugar. Then beat up the yolk of an egg with a little lemon juice, and rub it over the slices with a feather. Make some butter boiling hot in the frying-pan, and then put in the slices. When done, serve them up with melted butter, sugar, and white wine, all well mixed together.

*Ox Feet, or Cow Heel.*

**SPLIT** the feet asunder, then take out all the bones, and put the meat into the frying-pan with some butter. When it has fried a few minutes, put in some mint and parsley shred small, a little salt, and some beaten butter. Add likewise the yolks of two eggs beat fine, half a pint of gravy, the juice of a lemon or orange, and a little nutmeg. When the foot is done, take it out, put it into your dish, and pour the sauce over it.

*Tripe.*

**CUT** your tripe into pieces about three inches square : dip them in some small beer batter, or yolks of eggs, and have a good quantity of mutton or beef dripping in your pan. Fry it till it is of a nice light brown, then take it out, let it drain for a minute, put it into your dish, and serve it up with plain melted butter in a boat, and mustard.

*Sausages.*

**THE** mode of frying sausages is so simple, and so generally known, that it needs no description. How-



ever, we shall notice one way, of which the cook may not be informed. Take six apples, and slice four of them as thick as a crown piece ; cut the other two into quarters, and take the cores clean out. Fry the slices with the sausages till they are of a nice light brown colour. When done, put the sausages into the middle of the dish, and the apples round them. Garnish with the apples quartered.

#### *Chickens.*

CUT your chickens into quarters, and rub them with the yolk of an egg ; then strew on some crumbs of bread, with pepper, salt, grated nutmeg and lemon peel, and chopped parsley. Fry them in butter, and when done, put them into your dish before the fire. For sauce thicken some gravy with a little flour, and put into it a small quantity of chyan pepper, some mushroom powder, or catchup, and a little lemon juice. When it is properly heated, pour it over the chickens, and serve it up.

#### *Artichoke Bottoms.*

BLANCH them in water, then flour them, and fry them in fresh butter. Lay them in your dish, and pour melted butter over them for sauce. Or you may put a little red wine into the butter, and season with nutmeg, pepper and salt,

#### *Celery.*

TAKE six or eight heads of fresh celery, and cut off the green tops, with the outside stalks. Wash them well, and have the roots clean. Have ready a pint of white wine, the yolks of three eggs beat fine, and a little salt and nutmeg. Mix all well together with flour, and make it into a batter, then dip every head into it, put them into a pan, and fry them with butter. When enough, lay them in your dish, and pour melted butter over them for sauce.

#### *Potatoes.*

CUT your potatoes into thin slices, and fry them in butter till they are nicely brown. Then lay them in a dish or plate, and pour melted butter over them for sauce.



## SECT. II.

## FRYING FISH.

As a necessary prelude to our directions for frying fish, it may not be improper to make the few following general observations : When you fry any kind of fish, first dry them in a cloth, and then flour them. Put into your frying-pan plenty of dripping, or hog's-lard, and let it boil before you put it in a dish. When they are properly fried, lay them in a dish, or hair sieve, to drain. If you fry parsley, be sure to pick it very cautiously, wash it well, dip it into cold water, and throw it into a pan of boiling fat. This will make it very crisp, and of a fine green, provided you do not let it remain too long in the pan ; but this you may prevent by its appearance while doing.

*Turbot.*

HAVING properly cleansed your fish (which in this mode of dressing must be small) and thoroughly dried it, strew on some flour, and put it into your pan, with a sufficient quantity of hot lard to cover it. When it is fried nice and brown, take it carefully out, and thoroughly drain the fat from it. In the mean time clean the pan, put into it as much claret and white wine as will nearly cover the fish, with an anchovy, salt, nutmeg, and a little ginger. Put in the turbot, and let it remain in the liquor till it is half wasted ; then take it out, and put in a piece of butter rolled in flour, and a minced lemon. Let them simmer together till of a proper thickness, then rub a hot dish with a piece of shalot, lay the turbot in the dish, pour over the sauce, and serve it up. You may likewise add plain melted butter in a bason.

*Carp.*

AFTER having cleaned your fish, lay them in a cloth to dry, then flour them, put them into the pan, and fry them of a fine light brown. Take some crusts



of bread, cut them three-corner-ways, and fry them with the roes of the fish. When your fish are nicely fried, lay them on a coarse cloth to drain, and prepare anchovy sauce, with the juice of a lemon. Lay your carp in the dish, with the roots on each side, and garnish with the fried crust and slices of lemon.

### *Tench.*

**SLIT** the fish along the backs, and raise the flesh from the bone; then cut the skin across at the head and tail, strip it clean off, and take out the bone. Having thus prepared them for frying, take one of them, and mince the flesh very small, with mushrooms, chives, and parsley chopped fine: a little salt, pepper, beaten mace, nutmeg, and a few savory herbs. Mix these well together, then pound them in a mortar, and crumbs of bread soaked in cream, the yolks of three or four eggs, and a piece of butter; and with this composition stuff your fish. Put clarified butter into your pan, set it over the fire, and when it is hot strew some flour on your fish, and put them in one by one. When they have fried till they are of a nice brown colour, take them up, and lay them in a coarse cloth before the fire to keep hot. Then pour all the fat out of the pan, put in a quarter of a pound of butter, and shake in some flour. Keep it stirring with a spoon till the butter is a little brown, and then put in half a pint of white wine. Stir them together, and put in half a pint of boiling water, an onion shred with cloves, a bunch of sweet-herbs, and two blades of mace. Cover these close, and let them stew as gently as you can for a quarter of an hour; then strain off the liquor, and put them into the pan again, adding two spoonfuls of catchup, an ounce of truffles or morels boiled tender in half a pint of water, a few mushrooms, and half a pint of oysters, washed clean in their own liquor. When your sauce is properly heated, and has a good flavour, put in your tench, and let them lay in it till they are thoroughly hot; then take them out, lay them on your dish, and pour the



sauce over them. Garnish with sliced lemon. The same methods may be used in frying of carp.

*Soals.*

**TAKE** off the skin, rub the fish over with the yolk of an egg, and strew on them crumbs of bread. Fry them in hog's lard over a brisk fire, till they are of a fine light brown. Then take them up, drain them, put them into your dish, and serve them up with plain melted butter in a boat. Garnish with green pickles.

*Smelts.*

**BE** careful to take away the gills, but leave in the roes. After you have washed them, dry them well in a cloth, then beat up an egg very fine, rub it over them with a feather, and strew on crumbs of bread. Fry them in hog's lard over a brisk fire, and put them in when the fat is boiling hot. When they are done of a fine brown, take them out, and drain the fat from them, and when you dish them up, put a bason with the bottom upwards, into the middle of your dish, and lay the tails of your fish on the side of it. Garnish with fried parsley.

*Eels.*

**AFTER** having properly cleaned them, and taken off the heads, cut them into pieces, season them with pepper and salt, strew on some flour, and fry them till they are of a fine brown colour. - Drain them properly before you lay them in the dish. Serve them up with melted butter and the juice of a lemon squeezed into it. Garnish with crisped parsley.

*Lampreys.*

**WHEN** you cut them open to clean them, be careful to save the blood, and wash them thoroughly clean in warm water. Fry them in clean dripping, and when nearly enough, put out the fat, put a little white wine, and give the pan a shake round. Throw in a little pepper, with some sweet herbs, a few capers, a piece of butter rolled in flour, and the blood you saved from the fish. Cover the pan close, and shake it often. When they are enough, take them out, strain



the sauce, put it into the pan again, and give it a quick boil. Squeeze in the juice of a lemon, stir all together, and when it is just upon the boil, pour it over the fish, and serve it up. Garnish with sliced lemon.

### *Mullets.*

**SCORE** the fish across the back, and dip them in melted butter. Fry them in butter clarified, and when enough, lay them on a warm dish. Serve them with plain melted butter or anchovy sauce.

### *Herrings.*

**FIRST** scrape off all the scales, then wash them, dry them well in a cloth, and dredge them with flour. Fry them in butter over a brisk fire, and when done, set their tails up one against another in the middle of the dish. Fry a large handful of parsley crisp, take it out before it loses its colour; lay it round the fish and serve them up with melted butter, parsley, and mustard.

### *Oysters.*

**THE** largest oysters you can get should be chosen for frying. When you have properly cleaned and rinsed them, strew over them a little grated nutmeg, a blade of mace pounded, a spoonful of flour, and a little salt. Dip your oysters singly into this, and fry them in hog's lard till they are of a nice brown colour. Then take them out of the pan, put them into your dish, and pour over them a little melted butter, with crumbs of bread mixed.



## CHAP. XIX.

## STEWING.

## SECT. I.

## BUTCHER'S MEAT.

*Fillet of Veal.*

**T**AKE the fillet of a cow-calf, stuff it well under the udder, and at the bone-end quite through to the shank. Put it into the oven, with a pint of water under it, till it is a fine brown; then put it into a stew pan, with three pints of gravy. Stew it till it is tender, and then put a few morels, truffles, a teaspoonful of lemon pickle, a large one of browning, one of catchup, and a little chyan pepper. Thicken it with a lump of butter rolled in flour. Take out your veal, and put it into your dish, then strain the gravy, pour it over, and lay round force-meat balls. Garnish with sliced lemon and pickles.

*Breast of Veal.*

**P**UT a breast of veal into the stew pan with a little broth, a glass of white wine, a bunch of sweet herbs, a few mushrooms, a little cinander tied in a bag, two or three onions, with some pepper and salt. Stew it over a gentle fire till it is tender; and when done, strain and scum the sauce, put the meat into your dish, and pour your sauce over. Garnish with force-meat balls.

*Knuckle of Veal.*

**L**AY at the bottom of your saucepan four wooden skewers crossways, then put in the veal, with two or three blades of mace, a little whole pepper, a piece of thyme, a small onion, a crust of bread, and two quarters of water. Cover it down close, make it boil, and then only let it simmer for two hours. When



enough, take it up, put it into your dish, and strain the liquor over it. Garnish with lemon.

*Neck of Veal.*

**LARD** it with large pieces of bacon rolled in pepper and salt, shalots and spices. Put it into your stew-pan, with about three pints of broth, two onions, a laurel leaf, and a little brandy. Let it simmer gently till it is tender, then put it into your dish, take the scum clean off the liquor, and then pour it on the meat.

*Calf's Head.*

**AFTER** having properly cleaned the head, put it into cold water, and let it lay for an hour; then carefully take out the brains, the tongue, the eyes and the bones. Then take a pound of veal and a pound of beef suet, a very little thyme, a good deal of lemon-peel minced, a nutmeg grated, and two anchovies; chop all very fine, then grate two stale rolls, and mix the whole together with the yolks of four eggs, save enough of this to make about twenty balls. Take half a pint of fresh mushrooms clean peeled and washed, the yolks of six eggs, beat fine, half a pint of oysters clean washed, or pickled cockles; mix these all together, after first stewing your oysters. Put the force-meat into the head and close it; tie it tight with packthread, and put it into a deep stew-pan, with two quarts of gravy and a blade or two of mace. Cover it close and let it stew two hours. In the mean time, beat up the brains with some lemon peel cut fine, a little parsley chopped, half a nutmeg grated, and the yolk of an egg. Have some dripping boiling, and fry half the brains in little cakes; fry all the forcemeat balls, and keep them both hot by the fire. Take half an ounce of truffles and morels, then strain the gravy the head was stewed in, and put the truffles and morels to it, with a few mushrooms. Boil all together, then put in the rest of the brains, stew them together for a minute or two, pour the whole over the head, and lay the cakes of fried brains and forcemeat



balls round it. Garnish with lemon.—For a small family, the half of a head may be done equally fine, only properly proportioning the quantity of the respective articles.—A lamb's head must be done in the very same manner.

*Calf's Liver.*

**LARD** the liver, and put it into a stew-pan, with some salt, whole pepper, a bunch of sweet herbs, an onion, and a blade of mace. Let it stew till tender, then take it up, and cover it to keep hot. Strain the liquor it was stewed in, scum off the fat, thicken it with a piece of butter rolled in flour, and pour it over the liver.

*Rump of Beef.*

**HALF** roast your beef, then put it into a stew-pan, with two quarts of water, and one of red wine, two or three blades of mace, a shalot, one spoonful of lemon pickle, two of walnut catchup, and the same of browning. Put in chyan pepper and salt to your taste.—Cover it close, and let it stew over a gentle fire for two hours; then take up your beef, and lay it in a deep dish, scum off the fat, and strain the gravy; put in an ounce of morels, and half a pint of mushroom; thicken your gravy, and pour it over the beef. Garnish with force-meat balls and horse-radish.

*Beef Steaks.*

**PEPPER** and salt your steaks, and lay them in a stew-pan. Put in half a pint of water; a blade or two of mace, an anchovy, a small bunch of herbs, a piece of butter rolled in flour, a glass of white wine, and an onion. Cover the whole close, and let it stew till the steaks are tender; then take them out, strew some flour over them, fry them in fresh butter till they are of a nice brown, and then pour off all the fat. Strain the sauce they were stewed in, pour it into the pan, and toss it up all together till the sauce is quite hot and thick. Then lay your steaks in the dish, pour the sauce over them, and garnish with horse-radish and pickles.



*Beef Gobbets.*

TAKE any piece of beef, except the leg, cut it into small pieces, and put them into a stew-pan. Cover them with water, and when they have stewed an hour, put in a little mace, cloves, and whole pepper, tied loosely in a muslin rag, with some celery cut small. Then add some salt, turnips, and carrots pared and cut in slices, a little parsley, a bunch of sweet-herbs, a large crust of bread, and an ounce either of barley or rice. Cover it close, and let it stew till it is tender. Then take out the herbs, spices, and bread, and have ready a French roll nicely toasted, and cut into four parts. Put these into your dish, pour in the meat and sauce, and send it hot to table.

*Neat's Tongues.*

PUT the tongue into your stew-pan, with a sufficient quantity of water to cover it. When it has stewed about two hours, take it out, peel it, and put it in again, with a pint of strong gravy, half a pint of white wine, a bunch of sweet herbs, a little pepper and salt, some mace, cloves, and whole pepper, tied in a muslin rag; add likewise a spoonful of capers chopped fine, some turnips and carrots sliced, and a piece of butter rolled in flour. Let the whole stew together very gently for two hours; then take out the spice and sweet herbs, put the tongue into your dish, strain the sauce, pour it over, and serve it up.

*Ox Palates.*

LAY your palates in warm water for half an hour, then wash them clean, put them into a pot, cover it with brown paper, tie it down close, and send it to the oven with as much water as will cover them. Let them continue there till they are tender, then skin them, and cut them into pieces about half an inch in breadth, and three inches long. Put them into a stew-pan, with a pint of veal gravy, one spoonful of Madeira wine, the same of catchup and browning, one onion stuck with cloves, and a slice of lemon. Stew them half an hour, then take out the onion



and lemon, thicken your sauce, and pour the whole into a dish. Have ready boiled some artichoke bottoms, cut them into quarters, and lay them over the palates, with force-meat balls and morels. Garnish with sliced lemon.

## SECT. II.

### STEWING POULTRY ; &c.

#### *Turkeys.*

IN order to prepare a turkey properly for stewing, you must make force-meat for stuffing in the following manner : Take the flesh of a fowl, the same of two pigeons, half a pound of veal, and a pickled or dried tongue peeled. Mince these all very small, then beat them in a mortar, with the marrow of a beef bone, or a pound of the fat from a loin of veal. Season it with pepper and salt, two or three blades of mace, as many cloves, and half a nutmeg grated fine. Mix all well together, and put it into the body of your turkey. Lay at the bottom of your stew-pan four skewers crossways, and then put in the turkey, with a quart of beef or veal gravy (in which sweet herbs and spice have been boiled), and cover it close. When it has stewed half an hour, put in a glass of white wine, a spoonful of catchup, the same of pickled mushrooms, and a few fresh ones, if in season ; a few truffles and morels and a small piece of butter rolled in flour. Cover it close, and let it stew half an hour longer. Have some small French rolls ready fried, and get some oysters, and strain the liquor from them : then put the liquor and oysters into a saucepan, with a blade of mace, a little white wine, and a piece of butter rolled in flour. Let these stew till it is very thick, and then fill the loaves with it. Lay the turkey in your dish, and pour the sauce over it. If there is any fat on the gravy, take it off, and lay the loaves on each side of the turkey. If you have no loaves, garnish with lemon, or fried oysters.



*Fowls.*

**PURSUE** the same method, at first, in stewing fowls as you do turkeys; that is to say, put skewers crossways at the bottom of your stew-pan. When you have laid in your fowl, put to it a quart of gravy, a bunch of celery clean washed and cut very small, with two or three blades of mace. Let it stew gently till the liquor is reduced to a quantity only sufficient for sauce; then add a large piece of butter rolled in flour, two spoonfuls of red wine, the same quantity of catchup, with pepper and salt to season it. Lay your fowl in the dish, pour the sauce over it, and send it to table.

*Chickens.*

**HALF** boil them in as much water as will just cover them, then take them out, cut them up, and take out the breast bones. Put them into your stew-pan with the liquor, and add a blade of mace, and a little salt. Cover the pan close, and set it over a slow fire. Let it stew till the chickens are enough, then put the whole into your dish, and serve it to table.

*Goose GIBLETS.*

**PUT** them into scalding water, by which you will be enabled to make them properly clean. When this is done, cut the neck into four pieces, the pinions in two, and slice the gizzard. Put them into your stew-pan with two quarts of water, or, if you have it, mutton broth, with some sweet herbs, an anchovy, a few pepper corns, three or four cloves, a spoonful of catchup, and an onion. When the giblets are tender, put in a spoonful of good cream, thicken it with flour and butter, then pour the whole into a soup dish, with sippets of bread at the bottom, and serve it up.

*Ducks.*

**TAKE** two ducks properly picked and drawn, dust them with flour, and set them before the fire to brown. Then put them into a stew-pan, with a quart



of water, a pint of red wine, a spoonful of walnut catchup, the same of browning, an anchovy, half a lemon, a clove of garlic, a bunch of sweet herbs, with chyan pepper and salt to your taste. Let them stew gently for half an hour, or till you find them tender; then lay them on a dish, and keep them hot. Skim off the fat from the liquor in which they were stewed, strain it through a hair sieve, add to it a few morels and truffles, boil it quick till reduced to little more than half a pint, then pour it over your ducks, and serve them up.

*Ducks with Green Peas.*

PUT into your stew-pan a piece of fresh butter, and set it on the fire; then put in your duck, and turn it in the pan two or three minutes: take out the fat, but let the duck remain. Put to it a pint of good gravy, a pint of peas, two lettuces cut small, a bunch of sweet herbs, and a little pepper and salt. Cover them close, and let them stew for half an hour, now and then shaking the pan. When they are just done, grate in a little nutmeg, with a small quantity of beaten mace, and thicken it either with a piece of butter rolled in flour, or the yolk of an egg beat up with two or three spoonfuls of cream. Shake it all together for three or four minutes, then take out the sweet-herbs, lay the duck in the dish, and pour the sauce over it. Garnish with boiled mint chopped very fine.

*Pigeons.*

PUT into the bodies of your pigeons a seasoning made with pepper and salt, a few cloves and mace, some sweet herbs, and a piece of butter rolled in flour. Tie up the necks and vents, and half roast them. Then put them into a stew-pan, with a quart of good gravy, a little white wine, a few pepper corns, three or four blades of mace, a bit of lemon, a bunch of sweet-herbs, and a small onion. Stew them gently till they are enough; then take the pigeons out, and strain the liquor through a sieve; scum it and thicken it in your



stew-pan, with a piece of butter rolled in flour ; then put in the pigeons, with some pickled mushrooms ; stew it about five minutes, put the pigeons into a dish, and pour the sauce over them.

#### *Pheasants.*

PUT into your stew-pan, with the pheasant, as much veal broth as will cover it, and let it stew till there is just enough liquor left for sauce. Then scum it, and put in artichoke bottoms parboiled, a little beaten mace, a glass of wine, and some pepper and salt. If it is not sufficiently substantial, thicken it with a piece of butter rolled in flour, and squeeze in a little lemon-juice. Then take up the pheasant, pour the sauce over it, and put force-meat balls into the dish.

#### *Partridges.*

TRUSS your partridges in the same manner as for roasting, stuff the craws, and lard them down each side of the breast ; then roll a lump of butter in pepper, salt, and beaten mace, and put into the bellies. Sew up the vents, dredge them well with flour, and fry them of a light brown colour. Then put them into a stew-pan, with a quart of good gravy, a spoonful of Madeira wine, the same of catchup, a teaspoonful of lemon-pickle, half the quantity of mushroom powder, one anchovy, half a lemon, and a sprig of sweet-marjoram. Cover the pan close, and stew them half an hour ; then take them out, and thicken the gravy. Boil it a little, and pour it over the partridges, and lay round them artichoke bottoms boiled and cut in quarters, and the yolks of four hard eggs. Woodcocks must be stewed in the same manner.

#### *Cucumbers.*

PARE twelve middle-sized cucumbers, slice them about the thickness of half a crown, and lay them in a coarse cloth to drain. When quite dry, flour them, and fry them in fresh butter till they are brown ; then take them out with an egg-slice, and lay them on a plate before the fire. Take a large cucumber, cut a long piece out of the side, and scoop out all the pulp.



Have ready some onions nicely fried, fill the cucumber with these, and season with pepper and salt, then put in the piece that was cut out, and tie it round with packthread. Flour it, and fry it till it is brown ; then take it out of the pan, and keep it hot. Let the pan remain on the fire, and while you are putting in a little flour with one hand, keep stirring it with the other. When it is thick, put in two or three spoonfuls of water, half a pint of red or white wine, and two spoonfuls of catchup. Stir them together, and add three blades of mace, four cloves, half a nutmeg grated, and a little pepper and salt, all beat fine together. Stir it into the saucepan, and then throw in your cucumbers. Let them stew for two or three minutes, then lay the whole cucumber in the middle of your dish, having first untied it, the rest round it, and pour the sauce all over. Garnish the dish with fried onions.

#### *Peas and Lettuce.*

PUT a quart of green peas, and two large lettuces washed clean, and cut small across, into a stew-pan, with a quart of gravy, and stew them till they are tender. Put in a piece of butter rolled in flour, and seasoned with pepper and salt. When of a proper thickness, dish them up, and send them to table. Instead of butter you may thicken them with the yolks of four eggs, and if you put two or three thin rashers of lean ham at the bottom of the stew-pan, it will give the whole a very fine flavour.

### SECT. III.

#### STEWING FISH.

##### *Carp and Tench.*

Having scaled and gutted your fish, wash them thoroughly clean, dry them with a cloth, strew over some flour, and fry them in dripping, or sweet rendered suet, till they are of a light brown. Then put them into a stew-pan, with a quart of water, the



same quantity of red wine, a large spoonful of lemon-pickle, another of browning, a little mushroom-powder, chyan pepper, a large onion stuck with cloves, and a stick of horse-radish. (If carp, add the blood, which you must be careful to save when you kill them.) Cover your pan close to keep in the steam; and let them stew gently over a slow fire till your gravy is reduced to just enough to cover them. Then take the fish out, and put them into the dish you intend for table. Set the gravy again on the fire, and thicken it with a large lump of butter rolled in flour; boil it a little, and then strain it over your fish. Garnish with pickled mushrooms, scraped horse-radish, and the roes of the fish, some of them fried and cut into small pieces, and the rest boiled. Just before you send it up, squeeze into the sauce the juice of a lemon.

#### *Barbel.*

**TAKE** a large barbel, scale, gut, and wash it in vinegar and salt, and afterwards in clear water. Then put it into a stew-pan, with a sufficiency of eel broth to cover it, and add some cloves, a bunch of sweet herbs, and a bit of cinnamon. Let them stew gently till the fish is done, then take it out, thicken the sauce with butter and flour, pour it over the fish, and serve it up.

#### *Trout.*

**MAKE** a stuffing with grated bread, a piece of butter, chopped parsley, lemon-peel grated, pepper, salt, nutmeg, savory herbs, and the yolk of an egg, all well mixed together. Fill the belly of your fish with this, and then put it into a stew-pan, with a quart of good boiled gravy, half a pint of Madeira wine, an onion, a little whole pepper, a few cloves, and a piece of lemon peel. Stew it very gently over a slow fire, and when done, take out the fish, and add to the sauce a little flour mixed in some cream, a little catchup, and the juice of a lemon. Let it just boil up, then strain it over your fish, and serve it up.



*Pike.*

**MAKE** a browning with butter and flour, and put it into your stew-pan with a pint of red wine, a faggot, four cloves, a dozen of small onions half-boiled, with some pepper and salt. Cut your pike into pieces, put it in, and let it stew very gently. When done, take it out, and add to the sauce two anchovies, and a spoonful of capers chopped fine. Boil it for a minute or two, and then pour it over the fish. Garnish with bread nicely fried, and cut three-corner ways.

*Cod.*

**CUT** some slices of cod, as for boiling, and season them with grated nutmeg, pepper, salt, and sweet-herbs. Put them into a stew-pan with half a pint of white wine and a quarter of a pint of water. Cover them close, and let them simmer for five or six minutes. Then squeeze in the juice of a lemon, and add a few oysters with their liquor strained, a piece of butter rolled in flour, and a blade or two of mace. Let them stew very gently, and frequently shake the pan to prevent its burning.—When the fish is done, take out the onion and sweet herbs, lay the cod in a warm dish, and strain the sauce over it.

*Soals, Plaise, and Flounders.*

**THE** same methods must be taken for stewing either of these kinds of fish. Half fry them in butter, then take them out of the pan, and put to the butter a quart of water, two anchovies, and an onion sliced. When they have boiled slowly for about a quarter of an hour, put your fish in again, and let them stew gently for about twenty minutes; then take out the fish, and thicken the sauce with butter and flour. Give the whole a gentle boil, then strain it through a hair sieve over the fish, and serve them up with oyster, cockle, or shrimp sauce.

*Lampreys and Eels.*

**HAVING** skinned, gutted, and thoroughly washed your fish, season them with salt, pepper, and a little lemon-peel shred fine, mace, cloves, and nutmeg.



Put some thin slices of butter into your stew-pan, and having rolled your fish round, put them in, with half a pint of good gravy, a gill of white wine, a bunch of marjoram, winter savory, thyme, and an onion sliced. Let them stew over a gentle fire, and keep turning them till they are tender. Then take them out, and put an anchovy into the sauce. Thicken it with the yolk of an egg beat very fine, or a piece of butter rolled in flour. When it boils, pour it over the fish, and serve them to table.

*Prawns, Shrimps, or Cray-fish.*

TAKE about two quarts of either of these fish, and pick out the tails. Put the bodies into your stew-pan, with about a pint of white wine (or water with a spoonful of vinegar) and a blade of mace. Stew these a quarter of an hour, then stir them together and strain them. Having done this, wash out your pan, and put into it the strained liquor and tails. Grate into it a small nutmeg, put in a little salt, a quarter of a pound of butter rolled in flour, and shake it all together. Cut a thin slice of bread round a quartern loaf, toast it brown on both sides, cut it into six pieces, lay it close together in the bottom of your dish, pour your fish and sauce hot over it, and send it hot to table.—If cray-fish, garnish the dish with some of their biggest claws laid thick round.

*Oysters.*

STRAIN the liquor of your oysters, and put it into your saucepan with a little beaten mace, and thicken it with flour and butter. Boil this three or four minutes, then toast a slice of bread, cut it into three cornered pieces, and lay them round the dish into which you intend to put the oysters. Then put into the pan a spoonful of cream with your oysters, shake them round, and let them stew till they are quite hot, but be careful they do not boil. Pour them into a deep plate, or soup-dish, and serve them up.—Most kinds of shell-fish may be stewed in the same manner.



*Oysters Scolloped.*

WASH them thoroughly clean in their own liquor, and then put them into your scollop shells; strew over them a few crumbs of bread. Lay a slice of butter on the first you put in, then more oysters and bread, and butter successively till the shell is full. Put them into a Dutch oven to brown, and serve them up hot in the shells.

*Muscles.*

WASH them very clean in several waters, then put them into a stew pan, and cover them close. Let them stew till the shells open, and then pick out the fish clean, one by one. Look under the tongue to see if there be a crab, and if you find one, throw that muscle away.—You will likewise find a little tough article under the tongue, which you must pick off. Having thus properly cleansed them, put them into a saucepan, and to a quart of muscles, put half a pint of the liquor strained through a sieve; add a few blades of mace, a small piece of butter rolled in flour, and let them stew gently. Lay some toasted bread in the dish, and when the muscles are done, pour them on it, and serve them up.

## CHAP. XX.

## HASHING AND MINCING.

## SECT. I.

## BUTCHER'S MEAT.

*Calf's Head.*

AS a whole calf's head is rather too large for the consumption of most families at one time, and as we mean to confine our receipts within such compass as may, with equal convenience and pleasure, suit all, so we shall here give directions for hashing



only *one half*, observing, that should there be occasion for doing the whole, it is only doubling the ingredients here given for a part.

Wash the head as clean as possible, and then boil it a quarter of an hour. When cold, cut the meat, as also the tongue, into thin broad slices, and put them into a stewing-pan, with a quart of good gravy. When it has stewed three quarters of an hour, put in an anchovy, a little beaten mace, chyan pepper, two spoonfuls of lemon pickle, the same quantity of walnut catchup, half an ounce of truffles and morels, a slice or two of lemon, some sweet-herbs, and a glass of white wine. Mix a quarter of a pound of butter with some flour, and put it in a few minutes before the meat is done. In the mean time put the brains into hot water, and beat them fine in a bason; then add two eggs, a spoonful of flour, a bit of lemon-peel shred fine, and a little parsley, thyme, and sage chopped small. Beat them all well together, and strew in a little pepper and salt; then drop them in little cakes into a pan with boiling lard; fry them of a light brown, and lay them on a sieve to drain. Take your hash out of the pan with a fish slice, and lay it in your dish. Strain your gravy over it, and lay upon it a few mushrooms, forcemeat balls, the yolks of two eggs boiled hard, and the brain cakes. Garnish with sliced lemon and pickles. If the company is so large that there should be a necessity for dressing the whole head; in order to make a pleasing variety, do the other half thus:—When it is parboiled, hack it cross and cross with a knife, and grate some nutmeg all over it. Take the yolks of two eggs, a little salt and pepper, a few sweet-herbs, some crumbs of bread, and a little lemon-peel chopped very fine. Strew this over the head, and then put it into a deep dish before a good fire. Baste it with butter, and keep the dish turning till all parts are equally brown. Then take it up, and lay it on your hash. Blanch the half of the tongue, and lay it on a soup plate; boil the brains with a little sage and parsley, chop them fine, and



mix them with some melted butter and a spoonful of cream; make it quite hot, then pour it over the tongue, and serve it up with the head.—The mode of doing this half is usually termed *grilling*.

*Veal minced.*

**FIRST** cut your veal into thin slices, and then into small bits. Put it into a saucepan with half a pint of gravy, a little pepper and salt, a slice of lemon, a good piece of butter rolled in flour, a tea-spoonful of lemon pickle, and a large spoonful of cream. Keep shaking it over the fire till it boils, have sippets of bread ready in the dish, and then pour the whole over them. Garnish with sliced lemon.

*Mutton Hashed.*

**CUT** your meat into small pieces, as thin as possible, then boil the bones with an onion, a few sweet-herbs, a blade of mace, a very little whole pepper, a little salt, and a piece of crust toasted very crisp. Let it boil till there is just enough for sauce; then strain it, and put it into a saucepan, with a piece of butter rolled in flour;—then put in the meat, and when it is very hot, it is enough. Season with pepper and salt. Have ready some thin bread toasted brown and cut three-corner-ways, lay them in the dish, and pour over the hash. Garnish with pickles and horse-radish.

## SECT. II.

### HASHING POULTRY AND GAME.

*Turkeys.*

**CUT** the flesh into pieces, and take off all the skin, otherwise it will give the gravy a greasy disagreeable taste. Put it into a stew-pan with a pint of gravy, a tea spoonful of lemon-pickle, a slice of the end of the lemon, and a little beaten mace. Let it boil about six or seven minutes, and then put it into your dish.



Thicken your gravy with flour and butter, mix the yolks of two eggs with a spoonful of thick cream, put it into your gravy, and shake it over the fire till it is quite hot, but do not let it boil; then strain it, and pour it over your turkey. Lay sippets round, serve it up, and garnish with lemon or parsley.

*Or you may do it thus:*

CUT the remains of a roasted turkey into pieces, and put them into a stew-pan with a glass of white wine, chopped parsley, shalots, mushrooms, truffles, salt and pepper, and about half a pint of broth. Let it boil half an hour, which will be sufficient to do it; then add a pounded anchovy, and a squeeze of lemon. Scum the fat clear from the sauce, then pour the whole into your dish over sippets made with toasted bread cut thin. Garnish with sliced lemon.

#### *Fowls.*

CUT up your fowl as for eating, then put it into a stew-pan with half a pint of gravy, a tea spoonful of lemon pickle, a little catchup, and a slice of lemon. Thicken it with flour and butter; and just before you dish it up, put in a spoonful of good cream. Lay sippets in the dish, and pour the hash over them.

#### *Chickens.*

CUT a cold chicken into pieces, and if you have no gravy, make a little with the long bones, onion, spice, &c. Flour the chicken, and put it into the gravy, with white pepper, salt, nutmeg, and grated lemon. When it boils, stir in an egg, and mix with it a little cream. As soon as it is thoroughly hot, squeeze in a little lemon juice, then put the whole into a dish; strew over it some crumbs of bread, brown them with a salamander, and then serve it up hot to table.

#### *Partridge, or Woodcock.*

HAVING cut it up in the usual manner as when first brought to table, work the entrails very fine with the back of a spoon, put in a spoonful of red wine, the same of water, and half a spoonful of vinegar;



Cut an onion in slices, and pull it into rings : roll a little butter in flour, put them all into your pan, and shake it over the fire till it boils : then put in your bird, and when it is thoroughly hot, lay it in your dish, with sippets round it. Strain the sauce over the bird, and lay the onions in rings. This will make a delicate dish for two people, either for dinner or supper ; and where there is a large company, is an ornamental addition to other articles provided.

*Wild Ducks.*

CUT up your duck in the usual manner, then put it into a pan, with a spoonful of good gravy, the same of red wine, and an onion sliced exceeding thin. When it has boiled two or three minutes, lay the duck in the dish, and pour the gravy over it. You may add a tea spoonful of caper liquor, or a little browning.

*Hares.*

CUT your hare into small pieces, and if you have any of the pudding left, rub it small, and put to it a gill of red wine, the same quantity of water, half an anchovy chopped fine, an onion stuck with four cloves, and a quarter of a pound of butter rolled in flour. Put these all together in a saucepan, and set it over a slow fire, shaking it at times that the whole may be equally heated. When it is thoroughly hot (for you must not let any kind of hash boil, as it will harden the meat) take out the onion, lay sippets in and round the dish, pour in your hash, and serve it hot to table.

*Hare jugged.*

AFTER you have cut your hare into small pieces, lard them here and there with very thin slips of bacon ; season them with a little pepper and salt, and put them into an earthen jug, with a blade or two of mace, an onion stuck with cloves, and a bunch of sweet herbs. Cover the jug close, that the steam may be retained ; set it in a pot of boiling water, and about three hours will do it. Then turn it out of the jug



into the dish, take out the onion and sweet herbs, and send it hot to table. With respect to the larding, it may be used, or omitted, at your own discretion. Garnish with sliced lemon.

*Venison.*

CUT your venison into very thin slices, and put it into a stewing-pan, with a large glass of red wine, a spoonful of catchup, the same of browning, an onion stuck with cloves, and half an anchovy chopped fine. When it boils, put in your venison, and let it remain till it is thoroughly heated. Then pour the whole together into a soup dish, with sippets underneath, Garnish with red cabbage or currant jelly.

CHAP. XXI.

*FRICASSEING.*

SECT. I.

BUTCHER'S MEAT, POULTRY, &c.

*Neat's Tongue.*

HAVING boiled the tongue till it is tender, take it up, peel it, and cut it into slices. Put them into a frying pan, with a proper quantity of butter, and let them fry till they are brown. Then pour the butter clean out of the pan, and put in some good gravy, with a bunch of sweet herbs, an onion, some pepper and salt, a blade or two of mace, and a gill of wine. When they have all simmered together about half an hour, take out the slices of tongue, strain the gravy, and put all again into the pan, with the yolks of two eggs beat fine, a little nutmeg grated, and a small piece of butter rolled in flour. Shake the whole well together, and when it has simmered for about five minutes, put the tongue into your dish, pour over the sauce, and serve it to table.



*Ox Palates.*

**WHEN** you have thoroughly cleansed them, put them into warm water for about half an hour; then take them out, put them into a stew pot, with a sufficiency of water to cover them, and send them to the oven. Let them remain there three or four hours, and when they come from thence, take them out of the pot, strip off the skins, cut them into square pieces, and season them with chyan pepper, salt, mace, and nutmeg. Beat up the yolks of two eggs, with a spoonful of flour, dip your palates into this, and fry them till they are a fine light brown; then take them out, and put them into a sieve to drain. Have ready a pint of veal gravy, with a little caper liquor, a spoonful of browning, and a few mushrooms. Thicken it with butter and flour, pour it into your dish, and lay on the palates. Garnish with fried parsley or barberries.

*Sweetbreads Brown.*

**FIRST** scald your sweetbreads, and then cut them into slices. Beat up the yolk of an egg very fine, with a little flour, pepper, salt, and nutmeg. Dip your slices of sweetbread into this, and fry them of a nice light brown. Then thicken a little good gravy, with some flour; boil it well, and add catchup or mushroom powder, a little juice of lemon, and chyan pepper. Put your sweetbreads into this, and when they have stewed in it about five minutes, put the whole into your dish, and serve it up. Garnish with sliced lemon.

*Sweetbreads White.*

**THESE** must be likewise first scalded, and then cut into long slices; which done, thicken some veal gravy with a piece of butter rolled in flour, a little cream, some grated lemon-peel and nutmeg, white pepper, salt, and a little mushroom powder. When these have stewed together about ten minutes put in the sweetbreads, shake the pan, and let them simmer;



then squeeze in a little lemon juice, pour the whole into your dish, and serve it up.

*Lamb's Stones.*

**FRY** them in hog's lard till they are of a nice brown colour, then take them out, and put them in a plate before the fire till you have prepared the following sauce. Thicken about half a pint of veal gravy with some flour, put to it a slice of lemon, a little catchup, a tea spoonful of lemon pickle, grated nutmeg, the yolk of an egg beat fine, and two spoonfuls of thick cream. Put these into a saucepan over the fire, and keep shaking it till it looks white and thick ; then put in the lamb's stones, give them a shake, and when the whole is properly heated, put it into your dish, with boiled forcemeat balls round, intermixed with thin slices of lemon by way of garnish.

*Calf's Feet.*

**PARBOIL** them, then take out the long bones, split them, and put them into a stew pan, with some veal gravy, and a glass of white wine. Add likewise the yolks of two or three eggs beat up with a little cream, grated nutmeg, salt, and a piece of butter. Stir it till it is of a good thickness ; and when the whole has gently simmered for about ten minutes, put the feet into your dish, and pour the sauce over them. Garnish with sliced lemon.

*Tripe.*

**CUT** your tripe into pieces about two inches square, and put them into your stew-pan, with as much white wine as will half cover them, a little white pepper, sliced ginger, a blade of mace, a bunch of sweet herbs, and an onion. When it has stewed a quarter of an hour (which will be a sufficient time to do it), take out the herbs and onion, and put in a little shred parsley, the juice of a lemon, half an anchovy cut small, a cupful of cream, and either the yolk of an egg, or a piece of butter. Season it to your taste ; and when you dish it up, Garnish with lemon.



*Chickens.*

**SKIN** your chickens, and then cut them into small pieces, after which wash them with warm water, and thoroughly dry them with a cloth. Season them with salt and pepper, and put them into a stew-pan with a little water, a large piece of butter, a bunch of thyme and sweet marjoram, an onion stuck with cloves, a little lemon pickle, a glass of wine, an anchovy, and a little mace and nutmeg. When the chickens have stewed till they are tender, take them up, and lay them in your dish. Thicken your gravy with butter rolled in flour, and then strain it. Beat up the yolks of three eggs, and mix them with a gill of rich cream ; put this into your gravy, and shake it over the fire till it is quite hot, but do not suffer it to boil. Pour this over your chickens, and serve them up. Garnish with sliced lemon.

*Pigeons.*

**WHEN** you have cut your pigeons into pieces, put them into a pan, and fry them of a nice light brown. Then put them into a stew-pan, with some good mutton gravy, and when they have stewed about half an hour, throw in a slice of lemon, half an ounce of morels, and a spoonful of browning. When they have stewed about five minutes longer, take them out, and put them into your dish, thicken the gravy with a piece of butter rolled in flour, and then strain it over your pigeons. Lay round them force-meat balls, and garnish with pickles.

*Rabbits White.*

**TO** fricassee rabbits white, you must cut them up as for eating, and then put them into a stew-pan, with a pint of veal gravy, a little beaten mace, a slice of lemon, an anchovy, a tea spoonful of lemon pickle, and a little chyan pepper and salt. Let them stew over a gentle fire till they are enough, then take them out, and lay them in your dish. Thicken the gravy with butter and flour ; then strain it, and add the yolks of two eggs, mixed with a gill of thick cream,



and a little grated nutmeg. Stir these well together, and when it begins to simmer, pour it quite hot over your rabbits, and serve them to table.

*Rabbits Brown.*

CUT them into pieces as before directed, and fry them in butter of a light brown. Then put them into a stew-pan, with a pint of water, a slice of lemon, an anchovy, a large spoonful of browning, the same of catchup, a tea spoonful of lemon pickle, and a little chyan pepper and salt. Stew them over a slow fire till they are enough, then thicken your gravy with butter and flour, and strain it. Dish up your rabbits, and pour the gravy over them. Garnish with sliced lemon.

SECT. II.

FRICASSEEING FISH, &c.

*Cod Sounds.*

HAVING properly cleaned them, cut them into small pieces, boil them in milk and water, and then set them to drain. Then put them into a clean saucepan, and season them with beaten mace, grated nutmeg, and a little pepper and salt. Add to them a cupful of cream, with a good piece of butter rolled in flour, and keeping shaking the whole till it is thoroughly hot, and of a good thickness. Then pour all into your dish, and serve it up, with sliced lemon for garnish.

*Soals.*

WHEN you have skinned, gutted, and thoroughly washed them, cut off their heads, and dry the fish in a cloth. Then cut the flesh very carefully from the bones and fins on both sides; cut it first longways and then across, in such divisions that each fish may make eight pieces. Put the heads and bones into a stew pan, with a pint of water, a bunch of sweet herbs, an onion, a little whole pepper, two or three blades



of mace, a small piece of lemon peel, a little salt, and a crust of bread. Cover it close, and let it boil till it is half wasted : then strain it through a fine sieve, and put it into a stew pan with your fish. Add to them half a pint of white wine, a little parsley chopped fine, a few mushrooms cut small, a little grated nutmeg, and a piece of butter rolled in flour. Set all together over a slow fire, and keep shaking the pan till the fish are enough : then dish them up with the gravy, and serve them to table. Garnish with lemon.

### *Eels.*

**SKIN** three or four large eels, and notch them from end to end. Cut them into four or five pieces each, and lay them in some spring water for half an hour to crimp : then dry them in a cloth, and put them into your pan, with a piece of fresh butter, a green onion or two, and a little chopped parsley. Set the pan on the fire, and shake them about for a few minutes, then put in about a pint of white wine, and as much good broth, with pepper, salt, and a blade of mace. Stew all together about half an hour ; and then add the yolks of four or five eggs beat smooth, a little grated nutmeg, and chopped parsley. Stir the whole well together, and let it simmer four or five minutes, then squeeze in the juice of a lemon, give the whole a good shake, pour it into your dish, and serve it up hot. Garnish with lemon.

Tench are exceedingly fine dressed in the same manner.

### *Flounders.*

**TAKE** a sharp knife, and carefully raise the flesh on both sides from head to tail ; then take the bone clear out, and cut the flesh into pieces in the same manner as directed for soals, only let the pieces of each consist of six instead of eight. Dry your fish well, then sprinkle them with salt, dredge them with flour, and fry them in a pan of hot beef dripping, so that the fish may be crisp. When so done take them out.



of the pan, drain the fat from them, and set them before the fire to keep warm. Then clean the pan, and put into it some minced oysters, with their liquor clean strained, some white wine, a little grated nutmeg, and three anchovies. Stew these together a few minutes, and then put in your fish, with about a quarter of a pound of fresh butter. Shake them well together, and when quite hot, dish up your fish with the sauce, and serve them to table. Garnish with yolks of eggs, boiled hard and minced, and sliced lemon. You may fricassee salmon, or any other firm fish in the same manner.

*Skait or Thornback.*

THESE must be prepared for dressing in the same manner as directed for soals and flounders; after which put them into your stew pan. To one pound of the fish put a quarter of a pint of water, a little beaten mace, and grated nutmeg; a small bunch of sweet herbs, and a little salt. Cover it close and let it boil about a quarter of an hour. Then take out the sweet herbs, put in a quarter of a pint of good cream, a piece of butter, the size of a walnut, rolled in flour, and a glass of white wine. Keep shaking the pan all the time one way till your fricassee is thick and smooth; then dish it up, and garnish with lemon.

*Oysters.*

PUT a little butter into your stew pan, with a slice of ham, a faggot of parsley and sweet herbs, and an onion stuck with two cloves. Let them stew over a slow fire a few minutes, and then add a little flour, some good broth, and a piece of lemon peel; then put in your oysters, and let them simmer till they are thoroughly hot. Thicken with the yolks of two eggs, a little cream, and a bit of good butter, take out the ham, faggot, onion, and lemon peel, and add the squeeze of a lemon. Give the whole a shake in the pan, and when it simmers put it into your dish, and serve it up.



*Eggs.*

**BOIL** your eggs hard, and take out some of the yolks whole : then cut the rest in quarters, yolks and whites together. Set on some gravy, with a little shred thyme and parsley in it, and let it boil about a minute. Then put in your eggs, with a little grated nutmeg, and shake them up with a piece of butter till it is of a proper thickness. Pour it into your dish, and serve it up.

*Eggs with Onions and Mushrooms.*

**WHEN** you have boiled the eggs hard, take out the yolks whole, and cut the whites in slips, with some onions and mushrooms. Fry the onions and mushrooms, throw in the whites, and turn them about a little. If there is any fat, pour it off. Flour the onions, &c. and put to them a little good gravy. Boil this up, then put in the yolks, and add a little pepper and salt. Let the whole simmer for about a minute, and then dish it up.

*Mushrooms.*

If your mushrooms are very small (such as are usually termed buttons) you must only wipe them with a flannel ; but if large, peel them, scrape the insides, and throw them into some salt and water. After laying some time, take them out, and boil them in water with some salt in it ; and when they are tender, put in a little shred parsley, an onion stuck with cloves, and a glass of wine. Shake them up with a good piece of butter rolled in flour, and put in three spoonfuls of thick cream, and a little nutmeg cut in pieces. When the whole has stood two or three minutes, take out the onion and nutmeg, then pour the mushrooms with their sauce into your dish, and serve them to table.

*Skirrits.*

**WASH** them thoroughly clean, and when you have boiled them till they are tender, skin the roots, and cut them into slices. Have ready a little cream, a piece of butter rolled in flour, the yolk of an egg beaten fine, a little grated nutmeg, two or three



spoonfuls of white wine, with a very little salt, and stir all together. Put your roots into the dish, and pour the sauce over them.

*Artichoke Bottoms.*

**THESE** may be fricasseed either dried or pickled. If dried, lay them in warm water for three or four hours, shifting the water two or three times. Having done this, put some cream into your saucepan, with a large piece of fresh butter, and stir them together one way till the butter is melted. Then put in the artichokes, and when they are hot dish them up.

**CHAP. XXII.**

*RAGOOS.*

**SECT. I**

**BUTCHER'S MEAT.**

*Breast of Veal.*

**H**ALF roast it, then take out the bones, and put the meat into a stewpan, with a quart of veal gravy, an ounce of morels, and the same quantity of truffles.—When the meat has stewed till it is tender, and just before you thicken the gravy, put in a few oysters, some pickled mushrooms and pickled cucumbers, all cut in small square pieces, and the yolks of four eggs boiled hard.—In the mean time, cut your sweet-bread into pieces, and fry it of a light brown. When the veal is properly stewed, dish it up, and pour the gravy hot upon it. Lay your sweet-bread, morels, truffles, and eggs round it, and garnish with pickled barberries.—In placing this dish on the table, if the company is large, and the provisional entertainment designed to be set out in taste, if for supper, it must be placed at the bottom of the table, but if for dinner, either at the top or on one side.



*Neck of Veal.*

CUT your veal into steaks, and flatten them with a rolling pin; then season them with salt, pepper, cloves, and mace; lard them with bacon strewed with lemon peel and thyme, and dip them in the yolks of eggs. Having done this, make up a sheet of strong cap-paper at the four corners in the shape of a dripping pan, butter it all over, as also the gridiron, and set over a charcoal fire, put in your meat, and let it do leisurely, keep turning it often, and baste it well in order to keep in the gravy. When it is enough, have ready half a pint of strong gravy, season it high, and put into it mushrooms and pickles, forcemeat balls dipped in the yolks of eggs, oysters stewed, and fried, to lay round, and at the top of your dish, and then serve it up.—If for a white ragoo, put in a gill of white wine, with the yolks of two eggs beat up with two or three spoonfuls of cream; but if a brown ragoo, put in red wine.

*Sweetbreads.*

DIP your sweetbreads into the yolk of an egg, and then strew over them crumbs of bread, parsley, thyme, sweet-marjoram shred small, and season with pepper and salt. Make a roll of forcemeat like a sweetbread, put it into a veal caul, and roast both in a Dutch oven. Take some brown gravy and put to it a little lemon pickle, a table spoonful of catchup, and the end of a lemon. Boil the gravy, and when the sweetbreads are enough, lay them in a dish, with the forcemeat in the middle. Take out the end of a lemon, pour the gravy into the dish, and send it up to table.

*Calf's Feet.*

AFTER boiling the feet, take out the bones, cut the meat into slices, and brown them in a frying-pan; then put them into some good beef gravy, with morels, truffles, pickled mushrooms, and the yolks of four eggs boiled hard, some salt, and a little butter rolled



in flour. Let them stew together about five minutes, and then put all into your dish. Garnish with sliced lemon.

*Pig's Feet and Ears.*

**FIRST** boil them till they are tender, then cut the ears into long narrow slices. And split the feet down the middle. Put into a stewpan about half a pint of beef gravy, a tea-spoonful of lemon pickle, a large one of catchup, the same of browning, and a little salt.—Thicken these with a piece of butter rolled in flour, and put in the feet and ears. Let them boil gently, and when enough, lay the feet in the middle of the dish, and the ears round them. Then strain your gravy, pour it over them, and garnish with curled parsley.

*Fore Quarter of House Lamb.*

**TAKE** off the knuckle bone, and then, with a sharp knife, cut off the skin. Lard it well with bacon, and fry it of a nice light brown. Then put it into a stewpan, and just cover it over with mutton gravy, a bunch of sweet-herbs, some pepper, salt, beaten mace, and a little whole pepper. Cover it close, and let it stew half an hour. Then pour out the liquor, and take care to keep the lamb hot. Strain off the gravy, and have ready half a pint of oysters fried brown. Pour all the fat from them, and put them into the gravy, with two spoonfuls of red wine, a few mushrooms, and a bit of butter rolled in flour. Boil all together, with the juice of half a lemon. Lay the lamb in the dish, pour the sauce over it, and send it to table.

*Beef.*

**TAKE** any piece of beef that has got some fat to it, cut the meat clean from the bones, strew some flour over it, and fry it in a large stewpan with butter till it is of a nice brown; then cover it in the pan with gravy made in the following manner: Take about a pound of coarse beef, half a pound of lean veal cut



small, a bunch of sweet herbs, an onion, some whole black and white pepper, two or three blades of mace, four or five cloves, a piece of carrot, a slice of lean bacon steeped in vinegar, and a crust of bread toasted brown. Add to these a quart of wine, and let it boil till it is half wasted. In the mean time, pour a quart of boiling water into the stew-pan, cover it close, and let it stew gently. As soon as the gravy is done, strain it, and pour it into the stewpan with the beef. Then take an ounce of truffles and morels cut small, with some fresh or dried mushrooms, and two spoonfuls of catchup. Cover it close, and let it stew till the sauce is rich and thick. Have ready some artichoke bottoms quartered, and a few pickled mushrooms. Boil the whole together, and when your meat is tender, and the sauce rich, lay the meat in a dish, pour the sauce over it, and serve it hot to table.

#### *Ox Palates.*

**FIRST** boil them till they are tender, then cut them into pieces, some square, and some long, and proceed thus: Put a piece of butter into your stewpan, and when it is melted, strew in a large spoonful of flour, and stir it well together till it is smooth; then put to it a quart of good gravy, three shallots chopped fine, and a gill of white wine; also two or three thin slices of lean ham, and half a lemon. When you have boiled them about twenty minutes, strain the liquor through a sieve, and put it into the pan with your palates, as also forcemeat balls, truffles and morels, pickled or fresh mushrooms stewed in gravy, and season it with pepper and salt to your palate. Toss them all up together for five or six minutes, then dish them up, and garnish with lemon or beet-root,

#### *Mutton.*

**CUT** some thin slices, the right way of the grain, off a fine leg of mutton, and pare off all the skin and fat.—Then put a piece of butter into your stewpan, and shake some flour over it; add to these two or



three slices of lemon, with half an onion cut very small, a bunch of sweet herbs, and a blade of mace. Put your meat with these into the pan, stir them together for five or six minutes. and then put in about half a pint of gravy, with an anchovy minced small, and a piece of butter rolled in flour. Stir the whole well together, and when it has stewed about ten minutes, dish it up, and serve it to table. Garnish with pickles and sliced lemon.

## SECT. II.

## RAGOOS OF POULTRY, VEGETABLES, &amp;c.

*A Goose.*

SKIN your goose, dip it into boiling water, and break the breast bone, so that it may lay quite flat. Season it with pepper and salt, and a little mace, beaten to powder; lard it, and then flour it all over. Having done this, take about a pound of beef suet, and put it into your stewpan, and when melted, and boiling hot, put in the goose. As soon as you find the goose brown all over, put in a quart of beef gravy boiled hot, a bunch of sweet herbs, a blade of mace, a few cloves, some whole pepper, two or three small onions, and a bay leaf. Cover the pan quite close, and let it stew gently over a slow fire. If the goose is small, it will be done in an hour, but if large, an hour and a half. Make a ragoos for it in the following manner: Cut some turnips and carrots into small pieces, with three or four onions sliced; boil all enough, put them, with half a pint of rich beef gravy, into a saucepan, with some pepper, salt, and a piece of butter rolled in flour. Let them stew about a quarter of an hour. When the goose is done, take it out of the stewpan, drain the liquor it was stewed in well from it, put it into a dish, and pour the ragoos over it.



*Livers of Poultry.*

TAKE the liver of a turkey, and the livers of six fowls, and put them into cold water. When they have lain in it some time, take them out, and put the fowls' livers into a saucepan, with a quarter of a pint of gravy, a spoonful of mushrooms, either pickled or fresh, the same quantity of catchup, and a piece of butter rolled in flour. Season them to your taste with pepper and salt, and let them stew gently about ten minutes. In the mean time, broil the turkey's liver nicely, and lay it in the middle, with the stewed livers round it. Pour the sauce over all, and garnish with lemon.

*Oysters.*

WHEN the oysters are opened, save as much of the liquor as you can, and strain it through a sieve; wash your oysters clean in warm water, and then make a batter as follows: Beat up the yolks of two eggs with half a nutmeg grated, cut a little lemon peel small, a good deal of parsley, and add a spoonful of the juice of spinach, two spoonfuls of cream or milk, and beat the whole up with flour till it is a thick batter. Having prepared this, put a piece of fresh butter into a stewpan, and when it is thoroughly hot, dip your oysters one by one into the batter, then roll them in crumbs of bread grated fine, and fry them quick and brown; which done, take them out of the pan, and set them before the fire.—Have ready a quart of chesnuts, shelled and skinned, and fry them in the batter. When enough, take them up, pour the fat out of the pan, shake a little flour all over the pan, and rub a piece of butter all round with a spoon. Then put in the oyster liquor, three or four blades of mace, the chesnuts, and half a pint of white wine. Let them boil, and have ready the yolks of two eggs beat up, with four spoonfuls of cream. Stir all well together, and when it is thick and fine, lay the oysters in the dish, and pour the ragoos over them. Garnish with chesnuts and lemon.



*Muscles.*

PUT your muscles into a saucepan, and let them stew till they open. Then take them out of the shells, and save the liquor. Put into your stewpan a bit of butter, a few mushrooms chopped, a little parsley, and grated lemon peel. Stir these together, and then put in some gravy, with pepper and salt; thicken it with a little flour, boil it up, put in the muscles with their liquor, and let them be hot; then pour them into your dish, and serve them up. There are some muscles of a pernicious quality; to know which, when you stew them, put a half-crown into the saucepan, and if it is discoloured, the muscles are not wholesome.

*Mushrooms.*

TAKE some large mushrooms, peel them, and cut the inside. Then broil them on a gridiron, and when the outside is brown, put them into a stewpan, with a sufficient quantity of water to cover them. When they have stewed ten minutes, put to them a spoonful of white wine, the same of browning, and a little vinegar. Thicken it with butter and flour, give it a gentle boil, and serve it up with sippets round the dish.

*Artichoke Bottoms.*

SOAK them in warm water for two or three hours, changing the water. Then put them into a stewpan, with some good gravy, mushroom catchup or powder, and a little chyan pepper and salt. When they boil, thicken with a little flour, and put them into your dish, pour the sauce over them, and serve them up hot to table.

*Asparagus.*

TAKE an hundred of grass, scrape them clean, and put them into cold water; then cut them as far as is good and green, and take two heads of endive, with a young lettuce, and an onion, and cut them all very small. Put a quarter of a pound of butter into your



stewpan, and when it is melted, put in the grass, with the other articles. Shake them about, and when they have stewed ten minutes, season them with a little pepper and salt, strew in a little flour, shake them about, and then pour in half a pint of gravy. Let them stew till the sauce is very good and thick, and then pour all into your dish. Garnish with a few of the small tops of the grass.

#### *Cucumbers.*

**SLICE** two cucumbers and two onions, and fry them together in a little butter. Then drain them in a sieve, and put them into a saucepan, with a gill of gravy, two spoonfuls of white wine, and a blade of mace. When they have stewed five or six minutes, put in a piece of butter, about the size of a walnut, rolled in flour, a little salt and chyan pepper. Shake them well together till the whole is of a good thickness, then put them into your dish, and serve them up.

#### *Cauliflowers.*

**TAKE** a large cauliflower, wash it thoroughly clean, and separate it into pieces, in the same manner you would do for pickling. Stew them in a nice brown cullis till they are tender. Season with pepper and salt, and put them into the dish with the sauce over them. Garnish with a few sprigs of the cauliflower nicely boiled.

#### *French Beans.*

**TAKE** a quarter of a peck of beans, string them clean, but do not split them. Cut them across in three parts, and lay them in salt and water. After remaining thus about a quarter of an hour, dry them well in a cloth, then put them into a pan, and when you have fried them of a nice brown colour, take them out, pour all the fat from the pan, and put into it a quarter of a pint of hot gravy. Stir it into the pan by degrees, and let it boil. Then take a quarter of a pound of fresh butter rolled in a little flour, two spoonfuls of catchup, one of mushroom pickle, four



of white wine, an onion stuck with six cloves, two or three blades of beaten mace, a little grated nutmeg, and a little pepper and salt. Stir it all together for a few minutes, and then put in the beans. Shake the pan till the whole is well mixed together, then take out the onion, and pour all into your dish. Garnish with what most pleases your fancy; but pickles may be preferred. This makes a very pretty side dish.

*Endive.*

TAKE three heads of fine white endive, wash them thoroughly clean, and then put them into salt and water for three hours. Cut off the green heads of a hundred of asparagus, chop the rest small as far as it runs tender, and throw it likewise into salt and water. Then take a bunch of celery, wash and scrape it clean, and cut it into pieces about three inches long. Put it into a saucepan with a pint of water, three or four blades of mace, and some white pepper tied in a rag. When it has stewed till it is quite tender, put in the asparagus, shake the saucepan, and let it simmer till the grass is enough. Take the three heads of endive out of the water, drain them, and leave the largest whole. Pull the others asunder, leaf by leaf, and put them into the stewpan, with a pint of white wine. Cover the pan close, and let it boil till the endive is just enough. Then put in a quarter of a pound of butter rolled in flour, cover the pan again, and keep shaking it. When the endive is enough, take it up, and lay the whole head in the middle; then with a spoon take out the celery and grass, and lay them round it, and the other parts of the endive over that. Pour the liquor out of the saucepan into the stewpan, stir the whole together, and season it with salt. Have ready the yolks of two eggs, beat up with a quarter of a pint of cream, and a little grated nutmeg. Mix this with the sauce, keep stirring it one way till it is thick, then pour it over the ragoo, and serve it to table.



*Cabbage Force-meagre.*

TAKE a fine white-heart cabbage, wash it clean, and boil it about five minutes. Then drain it, cut the stalks flat to stand in a dish, carefully open the leaves, and take out the inside, leaving the outside leaves whole. Cut what you take out very fine: then take the flesh of two or three flounders or plaice, and chop it with the cabbage, the yolks and whites of four eggs boiled hard, and a handful of picked parsley. Beat all together in a mortar, with a quarter of a pound of melted butter. Then mix it up with the yolk of an egg, and a few crumbs of bread. Fill the cabbage with this, and tie it together; put it into a deep stewpan, with half a pint of water, a quarter of a pound of butter rolled in a little flour, the yolks of four eggs boiled hard, an onion stuck with six cloves, some whole pepper and mace tied in a muslin rag, half an ounce of truffles and morels, a spoonful of catchup, and a few pickled mushrooms. Cover it close, and let it simmer an hour. When it is done, take out the onion and spice, lay the cabbage in your dish, untie it, pour over the sauce, and serve it to table.

*Asparagus forced in French-rolls.*

CUT a piece out of the crust of the tops of three French rolls, and take out all the crumb; but be careful that the crusts fit again in the places from whence they were taken. Fry the rolls brown in fresh butter: then take a pint of cream, the yolks of six eggs beat fine, and a little salt and nutmeg. Stir them well together over a slow fire till it begins to be thick. Have ready an hundred of small grass boiled, and save tops enough to stick the rolls with. Cut the rest of the tops small, put them into the cream, and fill the loaves with them. Before you fry the rolls, make holes thick in the top crust to stick the grass in. Then lay on the pieces of crust and stick the grass in, which will make it look as if



it was growing. This makes a very handsome side dish at a second course.

*Peas Francois.*

**SHELL** a quart of peas, cut a large Spanish onion small, and two cabbage or Silesia lettuces. Put them into a stewpan, with half a pint of water, a little salt, pepper, mace, and nutmeg, all beaten. Cover them close, and let them stew a quarter of an hour. Then put in a quarter of a pound of fresh butter rolled in a little flour, a spoonful of catchup, and a piece of burnt butter about the size of a nutmeg. Cover them close, and let it simmer a quarter of an hour, observing frequently to shake the pan. Have ready four artichoke bottoms fried, and cut in two, and when you pour the peas with their sauce into the dish, lay them round it. If you choose to make a pleasing addition, do a cabbage in the manner directed in the article *Cabbage Force-meagre*, and put in the middle of the dish.

## CHAP. XXIII.

### GRAVIES, CULLISES, and other SAUCES.

**I**N the preceding chapters we have, where a proper opportunity offered, directed the necessary sauces to be made for each respective article; but as there are many others which are used for different purposes, and on various occasions, we shall place them all in the present chapter, beginning with

*Gravies.*

**TO** make beef gravy, take a piece of the chuck, or neck, and cut it into small pieces; then strew some flour over it, mix it well with the meat, and put it into the saucepan, with as much water as will cover it, an onion, a little all-spice, a little pepper, and some salt. Cover it close, and when it boils take off the scum, then throw in a hard crust of bread, or



some raspings, and let it stew till the gravy is rich and good, then strain it off, and pour it into your sauce-boat.

*A very rich Gravy.*

TAKE a piece of lean beef, a piece of veal, and a piece of mutton, and cut them into small bits: then take a large saucepan 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 black and white pepper, a large onion cut in slices, a bundle of sweet-herbs, and then lay on your veal. Cover it close, and set it over a slow fire for six or seven minutes, and shake the saucepan often. Then dust some flour into it, and pour in boiling water till the meat is something more than covered. Cover your saucepan close, and let it stew till it is rich and good. Then season it to your taste with salt, and strain it off.—This gravy will be so good as to answer most purposes.

*Brown Gravy.*

PUT a piece of butter, about the size of a hen's egg, into a saucepan, and when it is melted shake in a little flour, and let it be brown. Then by degrees stir in the following ingredients: Half a pint of water, and the same quantity of ale or small beer that is not bitter; an onion and a piece of lemon peel cut small, three cloves, a blade of mace, some whole pepper, a spoonful of mushroom pickle, the same quantity of catchup, and an anchovy. Let the whole boil together a quarter of an hour, then strain it, and it will be good sauce for various dishes.

*A Cullis for all sorts of Ragoos and Rich Sauces.*

TAKE about two pounds of leg of veal, and two slices of lean ham, and put them into a stewpan, with two or three cloves, a little nutmeg, a blade of mace, some parsley roots, two carrots cut in pieces, some shalots, and two bay leaves. Set them over a slow fire, cover them close, and let them do gently for half



an hour, taking care they do not burn: then put in some beef broth, let it stew till it is as rich as required, and then strain it off for use.

*A Family Cullis.*

TAKE a piece of butter rolled in flour, and stir it in your stewpan till your flour is of a fine yellow colour; then put in some thin broth, a little gravy, a glass of white wine, a bundle of parsley, thyme, laurel and sweet basil, two cloves, a little nutmeg or mace, a few mushrooms, and pepper and salt. Let it stew an hour over a slow fire, then skim all the fat clean off, and strain it through a lawn sieve.

*A White Cullis.*

CUT a piece of veal into small bits, and put it into a stewpan, with two or three slices of lean ham, and two onions, each cut into four pieces; then put in some broth, and season with mushrooms, parsley, green onions, and cloves. Let it stew till the virtues of all are pretty well extracted; then take out all your meat and roots with a skimmer, put in a few crumbs of bread, and let it stew softly. Take the white part of a young fowl, and pound it in a mortar till it is very fine, put this into your cullis, but do not let it boil: if it does not appear sufficiently white, you must add two dozen of blanched almonds. When it has stewed till it is of a good rich taste, strain it off.

*A Cullis for Fish.*

BROIL a jack or pike, till it is properly done; then take off the skin, and separate the flesh from the bones. Boil six eggs hard, and take out the yolks; blanch a few almonds, beat them to a paste in a mortar, and then add the yolks of the eggs: mix these well with butter, then put in the fish, and pound all together. Then take half a dozen onions, and cut them into slices, two parsnips, and three carrots. Set on a stewpan, put into it a piece of butter to brown, and when it boils put in the roots; turn them till they are brown, and then pour in a little broth to



moisten them. When it has boiled a few minutes, strain it into another saucepan; then put in a whole leek, some parsley, sweet basil, half a dozen cloves, some mushrooms and truffles, and a few crumbs of bread. When it has stewed gently a quarter of an hour, put in the fish, &c. from the mortar. Let the whole stew some time longer, but be careful it does not boil. When sufficiently done strain it through a coarse sieve. This is a very proper sauce to thicken all made dishes.

#### *A Cullis of Roots.*

TAKE some carrots, parsnips, parsley roots, and onions: cut them in slices, put them into a stewpan over the fire, and shake them round. Take two dozen of blanched almonds, and the crumbs of two French rolls, soaked first in good fish broth. Pound them, with the roots, in a mortar, and then boil all together.—Season it with pepper and salt, strain it off, and use it for herb or fish soups.

#### *Ham Sauce.*

CUT some thin slices of the lean part of a dressed ham, and beat it with a rolling pin to a mash. Put it into a saucepan, with a tea-cupful of gravy, and set it over a slow fire: but keep stirring it to prevent its sticking at the bottom. When it has been on some time, put in a bunch of sweet herbs, half a pint of beef gravy, and some pepper. Cover it close, let it stew over a gentle fire, and when it is quite done, strain it off. This is a very good sauce for any kind of veal.

#### *Essence of Ham.*

TAKE three or four pounds of lean ham, and cut into pieces about an inch thick. Lay them in the bottom of a stewpan, with slices of carrots, parsnips, and three or four onions cut thin. Let them stew till they stick to the pan, but do not let it burn. Then pour on some strong veal gravy by degrees, some fresh mushrooms cut in pieces (but if not to be had, mush-



room powder,) truffles and morels, cloves, basil, parsley, a crust of bread, and a leek. Cover it down close, and when it has simmered till it is of a good thickness and flavour, strain it off. If you have preserved the gravy from a dressed ham, you may use it with the before mentioned ingredients, instead of the ham, which will make it equally good, but not quite so high flavoured.

*Sicilian Sauce.*

TAKE half a spoonful of coriander seeds, and four cloves, and bruise them in a mortar. Put three quarters of a pint of good gravy, and a quarter of a pint of essence of ham, into a stewpan. Peel half a lemon, and cut it into very thin slices, and put it in with the coriander seeds and cloves. Let them boil up, and then add three cloves of garlic whole, a head of celery sliced, two bay leaves, and a little basil. Let these boil till the liquor is reduced to half the quantity. Then put in a glass of white wine, strain it off, and if not thick enough, put in a piece of butter rolled in flour. This is a good sauce for roast fowls.

*Sauce for any kind of Roast Meat.*

TAKE an anchovy, wash it clean, and put to it a glass of red wine, some gravy, a shalot cut small, and a little juice of lemon. Stew these together, strain it off, and mix it with the gravy that runs from the meat.

*Sauce for most kinds of Fish.*

TAKE some mutton or veal gravy, and put to it a little of the liquor that drains from the fish. Put it into a saucepan with an onion, an anchovy, a spoonful of catchup, and a glass of white wine. Thicken it with a lump of butter rolled in flour, and a spoonful of cream. If you have oysters, cockles or shrimps, put them in after you take it off the fire, but it will be exceeding good without. If you have no cream, instead of white wine you must use red.



*Egg Sauce.*

BOIL two eggs till they are hard: first chop the whites, then the yolks, but neither of them very fine, and put them together. Then put them into a quarter of a pound of good melted butter, and stir them well together.

*Bread Sauce.*

CUT a large piece of crumb from a stale loaf, and put it into a saucepan, with half a pint of water, an onion, a blade of mace, and a few pepper corns in a bit of cloth. Boil them a few minutes, then take out the onion and spice, mash the bread very smooth, and add to it a piece of butter and a little salt.

*Anchovy Sauce.*

TAKE an anchovy, and put it into half a pint of gravy, with a quarter of a pound of butter rolled in a little flour, and stir all together till it boils. You may add, at your discretion, a little lemon juice, catchup, red wine, or walnut liquor.

*Shrimp Sauce.*

WASH half a pint of shrimps very clean, and put them into a stewpan, with a spoonful of anchovy liquor, and half a pound of butter melted thick. Boil it up for five minutes, and squeeze in half a lemon. Toss it up, and pour it into your sauce-boat.

*Oyster Sauce.*

WHEN the oysters are opened, preserve the liquor, and strain it through a fine sieve. Wash the oysters very clean, and take off the beards. Put them into a stewpan, and pour the liquor over them. Then add a large spoonful of anchovy liquor, half a lemon, two blades of mace, and thicken it with butter rolled in flour. Then put in half a pound of butter, and boil it up till the butter is melted. Then take out the mace and lemon, and squeeze the lemon-juice into the sauce. Give it a boil, stirring it all the time, and put it into your sauce-boat.



*To melt Butter.*

**KEEP** a plated or tin saucepan for the purpose only of melting butter. Put a little water at the bottom, and a dust of flour. Shake them together, and cut the butter in slices. As it melts shake it one way; let it boil up, and it will be smooth and thick.

*Caper Sauce.*

**TAKE** some capers, chop half of them very fine, and put in the rest whole. Chop also some parsley, with a little grated bread, and some salt; put them into butter melted very smooth, let them boil up, and then pour it into your sauce-boat.

*Shalot Sauce.*

**CHOP** five or six shalots very fine, put them into a saucepan with a gill of gravy, a spoonful of vinegar, and some pepper and salt. Stew them for a minute, and then pour them into your dish or sauce-boat.

*Lemon Sauce for boiled Fowls.*

**TAKE** a lemon and pare off the rind, then cut it into slices, take the kernels out, and cut it into small square bits; blanch the liver of the fowl, and chop it fine; mix the lemon and liver together in a boat, pour on some hot melted butter, and stir it up.

*Gooseberry Sauce.*

**PUT** some coddled gooseberries, a little juice of sorrel, and a little ginger, into some melted butter.

*Fennel Sauce.*

**BOIL** a bunch of fennel and parsley, chop it very small, and stir it into some melted butter.

*Mint Sauce.*

**WASH** your mint perfectly clean from grit or dirt, then chop it very fine, and put to it vinegar and sugar.

*A relishing Sauce.*

**PUT** into a small stewpan two slices of ham, a clove of garlic, a laurel leaf and two sliced onions;



let them heat, and then add a little broth, two spoonfuls of cullis, and a spoonful of tarragon vinegar. Stew them an hour over a slow fire, then strain it through a sieve, and pour it into your sauce-boat.

*To crisp Parsley.*

WHEN you have picked and washed your parsley quite clean, put it into a Dutch oven, or on a sheet of paper. Set it at a moderate distance from the fire, and keep turning it till it is quite crisp. Lay little bits of butter on it, but not to make it greasy.—This is a much better method than that of frying.

*Sauce for Wild Ducks, Teal, &c.*

TAKE a proper quantity of veal gravy, with some pepper and salt, squeeze in the juice of two Seville oranges and add a little red wine; let the red wine boil some time in the gravy.

*Pontiff Sauce.*

PUT two or three slices of lean veal, and the same of ham, into a stewpan, with some sliced onions, carrot, parsley, and a head of celery. When brown, add a little white wine, some good broth, a clove of garlic, four shalots, two cloves, a little coriander, and two slices of lemon peel. Boil it over a slow fire till the juices are extracted from the meat, then skim it, and strain it through a sieve. Just before you use it, add a little cullis, with some parsley chopped very fine.

*Aspic Sauce.*

INFUSE chervil, tarragon, burnet, garden cress, and mint into a little cullis for about half an hour; then strain it, and add a spoonful of garlic vinegar, with a little pepper and salt.

*Forcemeat Balls.*

TAKE half a pound of veal and half a pound of suet cut fine, and beat them in a marble mortar or wooden bowl, shred a few sweet herbs fine, a little mace dried, a small nutmeg grated, a little lemon peel



cut very fine, some pepper and salt, and the yolks of two eggs. Mix all these well together, then roll some of it in small round balls, and some in long pieces. Roll them in flour, and fry them of a nice brown. If they are for the use of white sauce, instead of frying, put a little water into a saucepan, and when it boils put them in, and a few minutes will do them.

### *Lemon Pickle.*

**TAKE** about a score of lemons, grate off the out-rinds very thin, and cut them into quarters, but leave the bottoms whole. Rub on them equally half a pound of bay salt, and spread them on a large pewter dish. Either put them in a cool oven, or let them dry gradually by the fire, till the juice is all dried into the peels: then put them into a well glazed pitcher, with an ounce of mace, and half an ounce of cloves beat fine, an ounce of nutmeg cut into thin slices, four ounces of garlic peeled, half a pint of mustard seed bruised a little, and tied in a muslin bag. Pour upon them two quarts of boiling white wine vinegar, close the pitcher well up, and let it stand five or six days by the fire. Shake it well up every day, then tie it close, and let it stand three months to take off the bitter. When you bottle it, put the pickle and lemon into a hair sieve, press them well to get out the liquor, and let it stand till another day; then pour off the fine, and bottle it. Let the other stand three or four days, and it will refine itself. Pour it off and bottle it; let it stand again, and bottle it till the whole is refined. — It may be put into any white sauce and will not hurt the colour. It is very good for fish sauce and made dishes. One tea-spoonful is enough for white, and two for brown sauce for a fowl. It is a most useful pickle, and gives a pleasant flavour. Always put it in before you thicken the sauce, or put any cream in, lest the sharpness should make it curdle.



## CHAP. XXIV.

## MADE DISHES.

## SECT I.

## BUTCHER'S MEAT.

*Bombarded Veal.*

**T**AKE a fillet of veal, and having clean cut out the bone, make a forcemeat thus: Take the crumb of a penny loaf, half a pound of fat bacon scraped, an anchovy, two or three sprigs of sweet marjoram, a little lemon peel, thyme, and parsley. Chop these well together, and season them to your taste with salt, chayan pepper, and a little grated nutmeg. Mix up all together with an egg, and a little cream; and with this forcemeat fill up the place from whence the bone was taken. Then make cuts all round the fillet about an inch distance from each other. Fill one inch with forcemeat, a second with spinach that has been well boiled and squeezed, and a third with crumbs of bread, chopped oysters, and beef marrow, and thus fill up the holes round the fillet. Wrap the caul close round it, and put it in a deep pot, with a pint of water. Make a coarse paste to lay over it in order to prevent the oven giving it a disagreeable taste. When it is taken out of the oven, skim off the fat, and put the gravy into a stewpan, with a spoonful of mushroom catchup, another of lemon pickle, five boiled artichoke bottoms cut into quarters, two spoonfuls of browning, and half an ounce of morels and truffles. Thicken it with butter rolled in flour, give it a gentle boil, put your veal into the dish, and pour your sauce over it.

*Fricando of Veal.*

**CUT** the thick part of a leg of veal into steaks half



an inch thick, and about six inches in length. Lard them with small chardoons, and dredge them with flour. Hang them before the fire till they are of a fine brown; then put them into a large stew pan with a quart of good gravy, and let them stew half an hour. Then put in a slice of lenton, a little anchovy, two tea spoonfuls of lemon pickle, a large spoonful of walnut catchup, the same of browning, a little chyan pepper, and a few morels and truffles. When your fricandoes are tender take them up, and thicken your gravy with butter and flour. Strain it, put your fricandoes in the dish, pour your gravy on them, and garnish with lemon and barberries. You may likewise put round them some fried forcemeat balls.

*Veal Olives.*

CUT some large collops off a fillet of veal, and hack them well with the back of a knife. Spread very thinly forcemeat over each, then roll them up, and either toast or bake them. Make a ragoo of oysters and sweetbreads cut in square bits, a few mushrooms and morels, and lay them in a dish with the rolls of veal. Put nice brown gravy into the dish, and send them up hot, with forcemeat balls round them. Garnish with lemon.

*A Grenade of Veal.*

TAKE some slices of veal cut thin from the fillet, and lard them half way with bacon. Then take a dozen squab pigeons clean picked and trussed, put them into a pan of boiling water, and let them lie in it two or three minutes. Having done this, put into a stewpan some good gravy, with a dozen mushrooms picked and sliced, and three veal sweetbreads cut and sliced. Put the pigeons to these articles, and set the stewpan over a very slow fire. When the pigeons and sweetbreads are enough, thicken the gravy with some rich cullis, and add some cocks combs, with artichoke bottoms shred small. Let these stew a little while, and then set them to cool. Cut some thin slices of ham and bacon, put in some forcemeat, then



the larded veal into a stewpan, and lay the ham and bacon over it; put some yolks of eggs over the ham and veal, and then more forcemeat: then put in the ragoo of pigeons, and turn the slices of veal and bacon; put over them more forcemeat rubbed over with yolks of eggs, and cover them with slices of bacon. Cover the stewpan close, and put fire under and over it, but be careful it does not burn. When done, turn it all hot into a dish, take away the bacon, skim off the fat, put in some veal cullis, and serve it up. Garnish with lemon and pickles.

*Porcupine of a Breast of Veal.*

TAKE a fine large breast of veal, bone it, and rub it over with the yolks of two eggs. Spread it on a table, and lay over it a little bacon cut as thin as possible, a handful of parsley shred fine, the yolks of five hard boiled eggs chopped small, a little lemon peel cut fine, the crumb of a penny loaf steeped in cream, and season to your taste with salt, pepper, and nutmeg. Roll the breast of veal close, and skewer it up. Then cut some fat bacon, the lean of ham that has been a little boiled, and pickled cucumbers, about two inches long. Lard the veal with this in rows; first ham, then bacon, and then cucumbers, till you have larded every part of it. Put it into a deep earthen pot, with a pint of water, cover it close, and set it in a slow oven for two hours. When it comes from the oven, skim off the fat, and strain the gravy through a sieve into a stewpan. Put into it a glass of white wine, a little lemon pickle and caper liquor, and a spoonful of mushroom catchup. Thicken it with a little butter rolled in flour, lay your porcupine on the dish, and pour your sauce over it. Have ready a roll of forcemeat made thin; take the crumb of a penny loaf, half a pound of beef suet shred fine, the yolks of four eggs, and a few chopped oysters. Mix these well together, and season it to your taste with chyan pepper salt, and nutmeg. Spread it on a veal caul, and having rolled it up close like a collared eel, bind



it in a cloth, and boil it an hour. This done, cut it into four slices, lay one at each end, and the others on the sides. Have ready your sweetbread cut in slices and fried, and lay them round it, with a few mushrooms.—This makes a grand bottom dish at that time of the year when game is not to be had.

*Veal a-la-Bourgeoise.*

CUT some lean veal into thick slices, lard them with bacon, and season them with pepper, salt, beaten mace, cloves, nutmeg, and chopped parsley. Put in the bottom of your stewpan some slices of fat bacon, lay the veal upon them, cover the pan, and set it over the fire for eight or ten minutes, just to be hot, and no more. Then, with a brisk fire, brown your veal on both sides, and shake some flour over it. Pour in a quart of good broth or gravy, cover it close and let it stew gently till it is enough. Then take out the slices of bacon, skim all the fat off clean, and beat up the yolks of three eggs, with some of the gravy. Mix all together, and keep it stirring one way till it is smooth and thick. Then take it up, lay your meat in the dish, pour the sauce over it, and garnish with lemon.

*Calf's Head Surprise.*

WHEN you have properly cleansed it for dressing, scrape a pound of fat bacon very fine, take the crumbs of two penny loaves, a small nutmeg grated, and season to your taste with salt, chyan pepper, and a little lemon peel. Beat up the yolks of six eggs, and mix all together into a rich forcemeat. Put a little of it into the ears, and the rest into the head. Then put it into a deep pot, just wide enough to admit it, and put to it two quarts of water, half a pint of white wine, a blade or two of mace, a bundle of sweet herbs, an anchovy, two spoonfuls of walnut and mushroom catchup, the same quantity of lemon pickle, and a little salt and chyan pepper. Lay a coarse paste over it to keep in the steam, and put it for two hours and a half in a very quick oven. When you take it



out, lay the head in a soup dish, skim off the fat from the gravy, and strain it through a hair sieve into a stewpan. Thicken it with a lump of butter rolled in flour, and when it has boiled a few minutes, put in the yolks of six eggs well beaten, and mixed with half a pint of cream. Have ready boiled a few force-meat balls, and half an ounce of truffles and morels, but do not stew them in the gravy. Pour the gravy over the head, and garnish with truffles and morels, force meat balls, barberries and mushrooms. This makes an elegant top dish, and is not very expensive.

*A Calf's Pluck.*

ROAST the heart stuffed with suet, sweet herbs, and a little parsley, all chopped small, a few crumbs of bread, some pepper, salt, nutmeg, and a little lemon peel, all mixed up with the yolk of an egg. Boil the lights with part of the liver, and when they are enough, chop them very small, and put them into a saucepan with a piece of butter rolled in flour, some pepper and salt, and a little juice of lemon. Fry the other part of the liver with some thin slices of bacon. Lay the mince at the bottom of the dish, the heart in the middle, and the fried liver and bacon round, with some crisped parsley. Serve them up with plain melted butter in a sauce boat.

*Loin of Veal en Epigram.*

ROAST a loin of veal properly for eating, then take it up, and carefully cut off the skin from the back part without breaking it. Cut out all the lean part, but leave the ends whole, to contain the following mince-meat: Mince all the meat very fine with the kidney part, put it into a little gravy, enough to moisten it with the gravy that comes from the loin. Put in a little pepper and salt, some lemon peel shred fine, the yolks of three eggs, and a spoonful of catchup. Thicken it with a little butter rolled in flour. Give it a shake or two over the fire, put it into the loin and pull the skin gently over it. If the skin should not quite cover it, give the part wanting a brown with a



hot iron, or put it into an oven for about a quarter of an hour. Send it up hot, and garnish with lemon and barberries.

*Pillow of Veal.*

**HALF** roast a neck or breast of veal, then cut it into six pieces, and season it with pepper, salt, and nutmeg. Take a pound of rice and put to it a quart of broth, some mace, and a little salt. Stew it over a stove on a very slow fire, till it is thick; but butter the bottom of the pan you do it in. Beat up the yolks of six eggs, and stir them into it. Then take a little round deep dish, butter it, and lay some of the rice at the bottom. Then lay the veal in a round heap, and cover it all over with rice. Rub it over with the yolks of eggs, and bake it an hour and a half. Then open the top, and pour in a pint of good rich gravy. Send it hot to table, and garnish with a Seville orange cut in quarters.

*Shoulder of Veal a la Piedmontoise.*

**CUT** the skin off a shoulder of veal, so that it may hang at one end; then lard the meat with bacon or ham, and season it with pepper, salt, mace, sweet herbs, parsley, and lemon peel. Cover it again with the skin, stew it with gravy, and when it is tender, take it up. Then take sorrel, some lettuce chopped small, and stew them in some butter with parsley, onions and mushrooms. When the herbs are tender put to them some of the liquor, some sweetbreads, and bits of ham. Let all stew together a short time; then lift up the skin, lay the stewed herbs over and under, cover it again with the skin, moisten it with melted butter, strew over it crumbs of bread, and send it to the oven to brown. Serve it up hot, with some good gravy in the dish.

*Sweetbreads of Veal a la Dauphine.*

**TAKE** three of the largest sweetbreads you can get and open them in such a manner that you can stuff in force meat. Make your force meat with a large fowl



or young cock : skin it, and pick off all the flesh. Then take half a pound of fat and lean bacon, cut it very fine, and beat them in a mortar. Season it with an anchovy, some nutmeg, a little lemon peel, a very little thyme, and some parsley. Mix these up with the yolks of two eggs, fill your sweetbreads with it, and fasten them together with fine wooden skewers. Put layers of bacon at the bottom of a stewpan, and season with pepper, salt, mace, cloves, sweet herbs, and a large onion sliced. Lay upon these thin slices of veal, and then your sweetbreads. Cover it close, let it stand eight or ten minutes over a slow fire, and then pour in a quart of boiling water or broth, and let it stew gently for two hours. Then take out the sweetbreads, keep them hot, strain the gravy, skim all the fat off, and boil it up till it is reduced to about half a pint. Then put in the sweetbread, and let them stew two or three minutes in the gravy. Lay them in a dish, and pour the gravy over them. Garnish with lemon.

*Sweetbreads en Gordineere.*

PARBOIL three sweetbreads; then take a stewpan, and put in it layers of bacon, or ham and veal: over which lay the sweetbreads, with the upper sides downwards. Put in a layer of veal and bacon over them, a pint of veal broth, and three or four blades of mace. Stew them gently three quarters of an hour; then take out the sweetbreads, strain the gravy through a sieve, and skim off the fat. Make an amulet of yolks off eggs in the following manner: Beat up four yolks of eggs, put two on a plate, and set them over a stewpan of boiling water, with another plate over it, and it will be soon done. Put a little spinach juice into the other half, and serve it the same. Cut it out in sprigs of what form you please, put it over the sweetbreads in the dish, and keep them as hot as you can. Thicken the gravy with butter rolled in flour, and two yolks of eggs beat up in a gill of cream. Put it over the fire, and keep



stirring it one way till it is thick and smooth. Pour it over the sweetbreads, and send it to table, Garnish with lemon and beet root.

*A savoury Dish of Veal.*

CUT some large collops from a leg of veal, spread them on a dresser, hack them with the back of a knife, and dip them in the yolks of eggs. Season them with cloves, mace, nutmeg, and pepper, beaten fine. Make forcemeat with some of your veal, beef suet, oysters chopped, sweet herbs shred fine, and the aforesaid spices. Strew all these over your collops, roll and tie them up. Put them on skewers, tie them to a spit, and roast them. To the rest of your forcemeat add a raw egg or two, roll it in balls, and fry them. Put them into the dish with the meat when roasted, and make the sauce with strong broth, an anchovy, a shalot, a little white wine, and some spice. Let it stew and thicken it with a piece of butter rolled in flour. Pour the sauce into the dish, lay the meat in with the forcemeat balls, and garnish with lemon.

*Sweetbreads a-la-daub.*

TAKE three of the largest and finest sweetbreads you can get, and put them for five minutes into a saucepan of boiling water. Then take them out, and when they are cold, lard them with small pieces of bacon, a row down the middle; then a row on each side, with lemon peel cut the size of a straw: then a row on each side of pickled cucumbers, cut very fine. Put them into a stewpan with some good veal gravy, a little lemon juice, and a spoonful of browning. Stew them gently a quarter of an hour, and a little before they are ready thicken with flour and butter. Dish them up, and pour the gravy over them. Lay round them bunches of boiled celery, or oyster patties; and garnish with barberries or parsley.

*Scotch Collops.*

CUT your collops off the thick part of a leg of veal, about the size and thickness of a crown piece, and put a piece of butter browned into your frying pan,



then lay in your collops, and fry them over a quick fire. Shake and turn them, and keep them on a fine froth. When they are of a nice tight brown take them out, put them into a pot, and set them before the fire to keep warm. Then put cold butter again into your pan, and fry the collops as before. When they are done and properly brown, pour the liquor from them into a stewpan, and add to it half a pint of gravy, half a lemon, an anchovy, half an ounce of morels, a large spoonful of browning, the same of catchup, two spoonfuls of lemon pickle, and season to your taste with salt and chyan pepper. Thicken it with butter and flour, let it boil five or six minutes, and then put in your collops, and shake them over the fire, but be careful not to let them boil. When they have simmered a little, take them out, and lay them in the dish. Then strain your gravy, and pour it hot on them. Lay on them forcemeat balls, and little slices of bacon curled round a skewer and boiled. Throw a few mushrooms over them, and garnish with barberries and lemon.

#### *Beef Collops.*

TAKE a large rump steak, or any piece of beef that is tender, and cut it into pieces in the form of Scotch collops, but larger. Hack them a little with a knife, then flour them, and having melted a little butter in your stewpan, put in your collops, and fry them quick for about two minutes. Then put in a pint of gravy, a bit of butter rolled in flour, and season it with pepper and salt. Cut four pickled cucumbers into thin slices, a few capers, half a walnut, and a little onion shred fine. Put these into the pan, and having stewed the whole together about five minutes, put them all hot into your dish, and send them to table. Garnish with lemon.

#### *Beef a-la-daub.*

TAKE a rump of beef and cut out the bone, or a part of the leg of mutton piece, or what is usually called the mouse-buttock, and cut some fat bacon into



slices as long as the beef is thick, and about a quarter of an inch square. Take four blades of mace, double that number of cloves, a little all-spice, and half a nutmeg grated fine. Chop a good handful of parsley, and some sweet herbs of all sorts very fine, and season with salt and pepper. Roll the bacon in these, and then take a large larding pin, and with it thrust the bacon through the beef. Having done this, put it into a stewpan, with a quantity of brown gravy sufficient to cover it. Chop three blades of garlic very fine, and put in some fresh mushrooms, two large onions, and a carrot. Stew it gently for six hours, then take it out, strain off the gravy, and skim off all the fat. Put your meat and gravy into the pan again, and add to it a gill of white wine; and if you find it not sufficiently seasoned, add a little more pepper and salt. Stew it gently for half an hour more, and then add some artichoke bottoms, morels and truffles, some oysters, and a spoonful of vinegar. Then put the meat into a soup dish, and pour the sauce over it.

*Beef Tremblent.*

TAKE a brisket of beef, and tie up the fat end quite tight. Put it into a pot of water, and let it boil gently for six hours. Season the water with a little salt, a handful of all-spice, two onions, two turnips, and a carrot. In the mean time put a piece of butter into a stewpan, and melt it; then put in two spoonfuls of flour, and stir it till it is smooth. Put in a quart of gravy, a spoonful of catchup, the same of browning, a gill of white wine, and some turnips and carrots cut into small pieces. Stew them gently till the roots are tender, and season with pepper and salt. Skim the fat clean off, put the beef in the dish, and pour the sauce over it.—Garnish with any kind of pickles.

*Beef a-la-mode.*

THE most proper parts for this purpose are, a small buttock, a leg of mutton piece, a clod, or part of a large buttock. Being furnished with your meat,



take two dozen of cloves, as much mace, and half an ounce of all-spice beat fine: chop a large handful of parsley, and all sorts of sweet herbs fine; cut some fat bacon as long as the beef is thick, and about a quarter of an inch square, and put into it the spice, &c. and into the beef the same. Then put the beef into a pot, and cover it with water. Chop four large onions very fine, and six cloves of garlic, six bay leaves, and a handful of champignons, or fresh mushrooms, put all into the pot, with a pint of porter or ale, and half a pint of red wine; put in some pepper and salt, some chyan pepper, a spoonful of vinegar, strew three handfuls of bread raspings, sifted fine, over all; cover the pot close, and stew it for six hours, or according to the size of the piece; if a large piece, eight hours. Then take the beef out, put it into a deep dish, and keep it hot over some boiling water; strain the gravy through a sieve, and pick out the champignons or mushrooms; skim all the fat off clean, put it into your pot again, and give it a boil up; if not seasoned enough, season it to your liking; then put the gravy over your beef, and send it hot to table. If you like it best cold, cut it in slices with the gravy over it, which will be a strong jelly.

*Beef a-la-royal.*

TAKE all the bones out of a brisket of beef, and make holes in it about an inch from each other. Fill one hole with fat bacon, a second with chopped parsley, and a third with chopped oysters. Season these stuffings with pepper, salt and nutmeg. When the beef is completely stuffed, put it into a pan, pour upon it a pint of wine boiling hot, dredge it well with flour, and send it to the oven. Let it remain there three hours, and when it is taken out, skim off all the fat, put the meat into your dish, and strain the gravy over it. Garnish with pickles.

*Beef Olives.*

CUT some steaks from a rump of beef about half an inch thick, as square as you can, and about ten inches



long ; then cut a piece of fat bacon as wide as the beef, and about three parts as long. Put part of the yolk of an egg on the beef, the bacon on that, and the yolk of an egg on the bacon. Lay some good savory forcemeat on that, some of the yolk of an egg on the forcemeat, and then roll them up, and tie them round with a string in two places. Strew on some crumbs of bread, and over them some of the yolk of an egg. Then fry them brown in a large pan, with some beef dripping, and when they are done take them out, and lay them to drain. Melt some butter in a stewpan, put in a spoonful of flour, and stir it well till it is smooth. Then put in a pint of good gravy, with a gill of white wine, and then the olives, and let them stew an hour. Add some mushrooms, truffles, and morels, forcemeat balls, sweet-breads cut in small pieces, and some ox-palates. Squeeze in the juice of half a lemon, and season it with pepper and salt. Shake them up, and having carefully skimmed off the fat, lay your olives in the dish, and pour the gravy over them. Garnish with lemon and beet root.

### *Bouillie Beef.*

PUT the thick end of a brisket of beef into a kettle, and cover it with water. Let it boil fast for two hours, then stew it close by the fire side for six hours more, and fill up the kettle as the water decreases. Put in with the beef some turnips cut in little balls, some carrots, and some celery. About an hour before the meat is done, take out as much broth as will fill your soup dish, and boil in it, for an hour, turnips and carrots cut in little round or square pieces, with some celery, and season it to your taste with salt and pepper. Serve it up in two dishes, the beef in one dish, and the soup in another. You may put pieces of fried bread in your soup, and boil in a few knots of greens; and if you would have your soup very rich, add a pound or two of mutton chops to your broth when you take it from the beef, and let them stew in



it for an hour ; but remember to take out the mutton before you serve the soup up.

*Portugal Beef.*

**CUT** off the meat from a rump of beef, hack it across, and flour it. Fry the thin part brown in butter, and stuff the thick end with suet, boiled chesnuts, an anchovy, an onion, a little pepper. Put it into a stewpan with some good strong broth, and when it is tender, lay both the fried and the stewed together in your dish. Cut the fried in two, and lay it on each side of the stewed. Strain the gravy in which it was stewed, put in some pickled gerkins chopped, and some broiled chesnuts. Thicken it with a piece of burnt butter, and give it two or three boils up. Season it to your palate with salt, then pour it over the beef, and garnish with lemon.

*Sirloin of Beef en Epigram.*

**ROAST** a sirloin of beef, and when it is done, take it off the spit, carefully raise the skin, and draw it off. Then cut out the lean part of the beef, but observe not to touch either the ends or sides. Hash the meat in the following manner: cut it into pieces about the size of a crown piece, put half a pint of gravy into a stewpan, an onion chopped fine, two spoonfuls of catchup, some pepper and salt, six small pickled cucumbers cut in thin slices, and the gravy that comes from the beef, with a little butter rolled in flour. Put in the meat, and shake it up for five minutes. Then put it on the sirloin, draw the skin carefully over, and send it to table. Garnish with lemon and pickles.

*The Inside of a Sirloin of Beef Forced.*

**LIFT** up the fat of the inside, cut out the meat quite close to the bone, and chop it small. Take a pound of beef suet, and chop that small; then put to them some crumbs of bread, a little lemon peel, thyme, pepper, and salt, half a nutmeg grated, and two shalots chopped fine. Mix all together with a glass



of red wine, and then put the meat into the place you took it from; cover it with the skin and fat, skewer it down with fine skewers, and cover it with paper. The paper must not be taken off till the meat is put on the dish, and your meat must be spitted before you take out the inside. Just before the meat is done, take a quarter of a pint of red wine, and two shalots shred small; boil them, and pour it into the dish, with the gravy that comes from the meat. Send it hot to table, and garnish with lemon.

The inside of a *rump of beef forced* must be done nearly in the same manner, only lift up the outside skin, take the middle of the meat, and proceed as before directed. Put it into the same place, and skewer it down close.

#### *A Round of Beef forced.*

RUB your meat first with common salt, then a little bay-salt, some salt-petre, and coarse sugar. Let it lay a full week in the pickle, turning it every day. On the day it is to be dressed, wash and dry it, lard it a little, and make holes, which fill with bread crumbs, marrow, or suet, parsley, grated lemon-peel, sweet herbs, pepper, salt, nutmeg, and the yolk of an egg, made into stuffing. Bake it with a little water and some small beer, whole pepper and an onion. When it comes from the oven, skim the fat clean off, put the meat into your dish, and pour the liquor over it.—Instead of baking, you may boil it, but it must be done gradually over a slow fire. When cold, it makes a handsome side-board dish for a large company.

#### *Beef Steaks rolled.*

TAKE some beef-steaks, and beat them with a cleaver till they are tender; make some forcemeat with a pound of veal beat fine in a mortar, the flesh of a fowl, half a pound of cold ham, or gammon of bacon, fat and lean; the kidney fat of a line of veal, and a sweetbread, all cut very fine; some truffles and morels stewed, and then cut small, two shalots, some



parsley, a little thyme, some lemon-peel, the yolks of four eggs, a nutmeg grated, and half a pint of cream. Mix all these together, and stir them over a slow fire for ten minutes. Put them upon the steaks, and roll them up; then skewer them tight, put them into the frying-pan, and fry them of a nice brown. Then take them from the fat, and put them into a stewpan, with a pint of good drawn gravy, a spoonful of red wine, two of catchup, a few pickled mushrooms, and let them stew for a quarter of an hour. Take up the steaks, cut them into two, and lay the cut side uppermost. Garnish with lemon.

*Boeuf a la Vinegrette.*

CUT a slice about three inches thick from a round of beef, with very little fat. Stew it in water and a glass of white wine, seasoned with salt and pepper, cloves, a bunch of sweet herbs, and a bay leaf. Let it boil till the liquor is almost consumed; and when it is cold, serve it up.

*Beef Escarlet.*

THE proper piece of beef for this purpose is the brisket, which you must manage as follows: Take half a pound of coarse sugar, two ounces of bay-salt, and a pound of common salt. Mix these well together, rub the beef with it, put it into an earthen pan, and turn it every day. It may lie in this pickle a fortnight, then boil it, and serve it up with savoys, but it eats much better when cold, and cut into slices.

*Tongue and Udder forced.*

FIRST parboil them, then blanch the tongue, and stick it with cloves; and fill the udder with forcemeat made with veal. First wash the inside with the yolk of an egg, then put in the forcemeat, tie the ends close, and spit them, roast them, and baste them with butter. When they are done, put good gravy into the dish, sweet sauce into a cup, and serve them up.



*Tripe à la Kilkenny.*

TAKE a piece of double tripe, and cut it into square pieces ; peel and wash ten large onions, cut each into two, and put them on to boil in water till they are tender. Then put in your tripe, and boil it ten minutes. Pour off almost all your liquor, shake a little flour into it, and put in some butter, with a little salt and mustard. Shake all over the fire till the butter is melted, then put it into your dish, and send it to table, as hot as possible. Garnish with lemon or barberries.—This dish is greatly admired in Ireland.

*Harrico of Mutton.*

CUT the best end of a neck of mutton into chops, in single ribs, flatten them, and fry them of a light brown. Then put them into a large saucepan, with two quarts of water, and a large carrot cut in slices ; and when they have stewed a quarter of an hour, put in two turnips, cut in square pieces, the white part of a head of celery, two cabbage lettuces fried, a few heads of asparagus, and season all with a little chyan pepper. Boil all together till tender, and put it into a tureen or soup dish, without any thickening to the gravy.

*A Basque of Mutton.*

TAKE the caul of a leg of veal, and put it into a copper dish about the size of a small punch bowl. Then take the lean part of a leg of mutton that has been kept a week, and chop it exceeding small ; take half its weight in beef marrow, the crumb of a penny loaf, the rind of half a lemon grated, half a pint of red wine, two anchovies, and the yolks of four eggs. Mix all together with the mutton, as you would sausage-meat, and lay it in the caul in the middle of the dish. Fasten the caul, bake it in a quick oven, and when it comes out, lay your dish upside down, and turn the whole out. Pour over it brown gravy, and serve it to table with sweet sauce. Garnish with pickles.



*Shoulder of Mutton surprised.*

HALF boil a shoulder of mutton, and then put it into a stewpan, with two quarts of veal gravy, four ounces of rice, a little beaten mace, and a tea-spoonful of mushroom powder. Stew it an hour, or till the rice is enough, and then take up your mutton and keep it hot. Put to the rice half a pint of cream, and a piece of butter rolled in flour : then shake it well, and boil it a few minutes. Lay your mutton on the dish, and pour your gravy over it. Garnish with pickles and barberries.

*To dress the Umbels of Deer.*

TAKE the kidney of a deer, with fat of the heart ; season them with a little pepper, salt, and nutmeg. First fry, and then stew them in some good gravy till they are tender. Squeeze in a little lemon ; take the skirts, and stuff them with a forcemeat made with the fat of the venison, some fat of bacon, grated bread, pepper, mace, sage, and onion chopped very small. Mix it with the yolk of an egg. When the skirts are stuffed with this, tie them to the spit to roast ; but first strew over them some thyme and lemon peel. When they are done, lay the skirts in the middle of the dish, and then fricassee round it.

*Mutton kebobbed.*

CUT a loin of mutton into four pieces, then take off the skin, and rub them with the yolk of an egg, and strew over them a few crumbs of bread and a little parsley shred fine. Spit and roast them, and keep basting them all the time with fresh butter, in order to make the froth rise. When they are properly done, put a little brown gravy under them, and send them to table. Garnish with pickles.

*Leg of Mutton a la haut gout.*

TAKE a fine leg of mutton that has hung a fortnight (if the weather will permit) and stuff every part of it with some cloves of garlic, rub it with pepper and salt, and then roast it. When it is properly done,



send it up, with some good gravy, and red wine in the dish.

*Leg of Mutton roasted with Oysters.*

TAKE a fine leg of mutton that has hung two or three days, stuff every part of it with oysters, roast it, and when done, pour some good gravy into the dish, and garnish with horse-radish.—If you prefer cockles, you must proceed in the same manner.

*Shoulder of Mutton en Epigram.*

ROAST a shoulder of mutton till it is nearly enough, then carefully take off the skin about the thickness of a crown-piece, and also the shank-bone at the end. Season both the skin and shank-bone with pepper, salt, a little lemon peel cut small, and a few sweet herbs, and crumbs of bread. Lay this on the gridiron till it is of a fine brown; and in the mean time take the rest of the meat, and cut it like a hash, in pieces about the bigness of a shilling. Save the gravy, and put to it, with a few spoonfuls of strong gravy, a little nutmeg, half an onion cut fine, a small bundle of herbs, a little pepper and salt, some girkins cut very small, a few mushrooms, two or three truffles cut small, two spoonfuls of wine, and a little flour dredged into it. Let all these stew together very slowly for five minutes, but be careful it does not boil. Take out the sweet herbs, lay the hash in the dish, and the broiled upon it. Garnish with pickles.

*Sheeps Rumps and Kidneys.*

BOIL six sheeps rumps in veal gravy; then lard your kidneys with bacon, and set them before the fire in a tin oven. As soon as the rumps become tender, rub them over with the yolk of an egg, a little grated nutmeg, and some chyan pepper. Skim the fat from the gravy, and put the gravy in a stewpan, with three ounces of boiled rice, a spoonful of good cream, and a little catchup and mushroom powder. Thicken it with flour and butter, and give it a gentle boil. Fry your rumps till they are of a light-brown; and when



you dish them up, lay them round on the rice, so that the small ends may meet in the middle; lay a kidney between every rump, and garnish with barberries and red cabbage. This makes a pretty side or corner dish.

*Mutton Rumps a-la-braise.*

**BOIL** six mutton rumps for fifteen minutes in water; then take them out, and cut them into two, and put them into a stew-pan, with half a pint of good gravy, a gill of white wine, an onion stuck with cloves, and a little salt and chyan pepper. Cover them close, and stew them till they are tender. Take them and the onion out, and thicken the gravy with a little butter rolled in flour, a spoonful of browning and the juice of half a lemon. Boil it up till it is smooth, but not too thick. Then put in your rumps, give them a shake or two, and dish them up hot. Garnish with horse-radish and beet root. For variety, you may leave the rumps whole, and lard six kidneys on one side, and do them the same as the rumps, only not boil them, and put the rumps in the middle of the dish, and kidneys round them, with the sauce over all.

*Mutton Chops in disguise.*

**RUB** the chops over with pepper, salt, nutmeg, and a little parsley. Roll each in half a sheet of white paper, well buttered withinside, and close the two ends. Boil some hog's lard, or beef dripping in a stewpan, and put the steaks into it. Fry them of a fine brown, then take them out, and let the fat thoroughly drain from them. Lay them in your dish, and serve them up with good gravy in a sauceboat. Garnish with horse-radish and fried parsley.

*A Shoulder of Mutton called Hen and Chickens.*

**HALF** roast a shoulder, then take it up, and cut off the blade at the first joint, and both the flaps, to make the blade round; score the blade round in diamonds, throw a little pepper and salt over it, and set it in a tin oven to broil. Cut the flaps and meat off the shank, in thin slices, and put the gravy that came



out of the mutton into a stewpan, with a little good gravy, two spoonfuls of walnut catchup, one of browning, a little chyan pepper, and one or two shalots. When your meat is tender, thicken it with flour and butter, put it into the dish with the gravy, and lay the blade on the top. Garnish with green pickles.

*Oxford John.*

**CUT** some collops from a leg of mutton as thin as you can, and take out all the fat sinews. Season them with salt, pepper, and mace, and strew over them a little shred parsley, thyme, and two or three shalots. Put a good lump of butter into a stewpan, and when it is hot, put in your collops. Keep stirring them with a wooden spoon till they are three parts done, and then add half a pint of gravy, a little lemon juice, and thicken it with flour and butter. Let them simmer four or five minutes, and they will be enough. Put them into your dish with the gravy, and throw fried pieces of bread, cut in dices, over and round them. Garnish with pickles.

*A Quarter of Lamb forced.*

**TAKE** a large leg of lamb, cut a long slit on the back side, and take out the meat; but be careful you do not deface the other side. Then chop the meat small with marrow, half a pound of beef suet, some oysters, an anchovy washed, an onion, some sweet herbs, a little lemon-peel, and some beaten mace and nutmeg. Beat all these together in a mortar, stuff up the leg to the shape it was before, sew it up, and rub it all over with the yolks of eggs beaten; spit it, flour it all over, lay it to the fire, and baste it with butter. An hour will roast it. In the mean time, cut the loin into steaks, season them with pepper, salt, and nutmeg, lemon-peel cut fine, and a few herbs. Fry them in fresh butter of a fine brown, then pour out all the butter, put in a quarter of a pint of white wine, shake it about, and then add half a pint of strong gravy, wherein good spice has been boiled, a quarter of a pint of oysters, and the liquor, some mushrooms, and



a spoonful of the pickle, a piece of butter rolled in flour, and the yolk of an egg beat fine : stir all these together till thick, then lay your leg of lamb in the dish, and the loin round it. Pour the sauce over them, and garnish with lemon.

*Lamb's Bits.*

SKIN the stones, and split them : then lay them on a dry cloth with the sweetbreads and the liver, and dredge them well with flour. Fry them in lard or butter till they are of a light brown, and then lay them in a sieve to drain. Fry a good quantity of parsley, lay your bits on the dish, the parsley in lumps over them, and pour round them melted butter.

*Lamb Chops en Casarole.*

HAVING cut a loin of lamb into chops, put yolks of eggs on both sides, and strew bread-crumbs over them, with a little cloves and mace, pepper and salt mixed ; fry them of a nice light brown, and put them round in a dish, as close as you can ; leave a hole in the middle to put the following sauce in : all sorts of sweet herbs and parsley chopped fine, and stewed a little in some good thick gravy. Garnish with fried parsley.

*Barbacued Pig.*

PREPARE a pig about ten weeks old as for roasting. Make a forcemeat of two anchovies, six sage leaves, and the liver of the pig, all chopped very small ; then put them into a mortar, with the crumbs of half a penny loaf, four ounces of butter, half a tea spoonful of chyan pepper, and half a pint of red wine. Beat them all together to a paste, put it in the pig's belly, and sew it up. Lay your pig down at a good distance before a large brisk fire, singe it well, put into your dripping pan three bottles of red wine, and baste it well with this all the time it is roasting. When it is half done, put under the pig two penny loaves, and if you find your wine too much reduced, add more. When your pig is near enough, take the loaves and sauce out of your dripping-pan, and put to the sauce



one anchovy chopped small, a bundle of sweet herbs, and half a lemon. Boil it a few minutes, then draw your pig, put a small lemon or apple in the pig's mouth, and a leaf on each side. Strain your sauce, and pour it on boiling hot. Send it up whole to table, and garnish with barberries and sliced lemon.

*A pig au Pere Duillet.*

CUT off the head, and divide the body into quarters; lard them with bacon, and season them well with salt, pepper, nutmeg, cloves, and mace. Put a layer of fat bacon at the bottom of a kettle, lay the head in the middle, and the quarters round it. Then put in a bay leaf, an onion shred, a lemon, with some carrots, parsley, and the liver, and cover it again with bacon. Put in a quart of broth, stew it for an hour, and then take it up. Put your pig into a stew-pan, pour in a bottle of white wine, cover it close, and let it stew very gently an hour. In the mean time, while it is stewing in the wine, take the first gravy it was stewed in, skim off the fat, and strain it. Then take a sweet-bread cut into five or six slices, some truffles, morels, and mushrooms, and stew all together till they are enough. Thicken it with the yolks of two eggs, or a piece of butter rolled in flour; and when your pig is enough, take it out, and lay it in your dish. Put the wine it was stewed in to the sauce, then pour it all over the pig, and garnish with lemon. If it is to be served up cold, let it stand till it is so, then drain it well, and wipe it, that it may look white, and lay it in a dish, with the head in the middle, and the quarters round it. Throw some green parsley over all. Either of the quarters separately makes a pretty dish.

*A Pig Matelote.*

HAVING taken out the entrails, and scalded your pig, cut off the head and pettitoes; then cut the body into four quarters, and put them, with the head and toes, into cold water. Cover the bottom of a stew-pan with slices of bacon, and place the quarters over them, with the pettitoes, and the head cut in two.



Season the whole with pepper and salt, a bay leaf, a little thyme, an onion, and add a bottle of white wine. Then lay on more slices of bacon, put over it a quart of water, and let it boil. Skin and gut two large eels, and cut them in pieces about five or six inches long. When your pig is half done, put in your eels ; then boil a dozen of large cray-fish, cut off the claws, and take off the shells of the tails. When your pig and eels are enough, lay first your pig in the dish, and your pettitoes round it ; but do not put in the head, as that will make a pretty cold dish. Then lay your eels and cray-fish over them, and take the liquor they were stewed in, skim off the fat, and add to half a pint of strong gravy, thickened with a little piece of burnt butter. Pour this over it, and garnish with lemon and cray-fish. Fry the brains, and lay them round, and all over the dish. At grand entertainments this will do for a first course or remove.

## SECT. II.

### MADE DISHES OF POULTRY, &c.

#### *Turkey a-la-daub.*

**BONE** your turkey, but let it be so carefully done, as not to spoil the look of it, and then stuff it with the following forcemeat : Chop some oysters very fine, and mix them with some crumbs of bread, pepper, salt, shallots, and very little thyme, parsley, and butter. Having filled your turkey with this, sew it up, tie it in a cloth, and boil it white, but be careful not to boil it too much. Serve it up with good oyster sauce. Or you may make a rich gravy of the bones, with a piece of veal, mutton, and bacon ; season with salt, pepper, shalots, and a little mace. Strain it off through a sieve ; and having before half-boiled your turkey, stew it in this gravy, just half an hour. Having well skimmed the gravy, dish up your turkey in it, after you have thickened it with a few mushrooms



stewed white, or stewed palates, forcemeat-balls, sweet-breads, or fried oysters, and pieces of lemon. Dish it with the breast upwards. You may add a few morels and truffles to your sauce.

*Turkey in a Hurry.*

**TRUSS** a turkey with the legs inward, and flatten it as much as you can : then put it into a stewpan, with melted lard, chopped parsley, shalots, mushrooms, and a little garlic ; give it a few turns on the fire, and add the juice of half a lemon to keep it white. Then put it into another stewpan, with slices of veal, one slice of ham, the melted lard, and every thing as used before ; adding whole pepper and salt ; cover it over with slices of lard, and set it about half an hour over a slow fire ; then add a glass of white wine and a little broth, and finish the brazing : skim and sift the sauce, add a little cullis to make it rich, reduce it to a good consistence, put the turkey into your dish, and pour the sauce over it. Garnish with lemon.

*Fowls a-la-Braze.*

**TRUSS** your fowl as for boiling, with the legs in the body ; then lay over it a layer of fat bacon cut in thin slices, wrap it round in beet leaves, then in a caul of veal, and put it into a large saucepan with three pints of water, a glass of Madeira wine, a bunch of sweet herbs, two or three blades of mace, and half a lemon ; stew it till it is quite tender, then take it up and skim off the fat ; make your gravy pretty thick with flour and butter, strain it through a hair sieve, and put to it a pint of oysters and a tea cupful of thick cream ; keep shaking your pan over the fire, and when it has simmered a short time, serve up your fowl with the bacon, beet-leaves, and caul on, and pour your sauce hot upon it. Garnish with barberries and red beet-root.

*Fowls forced.*

**TAKE** a large fowl, pick it clean : draw it, cut it down the back, and take the skin off whole ; cut the



flesh from the bones, and chop it with half a pint of oysters, one ounce of beef marrow, and a little pepper and salt. Mix it up with cream ; then lay the meat on the bones, draw the skin over it, and sew it up the back. Cut large thin slices of bacon, lay them on the breast of your fowl, and tie them on with packthread in diamonds. It will take an hour roasting by a moderate fire. Make a good brown gravy sauce, pour it into your dish, take the bacon off, lay in your fowl, and serve it up. Garnish with pickles, mushrooms, or oysters.—It is proper for a side-dish at dinner or top-dish for supper.

*Fowls marinaded.*

**RAISE** the skin from the breast-bone of a large fowl with your finger ; then take a veal sweetbread, and cut it small, a few oysters, a few mushrooms, an anchovy, some pepper, a little nutmeg, some lemon-peel, and a little thyme ; chop all together small, and mix it with the yolk of an egg, stuff it in between the skin and the flesh, but take great care you do not break the skin ; and then put what oysters you please in the body of the fowl. Paper the breast, and roast it. Make good gravy, and garnish with lemon. You may add a few mushrooms to the sauce.

*Chickens chiringrate.*

**FLATTEN** the breast-bones of your chickens with a rolling pin, but be careful you do not break the skin. Strew some flour over them, then fry them in butter of a fine light brown, and drain all the fat out of the pan, but leave the chickens in. Lay a pound of gravy-beef, with the same quantity of veal cut into thin slices, over your chickens, together with a little mace, two or three cloves, some whole pepper, an onion, a small bunch of sweet herbs, and a piece of carrot. Then pour in a quart of boiling water, cover it close, and let it stew a quarter of an hour. Then take out the chickens, and keep them hot : let the gravy boil till it is quite rich and good ; then strain it off and put it into your pan again, with two spoon-



fuls of red wine, and a few mushrooms. Put in your chickens to heat, then take them up, lay them in your dish, and pour your sauce over them. Garnish with lemon, and a few slices of cold ham broiled.

*Chickens a-la-Braze.*

TAKE a couple of fine chickens, lard them, and season them with pepper, salt, and mace; then put a layer of veal in the bottom of a deep stew-pan, with a slice or two of bacon, an onion cut in pieces, a piece of carrot, and a layer of beef; then put in the chickens with the breasts downwards, and a bundle of sweet-herbs; after that a layer of beef, and put a quart of broth or water; cover it close, and let it stew very gently for an hour. In the mean time get ready a ragoo made thus: Take two veal sweetbreads, cut them small and put them into a saucepan, with a very little broth or water, a few cockscombs, truffles, or morels, cut small, with an ox-palate. Stew them all together, and when your chickens are done, take them up, and keep them hot; then strain the liquor they are stewed in, skim off the fat, and pour it into your ragoo; add a glass of red wine, a spoonful of catchup, and a few mushrooms; then boil all together with a few artickoke bottoms cut in four, and asparagus tops. If your sauce is not thick enough, put in a piece of butter rolled in flour; and when properly done, lay your chickens in the dish, and pour the ragoo over them. Garnish with lemon.

*Chickens in savory Jelly.*

TAKE two chickens, and roast them. Boil some calf's feet to a strong jelly; take out the feet, and skim off the fat; beat up the whites of three eggs, and mix them with half a pint of white wine vinegar, juice of three lemons, a blade or two of mace, a few pepper corns, and a little salt. Put them to your jelly; and when it has boiled five or six minutes, strain it several times through a jelly bag till it is very clear. Then put a little in the bottom of a bowl large enough to hold your chickens, and when they are cold, and



the jelly set, lay them in with their breasts down. Then fill your bowl quite full with the rest of your jelly, which you must take care to keep from setting, so that when you pour it into your bowl it will not break. Let it stand all night; and the next day put your bason into warm water, pretty near the top. As soon as you find it loose in the bason, lay your dish over it, and turn it out whole.

*Chickens and Tongues.*

**BOIL** six small chickens very white ; then take six hogs' tongues boiled and peeled, a cauliflower boiled whole in milk and water, and a good deal of spinach boiled green. Then lay your cauliflower in the middle, the chickens close all round, and the tongues round them with the roots outward, and the spinach in little heaps between the tongues. Garnish with small pieces of bacon toasted, and lay a piece on each of the tongues. This is a good dish for a large company.

*Pullets a la Sainte Menehout.*

**HAVING** trussed the legs in the body, slit them down the back, spread them open on a table, take out the thigh bones, and beat them with a rolling-pin. Season them with pepper, salt, mace, nutmeg, and sweet herbs. Then take a pound and a half of veal, cut it into thin slices, and lay it in a stew-pan. Cover it close, and set it over a slow fire, and when it begins to stick to the pan, stir in a little flour, shake it about till it is a little brown, and then pour in as much broth as will stew the fowls. Stir them together, and put in a little whole pepper, an onion, and a slice of bacon or ham. Then lay in your fowls, cover them close, and when they have stewed half an hour, take them out, lay them on the gridiron to brown on the inside, and then lay them before the fire to do on the outside. Strew over them the yolk of an egg, and some crumbs of bread, and baste them with a little butter. Let them be of a fine brown, and boil the gravy till there is about enough for sauce ; then strain it, and put into



it a few mushrooms, with a small piece of butter rolled in flour. Lay the pullets in the dish, pour the sauce over them, and garnish with lemon.

*Ducks a-la-Braze.*

**HAVING** dressed and singed your ducks, lard them quite through with bacon rolled in shred parsley, thyme, onions, beaten mace, cloves, pepper, and salt. Put in the bottom of a stewpan a few slices of fat bacon, the same of ham or gammon of bacon, two or three slices of veal or beef : lay your ducks in with the breasts down, and cover them with slices, the same as put under them ; cut in a carrot or two, a turnip, one onion, a head of celery, a blade of mace, four or five cloves, and a little whole pepper. Cover them close down, and let them simmer a little over a gentle fire till the breasts are a light brown ; then put in some broth or water, cover them as close down again as you can ; stew them gently two or three hours till enough. Then take some parsley, an onion or shalot, two anchovies, and a few gerkins or capers ; chop them all very fine, put them into a stew-pan with part of the liquor from the ducks, a little browning, and the juice of half a lemon ; boil it up, and cut the ends of the bacon even with the breasts of your ducks, lay them on your dish, pour the sauce hot upon them, and serve them up.

*Ducks a-la-Mode.*

**TAKE** a couple of fine ducks, cut them into quarters, and fry them in butter till they are a light brown. Then pour out all the fat, dust a little flour over them, and put in half a pint of good gravy, a quarter of a pint of red wine, an anchovy, two shalots, and a bundle of sweet-herbs : cover them close, and let them stew a quarter of an hour. Take out the herbs, skim off the fat, and thicken your sauce with a bit of butter rolled in flour. Put your ducks into the dish, strain your sauce over them, and send them to table. Garnish with lemon or barberries.



*Ducks a-la-Francoise.*

**PUT** two dozen of roasted chesnuts peeled into a pint of rich gravy, with a few leaves of thyme, two small onions, a little whole pepper, and a bit of ginger. Take a fine tame duck, lard it, and half roast it, then put it into the gravy, let it stew ten minutes, and add a quarter of a pint of red wine. When the duck is enough take it out, boil up the gravy to a proper thickness, skim it very clean from fat, lay the duck in the dish, and pour the sauce over it. Garnish with lemon.

*A Goose a-la-Mode.*

**PICK** a large fine goose clean, skin and bone it nicely, and take off the fat. Then take a dried tongue, and boil and peel it. Take a fowl, and treat it in the same manner as the goose; season it with pepper, salt and beaten mace, and roll it round the tongue. Season the goose in the same manner, and put both tongue and fowl into the goose. Put it into a little pot that will just hold it, with two quarts of beef gravy, a bundle of sweet-herbs, and an onion. Put some slices of ham, or good bacon, between the fowl and goose; then cover it close, and stew it over a fire for an hour very slowly. Then take up your goose, and skim off all the fat; strain it, and put in a glass of red wine, two spoonfuls of catchup, a veal sweetbread cut small, some truffles, mushrooms, and morels, a piece of butter rolled in flour, and if wanted, some pepper and salt. Put the goose in again, cover it close, and let it stew half an hour longer. Then take it up, pour the ragoos over it, and garnish with lemon. You must remember to save the bones of the goose and fowl, and put them into the gravy when it is first set on. It will be an improvement if you roll some beef marrow between the tongue and the fowl, and between the fowl and the goose, as it will make them mellow, and eat the finer.

It may not be amiss to inform the cook, that the best method of boning a goose, or fowls of any sort, is, to begin at the breast, and take out all the bones



without cutting the back ; for without this method, when it is sewed up, and you come to stew it, it generally bursts in the back, whereby the shape of it is spoiled.

*A Goose marinaded.*

**BONE** your goose, and stuff it with forcemeat made thus : take ten or twelve sage leaves, two large onions, and two or three large sharp apples ; chop them very fine, and mix with them the crumb of a penny loaf, four ounces of beef marrow, one glass of red wine, half a nutmeg grated, pepper, salt, and a little lemon-peel shred small, and the yolks of four eggs. When you have stuffed your goose with this, sew it up, fry it of a light brown, and then put it into a deep stewpan, with two quarts of good gravy. Cover it close, and let it stew two hours ; then take it out, put it into a dish, and keep it warm. Skim the fat clean off from the gravy, and put into it a large spoonful of lemon-pickle, one of browning, and one of red wine ; an anchovy shred fine, a little beaten mace, with pepper and salt to your palate. Thicken it with flour and butter, dish up your goose, strain the gravy over it, and send it to table.

*Pigeons Compote.*

**TRUSS** six young pigeons in the same manner as for boiling, and make a forcemeat for them thus : Grate the crumb of half a penny loaf, and scrape a quarter of a pound of fat bacon, which will answer the purpose better than suet. Chop a little parsley and thyme, two shalots, or an onion, some lemon-peel, and a little nutmeg grated ; season them with pepper and salt, and mix them up with eggs. Put this forcemeat into the craws of the pigeons, lard them down the breast, and fry them brown. Then put them into a stewpan with some good brown gravy, and when they have stewed three quarters of an hour, thicken it with a piece of butter rolled in flour. When you serve them up, strain your gravy over them, and lay forcemeat balls round them.



*Pigeons transmogrified.*

WHEN you have seasoned your pigeons properly with pepper and salt, take a large piece of butter, make a puff-paste, and roll each pigeon in a piece of it. Tie them in a cloth, so that the paste does not break, and boil them in a good deal of water. When they have boiled an hour and an half, untie them, but with particular caution that they do not break. Pour a little good gravy into your dish, lay the pigeons in it, and serve them up. They will eat exceeding nice, and yield a deal of sauce, when cut up, of an agreeable relish.

*French Papton of Pigeons.*

PUT savory forcemeat, rolled out like paste, into a butter dish. Then put a layer of very thin slices of bacon, squab pigeons, sliced sweetbread, asparagus tops, mushrooms, cocks-combs, a palate boiled tender, and cut into pieces, and the yolks of four eggs boiled hard. Make another forcemeat, and lay it over the whole like a pie-crust. Then bake it, and when it is enough, turn it into a dish, and pour in some good rich gravy.

*Pigeons a-la-Braze.*

PICK, draw, and truss some large pigeons, then take a stewpan, and lay at the bottom some slices of bacon, veal, and onions; season the pigeons with pepper, salt, some spice beat fine, and sweet-herbs. Put them into the stewpan, and lay upon them some more slices of veal and bacon; let them stew very gently over a stove, and cover them down very close. When they are stewed, make a ragoo with veal sweetbreads, truffles, morels, champignons; the sweetbreads must be blanched, and put into a stewpan, with a ladle full of gravy, a little cullis, the truffles, morels, &c. Let them all stew together with the pigeons. When they are enough, put them into a dish, and pour the ragoo over them.

*Pigeons au Poise.*

CUT off the feet of your p'geons, and stuff them



with forcemeat in the shape of a pear; roll them in the yolk of an egg, and then in crumbs of bread. Put them into a dish well buttered, but do not let them touch each other, and send them to the oven. When they are enough, lay them in a dish, and pour in good gravy, thickened with the yolk of an egg, or butter rolled in flour; but do not pour your gravy over the pigeons. Garnish with lemon.—This is a very genteel dish, and may be improved by the following variation: Lay one pigeon in the middle, the rest round, and stewed spinach between, with poached eggs on the spinach. Garnish with notched lemon and orange cut into quarters, and have melted butter in boats.

*Pigeons a-la-daub.*

PUT a layer of bacon in a large saucepan, then a layer of veal, a layer of coarse beef, and another little layer of veal, about a pound of beef, and a pound of veal, cut very thin; a piece of carrot, a bundle of sweet-herbs, an onion, some black and white pepper, a blade or two of mace, and four or five cloves. Cover the saucepan close, set it over a slow fire, and draw it till it is brown, to make the gravy of a fine light brown. Then put a quart of boiling water, and let it stew till the gravy is quite rich and good. Strain it off, and skim off all the fat. In the mean time, stuff the bellies of the pigeons with forcemeat, made thus: Take a pound of veal, and a pound of beef suet, and beat both fine in a mortar; an equal quantity of crumbs of bread, some pepper, salt, nutmeg, beaten mace, a little lemon-peel cut small, some parsley cut small, and a very little thyme stripped. Mix all together with the yolks of two eggs, fill the pigeons with this, and flat the breasts down. Flour them, and fry them in fresh butter a little brown. Then pour the fat clean out of the pan, and put the gravy in the pigeons. Cover them close, and let them stew a quarter of an hour, or till they are quite enough. Then take them up, lay them in a dish, and pour in your sauce. On



each pigeon lay a bay leaf, and on each leaf a slice of bacon. Garnish with a lemon notched.

*Pigeons Surtout.*

HAVING forced your pigeons, lay a slice of bacon on the breast, and a slice of veal beat with the back of a knife, and seasoned with mace, pepper, and salt. Tie it on with a piece of thin packthread, and two or three small skewers. Put them on a fine bird-spit, roast them, and baste them with a piece of butter; then rub over them the yolk of an egg, on which strew some crusts of bread, a little nutmeg, and sweet-herbs. When they are done, lay them in your dish, and have good gravy ready, with truffles, morels, and mushrooms, to pour into your dish. Garnish with lemon.

*Pigeons a-la-Soussel.*

BONE four pigeons, and make a forcemeat as for pigeons compote. Stuff them, and put them into a stewpan with a pint of veal gravy. Stew them half an hour very gently, and then take them out. In the mean time make a veal forcemeat, and wrap it all round them. Rub it over with the yolk of an egg, and fry them of a nice brown in good dripping. Take the gravy they were stewed in, skim off the fat, thicken with a little butter rolled in flour, the yolk of an egg, and a gill of cream beat up. Season it with pepper and salt, mix it all together, and keep it stirring one way till it is smooth. Strain it into your dish, and put the pigeons on. Garnish with plenty of fried parsley.

*Pigeons in a Hole.*

PICK, draw, and wash four young pigeons, stick their legs into their bellies as you do boiled pigeons, and season them with pepper, salt, and beaten mace. Put into the belly of each pigeon a lump of butter the size of a walnut. Lay your pigeons in a pie-dish, pour over them a batter made of three eggs, two spoonfuls of flour, and half a pint of good milk.



Bake them in a moderate oven, and serve them to table in the same dish.

### *Jugged Pigeons.*

PLUCK and draw six pigeons, wash them clean, and dry them with a cloth ; season them with beaten mace, white pepper, and salt. Put them into a jug with half a pound of butter upon them. Stop up the jug close with a cloth, that no steam can get out ; then set it in a kettle of boiling water, and let it boil an hour and a half. Then take out your pigeons, put the gravy that is come from them into a pan, and add to it a spoonful of wine, one of catchup, a slice of lemon, half an anchovy chopped, and a bundle of sweet-herbs. Boil it a little, and then thicken it with a piece of butter rolled in flour ; lay your pigeons in the dish, and strain your gravy over them. Garnish with parsley and red cabbage.--This makes a very pretty side or corner dish.

### *Partridges a-la-Braze.*

TAKE two brace of partridges, and truss the legs into the bodies ; lard them, and season with beaten mace, pepper, and salt. Take a stewpan, lay slices of bacon at the bottom, then slices of beef, and then slices of veal, all cut thin, a piece of carrot, an onion cut small, a bundle of sweet-herbs, and some whole pepper. Put in the partridges with the breasts downwards, lay some thin slices of beef and veal over them, and some parsley shred fine. Cover them, and let them stew eight or ten minutes over a slow fire ; then give your pan a shake, and pour in a pint of boiling water. Cover it close, and let it stew half an hour over a little quicker fire ; then take out your birds, keep them hot, pour into the pan a pint of thin gravy, let them boil till there is about half a pint, then strain it off, and skim off all the fat. In the meantime have a veal sweetbread cut small, truffles, and morels, cocks-combs, and fowls' livers, stewed in a pint of good gravy half an hour, some artichoke-bottoms and asparagus-tops, both blanched in warm water, and a



few mushrooms. Then add the other gravy to this, and put in your partridges to heat. If it is not thick enough, put in a piece of butter rolled in flour. When thoroughly hot, put your partridges into the dish, pour the sauce over them, and serve them to table.

*Pheasants a-la-Braze.*

**COVER** the bottom of your stewpan with a layer of beef, a layer of veal, a little piece of bacon, a piece of carrot, an onion stuck with cloves, a blade or two of mace, a spoonful of pepper, black and white, and a bundle of sweet-herbs. Having done this, put in your pheasant, and cover it with a layer of beef and a layer of veal. Set it on the fire for five or six minutes, and then pour in two quarts of boiling water. Cover it close, and let it stew very gently an hour and a half. Then take up your pheasant, and keep it hot ; let the gravy boil till it is reduced to about a pint, then strain it off, and put it in again. Put in a veal sweetbread that has been stewed with the pheasant, some truffles and morels, livers of fowls, artichoke bottoms, and (if you have them) asparagus-tops. Let these simmer in the gravy about five or six minutes, and then add two spoonfuls of catchup, two of red wine, a spoonful of browning, and a little piece of butter rolled in flour. Shake all together, then put in your pheasant, with a few mushrooms, and let them stew about five or six minutes more. Then take up your pheasant, pour the ragoo over it, and lay forcemeat balls round. Garnish with lemon.

*Snipes, or Woodcocks, in surtout.*

**TAKE** some forcemeat made of veal, as much beef suet chopped and beat in a mortar, with an equal quantity of crumbs of bread ; mix in a little beaten mace, pepper, and salt, some parsley, a few sweet-herbs, and the yolk of an egg. Lay some of this meat round the dish, and then put in the snipes, being first drawn and half-roasted. Take care of the trail, chop it, and scatter it all over the dish. Take some good gravy, according to the bigness of your



surtout, some truffles and morels, a few mushrooms, a sweetbread cut in pieces, and artichoke bottoms cut small. Let all stew together, shake them, and take the yolks of two or three eggs, beat them up with a spoonful or two of white wine, and stir all together one way. When it is thick, take it off, let it cool, and pour it into the surtout. Put in the yolks of a few hard eggs here and there, season with beaten mace, pepper and salt to your taste; cover it with the forcemeat all over, then rub on the yolks of eggs to colour it, and send it to the oven. Half an hour will do it sufficiently.

*Snipes and Purslain Leaves.*

**DRAW** your snipes, and make a forcemeat for the inside, but preserve your ropes for your sauce; spit them across upon a lark-spit, covered with bacon and paper, and roast them gently. For sauce you must take some prime thick leaves of purslain, blanch them well in water, put them into a ladle of cullis and gravy, a bit of shalot, pepper, salt, nutmeg, and parsley, and stew all together for half an hour gently. Have the ropes ready blanched and put in. Dish up your snipes upon thin slices of bread fried, squeeze the juice of an orange into your sauce, and serve them up.

*Larks a-la-Francoise.*

**TRUSS** your larks with the legs across, and put a sage-leaf over the breasts. Put them on a long thin skewer; and between every lark put a bit of thin bacon. Then tie the skewer to a spit and roast them before a clear brisk fire; baste them with butter, and strew over them some crumbs of bread mixed with flour. Fry some crumbs of bread of a fine brown in butter. Lay the barks round the dish, and the bread-crumbs in the middle.

*Florendine Hares.*

**LET** your hare be a full grown one, and let it hang up four or five days before you case it. Leave on the ears, but take out all the bones, except those of the



head, which must be left entire. Lay your hare on the table, and put into it the following forcemeat: Take the crumb of a penny loaf, the liver shred fine, half a pound of fat bacon scraped; a glass of red wine, an anchovy, two eggs, a little winter savory, some sweet marjoram, thyme, and a little pepper, salt, and nutmeg. Having put this into the belly, roll it up to the head, and fasten it with packthread, as you would a collar of veal. Wrap it in a cloth, and boil it an hour and a half, in a saucepan covered, with two quarts of water. As soon as the liquor is reduced to about a quart, put in a pint of red wine, a spoonful of lemon-pickle, one of catchup, and the same of browning. Then stew it till it is reduced to a pint, and thicken it with butter rolled in flour. Lay round your hare a few morels, and four slices of forcemeat boiled in a caul of a leg of veal. When you dish it up, draw the jaw-bones, and stick them in the sockets of the eyes. Let the ears lie back on the roll, and stick a sprig of myrtle in the mouth. Strain your sauce over it, and garnish with barberries and parsley.

*Florendine Rabbits.*

SKIN three young rabbits, but leave on the ears, and wash and dry them with a cloth. Take out the bones as carefully as you can, but leave the head whole, and proceed in the same manner as before directed for the hare. Have ready a white sauce made of veal gravy, a little anchovy, and the juice of half a lemon, or a tea-spoonful of lemon-pickle. Strain it, and then put in a quarter of a pound of butter rolled in flour, so as to make the sauce pretty thick. Beat up the yolk of an egg, put to it some thick cream, nutmeg, and salt, and mix it with the gravy. Let it simmer a little over the fire, but not boil, then pour it over your rabbits, and serve them up. Garnish with lemon and barberries.

*Jugged Hare.*

CUT your hare into small pieces, and lard them here and there with little slips of bacon, season them



with pepper and salt, and put them into an earthen jug, with a blade or two of mace, an onion stuck with cloves, and a bunch of sweet-herbs. Cover the jug close, that nothing may get in; set it in a pot of boiling water, and three hours will do it. Then turn it into the dish, take out the onion and sweet-herbs, and send it hot to table.

*Rabbits surprised.*

TAKE two young rabbits, skewer them, and put the same kind of pudding into them as for roasted rabbits. When they are roasted take off the meat clean from the bones; but leave the bones whole. Chop the meat very fine, with a little shred parsley, some lemon peel, an ounce of beef marrow, a spoonful of cream, and a little salt. Beat up the yolks of two eggs boiled hard, and a small piece of butter, in a marble mortar; then mix all together, and put it into a stewpan. Having stewed it five minutes, lay it on the rabbits, where you took the meat off, and put it close down with your hand, to make them appear like whole rabbits. Then with a salamander brown them all over. Pour a good brown gravy, made as thick as cream, into the dish, and stick a bunch of myrtle in their mouths. Send them up to table, with their livers boiled and frothed.

*Rabbits en Casserole.*

CUT your rabbits into quarters, and then lard them or not, just as you please. Shake some flour over them, and fry them in lard or butter. Then put them into an earthen pipkin, with a quart of good broth, a glass of white wine, a little pepper and salt, a bunch of sweet-herbs, and a small piece of butter rolled in flour. Cover them close, and let them stew half an hour; then dish them up, and pour the sauce over them. Garnish with Seville oranges cut into thin slices, and notched,

*Maccaroni.*

BROIL four ounces of maccaroni till it is quite tender, then lay it on a sieve to drain, and put it into



a stewpan, with about a gill of cream, and a piece of butter rolled in flour. Boil it five minutes, pour it on a plate, lay Parmasan cheese toasted all over it, and send it up in a water-plate.

*Amulets.*

TAKE six eggs, beat them up as fine as you can, strain them through a hair sieve, and put them into a frying-pan, in which must be a quarter of a pound of hot butter. Throw in a little ham scraped fine, with shred parsley ; and season them with pepper, salt, and nutmeg. Fry it brown on the under side, and lay it on your dish, but do not turn it. Hold a hot salamander over it for half a minute, to take off the raw look of the eggs. Stick curled parsley in it, and serve it up.

*Amulet of Asparagus.*

BEAT up six eggs with cream, boil some of the largest and finest asparagus, and, when boiled, cut off all the green in small pieces. Mix them with the eggs, and put in some pepper and salt. Make a slice of butter hot in the pan, put them in, and serve them up on buttered toast.

*Oyster Loaves.*

MAKE a hole in the top of some little round loaves, and take out all the crumb. Put some oysters into a stew-pan, with the oyster liquor, and the crumbs that were taken out of the loaves, and a large piece of butter, stew them together five or six minutes, then put in a spoonful of good cream, and fill your loaves. Lay a bit of crust carefully on the top of each, and put them in the oven to crisp.

*Mushroom Loaves.*

TAKE some small buttons and wash them as for pickling. Boil them a few minutes in a little water, and put to them two large spoonfuls of cream, with a bit of butter rolled in flour, and a little salt and pepper. Boil these up, then fill your loaves, and do them in the same manner as directed in the preceding article.



*Eggs and Broccoli.*

**BOIL** your broccoli tender, observing to save a large bunch for the middle, and six or eight little thick sprigs to stick round. Toast a bit of bread as large as you would have it for your dish or butter plate. Butter some eggs thus:—Take six eggs, or as many as you have occasion for, beat them well, put them into a sauce pan, with a good piece of butter and a little salt; keep beating them with a spoon till they are thick enough, and then pour them on the toast. Set the largest bunch of broccoli in the middle, and the other little pieces round about. Garnish the dish with little sprigs of broccoli. This is a pretty side dish, or corner plate.

*Spinach and Eggs.*

**PICK** and wash your spinach very clean in several waters, then put it into a saucepan with a little salt; cover it close, and shake the pan often. When it is just tender, and whilst it is green, throw it into a sieve to drain, and then lay it in your dish. Have ready a stew-pan of water boiling, and break as many eggs into cups as you would poach. When the water boils, put in the eggs, have an egg slice ready to take them out with, lay them on the spinach, and serve them up with melted butter in a cup. Garnish with orange cut into quarters.

## CHAP. XXV.

## VEGETABLES AND ROOTS.

**I**N dressing these articles, the greatest attention must be paid to cleanliness. They are, particularly at some times of the year, subject to dust, dirt, and insects, so that if they are not properly cleansed, they will be unsatisfactory to those for whom they are provided, and disreputable to the cook. To avoid this, be careful first to pick out all the outside leaves, then wash them well in several waters, and let them lay



some time in a pan of clean water before you dress them. Be sure your saucepan is thoroughly clean, and boil them by themselves in plenty of water. They should always be brought crisp to table, which will be effected by being careful not to boil them too much.—Such are the general observations necessary to be attended to in dressing Vegetables and Roots. We shall now proceed to particulars, beginning with

*Asparagus.*

**SCRAPE** all the stalks very carefully till they look white, then cut them all even alike, and throw them into a pan of clean water, and have ready a stewpan with water boiling. Put some salt in, and tie the asparagus in little bunches, put them in, and when they are a little tender, take them up. If you boil them too much, they will lose both their colour and taste. Cut the round off a small loaf, about half an inch thick, and toast it brown on both sides ; then dip it into the liquor the asparagus was boiled in, and lay it in your dish. Pour a little melted butter over your toast, then lay your asparagus on the toast, all round your dish, with the heads inwards, and send it to table, with melted butter in a bason. Some pour melted butter over them ; but this is injudicious, as it makes the handling them very disagreeable.

*Artichokes.*

**TWIST** off the stalks, then put them into cold water, and wash them well. When the water boils, put them in with the tops downwards, that all the dust and sand may boil out. About an hour and a half, or two hours, will do them. Serve them up with melted butter in cups.

*Broccoli.*

**CAREFULLY** strip off all the little branches till you come to the top one, and then with a knife peel off the hard outside skin that is on the stalks and little branches, and throw them into water. Have ready a stewpan of water, throw in a little salt, and when it



boils, put in your broccoli. When the stalks are tender it is enough. Put in a piece of toasted bread, soaked in the water the broccoli was boiled in, at the bottom of your dish, and put your broccoli on the top of it, as you do asparagus. Send them up to table laid in bunches, with butter in a boat.

*Cauliflowers.*

**TAKE** off all the green part, then cut the flower into four parts, and lay them in water for an hour. Then have some milk and water boiling, put in the cauliflowers, and be sure to skim the saucepan well. When the stalks feel tender, take up the flowers carefully, and put them in a cullender to drain. Then put a spoonful of water into a clean stew-pan, with a little dust of flour, about a quarter of a pound of butter, a little pepper and salt, and shake it round till the butter is melted, and the whole well mixed together. Then take half the cauliflower, and cut it as you would for pickling. Lay it into the stew-pan, turn it, and shake the pan round for about ten minutes, which will be a sufficient time to do it properly. Lay the stewed in the middle of your plate, the boiled round it, and pour over it the butter in which one half was stewed.—This is a delicate mode of dressing cauliflowers; but the usual way is as follows: Cut the stalks off, leave a little green on, and boil them in spring water and salt for about fifteen minutes. Then take them out, drain them, and send them whole to table, with melted butter in a sauce-boat.

*Green Peas.*

**LET** your pease be shelled as short a time as you can before they are dressed, as otherwise they will lose a great part of their sweetness. Put them into boiling water, with a little salt, and a lump of loaf sugar, and when they begin to dent in the middle, they are enough. Put them into a sieve, drain the water clear from them, and pour them into your dish. Put in them a good lump of butter, and stir them about with a spoon till it is thoroughly melted. Mix with them



likewise a little pepper and salt. Boil a small bunch of mint by itself, chop it fine, and lay it in lumps round the edge of your dish. Melted butter is sometimes preferred to mixing it with the peas.

*Windsor Beans.*

**THESE** must be boiled in plenty of water, with a good quantity of salt in it, and when they feel tender, are enough. Boil and chop some parsley, put it into good melted butter, and serve them up with boiled bacon and the butter and parsley in a boat. Remember never to boil them with bacon, as that will greatly discolour them.

*Kidney Beans.*

**FIRST** carefully string them, then slit them down the middle, and cut them across. Put them into salt and water, and when the water boils in your saucepan, put them in with a little salt. They will be soon done, which may be known by their feeling tender. Drain the water clear from them, lay them in a plate, and send them up with butter in a sauceboat.

*Spinach.*

**BE** careful to pick it exceeding clean, then wash it in five or six waters, put it into a saucepan that will just hold it, without water, throw a little salt over it, and cover it close. Put your saucepan on a clear quick fire, and when you find the spinach shrunk and fallen to the bottom, and the liquor that comes out boils up, it is done. Then put it into a clean sieve to drain, and just give it a gentle squeeze. Lay it on a plate, and send it to table, with melted butter in a boat.

*Cabbages.*

**AFTER** you have taken off the outer leaves, and well washed them, quarter them, and boil them in plenty of water, with a handful of salt. When they are tender, drain them on a sieve, but do not press them.—Savoys and greens must be boiled in the same



manner, but always by themselves, by which means they will eat crisp, and be of a good colour.

*Turnips.*

**THESE** may be boiled in the same pot with your meat, and, indeed, will eat best if so done. When they are enough, take them out, put them into a pan, mash them with butter, and a little salt, and in that state send them to table.

Another method of boiling turnips, is thus : When you have pared them, cut them into little square pieces, then put them into a saucepan, and just cover them with water. As soon as they are enough, take them off the fire, and put them into a sieve to drain. Then put them into a saucepan with a good piece of butter, stir them over the fire a few minutes, put them into your dish, and serve them up.

*Carrots.*

**SCRAPE** your carrots very clean, put them into the pot, and when they are enough, take them out, and rub them in a clean cloth. Then slice them into a plate, and pour some melted butter over them. If they are young, half an hour will sufficiently boil them.

*Parsnips.*

**THESE** must be boiled in plenty of water, and when they are soft, which you may know by running a fork into them, take them up. Scrape them all fine with a knife, throw away all the sticky part, and send them to table, with melted butter in a sauce-boat.

*Potatoes.*

**THESE** must be boiled in so small a quantity of water as will be just sufficient to keep the saucepan from burning. Keep them close covered, and as soon as the skins begin to crack, they are enough. Having drained out all the water, let them remain in the saucepan covered for two or three minutes ; then peel them, lay them in a plate, and pour some melted butter over them. Or, when you have peeled them, you



may do thus : lay them on a gridiron till they are of a fine brown, and send them to table.

*Potatoes scolloped.*

**HAVING** boiled your potatoes, beat them fine in a bowl, with some cream, a large piece of butter, and a little salt. Put them into scollop shells, make them smooth on the top, score them with a knife, and lay thin slices of butter on the tops of them. Then put them into a Dutch oven to brown before the fire.— This makes a pretty dish for a light supper.

**CHAP. XXVI.**

**P U D D I N G S.**

**I**N this degree of cookery some previous and general observations are necessary ; the most material of which are, first, that your cloth be thoroughly clean, and before you put your pudding into it, dip it into boiling water, strew some flour over it, and then give it a shake. If it is a bread pudding, tie it loose ; but if a batter pudding, close ; and never put your pudding in till the water boils. All bread and custard puddings that are baked require time and a moderate oven ; but batter and rice puddings a quick oven. Before you put your pudding into the dish for baking, be careful always to moisten the bottom and sides with butter.

**SECT. I.**

**BOILED PUDDINGS.**

*Bread Pudding.*

**TAKE** the crumb of a penny loaf, cut it into very thin slices, put it into a quart of milk, and set it over a chafing dish of coals till the bread has soaked up all the milk. Then put in a piece of butter, stir it round,



and let it stand till it is cold ; or you may boil your milk, and pour it over the bread and cover it up close, which will equally answer the same purpose. Then take the yolks of six eggs, the whites of three, and beat them up with a little rose-water and nutmeg, and a little salt and sugar. Mix all well together, and put it into your cloth, tie it loose to give it room to swell, and boil it an hour. When done, put it into your dish, pour melted butter over it, and serve it to table.

Another, but more expensive, way of making a bread-pudding is this: cut thin all the crumb of a stale penny loaf, and put it into a quart of cream, set it over a slow fire, till it is scalding hot, and then let it stand till it is cold. Beat up the bread and the cream well together, and grate in some nutmeg. Take twelve bitter almonds ; boil them in two spoonfuls of water, pour the water to the cream, stir it in with a little salt, and sweeten it to your taste. Blanch the almonds in a mortar, with two spoonfuls of rose or orange flower water, till they are a fine paste ; then mix them by degrees with the cream. Take the yolks of eight eggs, and the whites of four, beat them up well, put them into the cream likewise, and mix the whole well together. Dip your cloth into warm water, and flour it well, before you put in the pudding : tie it loose, and let it boil an hour. Take care the water boils when you put it in, and that it keeps so all the time. When it is enough, turn it into your dish. Melt some butter, and put in it two or three spoonfuls of white wine or sack ; give it a boil, and pour it over your pudding. Then strew a good deal of fine sugar over your pudding and dish, and send it hot to table. Instead of a cloth, you may boil it in a bowl or bason, which is indeed the better way of the two. In this case, when it is enough, take it up in the bason, and let it stand a minute or two to cool, then untie the string, wrap the cloth round the bason, lay your dish over it, and turn the pudding out : then take off the bason and cloth with great care, other-



wise a light pudding will be subject to break in turning it out.

*Batter Pudding.*

TAKE a quart of milk, beat up the yolks of six eggs, and the whites of three, and mix them with a quarter of a pint of milk. Then take six spoonfuls of flour, a tea spoonful of salt, and one of ginger. Put to these the remainder of the milk, mix all well together, put it into your cloth, and boil it an hour and a quarter. Pour melted butter over it when you serve it up.

A batter pudding may be made without eggs, in which case proceed thus: take a quart of milk, mix six spoonfuls of flour with a little of the milk first, a tea spoonful of salt, two of beaten ginger, and two of the tincture of saffron. Then mix all together, and boil it an hour.

*Custard Pudding.*

PUT a piece of cinnamon into a pint of thick cream, boil it, and add a quarter of a pound of sugar. When cold, put in the yolks of five eggs well beaten, stir this over the fire till it is pretty thick, but be careful it does not boil. When quite cold, butter a cloth well, dust it with flour, tie the custard in it very close, and boil it three quarters of an hour. When you take it up, put it into a bason to cool a little; untie the cloth, lay the dish on the bason, and turn it carefully out. Grate over it a little sugar, and serve it up with melted butter and a little wine in a boat.

*Quaking Pudding.*

TAKE a quart of cream, boil it, and let it stand till almost cold; then beat up four eggs very fine, with a spoonful and a half of flour: mix them well with your cream: add sugar and nutmeg to your palate. Tie it close up on a cloth well buttered. Let it boil an hour, and then turn it carefully out. Pour over it melted butter.



*Sage Pudding.*

**BOIL** two ounces of sago in a pint of milk till tender. When cold, add five eggs, two Naples biscuits, a little brandy, and sugar to your taste. Boil it in a bason, and serve it up with melted butter, and a little wine and sugar.

*Marrow Pudding.*

**GRATE** a penny loaf with crumbs, and pour on them a pint of boiling hot cream. Cut a pound of beef marrow very thin, beat up four eggs well, and then add a glass of brandy, with sugar and nutmeg to your taste. Mix them all well together, and boil it three quarters of an hour. Cut two ounces of citron into very thin bits, and when you dish up your pudding stick them all over it.

*Biscuit Pudding.*

**POUR** a pint of boiling milk or cream over three penny Naples biscuits grated, and cover it close. When cold, add the yolks of four eggs, the whites of two, some nutmeg, a little brandy, half a spoonful of flour, and some sugar. Boil it an hour in a china bason, and serve it up with melted butter, wine, and sugar.

*Almond Pudding.*

**TAKE** a pound of sweet almonds, and beat them as fine as possible, with three spoonfuls of rose water, and a gill of sack or white wine. Mix in half a pound of fresh butter melted, with five yolks of eggs, and two whites, a quart of cream, a quarter of a pound of sugar, half a nutmeg grated, one spoonful of flour, and three spoonfuls of crumbs of bread. Mix all well together, and boil it.—Half an hour will do it.

*Tansey Pudding.*

**PUT** as much boiling cream to four Naples biscuits grated as will wet them, beat them with the yolks of four eggs. Have ready a few chopped tansey-leaves, with as much spinach as will make it a pretty green. Be careful not to put too much tansey in, because it



will make it bitter. Mix all together when the cream is cold, with a little sugar, and set it over a slow fire till it grows thick, then take it off, and, when cold, put it in a cloth, well buttered and floured; tie it up close, and let it boil three quarters of an hour; take it up in a bason, and let it stand one quarter, then turn it carefully out, and put white wine sauce round it.

*Or you may make it thus :*

**TAKE** a quarter of a pound of almonds, blanch them, and beat them very fine with rose-water; slice a French roll very thin, put in a pint of cream boiling hot; beat four eggs very well, and mix with the eggs when beaten, a little sugar and grated nutmeg, a glass of brandy, a little juice of tansey, and the juice of spinach to make it green. Put all the ingredients into a stewpan, with a quarter of a pound of butter, and give it a gentle boil. You may either put it into a cloth and boil it, or bake it in a dish.

*Herb Pudding.*

**STEEP** a quart of groats in warm water half an hour, and then cut a pound of hog's lard into little bits. Take of spinach, beets, parsley, and leeks, a handful of each; three large onions chopped small, and three sage leaves cut very fine. Put in a little salt, mix all well together, and tie it close. It will require to be taken up while boiling, in order to loosen the string.

*Spinach Pudding.*

**PICK** and wash clean a quarter of a peck of spinach, put it into a saucepan with a little salt, cover it close, and when it is boiled just tender, throw it into a sieve to drain. Then chop it with a knife, beat up six eggs, and mix with it half a pint of cream, and a stale roll grated fine, a little nutmeg, and a quarter of a pound of melted butter. Stir all well together, put it into the saucepan in which you boiled the spinach, and keep stirring it all the time till it begins to thicken. Then wet and flour your cloth well,



tie it up, and boil it an hour. When done, turn it in your dish, pour melted butter over it, with the juice of a Seville orange, and strew on it a little grated sugar.

#### *Cream Pudding.*

**BOIL** a quart of cream with a blade of mace, and half a nutmeg grated, and then let it stand to cool. Beat up eight eggs, and three whites, and strain them well. Mix a spoonful of flour with them, a quarter of a pound of almonds blanched and beat very fine, with a spoonful of orange-flower or rose-water. Then by degrees, mix in the cream, and stir all well together. Take a thick cloth, wet and flour it well, pour in your mixture, tie it close, and boil it half an hour. Let the water boil fast all the time, and, when done, turn it in your dish, pour melted butter over it, with a little wine or sack, and strew on the top fine sugar grated.

#### *Hunting Pudding.*

**MIX** eight eggs beat up fine with a pint of good cream, and a pound of flour. Beat them well together, and put to them a pound of beef suet finely chopped, a pound of currants well cleaned, half a pound of jar raisins stoned and chopped small, two ounces of candied orange cut small, the same of candied citron, a quarter of a pound of powdered sugar, and a large nutmeg grated. Mix all together with half a gill of brandy, put it into a cloth, and boil it four hours. Be sure to put it in when the water boils, and keep it boiling all the time. When done, turn it into a dish, and strew over it powdered sugar.

#### *Steak Pudding.*

**MAKE** a good crust, with flour and suet shred fine, and mix it up with cold water; season it with a little salt, and make it pretty stiff. Take either beef or mutton steaks, well season them with pepper and salt, and make it up as you would an apple pudding; tie it in a cloth, and put it in when the water boils.



If a small pudding, it will take three hours ; if a large one, five hours.

*Calf's-Foot Pudding.*

**MINCE** very fine a pound of calves'-feet, first taking out the fat and brown. Then take a pound and a half of suet, pick off all the skin, and shred it small. Take six eggs, all the yolks, and but half the whites, and beat them well. Then take the crumb of a half-penny roll grated, a pound of currants clean picked and washed, and rubbed in a cloth, as much milk as will moisten it with the eggs, a handful of flour, and a little salt, nutmeg, and sugar, to season it to your taste. Boil it nine hours : then take it up, lay it in your dish, and pour melted butter over it. If you put white wine and sugar into the butter, it will be a pleasing addition.

*Prune Pudding.*

**TAKE** a few spoonfuls from a quart of milk, and beat in it six yolks of eggs and three whites, four spoonfuls of flour, a little salt, and two spoonfuls of beaten ginger. Then by degrees mix in the rest of the milk, and a pound of prunes. Tie it up in a cloth, boil it an hour, and pour over it melted butter. Damsons done in the same manner are equally good.

*Plum Pudding.*

**CUT** a pound of suet into small pieces, but not too fine ; a pound of currants washed clean, a pound of raisins stoned, eight yolks of eggs, and four whites, half a nutmeg grated, a tea-spoonful of beaten ginger, a pound of flour, and a pint of milk. Beat the eggs first, then put to them half the milk, and beat them together ; and, by degrees, stir in the flour, then the suet, spice and fruit, and as much milk as will mix it well together, very thick. It will take four hours boiling. When done, turn it into your dish, and strew over it grated sugar.

*Hasty Pudding.*

**PUT** four bay-leaves into a quart of milk, and



set it on the fire to boil. Then beat up the yolks of two eggs with a little salt. Take two or three spoonfuls of milk, and beat up with four eggs, take out the bay-leaves, and stir up the remainder of the milk. Then with a wooden spoon in one hand, and flour in the other, stir it in till it is of a good thickness, but not too thick. Let it boil, and keep it stirring; then pour it into a dish, and stick pieces of butter in different places. Remember before you stir in the flour to take out the bay-leaves.

#### *Oatmeal Pudding.*

TAKE a pint of whole oatmeal, and steep it in a quart of boiled milk over night. In the morning take half a pound of beef suet shred fine, and mix with the oatmeal and milk; then add to them some grated nutmeg and a little salt, with three eggs beat up, a quarter of a pound of currants, the same quantity of raisins, and as much sugar as will sweeten it. Stir the whole well together, tie it pretty close, and boil it two hours. When done, turn it into your dish, and pour over it melted butter.

#### *Suet Pudding.*

TAKE six spoonfuls of flour, a pound of suet shred small, four eggs, a spoonful of beaten ginger, a teaspoonful of salt, and a quart of milk. Mix the eggs and flour with a pint of the milk very thick, and with the seasoning mix in the rest of the milk with the suet. Let your batter be pretty thick, and boil it two hours.

#### *Veal-Suet Pudding.*

TAKE a three-penny loaf, and cut the crumb of it into slices. Boil and pour two quarts of milk on the bread, and then put to it one pound of veal suet melted down. Add to these one pound of currants, and sugar to your taste, half a nutmeg, and six eggs well mixed together. This pudding may be either boiled or baked; if the latter, be careful to well butter the inside of your dish.



*Cabbage Pudding.*

TAKE one pound of beef suet, and as much of the lean part of a leg of veal. Then take a little cabbage well washed, and scald it. Bruise the suet, veal, and cabbage together in a marble mortar, and season it with mace, nutmeg, ginger, a little pepper and salt, and put in some green gooseberries, grapes, or barberries. Mix them all well with the yolks of four or five eggs well beaten. Wrap all up together in a green cabbage leaf, and tie it in a cloth. It will take about an hour boiling.

*A Spoonful Pudding.*

TAKE a spoonful of flour, a spoonful of cream, or milk, an egg, a little nutmeg, ginger, and salt. Mix all together, and boil it in a little wooden dish half an hour. If you think proper, you may add a few currants.

*White Puddings in Skins.*

BOIL half a pound of rice in milk till it is soft, having first washed the rice well in warm water. Put it into a sieve to drain, and beat half a pound of Jordan almonds very fine with some rose water. Wash and dry a pound of currants, cut in small bits, a pound of hog's lard, beat up six eggs well, half a pound of sugar, a large nutmeg grated, a stick of cinnamon, a little mace, and a little salt. Mix them well together fill your skins, and boil them.

*Apple Pudding.*

HAVING made a puff-paste, roll it near half an inch thick, and fill the crust with apples pared and cored. Grate in a little lemon-peel, and in the winter a little lemon-juice, (as it quickens the apples) put in some sugar, close the crust, and tie it in a cloth. A small pudding will take two hours boiling, and a large one three or four.

*Apple Dumplings.*

WHEN you have pared your apples, take out the



core with an apple-scraper, and fill up the hole with quince, orange-marmalade, or sugar, as may best suit you. Then take a piece of paste, make a hole in it, lay in your apple, put another piece of paste in the same form over it, and close it up round the side of the apple. Put them into boiling water, and about three quarters of an hour will do them. Serve them up with melted butter poured over them.

*Suet Dumplings.*

TAKE a pint of milk, four eggs, a pound of suet, a little salt and nutmeg, two tea-spoonfuls of ginger, and such a quantity of flour, as will make it into a light paste. When the water boils, make the paste into dumplings, and roll them in a little flour. Then put them into the water, and move them gently to prevent their sticking. A little more than half an hour will boil them.

*Raspberry Dumplings.*

MAKE a good puff paste and roll it. Spread over it raspberry jam, roll it into dumplings, and boil them an hour. Pour melted butter in the dish, and strew over them grated sugar.

*Yeast Dumplings.*

MAKE a light dough with flour, water, yeast, and salt, as for bread, cover it with a cloth, and set it before the fire for half an hour. Then have a saucepan of water on the fire, and when it boils, take the dough, and make it into round balls, as big as a large hen's egg. Then flatten them with your hand, put them into the boiling water, and a few minutes will do them. Take care that they do not fall to the bottom of the pot or saucepan, as in that case they will then be heavy ; and be sure to keep the water boiling all the time. When they are enough take them up, and lay them in your dish, with melted butter in a boat.



*Norfolk Dumplings.*

**TAKE** half a pint of milk, two eggs, a little salt, and make them into a good thick batter with flour. Have ready a clean saucepan of water boiling, and drop your batter into it, and two or three minutes will boil them; but be particularly careful that the water boils fast when you put the batter in. Then throw them into a sieve to drain, turn them into a dish, and stir a lump of fresh butter into them.

*Hard Dumplings.*

**MAKE** some flour and water, with a little salt into a sort of paste. Roll them in balls in a little flour, throw them into boiling water, and half an hour will boil them. They are best boiled with a good piece of beef.

*Potatoe Pudding.*

**BOIL** half a pound of potatoes till they are soft, then peel them, mash them with the back of a spoon, and rub them through a sieve to have them fine and smooth. Then take half a pound of fresh butter melted, half a pound of fine sugar, and beat them well together till they are quite smooth. Beat up six eggs, whites as well as yolks, and stir them in with a glass of sack or brandy. Pour it into your cloth, tie it up, and about half an hour will do it. When you take it out, melt some butter, put into it a glass of wine sweetened with sugar, and pour it over your pudding.

*Black Puddings.*

**BEFORE** you kill a hog get a peck of groats, boil them half an hour in water, then drain them, and put them in a clean tub, or large pan. Then kill your hog, save two quarts of the blood, and keep stirring it till it is quite cold; then mix it with your groats, and stir them well together. Season with a large spoonful of salt, a quarter of an ounce of cloves, mace, and nutmeg together, an equal quantity of each; dry it, beat it well, and mix in. Take a little winter-savory, sweet-marioram, and thyme, penny-royal strip-



ped of the stalks and chopped very fine ; just enough to season them, and to give them a flavour, but no more. The next day take the leaf of the hog, and cut it into dice, scrape and wash the guts very clean, then tie one end, and begin to fill them ; mix in the fat as you fill them, but be sure to put in a good deal of fat, fill the skins three parts full, tie the other end, and make your pudding what length you please ; prick them with a pin, and put them in a kettle of boiling water. Boil them very slowly for an hour, then take them out, and lay them on clean straw.

## SECT. II.

## BAKED PUDDINGS.

*Vermicelli Pudding.*

**TAKE** four ounces of vermicelli and boil it in a pint of new milk till it is soft, with a stick or two of cinnamon. Then put in half a pint of thick cream, a quarter of a pound of butter, the like quantity of sugar, and the yolks of four eggs beaten fine. Bake it without paste in an earthen dish.

*Sweetmeat Pudding.*

**COVER** your dish with a thin puff-paste, and then take candied orange or lemon-peel, and citron, of each an ounce. Slice them thin, and lay them all over the bottom of the dish. Then beat up eight yolks of eggs, and two whites, and put to them half a pound of sugar, and half a pound of melted butter. Mix the whole well together ; put it on the sweetmeats, and send it to a moderate heated oven. About an hour will do it.

*Orange Pudding.*

**BOIL** the rind of a Seville orange very soft, then beat it in a marble mortar with the juice, and put to it two Naples biscuits grated very fine, a quarter of a pound of sugar, half a pound of butter, and the yolks



of six eggs. Mix them well together, lay a good puff-paste round the edge of your dish, and bake it half an hour in a gentle oven. Or you may make it thus :

Take the yolks of sixteen eggs, beat them well with half a pint of melted butter, grate in the rinds of two fine Seville oranges, beat in half a pound of fine sugar, two spoonfuls of orange flower-water, two of rose-water, a gill of sack, half a pint of cream, two Naples biscuits, or the crumb of a half-penny loaf soaked in cream, and mix all well together. Make a thin puff-paste, and lay it all round the rim, and over the dish. Then pour in the pudding, and send it to the oven.

### *Lemon Pudding.*

**TAKE** three lemons, cut the rinds off very thin, and boil them in three quarts of water till they are tender. Then pound them very fine in a mortar, and have ready a quarter of a pound of Naples biscuits boiled up in a quart of milk or cream. Mix them and the lemon rind with it, and beat up twelve yolks and six whites of eggs very fine. Melt a quarter of a pound of fresh butter, and put in half a pound of sugar, and a little orange flower water. Mix all well together, put it over the fire, keep it stirring till it is thick, and then squeeze in the juice of half a lemon. Put puff-paste round your dish, then pour in your pudding, cut some candied sweetmeats and strew over it, and bake it three quarters of an hour. Or you may make it in this manner :

Blanch and beat eight ounces of Jordan almonds with orange flower water, and add to them half a pound of cold butter, the yolks of ten eggs, the juice of a large lemon, and half the rind grated fine. Work them in a marble mortar till they look white and light, then put the puff-paste on your dish, pour in your pudding, and bake it half an hour.

### *Almond Pudding.*

**TAKE** a little more than three ounces of the crumb



of white bread sliced, or grated, and steep it in a pint and a half of cream. Then beat half a pint of blanched almonds very fine, till they are like a paste, with a little orange flower water. Beat up the yolks of eight eggs, and the whites of four. Mix all well together, put in a quarter of a pound of white sugar, and stir in about a quarter of a pound of melted butter. Put it over the fire, and keep stirring it till it is thick. Lay a sheet of puff-paste at the bottom of your dish, and pour in the ingredients. Half an hour will bake it.

### *Rice Puddings.*

**BOIL** four ounces of ground rice till it is soft, then beat up the yolks of four eggs, and put to them a pint of cream, four ounces of sugar, and a quarter of a pound of butter. Mix them well together, and either boil or bake it. Or you may make it thus:

Take a quarter of a pound of rice, put it into a saucepan, with a quart of new milk, a stick of cinnamon, and stir it often to prevent its sticking to the saucepan. When boiled till thick, put it into a pan, stir in a quarter of a pound of fresh butter, and sweeten it to your palate. Grate in half a nutmeg, and three or four spoonfuls of rose-water, and stir all well together. When it is cold, beat up eight eggs, with half the whites, mix them well in, pour the whole in a buttered dish, and send it to the oven.

If you would make a cheap boiled rice pudding, proceed thus: Take a quarter of a pound of rice, and half a pound of raisins, and tie them in a cloth; but give the rice a good deal of room to swell. Boil it two hours, and when it is enough, turn it into your dish, and pour melted butter and sugar over it, with a little nutmeg. Or you may make it thus: Tie a quarter of a pound of rice in a cloth, but give it room for swelling. Boil it an hour, then take it up, untie it, and with a spoon stir in a quarter of a pound of butter. Grate some nutmeg, and sweeten it to your taste. Then tie it up close, and boil it another



hour. Then take it up, turn it into your dish, and pour over it melted butter.

*Millet Pudding.*

WASH and pick clean half a pound of millet-seed, and put it into half a pound of sugar, a whole nutmeg grated, and three quarts of milk, and break in half a pound of fresh butter. Butter your dish, pour it in, and send it to the oven.

*Oat Pudding.*

TAKE a pound of oats with the husks off, and lay them in new milk, eight ounces of raisins of the sun, stoned, the same quantity of currants well picked and washed, a pound of suet shred fine, and six new laid eggs well beat up. Season with nutmeg, beaten ginger, and salt, and mix them all well together.

*Transparent Pudding.*

Beat up eight eggs well in a pan, and put to them half a pound of butter, and the same quantity of loaf sugar beat fine, with a little grated nutmeg. Set it on the fire, and keep stirring it till it is the thickness of buttered eggs. Then put it into a bason to cool, roll a rich puff-paste very thin, lay it round the edge of your dish, and pour in the ingredients. Put it into a moderately heated oven, and about half an hour will do it.

*French Barley Pudding.*

BEAT up the yolks of six eggs, and the whites of three, and put them into a quart of cream. Sweeten it to your palate, and put in a little orange flower water, or rose water, and a pound of melted butter. Then put in six handfuls of French barley, having first boiled it tender in milk. Then butter a dish, pour it in, and send it to the oven.

*Potatoe Pudding.*

BOIL two pounds of white potatoes till they are soft, peel and beat them in a mortar, and strain them through a sieve till they are quite fine. Then mix



in half a pound of fresh butter melted, beat up the yolks of eight eggs, and the whites of three. Add half a pound of white sugar, finely pounded, half a pint of sack, and stir them well together. Grate in half a large nutmeg, and stir in half a pint of cream. Make a puff-paste, lay it all over the dish, and round the edges; pour in the pudding, and bake it till it is of a fine light brown.

*Lady Sunderland's Pudding.*

**BEAT** up the yolks of eight eggs with the whites of three, add to them five spoonfuls of flour, with half a nutmeg, and put them into a pint of cream. Butter the insides of some small basons, fill them half full, and bake them an hour. When done, turn them out of the basons, and pour over them melted butter mixed with wine and sugar.

*Citron Pudding.*

**TAKE** a spoonful of fine flour, two ounces of sugar, a little nutmeg, and half a pint of cream. Mix them well together, with the yolks of three eggs. Put it into tea cups, and divide among them two ounces of citron cut very thin. Bake them in a pretty quick oven, and turn them out upon a china dish.

*Chesnut Pudding.*

**BOIL** a dozen and a half of chesnuts in a saucepan of water for a quarter of an hour. Then blanch and peel them, and beat them in a marble mortar, with a little orange flower or rose water and sack, till they come to a fine thin paste. Then beat up twelve eggs with half the whites, and mix them well. Grate half a nutmeg, a little salt, and mix them with three pints of cream, and half a pound of melted butter. Sweeten it to your palate, and mix all together. Put it over the fire, and keep stirring it till it is thick. Lay a puff-paste all over the dish, pour in the mixture and send it to the oven. When you cannot get cream, take three pints of milk, beat up the yolks of four eggs, and stir into the milk. Set it over the fire,



stirring it all the time till it is scalding hot, and then mix it instead of cream.

*Quince Pudding.*

**SCALD** your quinces till they are very tender, then pare them thin, and scrape off all the soft part. Strew sugar on them till they are very sweet, and put to them a little ginger, and a little cinnamon. To a pint of cream put three or four yolks of eggs and stir your quinces in it till it is of a good thickness. Butter your dish, pour it in, and bake it.—In the same manner you may treat apricots, or white pear plums.

*Cowslip Pudding.*

**CUT** and pound small the flowers of a peck of cowslips, with half a pound of Naples biscuits grated, and three pints of cream. Boil them a little, then take them off the fire, and beat up sixteen eggs, with a little cream and rose water. Sweeten to your palate. Mix it all well together, butter a dish, and pour it in. Bake it, and when it is enough, throw fine sugar over it, and serve it up.

*Cheese-curd Puddings.*

**TURN** a gallon of milk with rennet, and drain off all the curd from the whey. Put the curd into a mortar, and beat it with half a pound of fresh butter, till the butter and the curd are well mixed. Beat the yolks of six eggs, and the whites of three, and strain them to the curd. Then grate two Naples biscuits, or half a penny roll. Mix all these together, and sweeten to your palate. Butter your patty-pans, and fill them with the ingredients. Bake them in a moderately heated oven, and when they are done, turn them into a dish. Cut citron and candied orange-peel into little narrow bits, about an inch long, and blanched almonds cut in long slips. Stick them here and there on the tops of the puddings, according to your fancy. Pour melted butter, with a little sack in it, into the dish, and throw fine sugar all over them.



*Apple Pudding.*

**PARE** twelve large apples, and take out the cores. Put them into a saucepan, with four spoonfuls of water, and boil till they are soft and thick. Then beat them well, stir in a pound of loaf sugar, the juice of three lemons, and the peels of two cut thin and beat fine in a mortar, and the yolks of eight eggs. Mix all well together, and bake it in a slack oven. When done, strew over it a little fine sugar.

*Bread and Butter Pudding.*

**CUT** a penny loaf into thin slices of bread and butter as you do for tea. Butter your dish and lay slices all over it. Strew on a few currants washed and picked clean, then a row of bread and butter, then a few currants again, and so on till your bread and butter is all in.—Then take a pint of milk, beat up four eggs, a little salt, and half a nutmeg grated. Mix all together with sugar to your taste; then pour it over the bread, and bake it half an hour.

*A Grateful Pudding.*

**TO** a pound of flour add a pound of white bread grated. Take eight eggs, but only half the whites; beat them up, and mix with them a pint of new milk. Then stir in the bread and flour, a pound of raisins stoned, a pound of currants, half a pound of sugar, and a little beaten ginger. Mix all well together, pour it into your dish, and send it to the oven. If you can get cream instead of milk, it will be a material improvement.

*Carrot Pudding.*

**SCRAPE** a raw carrot very clean, and grate it. Take half a pound of the grated carrot, and a pound of grated bread; beat up eight eggs, leave out half the whites, and mix the eggs with half a pint of cream. Then stir in the bread and carrot, half a pound of fresh butter melted, half a pint of sack, three spoonfuls of orange-flower water, and a nutmeg grated.



Sweeten to your palate. Mix all well together, and if it be not thin enough, stir in a little new milk or cream. Let it be of a moderate thickness, lay a puff-paste all over the dish, and pour in the ingredients.—It will take an hour baking.

*Yorkshire Pudding.*

TAKE four large spoonfuls of flour, and beat it up well with four eggs and a little salt. Then put to them three pints of milk, and mix them well together. Butter a dripping-pan, and set it under beef, mutton, or a loin of veal. When the meat is about half roasted, put in your pudding, and let the fat drip on it. When it is brown at top, cut it into square pieces and turn it over : and when the under side is browned also, send it to table on a dish.

CHAP. XXVII.

*PIES.*

THERE are several things necessary to be particularly observed by the cook, in order that her labours and ingenuity under this head may be brought to their proper degree of perfection. One very material consideration must be, that the heat of the oven is duly proportioned to the nature of the article to be baked. Light paste requires a moderate oven ; if it is too quick, the crust cannot rise, and will therefore be burned ; and if too slow, it will be soddened, and want that delicate light brown it ought to have. Raised pies must have a quick oven, and be well closed up, or they will sink in their sides, and lose their proper shape. Tarts that are iced, should be baked in a slow oven, or the icing will become brown before the paste is properly baked.

Having made these general observations respecting the baking of pies, we shall now direct the cook how to make the different kinds of paste, as they must be



proportioned in their qualities according to the respective articles for which they are to be used.

*Puff-paste* must be made thus : Take a quarter of a peck of flour, and rub into it a pound of butter very fine. Make it up into a light paste, with cold water, just stiff enough to work it up. Then roll it out about as thick as a crown piece ; put a layer of butter all over, then sprinkle on a little flour, double it up, and roll it out again. Double and roll it, with layers of butter, three times, and it will be properly fit for use.

*Short Crust* : Put six ounces of butter to eight of flour, and work them well together ; then mix it up with as little water as possible, so as to have it a stiffish paste ; then roll it out thin for use.

*A good Paste for large Pies.* Take a peck of flour, and put to it three eggs ; then put in half a pound of suet, and a pound and a half of butter and suet, and as much of the liquor as will make it a good light crust.—Work it up well, and roll it out.

*A standing Crust for great Pies.* Take a peck of flour, and six pounds of butter boiled in a gallon of water ; skim it off into the flour, and as little of the liquor as you can. Work it up well into a paste, and then pull it into pieces till it is cold. Then make it up into what form you please.

*Paste for Tarts.* Put an ounce of loaf sugar beat and sifted, to one pound of fine flour. Make it into a stiff paste, with a gill of boiling cream, and three ounces of butter. Work it well, and roll it very thin.

*Paste for Custards.* To half a pound of flour, put six ounces of butter, the yolks of two eggs, and three spoonfuls of cream. Mix them together, and let them stand a quarter of an hour ; then work it up and down, and roll it out very thin.



## SECT. I.

## MEAT PIES.

*Beef Steak Pie.*

TAKE some rump-steaks, and beat them with a rolling-pin ; then season them with pepper and salt to your palate. Make a good crust, lay in your steaks, and then pour in as much water as will half fill the dish. Put on the crust, send it to the oven, and let it be well baked.

*Mutton Pie.*

TAKE off the skin and outside fat of a loin of mutton, cut it into steaks, and season them well with pepper and salt. Set them into your dish, and pour in as much water as will cover them. Then put on your crust, and let it be well baked.

*Veal Pie.*

CUT a breast of veal into pieces, season them with pepper and salt, and lay them in your dish. Boil six or eight eggs hard, take the yolks only, and put them into different places in the pie, then pour in as much water as will nearly fill the dish, put on the lid, and bake it well. A lamb pie must be done in the same manner.

*A rich Veal Pie.*

CUT a loin of veal into steaks, and season them with salt, pepper, nutmeg, and beaten mace. Lay the meat in your dish, with sweetbreads seasoned, and the yolks of six hard eggs, a pint of oysters, and half a pint of good gravy. Lay a good puff-paste round your dish, half an inch thick, and cover it with a lid of the same substance. Bake it an hour and a quarter in a quick oven. When it comes home, take off the lid, cut it into eight or ten pieces, and stick them round the inside of the rim of the dish. Cover the meat with slices of lemon, and send the pie hot to table.



*Lamb or Veal Pies in high Taste.*

CUT your lamb or veal into small pieces, and season with pepper, salt, cloves, mace, and nutmeg, beat fine. Make a good puff-paste crust, lay it into your dish, then put in your meat, and strew on it some stoned raisins and currants clean washed, and some sugar. Then lay on some forcemeat balls made sweet, and, if in the summer, some artichoke bottoms boiled; but, if winter, scalded grapes. Add to these some Spanish potatoes boiled, and cut into pieces, some candied citron, candied orange, lemon-peel, and three or four blades of mace. Put butter on the top, close up your pie, and bake it. Have ready against it is done the following composition: mix the yolks of three eggs with a pint of wine, and stir them well together over the fire one way, till it is thick. Then take it off, put in sugar enough to sweeten it, and squeeze in the juice of a lemon. Raise the lid of your pie, put this hot into it, close it up again, and send it to table.

*Venison Pasty.*

TAKE a neck and breast of venison, bone them, and season them well with pepper and salt, put them into a deep pan, with the best part of a neck of mutton sliced and laid over them; pour in a glass of red wine, put a coarse paste over it, and bake it two hours in an oven; then lay the venison in a dish, pour the gravy over it, and put one pound of butter over it; make a good puff-paste, and lay it near half an inch thick round the edge of the dish; roll out the lid, which must be a little thicker than the paste on the edge of the dish, and lay it on; then roll out another lid pretty thin, and cut in flowers, leaves, or whatever form you please, and lay it on the lid. If you do not want it, it will keep in the pot that it was baked in eight or ten days; but let the crust be kept on, that the air may not get to it. A breast and shoulder of venison is the most proper for a pasty.



*Olive Pie.*

CUT some thin slices from a fillet of veal, rub them over with yolks of eggs, and strew on them a few crumbs of bread ; shred a little lemon-peel very fine, and put it on them, with a little grated nutmeg, pepper, and salt ; roll them up very tight, and lay them in a pewter dish ; pour over them half a pint of good gravy, put half a pound of butter over it, make a light paste, and lay it round the dish. Roll the lid half an inch thick, and lay it on.

*Calf's Head Pie.*

BOIL the head till it is tender, and then carefully take off the flesh as whole as you can. Then take out the eyes, and slice the tongue. Make a good puff-paste crust, cover the dish, and lay in your meat. Throw the tongue over it, and lay the eyes, cut in two, at each corner. Season it with a little pepper and salt, pour in half a pint of the liquor it was boiled in, lay on it a thin top crust, and bake it an hour in a quick oven. In the mean time boil the bones of the head in two quarts of liquor ; with two or three blades of mace, half a quarter of an ounce of whole pepper, a large onion, and a bundle of sweet herbs. Let it boil till it is reduced to about a pint, then strain it off, and add two spoonfuls of catchup, three of red wine, a small piece of butter rolled in flour, and half an ounce of truffles and morels. Season it to your palate, and boil it. Roll half the brains with some sage, then beat them up, and add to them twelve leaves of sage chopped very fine. Then stir all together, and give it a boil. Take the other part of the brains, and beat them with some of the sage chopped fine, a little lemon-peel minced, and half a small nutmeg grated. Beat up with an egg, and fry it in little cakes of fine light brown. Boil six eggs hard, of which take only the yolks, and when your pie comes home, take off the lid, lay the eggs and cakes over it, and pour in all the sauce. Send it hot to table without the lid.



*Calf's Feet Pie.*

**BOIL** your calf's feet in three quarts of water, with three or four blades of mace, and let them boil gently till it is reduced to about a pint and a half. Then take out the feet, strain the liquor and make a good crust. Cover your dish, then take the flesh from the bones, and put half into it. Strew over it half a pound of currants, clean washed and picked, and half a pound of raisins stoned. Then lay on the rest of your meats, skim the liquor they were boiled in, sweeten it to your taste, and put in half a pint of white wine. Then pour all into the dish, put on your dish, and bake it an hour and a half.

*Sweetbread Pie.*

**LAY** a puff-paste half an inch thick at the bottom of a deep dish, and put a forcemeat round the sides. Cut some sweetbreads in pieces, three or four, according to the size the pie is intended to be made; lay them in first, then some artichoke bottoms, cut into four pieces each, then some cock's-combs, a few truffles and morels, some asparagus tops, and fresh mushrooms, yolks of eggs boiled hard, and force-meat balls; season with pepper and salt. Almost fill the pie with water, cover it, and bake it two hours. When it comes from the oven, pour in some rich veal gravy, thickened with a very little cream and flour.

*Cheshire Pork Pie.*

**TAKE** the skin of a loin of pork, and cut it into steaks. Season them with pepper, salt, and nutmeg, and make a good crust. Put into your dish a layer of pork, then a layer of pippins, pared and cored, and sugar sufficient to sweeten it. Then place another layer of pork, and put in half a pint of white wine. Lay some butter on the top, close your pie, and send it to the oven. If your pie is large, you must put in a pint of white wine.

*Devonshire Squab Pie.*

**COVER** your dish with a good crust, and put at



the bottom of it a layer of sliced pippins, and then a layer of mutton steaks, cut from the loin, well seasoned with pepper and salt. Then put another layer of pippins, peel some onions; slice them thin, and put a layer of them over the pippins. Then put a layer of mutton, and then pippins and onions. Pour in a pint of water, close up your pie, and send it to the oven.

## SECT. II.

### PIES MADE OF POULTRY, &c.

#### *A plain Goose Pie.*

**QUARTER** your goose, season it well with pepper and salt, and lay it in a raised crust. Cut half a pound of butter into pieces, and put it in different places on the top; then lay on the lid, and send it to an oven moderately heated.

Another method of making a goose pie, with material improvements, is thus: Take a goose and a fowl, bone and season them well; put forcemeat into the fowl, and then put the fowl into the goose. Lay these in a raised crust, and then fill the corners with a little forcemeat. Put half a pound of butter on the top cut into pieces, cover it, send it to the oven, and let it be well baked—This pie may be eaten either hot or cold, and makes a pretty side-dish for supper.

#### *Giblet Pie.*

**CLEAN** two pair of giblets well, and put all but the livers into a saucepan, with two quarts of water, twenty corns of whole pepper, three blades of mace, a bundle of sweet herbs, and a large onion. Cover them close, and let them stew very gently till they are tender. Have a good crust ready, cover your dish, lay at the bottom a fine rump steak seasoned with pepper and salt, put in your giblets, with the livers, and strain the liquor they were stewed in; then season it



with salt, and pour it into your pie. Put on the lid, and bake it an hour and a half.

*Duck Pie.*

**SCALD** two ducks and make them very clean; then cut off the feet, the pinions, necks, and heads; take out the gizzards, livers, and hearts, pick all clean, and scald them. Pick out the fat of the inside, lay a good puff-paste crust all over the dish, season the ducks, both inside and out, with pepper and salt and lay them in the dish with the giblets at each and properly seasoned. Put in as much water as will nearly fill the pie, lay on the crust, and let it be well baked.

*Pigeon Pie.*

**PICK** and clean your pigeons very nicely, and then season them with pepper and salt. Put a large piece of fresh butter, with pepper and salt, into each of their bellies. Then cover your dish with a puff-paste crust, lay in your pigeons, and put between them the necks, gizzards, livers, pinions, and heart, with the yolk of a hard egg, and a beef steak in the middle. Put as much water as will nearly fill the dish, lay on the top crust, and bake it well.

*Chicken Pie.*

**SEASON** your chickens with pepper, salt, and mace. Put a piece of butter into each of them, and lay them in the dish with their breasts upwards. Lay a thin slice of bacon over them, which will give them an agreeable flavour. Then put in a pint of strong gravy, and make a good puff-paste. Put on the lid, and bake it in a moderately heated oven.

*Another Method of making a Chicken Pie.*

**COVER** the bottom of the dish with a puff-paste, and upon that, round the side, lay a thin layer of forcemeat. Cut two small chickens into pieces, season them high with pepper and salt; put some of the pieces into the dish, then a sweetbread or two, cut into pieces, and well seasoned, a few truffles and morels,



some artichoke bottoms cut each into four pieces, yolks of eggs boiled hard, chopped a little, and strewed over the top ; put in a little water, and cover the pie. When it comes from the oven, pour in a rich gravy, thickened with a little flour and butter. To make the pie still richer, you may add fresh mushrooms, asparagus tops, and cock's-combs.

*Partridge Pie.*

**TAKE** two brace of partridges, and truss them in the same manner as you do a fowl for boiling. Put some shalots into a marble mortar, with some parsley cut small, the livers of the partridges, and twice the quantity of bacon. Beat these well together, and season them with pepper, salt, and a blade or two of mace. When these are all pounded to a paste, add to them some fresh mushrooms. Raise the crust for the pie, and cover the bottom of it with the seasoning ; then lay in the partridges, but no stuffing in them ; put the remainder of the seasoning about the sides, and between the partridges. Mix together some pepper and salt, a little mace, some shalots shred fine, fresh mushrooms, and a little bacon, beat fine in a mortar. Strew this over the partridges, and lay on some thin slices of bacon. Then put on the lid, and send it to the oven, and two hours will bake it. When it is done, remove the lid, take out the slices of bacon, and scum off the fat. Put in a pint of rich veal gravy, squeeze in the juice of an orange, and send it hot to table.

*Hare Pie.*

**CUT** your hare into pieces, and season it well with pepper, salt, nutmeg and mace ; then put it into a jug with half a pound of butter, close it up, set it in a copper of boiling water, and make a rich forcemeat with a quarter of a pound of scraped bacon, two onions, a glass of red wine, the crumb of a penny loaf, a little winter savoury, the liver cut small, and a little nutmeg. Season it high with pepper and salt ; mix it well up with the yolks of three eggs, raise the



pie, and lay the forcemeat in the bottom of the dish. Then put in the hare, with the gravy that came out of it; lay on the lid, and send it to the oven. An hour and a half will bake it.

*Rabbit Pie.*

CUT a couple of young rabbits into quarters; then take a quarter of a pound of bacon, and bruise it to pieces in a marble mortar, with the livers, some pepper, salt, a little mace, some parsley cut small, some chives, and a few leaves of sweet basil. When these are all beaten fine, make the paste, and cover the bottom of the pie with the seasoning. Then put in the rabbits, pound some more bacon in a mortar, and with it some fresh butter. Cover the rabbits with this, and lay over it some thin slices of bacon: put on the lid and send it to the oven. It will take two hours baking. When it is done, remove the lid, take out the bacon, and scum off the fat. If there is not gravy enough in the pie, pour in some rich mutton or veal gravy boiling hot.

*Another Method of making a Rabbit Pie, and which is particularly done in the County of Salop.*

CUT two rabbits into pieces, with two pounds of fat pork cut small, and season both with pepper and salt to your taste. Then make a good puff-paste crust, cover your dish with it, and lay in your rabbits. Mix the pork with them; but take the livers of the rabbits, parboil them, and beat them in a mortar, with the same quantity of fat bacon, a little sweet-herbs, and some oysters. Season with pepper, salt and nutmeg, mix it up with the yolk of an egg, and make it into little balls. Scatter them about your pie, with some artichoke bottoms cut into dices, and some cock's-combs, if you have them. Grate a small nutmeg over the meat, then pour in half a pint of red wine, and half a pint of water. Close your pie, and bake it an hour and a half in a quick but not too fierce an oven.



*Fine Patties.*

TAKE any quantity of either turkey, house-lamb, or chicken, and slice it with an equal quantity of the fat of lamb, loin of veal, or the inside of a sirloin of beef, and a little parsley, thyme, and lemon-peel shred. Put all into a marble mortar, pound it very fine, and season it with salt and white pepper. Make a fine puff-paste, roll it out into thin square sheets, and put the meat in the middle. Cover the patties, close them all round, cut the paste even, wash them over with the yolk of an egg, and bake them twenty minutes in a quick oven. Have ready a little white gravy, seasoned with pepper, salt, and a little shalot, thickened up with cream or butter. When the patties come out of the oven, make a hole in the top, and pour in some gravy; but take care not to put in too much, lest it should run out at the sides, and spoil the appearance.

## SECT. III.

## FRUIT PIES, &amp;c.

*Apple Pie.*

MAKE a good puff-paste crust, and put it round the edge of your dish. Pare and quarter your apples, and take out the cores. Then lay a thick row of apples, and put in half the sugar you intend to use for your pie. Mince a little lemon peel fine, spread it over the sugar and apples, and squeeze in a little juice of lemon; then scatter a few cloves over it, and lay on the rest of your apples and sugar, with another small squeeze of the juice of a lemon. Boil the parings of the apples and cores in some water, with a blade of mace, till the flavour is extracted; strain it, put in a little sugar, and boil it till it is reduced to a small quantity: then pour it into your pie, put on your crust, and send it to the oven. You may add



to the apples a little quince or marmalade, which will greatly enrich the flavour. When the pie comes from the oven, beat up the yolks of two eggs, with half a pint of cream, and a little nutmeg and sugar. Put it over a slow fire, and keep stirring it till it is near boiling ; then take off the lid of your pie, and pour it in. Cut the crust into small three corner pieces, and stick them about the pie.—A pear pie must be done in the same manner, only the quince or marmalade must be omitted.

#### *Apple Tart.*

SCALD eight or ten large codlins, let them stand till they are cold, and then take off the skins. Beat the pulp as fine as possible with a spoon : then mix the yolks of six eggs, and the whites of four. Beat all together very fine, put in some grated nutmeg, and sweeten it to your taste. Melt some good fresh butter, and beat it till it is the consistence of fine thick cream. Then make a puff-paste, and cover a tin patty-pan with it ; pour in the ingredients, but do not cover it with the paste. When you have baked it a quarter of an hour, slip it out of the patty-pan on a dish, and strew over it some sugar finely beaten and sifted,

#### *Cherry Pie.*

HAVING made a good crust, lay a little of it round the sides of your dish, strew sugar at the bottom, then lay in your fruit, and some sugar at top. Put on your lid, and bake it in a slack oven. If you mix some currants with the cherries, it will be a considerable addition.—A plum or gooseberry pie, may be made in the same manner.

#### *Mince Pies.*

SHRED three pounds of suet very fine, and chop it as small as possible ; take two pounds of raisins stoned and chopped very fine, the same quantity of currants, nicely picked, washed, rubbed, and dried at the fire. Pare half a hundred fine pippins, core



them, and chop them small; take half a pound of fine sugar, and pound it fine, a quarter of an ounce of mace, a quarter of an ounce of cloves, and two large nutmegs, all beat fine; put them all into a large pan, and mix them well together with half a pint of brandy, and half a pint of sack, put it down close in a stone pot, and it will keep good three or four months. When you make your pies, take a little dish, somewhat larger than a soup-plate, lay a very thin crust all over; lay a thin layer of meat, and then a layer of citron, cut very thin, then a layer of mince-meat, and a layer of orange peel cut thin; over that a little meat, squeeze half the juice of a fine Seville orange or lemon, lay on your crust, and bake it nicely. These pies eat very fine cold. If you make them in little patties, mix your meat and sweetmeats accordingly. If you choose meat in your pies, parboil a neat's tongue, peel it, and chop the meat as fine as possible, and mix with the rest; or two pounds of the inside of a sirloin of beef boiled. But when you use meat, the quantity of fruit must be doubled.

*Another Method of making Mince Pies.*

**TAKE** a neat's tongue, and boil it two hours, then skin it, and chop it exceeding small. Chop very small three pounds of beefsuet, three pounds of good baking apples, four pounds of currants clean washed, picked, and well dried before the fire, a pound of jar raisins stoned and chopped small, and a pound of powder sugar. Mix them all together, with half an ounce of mace, as much nutmeg, a quarter of an ounce of cloves, a quarter of an ounce of cinnamon, and a pint of French brandy. Make a rich puff-paste, and as you fill up the pie, put in a little candied citron and orange, cut in little pieces. What mince-meat you have to spare, put close down in a pot, and cover it up, but never put any citron or orange to it till you use it.

*Orange and Lemon Tarts.*

**TAKE** six large oranges or lemons, rub them well



with salt, and put them into water, with a handful of salt in it, for two days. Then change them every day with fresh water, without salt for a fortnight. Boil them till they are tender, and then cut them into half-quarters corner-ways as thin as possible. Take six pippins pared, cored, and quartered, and put them into a pint of water. Let them boil till they break, then put the liquor to your oranges or lemons, half the pulp of the pippins well broken, and a pound of sugar. Boil these together a quarter of an hour, then put it into a pot; and squeeze into it either the juice of an orange or lemon, according to which of the tarts you intend to make. Two spoonfuls will be sufficient to give a proper flavour to your tart. Put fine puff-paste, and very thin, into your patty-pans, which must be small and shallow. Before you put your tarts into the oven, take a feather and brush, and rub them over with melted butter, and sift some double refined sugar over them, which will form a pretty icing, and make them have a pleasing effect upon the eye.

#### *Tart de Moi.*

PUT round your dish a puff-paste, and then a layer of biscuit; then a layer of butter and marrow, another of all sorts of sweetmeats, or as many as you have, and thus proceed till your dish is full. Then boil a quart of cream, thicken it with eggs, and put in a spoonful of orange flower-water. Sweeten it with sugar to your taste, and pour it over the whole. Half an hour will bake it.

#### *Artichoke Pie.*

BOIL twelve artichokes, break off the leaves and chokes, and take the bottoms clear from the stalks. Make a good puff-paste crust, and lay a quarter of a pound of fresh butter all over the bottom of your pie. Then lay a row of artichokes, strew a little pepper, salt, and beaten mace over them, then another row, strew the rest of your spice over them, and put in a quarter of a pound more butter cut into little bits. Take



half an ounce of truffles and morels, and boil them in a quarter of a pint of water. Pour the water into the pie, cut the truffles and morels very small, and throw them all over the pie. Pour in a gill of white wine, cover your pie, and bake it. When the crust is done, the pie will be enough.

*Vermicelli Pie.*

SEASON your pigeons with a little pepper and salt, stuff them with a piece of butter, a few crumbs of bread, and a little parsley cut small : butter a deep earthen dish well, and then cover the bottom of it with two ounces of vermicelli. Make a puff-paste, roll it pretty thick, and lay it on the dish, then lay in the pigeons, the breasts downwards, put a thick lid on the pie, bake it in a moderate oven. When it is enough, take a dish proper for it to be sent to table in, and turn the pie in it. The vermicelli will then be on the top, and have a pleasing effect.

SECT. IV.

FISH PIES.

*Eel Pie.*

WHEN you have skinned, gutted, and washed your eels very clean, cut them into pieces about an inch and a half long. Season them with pepper, salt, and a little dried sage rubbed small. Put them into your dish, with as much water as will just cover them. Make a good puff-paste, lay on the lid, and send your pie to the oven, which must be quick, but not so as to burn the crust.

*Turbot Pie.*

FIRST parboil your turbot, and then season it with a little pepper, salt, cloves, nutmeg, and sweet-herbs cut fine. When you have made your paste, lay the turbot in your dish, with some yolks of eggs, and a



whole onion, which must be taken out when the pie is baked.—Lay a good deal of fresh butter on the top, put on the lid, and send it to the oven.

*Soal Pie.*

**COVER** your dish with a good crust; then boil two pounds of eels till they are tender, pick the flesh from the bones, and put the bones into the liquor in which the eels were boiled, with a blade of mace and a little salt. Boil them till there is only a quarter of a pint of liquor left, and then strain it. Cut the flesh off the eels very fine, and mix with it a little lemon-peel chopped small, salt, pepper, and nutmeg, a few crumbs of bread grated, some parsley cut fine, an anchovy, and a quarter of a pound of butter. Lay this in the bottom of your dish. Cut the flesh from a pair of large soals and take off the fins, lay it on the seasoning, then pour in the liquor the eels were boiled in, close up your pie, and send it to table.

*Flounder Pie.*

**GUT** your flounders, wash them clean, and then dry them well in a cloth. Give them a gentle boil, and then cut the flesh clean from the bones, lay a good crust over the dish, put a little fresh butter at the bottom, and on that the fish. Season with pepper and salt to your taste. Boil the bones in the water the fish was boiled in, with a small piece of horse-radish, a little parsley, a bit of lemon peel, and a crust of bread. Boil it till there is just enough liquor for the pie, then strain it, and pour it over the fish. Put on the lid, and send it to a moderately heated oven.

*Carp Pie.*

**SCRAPE** off the scales, and then gut and wash a large carp clean. Take an eel, and boil it till it is almost tender; pick off all the meat, and mince it fine with an equal quantity of crumbs of bread, a few sweet herbs, lemon-peel cut fine, a little pepper, salt, and grated nutmeg; an anchovy, half a pint of oysters parboiled and chopped fine, and the yolks of three



hard eggs cut small. Roll it up with a quarter of a pound of butter, and fill the belly of the carp. Make a good crust, cover the dish, and lay in your fish. Save the liquor you boiled your eels in, put into it the eel bones, and boil them with a little mace, whole pepper, an onion, some sweet herbs, and an anchovy. Boil it till reduced to about half a pint, and then strain it, and add to it about a quarter of a pint of white wine, and a piece of butter about the size of a hen's egg mixed in a very little flour. Boil it up, and pour it into your pie. Put on the lid, and bake it an hour in a quick oven.

*Tench Pie.*

PUT a layer of butter at the bottom of your dish, and grate in some nutmeg, with pepper, salt, and mace.—Then lay in your tench, cover them with some butter, and pour in some red wine with a little water. Then put on the lid, and when it comes from the oven, pour in melted butter mixed with some good rich gravy.

*Trout Pie.*

TAKE a brace of trout, and lard them with eels; raise the crust, and put a layer of fresh butter at the bottom. Then make a forcemeat of trout, mushrooms, truffles, morels, chives and fresh butter. Season them with salt, pepper, and spice; mix these up with the yolks of two eggs; stuff the trout with it, lay them in the dish, cover them with butter, put on the lid, and send it to the oven. Have some good fish gravy ready, and when the pie is done, raise the crust, and pour it in.

*Salmon Pie.*

WHEN you have made a good crust, take a piece of fresh salmon, well cleansed, and season it with salt, mace, and nutmeg. Put a piece of butter at the bottom of your dish, and then lay in the salmon. Melt butter in proportion to the size of your pie, and then take a lobster, boil it, pick out all the flesh, chop



it small, bruise the body, and mix it well with the butter. Pour it over your salmon, put on the lid, and let it be well baked.

*Herring Pie.*

HAVING scaled, gutted, and washed your herrings clean, cut off their heads, fins, and tails. Make a good crust, cover your dish, and season your herrings with beaten mace, pepper, and salt. Put a little butter in the bottom of your dish, and then the herrings. Over these put some apples and onions sliced very thin. Put some butter on the top, then pour in a little water, lay on the lid, send it to the oven, and let it be well baked.

*Lobster Pie.*

BOIL two or three lobsters, take the meat out of the tails and cut it into different pieces. Then take out all the spawn, and the meat of the claws; beat it well in a mortar, and season it with pepper, salt, two spoonfuls of vinegar, and a little anchovy liquor. Melt half a pound of fresh butter, and stir all together, with the crumbs of a halfpenny roll rubbed through a fine cullender, and the yolks of ten eggs. Put a fine puff-paste over your dish, lay in the tails first and the rest of the meat on them. Put on the lid, and bake it in a slow oven.

CHAP. XXVIII.

PANCAKES AND FRITTERS.

THE principal things to be observed, of a general nature, in dressing these articles is, that your pan be thoroughly clean, that you fry them in nice sweet lard, or fresh butter, of a light brown colour, and that the grease is thoroughly drained from them before you carry them to table.

*Pancakes.*

BEAT six or eight eggs well together, leaving out



half the whites, and stir them into a quart of milk. Mix your flour first with a little of the milk, and then add the rest by degrees. Put in two spoonfuls of beaten ginger, a glass of brandy, and a little salt, and stir all well together. Put a piece of butter into your stew-pan, and then pour in a ladleful of batter, which will make a pancake, moving the pan round, that the batter may spread all over it.—Shake the pan, and when you think one side is enough, turn it, and when both sides are done, lay it in a dish before the fire ; and in like manner do the rest. Before you take them out of the pan, raise it a little, that they may drain, and be quite clear of grease. When you send them to table, strew a little sugar over them.

*Cream Pancakes.*

MIX the yolks of two eggs with half a pint of cream, two ounces of sugar, and a little beaten cinnamon, mace, and nutmeg. Rub your pan with lard, and fry them as thin as possible. Grate over them some fine sugar.

*Rice Pancakes.*

TAKE three spoonfuls of flour of rice, and a quart of cream. Set it on a slow fire, and keep stirring it till it is as thick as pap. Pour into it half a pound of butter, and a nutmeg grated. Then pour it into an earthen pan, and when it is cold, stir in three or four spoonfuls of flour, a little salt, some sugar, and nine eggs well beaten. Mix all well together, and fry them nicely. When cream is not to be had, you must use new milk, but in that case you must add a spoonful more of the flour of rice.

*Pink-coloured Pancakes.*

BOIL a large beet-root till it is tender, and then beat it fine in a marble mortar. Add the yolks of four eggs, two spoonfuls of flour, and three spoonfuls of cream. Sweeten it to your taste, grate in half a nutmeg, and add a glass of brandy. Mix them all well



together, and fry your pancakes in butter. Garnish them with green sweet-breads, preserved apricots, or green sprigs of myrtle.—This makes a pretty corner dish either for dinner or supper.

*Clary Pancakes.*

**TAKE** three eggs, three spoonfuls of fine flour, and a little salt. Beat them well together, and mix them with a pint of milk. Put lard into your pan, and when it is hot, pour in your batter as thin as possible, then lay in some clary leaves washed and dried, and pour a little more batter thin over them. Fry them a nice brown, and serve them up hot.

*Plain Fritters.*

**GRATE** the crumb of a penny loaf, and put it into a pint of milk; mix it very smooth, and, when cold, add the yolks of five eggs, three ounces of sifted sugar, and some grated nutmeg. Fry them in hog's lard, and when done, pour melted butter, wine, and sugar, into the dish.

*Custard Fritters.*

**BEAT** up the yolks of eight eggs, with one spoonful of flour, half a nutmeg, a little salt, and a glass of brandy, add a pint of cream, sweeten it, and bake it in a small dish. When cold, cut it into quarters, and dip them in batter made of half a pint of cream, a quarter of a pint of milk, four eggs, a little flour, and a little ginger grated. Fry them in good lard or dripping, and when done, strew over them some grated sugar.

*Apple Fritters.*

**TAKE** some of the largest apples you can get, pare and core them, and then cut them into round slices. Take half a pint of ale and two eggs, and beat in as much flour as will make it rather thicker than a common pudding, with nutmeg and sugar to your taste. Let it stand three or four minutes to rise. Dip your slices of apple into the butter, fry them



crisp, and serve them up with sugar grated over them, and wine sauce in a boat.

*Water Fritters.*

TAKE five or six spoonfuls of flour, a little salt, a quart of water, eight eggs well beat up, a glass of brandy, and mix them all together. The longer they are made before dressed, the better. Just before you do them, melt half a pound of butter, and batter it well in. Fry them in hog's lard.

*White Fritters.*

TAKE two ounces of rice, wash it clean in water, and dry it before the fire. Then beat it very fine in a mortar, and sift it through a lawn sieve. Put it into a saucepan, just wet it with milk, and when it is thoroughly moistened add to it another pint of milk. Set the whole over a stove, or very slow fire, and take care to keep it always moving. Put in a little ginger, and some candied lemon-peel grated. Keep it over the fire, till it is come almost to the thickness of a fine paste. When it is quite cold spread it out with a rolling-pin, and cut it into little pieces, taking care they do not stick to each other. Flour your hands, roll up your fritters handsomely, and fry them. When done, strew on them some sugar, and pour over them a little orange flower water.

*Hasty Fritters.*

PUT some butter into a stew-pan, and let it heat. Take half a pint of good ale, and stir into it by degrees a little flour. Put in a few currants, or chopped apples, beat them up quick, and drop a large spoonful at a time all over the pan. Take care they do not stick together ; turn them with an egg-slice, and when they are of a fine brown, lay them on a dish, strew some sugar over them, and serve them hot to table.

*Fritters Royal.*

PUT a quart of new milk into a saucepan, and



when it begins to boil, pour in a pint of sack, or wine. Then take it off, let it stand five or six minutes, skim off the curd, and put it into a bason. Beat it up well with six eggs, and season it with nutmeg. Then beat it with a whisk, and add flour sufficient to give it the usual thickness of batter ; put in some sugar, and fry them quick.

*Tansey Fritters.*

POUR a pint of boiling milk on the crumb of a penny-loaf, let it stand an hour, and then put as much juice of tansy to it as will give it a flavour. Add to it a little of the juice of spinach, in order to make it green. Put to it a spoonful of Ratifia water, or brandy, sweeten it to your taste, grate the rind of half a lemon, beat the yolk of four eggs, and mix them all together. Put them in a stew-pan, with a quarter of a pound of butter ; stir it over a slow fire, till it is quite thick ; take it off, and let it stand two or three hours ; then drop a spoonful at a time into a pan of boiling lard ; and when done, grate sugar over them, and serve wine-sauce in a boat. Garnish the dish with slices of orange.

*Rice Fritters.*

BOIL a quarter of a pound of rice in milk till it is pretty thick : then mix it with a pint of cream, four eggs, some sugar, cinnamon, and nutmeg, six ounces of currants washed and picked, a little salt, and as much flour as will make it a thick batter. Fry them in little cakes in boiling lard, and when done, send them up with white sugar and butter.

*Chicken Fritters.*

PUT on a stewpan with some new milk, and as much flour of rice as will be necessary to make it of a tolerable thickness. Beat three or four eggs, the yolks and whites together, and mix them well with the rice and milk. Add to them a pint of rich cream, set it over a stove, and stir it well. Put in some powder-



ed sugar, some candied lemon peel cut small, and some fresh grated lemon peel. Take all the white meat from a roasted chicken, pull it into small shreds, put it to the rest of the ingredients, and stir it all together. Then take it off, and it will be a very rich paste. Roll it out, cut it into small fritters, and fry them in boiling lard. Strew the bottom of the dish with sugar finely powdered. Put in the fritters, and shake some sugar over them.

*Bilboquet Fritters.*

**BREAK** five eggs into two handfuls of fine flour, and put milk enough to make it work well together. Then put in some salt, and work it again. When it is well made, put in a tea spoonful of powder of cinnamon, the same quantity of lemon peel grated, and half an ounce of candied citron cut very small. Put on a stewpan, rub it over with butter, and put in the paste. Set it over a very slow fire, and let it be done gently, without sticking to the bottom or sides of the pan. When it is in a manner baked, take it out, and lay it on a dish. Set on a stewpan with a large quantity of lard; when it boils, cut the paste the size of a finger, and then cut it across at each end, which will rise and be hollow, and have a very good effect. Put them into the boiling lard; but great care must be taken in frying them, as they rise so much. When they are done, sift some sugar on a warm dish, lay on the fritters, and sift some more sugar over them.

*Strawberry Fritters.*

**MAKE** a batter with flour, a spoonful of sweet oil, another of white wine, a little rasped lemon peel, and the whites of two or three eggs; make it pretty soft, just fit to drop with a spoon. Mix some large strawberries with it and drop them with a spoon into the hot fritters. When of a good colour, take them out, and drain them on a sieve. When done, strew some sugar over them, or glaze them, and serve them to table.



*Raspberry Fritters.*

**GRATE** the crumb of a French roll, or two Naples biscuits, and put to it a pint of boiling cream. When cold, add to it the yolks of four eggs well beat up. Mix all well together with some raspberry juice; drop them into a pan of boiling lard, in very small quantities. When done, stick them with blanched almonds sliced.

*Currant Fritters.*

**TAKE** half a pint of ale that is not bitter, and stir into it as much flour as will make it pretty thick, with a few currants. Beat it up quick, have the lard boiling, and put a large spoonful at a time into the pan.

*German Fritters.*

**TAKE** some well tasted crisp apples, pare, quarter, and core them; take the core quite out, and cut them into round pieces. Put into a stewpan a quarter of a pint of French brandy, and a table spoonful of fine sugar pounded, and a little cinnamon. Put the apples into this liquor, and set them over a gentle fire, stirring them often, but not to break them. Set on a stewpan with some lard. When it boils drain the apples, dip them in some fine flour, and put them into the pan. Stew some sugar over the dish, and set it on the fire; lay in the fritters, strew a little sugar over them, and glaze them over with a red-hot salamander,

*Almond Fraise.*

**STEEP** a pound of Jordan almonds blanched in a pint of cream, ten yolks of eggs, and four whites. Then take out the almonds, and pound them fine in a mortar; mix them again in the cream and eggs, and put in some sugar, and grated white bread. Stir them all together, put some fresh butter into the pan, and as soon as it is hot, pour in the batter, stirring it in the pan till it is of a good thickness. When enough, turn it into a dish, and throw sugar over it.



## CHAP. XXIX.

*TARTS AND PUFFS.*

**WE** have already given directions for making puff-paste for tarts, as also the making of Tarts as well as Pies, in the commencement of the twenty-seventh chapter. We have, therefore, here to treat only of those of a smaller and more delicate kind, concerning which the following general observations are necessary.

If you use tin patties to bake in, butter the bottoms, and then put on a very thin bit of a crust, otherwise you will not be able to take them out ; but if you bake them in glass or china, you need only use an upper crust. Put in some fine sugar at the bottom, then lay in your fruit, strew more sugar at top, cover them, and bake them in a slack oven. Currants and raspberries make an exceeding good tart, and require little baking.

Apples and pears intended for tarts must be managed thus : cut them into quarters, and take out the cores, then cut the quarters across, and put them into a saucepan, with as much water as will barely cover them, and let them simmer on a slow fire till the fruit is tender. Put a good piece of lemon peel into the water with the fruit, and then have your patties ready. Lay fine sugar at bottom, then your fruit, and a little sugar at top. Pour over each tart one tea-spoonful of lemon juice, and three of the liquor they were boiled in ; then put on your lid, and bake them in a slack oven. Apricot tarts may be made in the same manner, only that you must not put in any lemon juice.

Preserved fruit requires very little baking, and that which is very high preserved, should not be baked at all. In this case the crust should be first baked upon a tin the size of the intended tart ; cut it with a marking iron, and when cold, take it off, and lay it on the fruit.



## SECT. I.

## DIFFERENT KINDS OF TARTS.

*Raspberry Tarts.*

**ROLL** out some thin puff-paste, and lay it in a patty-pan ; then put in some raspberries, and strew over them some very fine sugar. Put on the lid, and bake it. Then cut it open, and put in half a pint of cream, the yolks of two or three eggs well beaten, and a little sugar. Give it another heat in the oven, and it will be fit for use.

*Dried Almond Tarts.*

**BLANCH** some almonds, and beat them very fine in a mortar, with a little white wine and some sugar, some grated bread, a little nutmeg, some cream, and a little juice of spinach, to give them a green colour. Bake it in a gentle oven, and when done, thicken it with candied orange, or citron.

*Green Almond Tarts.*

**GATHER** some almonds off the tree before they begin to shell, scrape off the down, and put them into a pan with some cold spring water. Then put them into a skillet, with more spring water, set it on a slow fire, and let it remain till it just simmers. Change the water twice, let them remain in the last till they begin to be tender. Then take them out and dry them well in a cloth : Make a syrup with double refined sugar, put them into it, and let them simmer a short time. Do the same the next day, put them into a stone jar, and cover them very close, for if the least air comes to them, they will turn black. The yellower they are before they are taken out of the water, the greener they will be after they are done. Put them into your crust, cover them with syrup, lay on the lid, and bake them in a moderate oven.



*Angelica Tarts.*

**PARE** and core some golden pippins, or nonpariels ; then the stalks of angelica, peel them, and cut them into small pieces ; apples and angelica of each an equal quantity. Boil the apples in just water enough to co cover them, with lemon peel and fine sugar. Do them very gently till they become a thin syrup, and then strain it off. Put it on the fire with the angelica in it, and let it boil ten minutes. Make a puff-paste, lay it at the bottom of the tin, and then a layer of apples and a layer of angelica, till it is full. Pour in some syrup, put on the lid, and send it to a very moderate oven.

*Rhubarb Tarts.*

**TAKE** the stalks of rhubarb that grows in a garden, peel them, and cut them into small pieces. Then do it in every respect the same as a goosebery tart.

*Spinach Tarts.*

**SCALD** some spinach in boiling water, and then drain it quite dry. Chop it and stew it in some butter and cream, with very little salt, some sugar, some bits of citron, and a very little orange flower water. Put it into very fine puff-paste, and let it be baked in a moderate oven.

*Petit Patties.*

**MAKE** a short crust, and roll it thick, take a piece of veal, and an equal quantity of bacon and beef suet. Shred them all very fine, season them with pepper and salt, and a little sweet-herbs. Put them into a stew-pan, and keep turning about, with a few mushrooms chopped small, for eight or ten minutes. Then fill your patties, and cover them with crust. Colour them with the yoke of an egg, and bake them.—These make a very pretty garnish, and give a handsome appearance to a large dish.

*Orange Tarts.*

**GRATE** a little of the outside rind of a Seville



orange; squeeze the juice of it into a dish, throw the peels into water, and change it often for four days. Then set a saucepan of water on the fire, and when it boils put in the oranges; but mind to change the water twice to take out the bitterness. When they are tender, wipe them well, and beat them in a mortar till they are fine. Then take their weight in double-refined loaf sugar, boil it into a syrup, and scum it very clean. Put in the pulp, and boil all together till it is clear. Let it stand till cold, then put it into the tarts, and squeeze in the juice. Bake them in a quick oven.

#### *Chocolate Tarts.*

RASP a quarter of a pound of chocolate, and a stick of cinnamon, and add to them some fresh lemon peel grated, a little salt, and some sugar. Then take two spoonfuls of fine flower, and the yolks of six eggs, well beaten and mixed with some milk. Put all these into a stewpan, and let them be a little time over the fire. Then take it off, put in a little lemon peel cut small, and let stand till it is cold. Beat up enough of the whites of eggs to cover it, and put it into puff-paste. When it is baked sift some sugar over it, and glaze it with a salamander.

### SECT. II.

#### PUFFS, &c.

##### *Sugar Puffs.*

BEAT up the whites of ten eggs till they rise to a high froth, then put them into a marble mortar, with as much double-refined sugar, as will make it thick. Then rub it well round the mortar, put in a few caraway seeds, and take a sheet of wafers, and lay it on as broad as a sixpence, and as high as you can. Put them into a moderately heated oven for



about a quarter of an hour, and they will have a very white and delicate appearance.

*Lemon Puffs.*

TAKE a pound of double-refined sugar, bruise it, and sift it through a fine sieve. Put it into a bowl, with the juice of two lemons, and mix them together. Then beat the white of an egg to a very high froth, put it into your bowl, beat it half an hour, and then put in three eggs, with two rinds of lemons grated. Mix it well up, and throw sugar on your papers, drop on the puffs in small drops, and bake them in a moderately heated oven.

*Almond Puffs.*

TAKE two ounces of sweet almonds, blanch them, and beat them very fine with orange-flower water. Beat up the whites of three eggs to a very high froth, and then strew in a little sifted sugar. Mix your almonds with the sugar and eggs, and then add more sugar till it is as thick as paste. Lay it in cakes, and bake them in a slack oven on paper.

*Chocolate Puffs.*

BEAT and sift half a pound of double-refined sugar, scrape into it an ounce of chocolate very fine, and mix them together. Beat up the white of an egg to a very high froth, and strew into it your sugar and chocolate. Keep beating it till it is as thick as paste; then sugar your paper, drop them on about the size of a sixpence, and bake them in a very slow oven.

*Curd Puffs.*

PUT a little rennet into two quarts of milk, and when it is broken, put it into a coarse cloth to drain. Then rub the curd through a hair sieve, and put to it four ounces of butter, ten ounces of bread, half a nutmeg, a lemon-peel grated, and a spoonful of wine. Sweeten with sugar to your taste, rub your cups with butter, and put them into the oven for about half an hour.



*Wafers.*

**TAKE** a spoonful of orange-flower water, two spoonfuls of flour, two of sugar, and the same of cream. Beat them well together for half an hour; then make your wafer tongs hot, and pour a little of your batter in to cover your irons. Bake them on a stove-fire, and as they are baking, roll them round a stick like a spigot. When they are cold they will be very crisp, and are proper to be eat either with jellies or tea.

**CHAP. XXX.****CHEESECAKES AND CUSTARDS.****SECT. I.****CHEESECAKES.**

**THE** shorter time any cheesecakes are made, before put into the oven, the better; but more particularly almond, or lemon cheesecakes, as standing long will make them grow oily, and give them a disagreeable appearance. Particular attention must likewise be paid to the heat of the oven, which must be moderate; for if it is too hot, they will be scorched, and consequently their beauty spoiled; and, if too slack, they will look black and heavy.

*Common Cheesecakes.*

**PUT** a spoonful of rennet into a quart of new milk, and set it near the fire. When the milk is blood-warm, and broken, drain the curd through a coarse sieve. Now and then break the curd gently with your fingers, and rub into it a quarter of a pound of butter, the same quantity of sugar, a nutmeg, and two Naples biscuits grated; the yolks of four eggs, and the white of one, with an ounce of almonds well



beaten, with two spoonfuls of rose-water, and the same of sack. Then clean and wash six ounces of currants, and put them into the curd. Mix all well together, fill your patty pans, and send them to a moderate oven.

*Fine Cheesecakes.*

PUT a pint of cream into a saucepan over the fire, and when it is warm, add to it five quarts of milk, immediately taken from the cow. Then put to it some rennet, give it a stir about, and when it is turned, put the curd into a linen cloth or bag. Let it drain well away from the whey, but do not squeeze it too much.—Then put it into a mortar, and pound it as fine as butter. Put to it half a pound of sweet-almonds blached, and half a pound of macaroons, both beat exceeding fine, but if you have no macaroons, Naples biscuits will do.—Then add the yolks of nine eggs well beaten up, a grated nutmeg, two perfumed plumbs dissolved in rose or orange flower water, and half a pound of fine sugar. Mix all well together, then melt a pound and a quarter of butter, and stir it well in. Then make a puff paste in this manner: Take a pound of fine flour, wet it with cold water, roll it out, and put into it by degrees a pound of fresh butter, and shake a little flour on each coat as you roll it. Then proceed to finish your business as before directed, and send them to the oven. If you dislike perfumed plumbs, you may omit them, and, for variety, when you make them of macaroons, put in as much tincture of saffron, as will give them a high colour, but no currants. These may be called saffron cheesecakes.

*Bread Cheesecakes.*

SLICE a penny loaf as thin as possible, then pour on it a pint of boiling cream, and let it stand two hours.—Then take out eight eggs, half a pound of butter, and a nutmeg grated. Beat them well together, and mix them into the cream and bread, with half a pound of currants well washed and dried, and



a spoonful of white wine or brandy. Bake them in patty pans, or raised crust.

*Rice Cheesecakes.*

**BOIL** four ounces of rice till it is tender, and then put it into a sieve to drain. Mix with it four eggs well beaten up, half a pound of butter, half a pint of cream, six ounces of sugar, a grated nutmeg, and a glass of brandy or ratafia water. Beat them all well together, then put them into raised crusts, and bake them in a moderate oven.

*Almond Cheesecakes.*

**TAKE** four ounces of sweet almonds, blanch them, and put them into cold water: then beat them in a marble mortar, or wooden bowl, with some rose-water.—Put to it four ounces of sugar, and the yolks of four eggs beat fine. Work it in the mortar, or bowl, till it becomes white and frothy, and then make a rich puff-paste as follows: Take half a pound of flour, a quarter of a pound of butter, rub a little of the butter into the flour, mix it stiff with a little cold water, and then roll your paste straight out. Strew on a little flour, and lay over it in bits, one third of your butter, throw a little more flour over the butter, and do the like three different times. Then put the paste into your tins, fill them, grate sugar over them, and bake them in a gentle oven.

*Or you may make Almond Cheesecakes thus:*

**TAKE** four ounces of almonds, blanch them and beat them with a little orange flower water; add the yolks of eight eggs, the rind of a lemon grated, half a pound of melted butter, and sugar to your taste; lay thin puff paste at the bottom of your tins, and little slips across. Add about half a dozen of bitter almonds.

*Lemon Cheesecakes.*

**BOIL** the peelings of two large lemons till they are tender; then pound them well in a mortar, with



a quarter of a pound of loaf sugar, the yolks of six eggs, half a pound of fresh butter, and lay puff-paste in your patty-pans, fill them half full and bake them.

Orange cheesecakes must be done the same way ; but you must boil the peel in two or three waters to deprive it of its bitter taste.

#### *Citron Cheesecakes.*

**BEAT** the yolks of four eggs and mix them with a quart of boiled cream. When it is cold, set it on the fire, and let it boil till it curds. Blanch some almonds, beat them with orange flower water, and put them into cream, with a few Naples biscuits, and green citron shred fine. Sweeten it to your taste, and bake them in cups.

#### SECT. II.

#### C U S T A R D S.

**IN** making of custards, the greatest care must be taken that your pan be well tinned ; and always remember to put a spoonful of water into it, to prevent your ingredients sticking to them.

#### *Plain Custards.*

**PUT** a quart of good cream over a slow fire, with a little cinnamon, and four ounces of sugar. When it has boiled, take it off the fire, beat the yolks of eight eggs, and put to them a spoonful of orange flower water to prevent the cream from cracking. Stir them in by degrees as your cream cools, put the pan over a very slow fire, stir it carefully one way till it is almost boiling, and then pour it into cups.

*Or you may make them in this manner :*

**TAKE** a quart of new milk, sweeten to your taste, beat up the yolks of eight eggs and the whites of four. Stir them into the milk, and bake it



in china basons. Or put them into a deep china dish, and pour boiling water round them, till the water is better than half way up their sides ; but take care the water does not boil too fast, lest it should get into your cups, and spoil your custards.

*Baked Custards.*

**BOIL** a pint of cream with some mace, and cinnamon, and when it is cold, take four yolks and two whites of eggs, a little rose and orange flower water and sack, and nutmeg and sugar to your palate. Mix them well together, and bake it in cups.

*Rice Custards.*

**PUT** a blade of mace and a quartered nutmeg into a quart of cream ; boil it, then strain it, and add to it some whole rice boiled, and a little brandy. Sweeten it to your palate, stir it over the fire till it thickens, and serve it up in cups, or a dish. It may be used either hot or cold.

*Almond Custards.*

**TAKE** a quarter of a pound of almonds, blanch and beat them very fine, and then put them into a pint of cream, with two spoonfuls of rose water. Sweeten it to your palates, beat up the yolks of four eggs very fine, and put it in. Stir all together one way over the fire till it is thick, and then pour it into cups.

*Lemon Custards.*

**TAKE** half a pound of double-refined sugar, the juice of two lemons, the rind of one pared very thin, the inner-rind of one boiled tender and rubbed through a sieve, and a pint of white wine. Let them boil for some time, then take out the peel and a little of the liquor, and set it to cool. Pour the rest into the dish you intend for it, beat four yolks and two whites of eggs, and mix them with your cool liquor. Strain them into your dish, stir them well up together, and set them on a slow fire in boiling water. When it is enough, grate the rind of a lemon on the top, and



brown it over with a hot salamander. This may be eaten either hot or cold.

### *Orange Custards.*

**BOIL** very tender the rind of half a Seville orange, and then beat it in a mortar till it is very fine. Put to it a spoonful of the best brandy, the juice of a Seville orange, four ounces of loaf sugar, and the yolks of four eggs. Beat them all well together for ten minutes, and then pour in by degrees a pint of boiling cream. Keep beating them till they are cold, then put them into custard cups, and set them in a dish of hot water. Let them stand till they are set, then take them out, and stick preserved orange on the top. These, like the former, may be served up either hot or cold.

### *Beest Custard.*

**SET** a pint of beest over the fire, with a little cinnamon, and three bay-leaves, and let it be boiling hot. Then take it off, and have ready mixed a spoonful of flour, and the same of thick cream. Pour the hot beest upon it by degrees, mix it well together, and sweeten it to your taste. You may bake it either in crusts or cups.

## CHAP. XXXI.

### *CAKES, BISCUITS, &c.*

**ONE** very material matter to be attended to in making these articles is, that all your ingredients are ready at the time you are going to make them, and that you do not leave them till your business is done; but be particularly observant with respect to the eggs when beaten up, which if left at any time, must be again beaten, and by that means your cake will not be so light as it otherwise would and ought to be. If you use butter to your cakes, be careful in



beating it to a fine cream before you mix the sugar with it. Cakes made with rice, seeds, or plums, are best baked with wooden garths, as thereby the heat will penetrate into the middle, which will not be the case if baked in pots or tines. The heat of the oven must be proportioned to the size of the cake.

*A good Common Cake.*

**TAKE** six ounces of ground rice, and the same quantity of flour, the yolks and whites of nine eggs, half a pound of lump sugar, pounded and sifted, and half an ounce of caraway-seeds. Mix these well together, and bake it an hour in a quick oven.

*A rich Seed Cake.*

**TAKE** a pound of flour well dried, a pound of butter, a pound of loaf sugar, beat and sifted, eight eggs, two ounces of caraway-seeds, one nutmeg grated, and its weight in cinnamon. First beat your butter to a cream, then put in your sugar; beat the whites of your eggs by themselves, and mix them with your butter and sugar, and then beat up the yolks and mix with the whites. Beat in your flour, spices, and seed, a little before you send it away. Bake it two hours in a quick oven.

*A Pound Cake.*

**BEAT** a pound of butter in an earthen pan till it is like a fine thick cream; then beat up the yolks of twelve eggs with half the whites, and mix them with the butter, with a pound of sugar, and a few caraways. Work the whole well together, either with your hand or a wooden spoon. Put it into a buttered pan, and bake it for one hour in a quick oven.

*Plum Cake.*

**TO** a pound and a half of fine flour well dried, put the same quantity of butter, three quarters of a pound of currants, washed and picked; stone and slice half a pound of raisins; take eighteen ounces of sugar beat and sifted, and fourteen eggs, leaving out half the



whites. Shred the peel of a large lemon very fine, three ounces of candied orange, the same of lemon, a tea-spoonful of beaten mace, half a nutmeg grated, a tea-cupful of brandy or white wine, and four spoonfuls of orange flower water. First work the butter with your hand to a cream, then beat your sugar well in, whisk your eggs for half an hour, then mix them with your sugar and butter, and put in your flour and spices. The whole will take an hour and a half beating. When your oven is ready, mix in lightly your brandy, fruit, and sweetmeats, then put it into your hoop, and bake it two hours and a half.

#### *Cream Cakes.*

**BEAT** the whites of nine eggs to a stiff froth, stir it gently with a spoon lest the froth should fall, and to every white of an egg grate the rinds of two lemons. Shake in gently a spoonful of double-refined sugar sifted fine, lay a wet sheet of paper on a tin, and with a spoon drop the froth in little lumps on it, at small distances from each other. Sift a good quantity of sugar over them, set them in the oven after the bread is out, and close up the mouth of it, which will occasion the froth to rise. As soon as they are coloured they will be sufficiently baked; then take them out, and put two bottoms together; lay them on a sieve, and set them to dry in a cool oven.

#### *Bride Cake.*

**TAKE** four pounds of fine flour well dried, four pounds of fresh butter, and two pounds of loaf sugar. Pound and sift fine a quarter of an ounce of mace, the same of nutmeg, and to every pound of flour put eight eggs well beat up. Wash four pounds of currants, pick them well, and dry them before the fire. Blanch a pound of sweet almonds, and cut them lengthways very thin; take a pound of citron, a pound of candied orange, the same of candied lemon, and half a pint of brandy. First work the butter to a cream with your hand, then beat in your sugar a



quarter of an hour, and work up the whites of your eggs to a very strong froth. Mix them with your sugar and butter, beat your yolks half an hour at least, and mix them with the other ingredients. Then put in your flour, mace and nutmeg, and keep beating it well till the oven is ready. Put in your brandy, and beat lightly in your currants and almonds. Tie three sheets of paper round the bottom of your hoop, to keep it from running out, and rub it well with butter. Then put in your cake and place your sweetmeats in three layers, with some cake between every layer. As soon as it is risen and coloured, cover it with paper, and send it to a moderate oven. Three hours will bake it.

#### *Rice Cakes.*

**BEAT** the yolks of fifteen eggs for near half an hour with a whisk; then put to them ten ounces of loaf sugar sifted fine, and mix them well together. Then put in half a pound of ground rice, a little orange water or brandy, and the rinds of two lemons grated. Then put in the whites of seven eggs well beaten, and stir the whole together for a quarter of an hour. Put them in a hoop, and set it in a quick oven for half an hour, and it will be properly done.

#### *Gingerbread Cakes.*

**TAKE** three pounds of flour, a pound of sugar, the same quantity of butter rolled in very fine, two ounces of beaten ginger, and a large nutmeg grated. Then take a pound of treacle, a quarter of a pint of cream, and make them warm together. Work up the bread stiff, roll it out, and make it up into thin cakes. Cut them up with a tea cup or small glass, or roll them round like nuts, and bake them in a slack oven on tin plates.

#### *Bath Cakes.*

**TAKE** a pound of butter, and rub it into an equal weight of flour, with a spoonful of good barm. Warm some cream, and make it into a light paste. Set it to



the fire to rise, and when you make them up, take four ounces of caraway comfits, work part of them in, and strew the rest on the top. Make them in round cakes, about the size of a French roll. Bake them on sheet tins, and they will eat well hot either at breakfast or tea in the afternoon.

*Shrewsbury Cakes.*

BEAT half a pound of butter to a fine cream, and put in the same weight of flour, one egg, six ounces of beaten and sifted loaf sugar, and half an ounce of caraway seeds. Mix them with a paste, roll them thin, and cut them round with a small glass, or little tins; prick them, lay them on sheets of tin, and bake them in a slow oven.

*Saffron Cakes.*

TAKE a quartern of fine flour, a pound and a half of butter, three ounces of caraway seeds, six eggs well beaten, a quarter of an ounce of cloves and mace finely beaten together, a little cinnamon pounded, a pound of sugar, a little rose-water and saffron, a pint and a half of yeast, and a quart of milk. Mix all together lightly in the following manner: first boil your milk and butter, then skim off the butter, and mix it with your flour, and a little of the milk. Stir the yeast into the rest, and strain it. Mix it with the flour, put in your seeds and spice, rose-water, tincture of saffron, sugar, and eggs. Beat all well up, and bake it in a hoop or pan well buttered. Send it to a quick oven, and an hour and a half will do it.

*Prussian Cakes.*

TAKE half a pound of dried flour, a pound of beaten and sifted sugar, the yolks and whites of seven eggs beaten separately, the juice of a lemon, the peels of two finely grated, and half a pound of almonds beat fine with rose water. When you have beat the whites of the eggs to a froth, put in the yolks, and every thing else, except the flour, and beat them well together. Shake in the flour just before you set it in



the oven, and be particularly careful to heat the whites and yolks separately, otherwise your cakes will be heavy and very unpleasant.

*Queen Cakes.*

TAKE a pound of sugar, and beat and sift it ; a pound of well dried flour, a pound of butter, eight eggs, and half a pound of currants washed and picked ; grate a nutmeg, and the same quantity of mace and cinnamon. Work your butter to cream, and put in your sugar ; beat the whites of your eggs near half an hour, and mix them with your sugar and butter. Then beat your yolks near half an hour, and put them to your butter. Beat the whole well together, and when it is ready for the oven, put in your flour, spices, and currants. Sift a little sugar over them, and bake them in tins.

*Almond Cakes.*

TAKE two ounces of bitter, and one pound of sweet almonds, blanched and beat, with a little rose or orange flower water, and the white of one egg ; half a pound of sifted loaf sugar, eight yolks and three whites of eggs, the juice of half a lemon and the rind grated. Mix the whole well together, and either bake it in one large pan, or several small ones.

*Little Plum Cakes.*

TAKE half a pound of sugar finely powdered, two pounds of flour well dried, four yolks and two whites of eggs, half a pound of butter washed with rose water, six spoonfuls of cream warmed, and a pound and a half of currants unwashed, but picked and rubbed very clean in a cloth. Mix all well together, then make them up into cakes, bake them in a hot oven, and let them stand half an hour till they are coloured on both sides. Then take down the oven lid, and let them stand to soak. You must rub the butter well into the flour, then the eggs and cream, and then the currants.



*Ratafia Cake.*

**FIRST** blanch, and then beat half a pound of sweet almonds, and the same quantity of bitter almonds, in fine orange, rose, or ratafia water, to keep the almonds from oiling. Take a pound of fine sugar pounded and sifted, and mix it with your almonds. Have ready the whites of four eggs well beaten, and mix them lightly with the almonds and sugar. Put it into a preserving-pan and set it over a moderate fire. Keep stirring it one way until it is pretty hot, and when a little cool, form it into small rolls, and cut it into thin cakes. Dip your hands into flour, and shake them on them; give each a light tap with your finger, and put them on sugar papers. Sift a little sugar on them before you put them into the oven, which must be quite slack.

*Apricot Cakes.*

**TAKE** a pound of ripe apricots, scald and peel them, and, as soon as you find the skin will come off, take out the stones. Beat the fruit in a mortar to a pulp; then boil half a pound of double-refined sugar, with a spoonful of water, skim it well, and put it to the pulp of your apricots. Let it simmer a quarter of an hour over a slow fire, and keep stirring it all the time. Then pour it into shallow flint glasses, turn them out upon glass plates, put them into a stove, and turn them once a day till they are dry.

*Orange Cakes.*

**QUARTER** what quantity you please of Seville oranges that have very good rinds, and boil them in two or three waters until they are tender, and the bitterness gone off. Skim them, and then lay them on a clean napkin to dry. Take all the skins and seeds out of the pulp, with a knife, shred the peels fine, put them to the pulp, weigh them, and put rather more than their weight of fine sugar into a pan, with just as much water as will dissolve it. Boil it till it becomes a perfect sugar, and then, by degrees, put in your orange



peels and pulp. Stir them well before you set them on the fire ; boil it very gently till it looks clear and thick, and then put them into flat-bottomed glasses. Set them in a stove, and keep them in a constant and moderate heat ; and when they are candied on the top, turn them out upon glasses.

#### *Lemon Cakes.*

**TAKE** the whites of ten eggs, put to them three spoonfuls of rose or orange flower water, and beat them an hour with a whisk. Then put in a pound of beaten and sifted sugar, and grate into it the rind of a lemon. When it is well mixed put in the juice of half a lemon, and the yolks of ten eggs beat smooth. Just before you put it into the oven, stir in three quarters of a pound of butter ; butter your pan, put it into a moderate oven, an hour will bake it.

#### *Currant Cakes.*

**DRY** well before a fire a pound and a half of fine flour, take a pound of butter, half a pound of fine loaf sugar well beaten and sifted, four yolks of eggs, four spoonfuls of rose water, the same of sack, a little mace, and a nutmeg grated. Beat the eggs well, and put them to the rose water and sack. Then put to it the sugar and butter. Work them all together, and then strew in the currants and flour, having taken care to have them ready warmed for mixing. You may make six or eight cakes of them ; but mind to bake them of a fine brown, and pretty crisp.

#### *Whigs.*

**PUT** half a pint of warm milk to three quarters of a pound of fine flour, and mix in it two spoonfuls of light barm. Cover it up, and set it before the fire an hour, in order to make it rise. Work into the paste four ounces of sugar, and the same quantity of butter. Make it into cakes or whigs, with as little flour as possible, and a few seeds, and bake them in a quick oven.



*Common Biscuits.*

**BEAT** eight eggs well up together, and mix with them a pound of sifted sugar with the rind of a lemon grated. Whisk it about till it looks light, and then put in a pound of flour, with a little rose-water. Sugar them over, and bake them in tins, or on papers.

*Sponge Biscuits.*

**BEAT** the yolks of twelve eggs for half an hour; then put in a pound and a half of sugar beat and sifted, and whisk it till you see it rise in bubbles. Then beat the whites to a strong froth, and whisk them well with your sugar and yolks. Work in fourteen ounces of flour, with the rinds of two lemons grated. Bake them in tin moulds buttered, and in a quick oven. They will take about half an hour baking; but before you put them into the oven, remember to sift pounded sugar over them.

*Spanish Biscuits.*

**TAKE** the yolks of eight eggs, beat them half an hour, and then put to them eight spoonfuls of sifted sugar. Then beat the whites to a strong froth, and work them well with the yolks and sugar. Put in four spoonfuls of flour, and a little lemon peel cut fine. Mix all well together, and bake them on paper.

*Drop Biscuits.*

**BEAT** up the whites of six eggs, and the yolks of ten, with a spoonful of rose-water, and then put in ten ounces of beaten and sifted loaf sugar. Whisk them well for half an hour, and then add an ounce of caraway-seeds crushed a little, and six ounces of fine flour. Mix the whole well together, drop them on papers, and bake them in a moderately heated oven.

*Lemon Biscuits.*

**TAKE** the yolks of ten eggs and the whites of five, and beat them well together, with four spoonfuls of orange flower water, till they froth up. Then put in a pound of loaf sugar sifted, beat in one way for half



an hour or more, put in half a pound of flour, with the raspings of two lemons, and the pulp of a small one. Butter your tin, and bake it in a quick oven; but do not stop up the mouth at first, for fear it should scorch. Dust it with sugar before you put it into the oven.

### *Macaroons.*

**BLANCH** and beat fine a pound of sweet almonds, and put to them a pound of sugar and a little rose-water, to keep them from oiling. Then beat the whites of seven eggs to a froth, put them in, and work the whole well together. Drop them on wafer paper, grate sugar over them, and put them into the oven.

### *Green Caps.*

**HAVING** gathered as many codlings as you want, just before they are ripe, green them in the same manner as for preserving. Then rub them over with a little oiled butter, grate double-refined sugar over them, and set them in the oven till they look bright, and sparkle like frost. Then take them out, and put them into a china dish. Make a very fine custard, and pour it round them. Stick single flowers in every apple, and serve them up.

### *Black Caps.*

**TAKE** out the cores, and cut into halves twelve large apples. Place them on a tin patty-pan as close as they can lie, with the flat side downwards. Squeeze a lemon into two spoonfuls of orange-flower water, and pour it over them. Shred some lemon-peel fine, and throw over them, and grate fine sugar over all. Set them in a quick oven, and half an hour will do them. When you send them to table, strew fine sugar all over the dish.

### *Snow Balls.*

**PARE** and take out the cores of five large baking apples, and fill the holes with orange or quince mar-



malade. Then make some good hot paste, roll your apples in it, and make your crust of an equal thickness. Put them into a tin dripping pan, bake them in a moderate oven, and when you take them out, make icing for them, directions for which you will find at the close of the second section in the 8th chapter. Let your icing be about a quarter of an inch thick, and set them at a good distance from the fire till they are hardened; but take care you do not let them brown. Put one in the middle of a dish, and the others round it.

## CHAP. XXXII.

### THE ART OF CARVING.

**N**OTHING can be more disagreeable to a person who is placed at the head of a table, and whose business it is to pay the necessary honours to guests invited, than to be defective in not being properly able to carve the different articles provided. From the want of knowledge in this particular, it must naturally become no less painful to the person who undertakes the task, than uncomfortable to those who are waiting for the compliment of being served. Abilities and dexterity in this art are striking qualifications in the eyes of every company, and are material instruments of forming the necessary and polite graces of the table.

The instructions here laid down by words, are materially enlivened by the representations of the respective articles described, so that the young and inexperienced may, by proper attention to the description, and reference to the plates, soon make themselves proficient in this useful and polite art.

We shall commence the subject with describing the method of carving

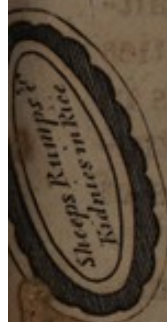
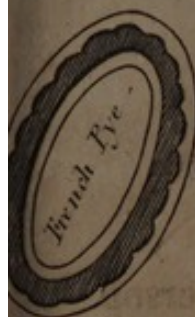
*A Roast Fowl.*—See Plate II.

**IN** this plate the fowl is placed in the centre, and



1<sup>st</sup> Course

Fish & Remove



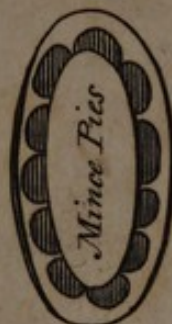
Remove Haunch of Venison







2<sup>d</sup> Course.





is represented as lying on its side, with one of the legs wings and neck-bone taken off. Whether the fowl is roasted or boiled, it must be cut up in the same manner. A roasted fowl is sent to table neatly in the same manner as a pheasant, excepting that the pheasant has the head tucked under one of the wings, whereas the fowl has the head cut off before it is dressed. In a boiled fowl (which is represented in the same plate) the legs are bent upwards, and tucked into the belly; but, previous to its being sent to table, the skewers are withdrawn. The most convenient method of cutting up a fowl is to lay it on your plate, and as you separate the joints in the fowl, to cut them into the dish.

The legs, wings and neck-bone might be served up separately, if you please. The next thing is to cut off the neck-bone. This is done by putting in the knife, and passing it under the long broad part of the bone in the line of the rib, and break it off the end of the shorter part of the bone, which adheres to the breast-bone. All the parts being thus separated from the carcass, divide the breast from the back by cutting through the tender ribs on each side, from the neck joint to the vent or tail. Then let the whole upwards on your plate, fix your fork under the body and drawing the edge of your knife in the line of the joint, cut it down, lift up the tail of the fowl, and divide it into the line &c. In the next place, divide the back of the back upwards in your plate, and cut it from you, and cut off the side-bone, for as they are generally called, by taking it off through the wing-bone, the tail-bone, &c. &c. the fowl will be completely cut up.

#### Boiled Fowl, as in Plate II.

We have before observed that a boiled fowl is cut up in the same manner as one roasted. In the representation of this the fowl is completely cut up, and the



is represented as lying on its side, with one of the legs, wings and neck-bone, taken off. Whether the fowl is roasted or boiled, it must be cut up in the same manner. A roasted fowl is sent to table nearly in the same manner as a pheasant, excepting that the pheasant has the head tucked under one of the wings, whereas the fowl has the head cut off before it is dressed. In a boiled fowl (which is represented in the same plate) the legs are bent inwards, and tucked into the belly; but, previous to its being sent to table, the skewers are withdrawn. The most convenient method of cutting up a fowl is, to lay it on your plate, and, as you separate the joints, in the lines, *a, b, d*, put them into the dish.

The legs, wings, and merry-thought being removed, the next thing is to cut off the neck bones. This is done by putting in the knife at *g*, and passing it under the long broad part of the bone in the line *g b*, then lifting it up, and breaking off the end of the shorter part of the bone, which cleaves to the breast-bone. All the parts being thus separated from the carcase, divide the breast from the back, by cutting through the tender ribs on each side, from the neck quite down to the vent or tail. Then lay the back upwards on your plate, fix your fork under the rump, and laying the edge of your knife in the line, *b, e, c*, and pressing it down, lift up the tail of the lower part of the back, and it will readily divide with the help of your knife in the line *b, e, c*. In the next place, lay the lower part of the back upwards in your plate, with the rump from you, and cut off the side-bones (or sidesmen, as they are generally called) by forcing the knife through the rump-bone, in the line *e f*, when your fowl will be completely cut up.

*Boiled Fowl.*—See Plate II.

We have before observed, that a boiled fowl is cut up in the same manner as one roasted. In the representation of this the fowl is complete, whereas in the



part of the other it is in part dissected. Those parts which are generally considered as the most prime are the wings, breast, and merry-thought, and next to these, the neck-bones and sidesmen. The legs of boiled fowls are more tender than those that are roasted; but every part of a chicken is good and juicy. As the thigh bones of a chicken are very tender, and easily broken with the teeth, the gristles and marrow render them very delicate. In the boiled fowl the leg should be separated from the drum-stick, at the joint, which is easily done, if the knife is introduced in the hollow, and the thigh-bone turned back from the leg-bone.

*Partridge.*—See Plate II.

**THE** partridge is here represented as just taken from the spit; but before it is served up, the skewers must be withdrawn. It is cut in the same manner as a fowl. The wings must be taken off in the lines, *a, b*, and the merry-thought in the line *c, d*. The prime parts of a partridge are, the wings, breast, and merry-thought. The wing is considered as the best, and the tip of it reckoned the most delicate morsel of the whole.

*Pigeons.*—See Plate II.

**HERE** are the representations of two, the one with the back uppermost, and the other with the breast. That with the back uppermost is marked No. 1, and that with the breast, No. 2. Pigeons are sometimes cut up in the same manner as chickens. But as the lower part, with the thigh, is in general most preferred, and as, from its small size, half a one is not too much for most appetites, they are seldom carved now otherwise than by fixing the fork at the point *a*, entering the knife just before it, and dividing the pigeon into two, cutting away in the lines *a, b*, and *a, c*, No. 1. at the same time bringing the knife out at the back, in the direction *a, b*, and *a, c*, No. 2.





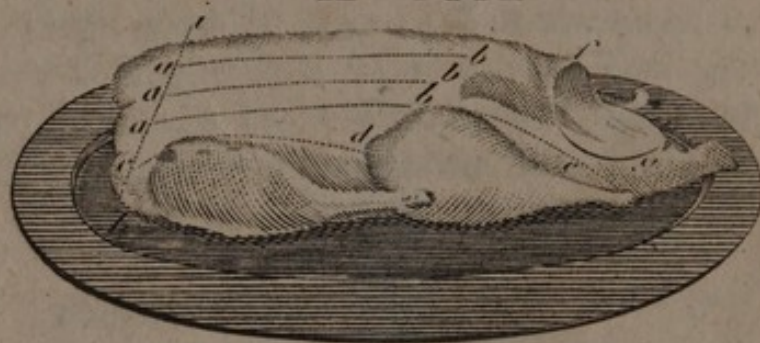


# CARVING

Plate 1

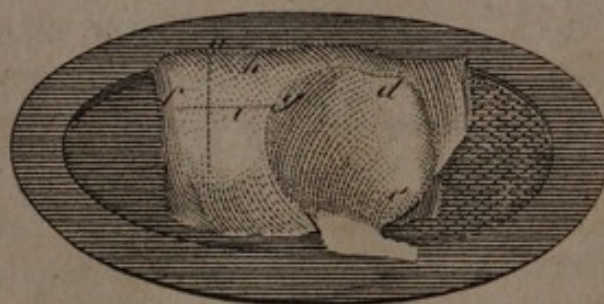


A HARE



A GOOSE

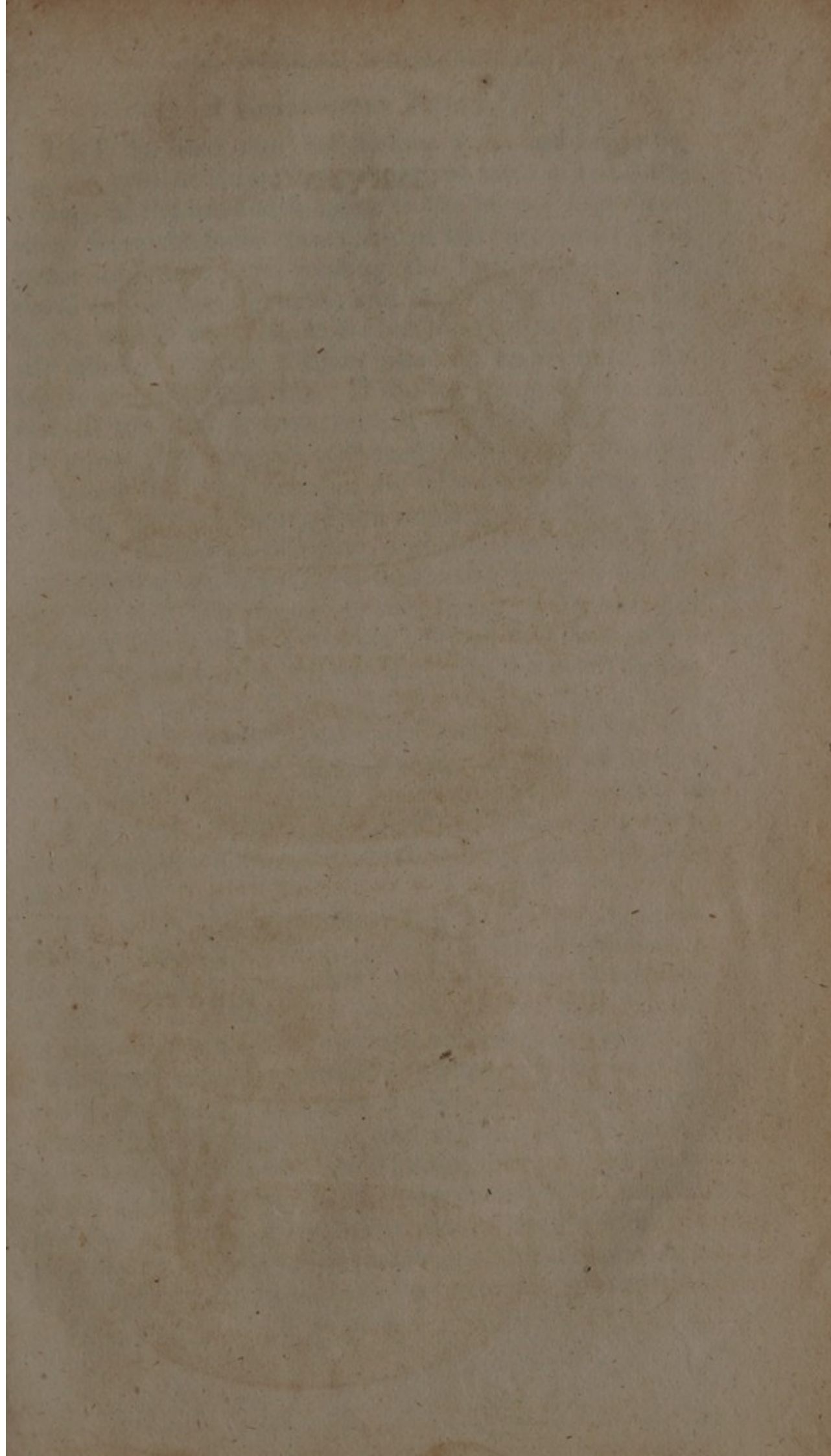
A QUARTER of LAMB



A PIG



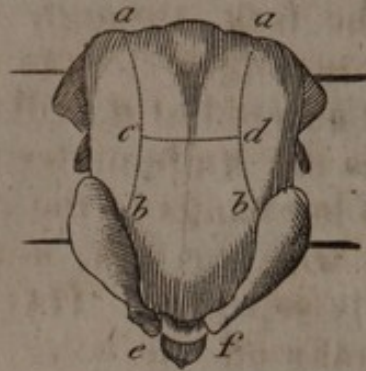






# CARVING.

Plate 2



BOILED FOWL



PARTRIDGE.



ROAST FOWL



PIDGEON



Nº 1

PIDGEON



Nº 2



*A Goose.*—See Plate I.

LET the neck-end lay before you, and begin by cutting two or three long slices, on each side of the breast, in the lines *a, b*, quite to the bone. Cut these slices from the bone, then take off the leg, turning the goose upon one side, putting the fork through the small end of the leg bone, and pressing it close to the body, which when the knife has entered at *d*, will easily raise the joint. Then pass the knife under the leg in the direction *d, e*. If the leg hangs to the carcass at the joint *e*, turn it back with the fork, and if the goose is young, it will easily separate. Having removed the leg, proceed to take off the wing, by passing the fork through the small end of the pinion, pressing it close to the body, and entering the knife at the notch *c*, and passing it under the wing in the direction, *c, d*. This is a very nice thing to hit, and can only be acquired by practice. When you have taken off the leg and wing on one side, do the same on the other. Then cut off the apron in the line *f, e, g*, having done which take off the merry-thought in the line *i, h*. All the other parts are to be taken off in the same manner as directed for the fowl. A goose is seldom quite dissected, unless the company is very large, in which case the above method must be pursued.

The parts of a goose most esteemed are the slices from the breast; the fleshy part of the wing, which may be divided from the pinion; the thigh bone (or drumstick as it is called) the pinion, and the side bones. If sage and onion are put into the body of the goose (which is by most approved of) when you have cut off the limbs, draw it out with a spoon at the place from whence the apron is taken, and mix it with the gravy, which should first be poured boiling hot into the body of the goose. Some people are particularly fond of the rump, which after being nicked with a knife, is peppered and salted, and then broiled till it is of a nice light brown; and this is distinguished by the epithet



*a devil.* The same is likewise done by the rump of a turkey.

*A Hare.*—See Plate I.

**THERE** are two ways of cutting up a hare, but the best and readiest way is, to put the point of the knife under the shoulder at *g*, and cut through all the way down the rump, on one side of the back-bone, in the line *g, h*. When you have done this, cut it in the same manner on the other side, at an equal distance from the back bone, by which means the body will be nearly divided into three. You may now cut the back through the spine or back-bone, into several small pieces, more or less, in the lines *i, k*. The back is by far the tenderest part, fullest of gravy, and esteemed the most delicate. When you help a person to a part of the back, you must give with it a spoonful of pudding, with which the belly is stuffed, below the letters *k*, and which may now be easily got at. Having separated the legs from the back-bone, they are easily cut from the belly. The flesh of the leg is next in estimation to the back; but the meat is closer, firmer, and less juicy. The shoulders must be cut off in the circular dotted line *e, f, g*. In a large hare a whole leg is too much to be given to any person at one time, it should therefore be divided. The best part of the leg is the fleshy part of the thigh at *h*, which should be cut off. Some people are fond of the head, brains, and bloody part of the neck. But before you begin to dissect the head, cut off the ears at the roots, as many people are fond of them when they are roasted crisp. The head must then be divided in this manner: put it on a clean pewter plate, so as to have it under hand, and turning the nose towards you hold it steady with your fork, so that it may not slip from under the knife. You must then put the point of the knife into the skull between the ears, and by forcing it down, as soon as it has made its way, the head may be easily divided into two, by forcing the knife, with some degree of strength, quite down through the nose to *a*.

The method of cutting up a hare as here laid down



can only be effected when the hare is young. If it is an old one, the best method is, to put your knife pretty close to the back bone, and cut off the leg ; but, as the hip-bone will be in your way, turn the back of the hare towards you, and endeavour to hit the joint between the hip and the thigh bone. When you have separated one, cut off the other ; and then cut a long narrow slice or two on each side of the back-bone, in the direction *g, h*. Then divide the back-bone into two, three, or more parts, passing your knife between the several joints of the back, all which, by a little attention and patience, may be readily effected.

*A Fore Quarter of Lamb.*—See Plate I.

This joint is always roasted, and when it comes to table, before you can help any one, you must separate the shoulder from the breast and ribs (or what is by some called the coast) by passing the knife under, in the direction *c, g, d, e*. The shoulder being then taken off, the juice of a lemon, or Seville orange, should be squeezed upon the part it was taken from, a little salt added, and the shoulder replaced. The gristly part must then be separated from the ribs in the line *f, g*, and then all the preparatory business to serving will be done. The ribs are generally most esteemed, and one, two, or more, may be easily separated from the rest in the line *a b* ; but, to those who prefer the gristly part, a piece or two may be cut off in the lines *h, i, &c.* If you should have a fore quarter of grass-lamb, that runs large, the shoulder when cut off, must be put into another dish, and carved in the same manner as a shoulder of mutton.

*A Pig.*—See Plate I.

A PIG is seldom sent whole to table, but usually cut up by the cook, who takes off the head, splits the body down the back, and garnishes the dish with the chops and ears.

Before you help any one at table, first separate the shoulders from the carcase, and then the legs according to the direction given by the dotted line, *c, d, e*,



The most delicate part of a pig is about the neck, which may be cut off in the line *f, g*. The next best parts are the ribs, which may be divided in the line *a, b*, &c. and the others are pieces cut from the legs and shoulders. Indeed, the bones of a pig are little else than gristle, so that it may be cut in any part without the least difficulty. It produces such a variety of delicate bits, that the fancies of most may be readily gratified.

*Shoulder of Mutton.—Plate III.*

THIS is a very fine joint, and by many preferred to the leg, it being very full of gravy, if properly roasted, and producing many nice bits. The figure represents it as laid in the dish with the back uppermost. When it is first cut, it should be in the hollow part of it, in the direction *a, b*, and the knife should be passed deep to the bone. The gravy will then run fast into the dish, the part will immediately open, and many fine slices will be readily cut from it. The prime part of the fat lies on the outer-edge, and is to be cut out in thin slices in the direction *e, f*. If many are at table, and the hollow part cut in the line *a, b*, is eaten, some very good and delicate slices may be cut out on each side the ridge of the blade-bone, in the direction *c, d*. The line between these two dotted lines, is that in the direction of which the edge, or ridge of the blade-bone lies, and cannot be cut across.

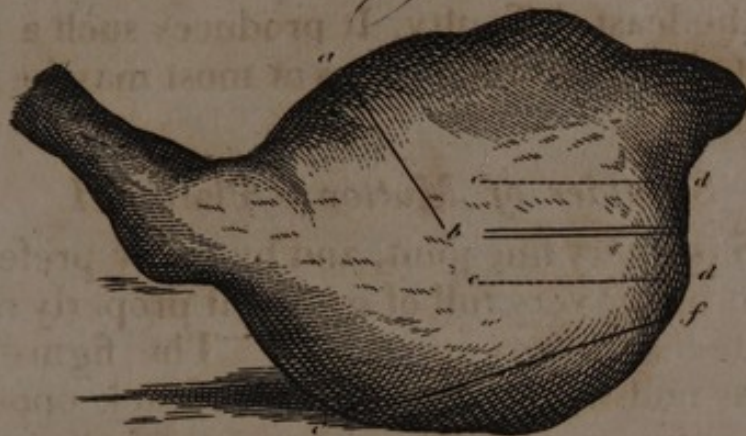
*A Saddle of Mutton.—Plate III.*

THIS is by some called a chine of mutton, and consists of the two loins together, the back-bone running down the middle to the tail. When you carve it you must cut a long slice in either of the fleshy parts, on the sides of the back-bone, in the direction *a, b*. There is seldom any great length of tail left on, but if it is sent up with the tail, many will be fond of it, and it may be easily divided into several pieces, by cutting between the joints of the tail, which are about an inch apart.



# Carving.

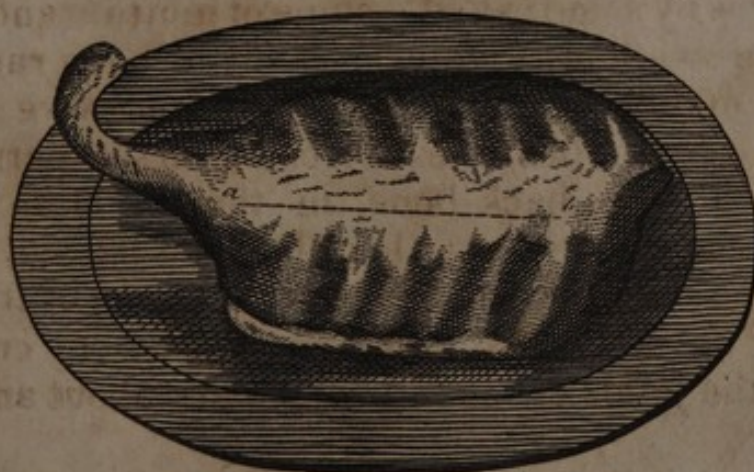
PL 3.



A SHOULDER of MUTTON.

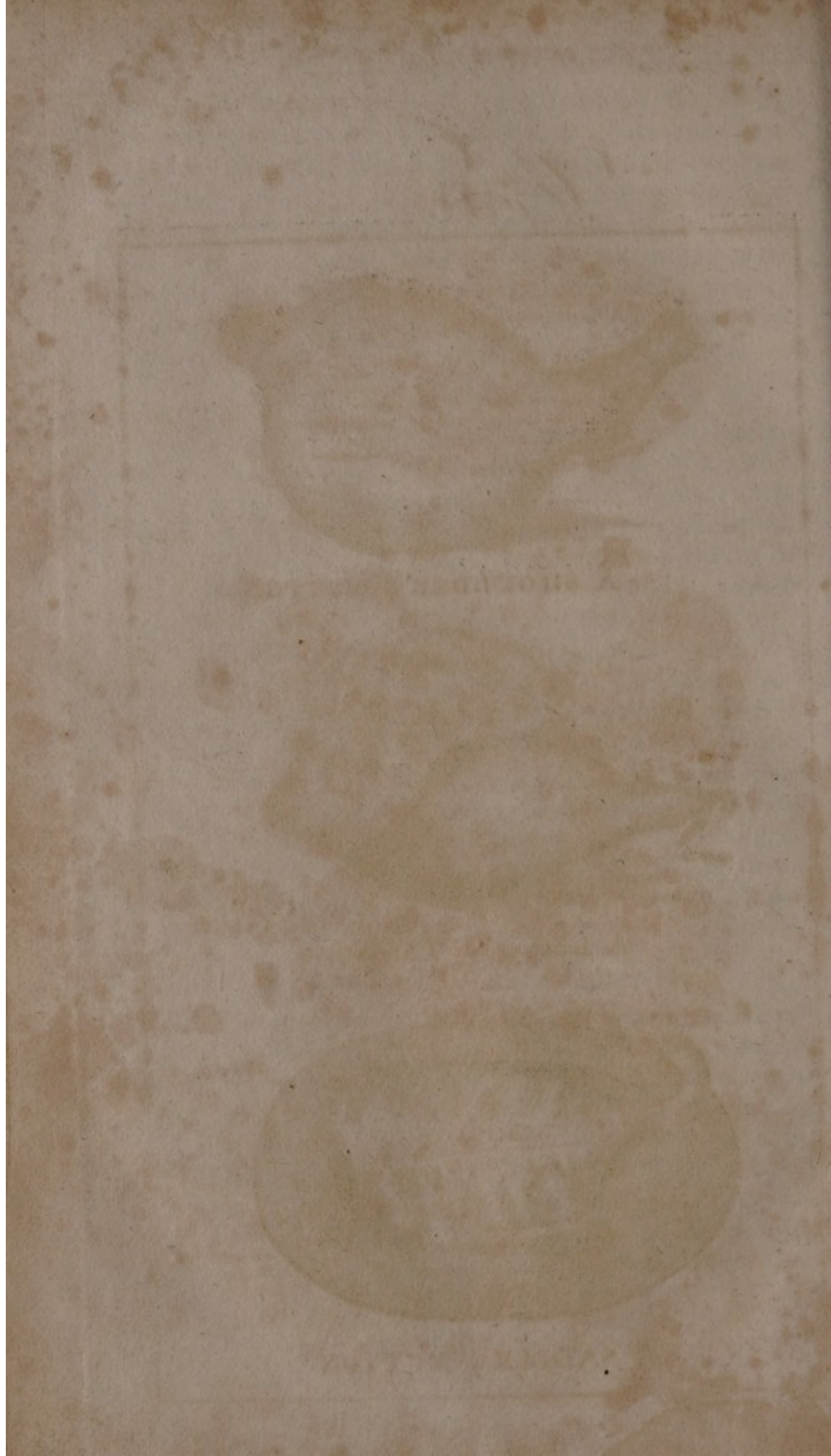


A LEG of MUTTON.

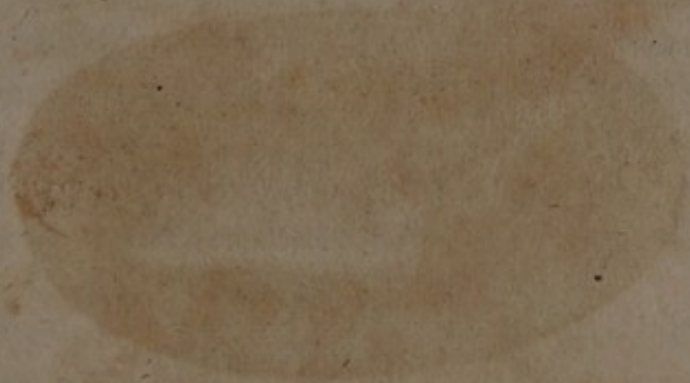


A SADDLE of MUTTON.











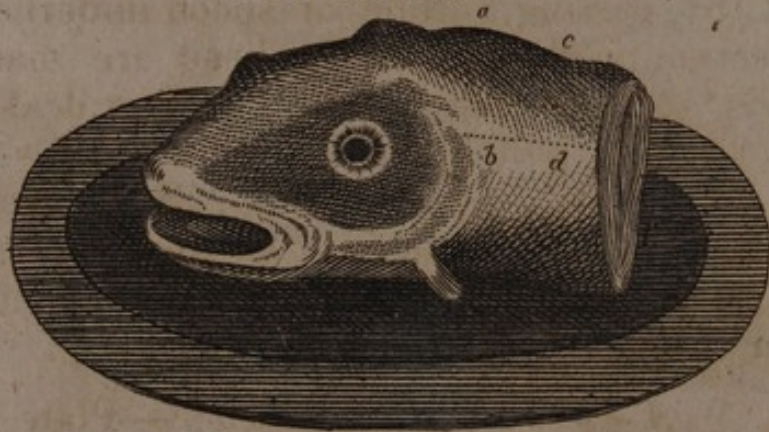
CARVING

Plat

A MACKAREL



A COD'S HEAD



A PIECE of BOILED SALMON



HALF a CALF'S HEAD





*A Cod's Head.*—Plate IV.

**FISH** in general requires very little carving, the fleshy parts being those principally esteemed. A cod's head and shoulders, when in season, and properly boiled, is a very genteel and handsome dish. When cut, it should be done with a spoon fish-trowel, and the parts about the back-bone, on the shoulders, are the most firm and best. Take off a piece quite down to the bone, in the direction *a, b, c, d*, putting in the spoon at *a, c*, and with each slice of fish give a piece of the round, which lies underneath the back-bone and lines it, the meat of which is thin and a little darker coloured than the body of the fish itself; this may be got, by passing a knife or spoon underneath, in the direction *d, f*. About the head are many delicate parts, some fine kernels, and a great deal of the jelly kind. The jelly part lies about the jaw-bones, and the firm parts within the head. Some are fond of the palate, and others the tongue, which likewise may be got, by putting a spoon into the mouth, in the direction of the line *e*.

*A Piece of boiled Salmon.*—Plate IV.

**THE** fattest and richest part of Salmon is the belly; it is therefore customary to give to those who like both a thin slice of each; the one cut out of the belly in the direction *c, d*, the other out of the back in the line *a, b*. Most people who are fond of salmon generally like the skin, so that the slices must be cut thin with the skin on.

*A Mackarel.*—Plate IV.

**SLIT** the fish all along the back in the line *a, e, b*, and take off the whole side, as far as the line *b, c*, not too near the head, as the meat above the gills is generally black and ill flavoured. The roe of a male fish is soft, but that of the female is hard, and full of small eggs.

*A Half Calf's Head.*—Plate IV.

**IN** carving this, begin by cutting the flesh quite



along the cheek-bone, in the direction *c, b*, from whence several handsome slices may be taken. In the fleshy part, at the end of the jaw-bone, lies part of the throat sweet-bread, which may be cut into, in the line *c, d*, and which is esteemed the best part in the head. Many like the eye, which is to be cut from its socket *a*, by forcing the point of the knife down to the bottom of one edge of the socket, and cutting quite round, keeping the point of the knife slanting towards the middle, so as to separate the meat from the bone. The palate is also reckoned by some very delicate : it lays on the under-side of the roof of the mouth, is a wrinkled, white, thick, skin, and may be easily separated from the bone by a knife, by raising the head with your left hand. There is also some nice tender bits on the under side, covering the under jaw, and some delicate gristly fat to be pared off about the ear, *g*. In the upper jaw is the large tooth behind, which having several cells, and being full of jelly, is called the sweet-tooth ; but its delicacy is more in the name than any thing else. When you serve any person with a slice of the head, you must enquire whether they chuse to have any of the tongue and brains, which are generally served up in a separate dish. A slice from the thick part of the tongue, near the root, is the best.

*Leg of Mutton.*—Plate III.

A LEG of wether-mutton, which is by far the best flavoured, may be readily known by the kernel, or little round lump of fat, just above the letters *a, e*. This joint, whether boiled or roasted, is carved in the same manner. The person who does this business should turn the joint towards him as it here lies, the shank to the left hand ; then holding it steady with his fork, he should cut it deep on the fleshy part, in the hollow of the thigh, quite to the bone, in the direction *a, b*. Then will he cut it right through the kernel of fat called the *pope's eye*, of which many are particularly fond. The most juicy parts of the leg are in the thick part of it, from the line *a, b*, upwards, towards *e* : but many



prefer the drier part, about the shank or knuckle, which some call the venison part from its eating so short; but this is certainly the coarsest part of the joint. The fat lies chiefly on the ridges *e, e*, and is to be cut in the direction *e, f*. In order to cut down what is by some called the cramp bone, and by others the gentleman's bone, you must take hold of the shank-bone with your left hand, and cutting down to the thigh bone at the point *d*, then passing the knife under the cramp-bone, in the direction *d, c*, it may easily be cut out.





THE  
**HOUSEKEEPER'S CALENDAR,**  
 OR

*A List of the various seasonable Articles for the different Months in the Year.*

**JANUARY.**

*Meat.*—Beef, mutton, house-lamb, veal, and pork.

*Poultry.*—Pheasant, partridge, hares, rabbits, woodcocks, snipes, turkeys, capons, pullets, fowls, chickens, tame pigeons.

*Fish.*—Carp, tench, perch, lampreys, eels, crawfish, cods, soles, flounders, plaice, turbot, thornback, skate, sturgeons, smelts, whittings, lobsters, crabs, prawns, oysters.

*Vegetables, &c.*—Cabbage, savoys, coleworts, sprouts, brocoli, purple and white, spinage, lettuces, cresses, mustard, rape, radish turnips, tarragon, sage, parsnips, carrots, turnips, potatoes, scorzonera, skirrits, cardoons, beets, parsley, sorrel, chervil, celery, endive, mint, cucumbers in hot-houses, thyme, savoury, pot-marjoram, hyssop, salsifie.

Jerusalem artichokes, asparagus, mushrooms.

*Fruit.*—Apples, pears, nuts, almonds, services, medlars, grapes.

**FEBRUARY.**

*Meat.*—Beef, house-lamb, mutton, veal, pork.

*Poultry, &c.*—Turkeys, capons, pullets, fowls, chickens, pigeons, pheasants, partridges, woodcocks, snipes, hares, tame rabbits.



*Fish.*—Cods, soles, sturgeon, flounders, plaice, turbot, thornback, skate, whittings, smelts, lobsters, crabs, oysters, prawns, tench, perch, carp, eels, lampreys, craw-fish.

*Vegetables, &c.*——Cabbage, savoys, coleworts, sprouts, brocoli, purple and white, mustard, rape, radishes, turnips, tarragon, mint, asparagus, kidney beans, carrots, parsnips, potatoes, cardoons, beets, parsley, chervil, endive, sorrel, celery, chard beets, lettuces, cresses, burnet, tansey, thyme, savory, marjoram.

Also may be had, forced radishes, cucumbers, onions, leeks, shalots, garlick, rocombole, salsifie, skirret, scorzonera, Jerusalem artichokes.

*Fruit.*—Pears, apples, grapes.

### MARCH.

*Meat.*—Beef, pork, mutton, veal, house lamb.

*Poultry, &c.*—Turkeys, pullets, capons, fowls, chickens, ducklings, pigeons, tame rabbits.

*Fish.*—Carp, tench, turbot, thornback, skate, eels, mullets, plaice, flounders, lobsters, soles, whittings, crabs, craw-fish, prawns.

*Vegetables, &c.*—Carrots, turnips, parsnips, Jerusalem artichokes, onions, garlick, shalots, brocoli, cardoons, beets, parsley, fennel, celery, endive, tansey, rape, radishes, turnips, tarragon, mint, burnet, thyme, winter-savory, coleworts, borecole, cabbages, savoys, spinage, mushrooms, lettuces, chives, cresses, mustard, pot-marjoram, hyssop, fennel, cucumbers, kidney-beans.

*Fruit.*—Pears, apples, forced strawberries.

### APRIL.

*Meat.*—Beef, mutton, veal, lamb.

*Poultry, &c.*—Pullets, fowls, chickens, ducklings, pigeons, rabbits, leverets.

*Fish.*—Carp, chub, tench, trout, craw fish, salmon, turbot, soles, skate, mullets, smelts, herrings, crabs, lobsters, prawns.

*Vegetables.*—Coleworts, sprouts, brocoli, spinage, fennels, parsley, chervil, young onions, celery, endives,



sorrel, burnet, tarragon, radishes, lettuces, small sallad, thyme, all sorts of pot herbs.

*Fruit.*—Apples, pears, forced cherries and apricots for tarts.

### MAY.

*Meat.*—Beef, mutton, veal, lamb.

*Poultry, &c.*—Pullets, fowls, chickens, green geese, ducklings, turkey poults, rabbits, leverets.

*Fish.*—Carp, tench, eels, trout, chub, salmon, soles, turbot, herrings, smelts, lobsters, craw-fish, crabs, prawns.

*Vegetables, &c.*—Early potatoes, carrots, turnips, radishes, early cabbages, cauliflowers, artichokes, spinage, parsley, sorrel, barley, mint, purslane, fennel, lettuces, cresses, mustard, all sorts of sallad herbs, herbs, thyme, savory, all other sweet herbs, pease, beans, kidney beans, asparagus, tragopogan, cucumbers, &c.

*Fruit.*—Pears, apples, strawberries, cherries, melons, green apricots, currants for tarts, and gooseberries.

### JUNE.

*Meat.*—Beef, mutton, veal, lamb, buck venison.

*Poultry, &c.*—Fowls, pullets, chickens, green geese, ducklings, turkey poults, plovers, wheat ears, leverets, rabbits.

*Fish.*—Trout, carp, tench, pike, eels, salmon, soles, turbot, mullets, mackarel, herrings, smelts, lobsters, craw-fish, prawns.

*Vegetables, &c.*—Carrots, turnips, potatoes, parsnips, radishes, onions, beans, pease, asparagus, kidney-beans, artichokes, cucumbers, lettuce, spinage, parsley, purslane, rape, cresses, all other small sallading, thyme, all sorts of pot herbs.

*Fruit.*—Cherries, strawberries, gooseberries, currants, masculine, apricots, apples, pears, some peaches, nectarines, grapes, melons, pine apples.

### JULY.

*Meat.*—Beef, mutton, veal, lamb, buck venison.



*Poultry, &c.*—Pullets, fowls, chickens, pigeons, green geese, ducklings, turkey poults, ducks, young partridges, pheasants, wheat ears, plovers, leverets, rabbits.

*Fish.*—Cod, haddocks, mullets, mackarel, tench, pike, herrings, soles, plaice, flounders, eels, lobsters, skate, thornback, salmon, carp, prawns, craw-fish.

*Vegetables, &c.*—Carrots, turnips, potatoes, radishes, onions, garlick, rocombole, scorzonera, salsifie, mushrooms, cauliflowers, cabbages, sprouts, artichokes, celery, endive, finocha, chervil, sorrel, purslane, lettuce, cresses, all sorts of small sallad herbs, mint, balm, thyme, all other pot herbs, pease, beans, kidney beans.

*Fruit* —Pears, apples, cherries, peaches, nectarines, plums, apricots, gooseberries, strawberries, raspberries, melons, pine apples.

### AUGUST.

*Meat.*—Beef, mutton, veal, lamb, buck venison.

*Poultry, &c.*—Fowls, pullets, chickens, green geese, turkey poults, ducklings, leverets, rabbits, pigeons, pheasants, wild ducks, wheat ears, plovers.

*Fish.*—Cod, haddock, flounders, plaice, skate, thornback, mullets, mackarel, herrings, pike, carp, eels, lobsters, craw-fish, prawns, oysters.

*Vegetables, &c.*—Carrots, turnips, potatoes, radishes, onions, garlick, shalots, scorzonera, salsifie, pease, beans, kidney beans, mushrooms, artichokes, cabbage, cauliflowers, sprouts, beets, celery, endive, finocha, parsley, lettuces, all sorts of small sallad, thyme, savory, marjoram, all sorts of sweet herbs.

*Fruit.*—Peaches, nectarines, plums, cherries, apples, pears, grapes, figs, filberts, mulberries, strawberries, gooseberries, currants, melons, pine apples.

### SEPTEMBER.

*Meat.*—Beef, mutton, lamb, veal, pork, buck venison.

*Poultry, &c.*—Geese, turkeys, teals, pigeons, larks, pullets, fowls, hares, rabbits, chickens, ducks, pheasants, partridges.



*Fish.*—Cod, haddock, flounders, plaice, thornbacks, skate, soles, salmon, carp, tench, pike, lobsters, oysters.

*Vegetables.*—Carrots, turnips, potatoes, shalots, onions, leeks, garlick, scorzonera, salsifie, pease, beans, kidney beans, mushrooms, artichokes, cabbage, sprouts, cauliflowers, cardoons, endive, celery, parsley, finocha, lettuces and small sallad, chervil, sorrel, beets, thyme, and all sorts of soup herbs.

*Fruit.*—Peaches, plums, apples, pears, grapes, walnuts, filberts, hazle nuts, medlars, quinces, lazaroles, currants, Mor. cherries, melons, pine apples.

### OCTOBER.

*Meat.*—Beef, mutton, lamb, veal, pork, doe venison.

*Poultry, &c.*—Geese, turkeys, pigeons, pullets, fowls, chickens, rabbits, wild ducks, teals, widgeons, woodcocks, snipes, larks, dotterels, hares, pheasants, partridges.

*Fish.*—Dorees, holobets, bearbet, smelts, brills, gudgeons, pike, carp, tench, perch, salmon, trout, lobsters, cockles, muscles, oysters.

*Vegetables, &c.*—Cabbages, sprouts, cauliflowers, artichokes, carrots, parsnips, turnips, potatoes, skirrets, salsifie, scorzonera, leeks, shalots, garlick, rocombole, celery, endive, cardoons, chervil, finocha, chard, beets, corn sallad, lettuce, all sorts of young sallad, thyme, savory, all sorts of pot herbs.

*Fruit.*—Peaches, grapes, figs, medlars, services, quinces, black and white bullace, walnuts, filberts, hazle nuts, pears, apples.

### NOVEMBER.

*Meat.*—Beef, mutton, veal, house lamb, doe venison.

*Poultry, &c.*—Geese, turkeys, fowls, chickens, pullets, pigeons, wild ducks, teals, widgeons, woodcocks, snipes, larks, dotterels, hares, rabbits, partridges, pheasants.



*Fish.*—Gurnets, dorees, salmon, trout, smelts, gudgeons, lobsters, holobets, bearbet, salmon, carp, pike, tench, oysters, cockles, muscles.

*Vegetables.*—Carrots, turnips, parsnips, potatoes, skirret, salsifie, scorzonera, onions, leeks, shalots, rocombole, Jerusalem artichokes, cabbage cauliflowers, savoys, sprouts, coleworts, spinage, chard beets, cardoons, parsley, cresses, endive, chervil, lettuces, all sorts of sallad herbs, thyme, and all pot herbs.

*Fruit.*—Pears, apples, bullace, chesnuts, hazle nuts, walnuts, medlars, services, grapes.

## DECEMBER.

*Meat.*—Beef, mutton, veal, house lamb, pork, doe venison.

*Poultry, &c.*—Geese, turkeys, pullets, pigeons, capons, fowls, chickens, hares, rabbits, woodcocks, snipes, larks, wild ducks, teals, widgeons, dotterels, partridges, pheasants.

*Fish.*—Turbot, gurnets, sturgeon, holobets, bearbet, smelts, cod, codlings, soles, carp, gudgeon, eels, cockles, muscles, oysters, dorees.

*Vegetables, &c.*—Cabbages, savoys, brocoli, purple and white, carrots, parsnips, turnips, lettuces, cresses, small sallad, potatoes, skirrets, scorzonera, salsifie, leeks, onions, shalots, cardoons, forced asparagus, garlick, rocombole, celery, endive, beets, spinage, parsley, thyme, all sorts of pot herbs.

*Fruit.*—Apples, pears, medlars, services, chesnuts, walnuts, hazle-nuts, grapes.



## SUPPLEMENT.

*Directions for making different kinds of Bread.*

**I**N the execution of this business, one very material consideration is, the proper construction of your oven, which should be built round, and not lower from the roof than twenty inches, nor higher than twenty-four inches. The mouth should be small, with an iron door to shut quite close ; by which means, less fire will be required, it will heat quicker than a long and high-roofed oven, and bake every thing better.

*To make Bread the London Way.*

**PUT** a bushel of good flour, ground about five or six weeks, into one end of your trough, and make a hole in the middle. Take nine quarts of warm water (called by the bakers liquor) and mix it with one quart of good yeast ; put it into the flour, and stir it well with your hands till it is tough. Let it lay till it rises as high as it will go, which will be in about an hour and twenty minutes. Be careful to watch it when it comes to its height, and do not let it fall. Then make up your dough with eight quarts more of warm liquor, and one pound of salt ; work it well up with your hands, and then cover it with a coarse cloth or a sack. Then put your fire into the oven, and by the time it is properly heated, the dough will be ready. Then make your loaves of about five pounds each, sweep out your oven clean, put in your loaves, shut your oven up close, and two hours and a half will bake them. Remember, that in summer time your liquor be just blood-warm ; in winter, a little warmer ; and in hard frosty weather as hot as you can bear your hand in it, but not so hot as to scald the



yeast, for should that be the case, the whole batch of bread will be spoiled. A larger or a smaller quantity may be made in proportion to the rules here laid down.

*To make Leaven Bread.*

TAKE a lump of dough, about two pounds of your last making, which has been made with yeast, keep it in a wooden vessel, and cover it well with flour. The night before you intend to bake, put this (which is your leaven) into a peck of flour, and work them well together with warm liquor. Let it lie in a dry wooden vessel, well covered with a linen cloth, a blanket over the cloth, and keep it in a warm place. This dough, kept warm, will rise again next morning, and will be sufficient to mix with two or three bushels of flour, being worked up with warm liquor, and a pound of salt to each bushel of flour. When it is well worked, and thoroughly mixed with all the flour, let it be well covered with the linen and blanket, until you find it rise; then knead it well, and work it up into loaves and bricks, making the loaves broad, and not so thick and high as is done for bread made with yeast. Then put them into the oven, and bake them as before directed. Always keep by you two pounds of the dough of your last baking, well covered with flour, to make leaven to serve from one baking-day to another. The more leaven is put to the flour, the lighter and more spongy the bread will be: and the fresher the leaven the sweeter it will be.

*To make French Bread.*

LAY at one end of your trough half a bushel of the best white flour, and make a hole in the middle of it. Mix a pint of good small beer yeast with three quarts of warm liquor, put it in, and mix it up well till it is tough: put a flannel over it and let rise as high as it will. When it is at the height, take six quarts of skimmed milk blood warm (the bluer the



better, provided it is sweet, and a pound of salt. Instead of working it with your hands, as you would do for English bread, put the ends of your fingers together, and work it over your hands till it is quite weak and ropey; then cover it over with a flannel, put your fire into the oven, and make it very hot. Observe, that when you take the dough out of the trough, you use your hands as before, or else you will not get it out till it falls, when it will be good for nothing. Lay it on the dresser, and instead of a common knife, have one made like a chopping-knife to cut it with; then make it up into bricks or rolls as you think proper. The bricks will take an hour and a half baking, and the rolls half an hour. Then draw them out, and either rasp them with a rasp, or chip them with a knife, but the former is the most convenient, and is done with the greater expedition. When you work it up with the second liquor, you may, if you please, break in two ounces of butter.

*To make Muffins.*

PUT into your trough a bushel of fine white flour. Then take three gallons of milk-warm liquor, and mix in a quart of mild ale, or good small beer yeast, and half a pound of salt. Stir it well about for a quarter of an hour, then strain it with the flour, and mix your dough as light as you can. Let it lie one hour to rise, then with your hand roll it up, and pull it into little pieces about the size of a walnut. Roll them like a ball, and lay them on a table, as fast as you do them, put a flannel over them, and be sure to keep your dough covered. When you have rolled out all your dough, begin to bake the first, and by that time they will be spread out in a right form. Lay them on your plate, and as the bottom side begins to change colour, turn them on the other. Be careful that the middle of your plate is not too hot; if it is, put a brick-bat or two in the middle of the fire to slacken the heat.



*Oat-Cakes* are made the same way, only use fine sifted oatmeal instead of flour, and two gallons of water instead of three. When you pull the dough to pieces, roll them out with a good deal of flour, cover them with a piece of flannel, and they will rise to a proper thickness. If you find them too big, or too little, you must roll your dough accordingly.

When you use either muffins or oat-cakes, toast them on both sides very crisp, but do not burn them ; then pull them open with your fingers, and they will look like a honey-comb. Put in as much butter as you choose ; then clap them together again, and put them before the fire. When you think the butter is melted, turn them, that both sides may be buttered alike ; but do not touch them with a knife, either to spread the butter, or cut them open ; if you do they will be very heavy. When they are buttered cut them across with a knife.





## RULES FOR READING,

*And particularly of the Emphasis belonging to some special Word or Words, in a Sentence.*

**I**N order to read well, observe the following directions : 1. Take pains to acquire a perfect knowledge of the sounds of the letters in general. 2. Do not guess at a word at first sight, if you are not well acquainted with it, lest you get a habit of reading falsely. 3. Pronounce every word clear and distinctly. 4. Let the tone of your voice in reading be the same as in speaking. 5. Do not read in a hurry, for fear of learning to stammer. 6. Read so loud as to be heard by those about you, but not louder. 7. Observe your pauses well, and never make any, where the sense will admit of none. 8. Humour your voice a little according to the subject. 9. Attend to those who read well, and endeavour to imitate their pronunciation. 10. Read often before good judges, and be thankful when they correct you. 11. Consider well the place of the *emphasis* in a sentence, and pronounce accordingly. By *emphasis*, we mean the stress or force of voice that is laid on some particular word or words in a sentence, whereby the meaning and beauty of the whole may best appear ; this, with respect to sentences, is the same as *accent*, with regard to syllables.

The emphasis is generally placed upon the accented syllable of a word ; but if there be a particular opposition between words in a sentence, whereby one differs from the other but in part, the accent is sometimes removed from its common place, as in the following instance. *The sun shines upon the just and upon the unjust.* Here the stress of the voice is laid



upon the first syllable in *unjust*, because it is opposed to *just* in the same sentence; but without such an opposition, the accent would lie on its usual place, that is, on the last syllable; as, *We must not imitate the unjust practices of others.*

The great and general rule how to know the emphatical word in a sentence, is, *to consider the chief design of the whole*; but particular directions cannot be easily given, except that when words are evidently opposed to one another in a sentence, they are *emphatical*, and so is oftentimes the word which asks a question, as, *Who, what, when, &c.* but not always; for the emphasis must be varied according to the principal meaning of the speaker.

## LETTER WRITING.

*Some general DIRECTIONS for writing Letters, and how to address Persons of Distinction in Writing or Discourse, &c.*

**T**HERE is no person to whom the power of writing letters can be useless; and there is no person insensible of the happiness which an ingenuous mind enjoys, when employed in the act of pouring out the soul upon paper, or in reading the productions of the pen of a friend, a child, a parent, a lover, a husband, or a wife.

Epistolary writing, by which a great part of the commerce of human life is carried on, was esteemed by the Romans, a liberal and polite accomplishment; and Cicero, the father of eloquence, and master of style, speaks with great pleasure in his epistle to Aras-cus, of his son's genius in this particular. Among them it was undoubtedly a part of their education; and, in the opinion of Mr. Locke, it well deserves a share in ours. "The writing letters," says this great



genius, " enters so much into all the occasions of life, " that no gentleman can avoid shewing himself in " compositions of this kind. Occurrences will daily " force him to make this use of his pen; which lays " open his breeding, his sense, and his abilities, to a " severer examination than any oral discourse."

When you sit down to write a letter, remember that this sort of writing should be like conversation. Observe this, and you will be no more at a loss to write, than you will be to speak to the person were he present; and this is nature without affectation, which generally speaking, always pleases. As to subjects, you are allowed in writing letters the utmost liberty; whatsoever has been done, or seen, or heard of, or, thought of, your own observations on what you know, your inquiries about what you do not know, the *time*, the *place*, the *weather*, every thing about you stands ready for a subject; and the more variety you intermix, if not rudely thrown together, the better—Set discourses require a dignity or formality of style, suitable to the subject; whereas letter-writing rejects all pomp of words, and is most agreeable when most familiar. But, though lofty phrases are here improper, the style should not be low and mean; and, to avoid it, let an easy complaisance, and open sincerity, and unaffected good nature, appear in all you say; for a fine letter does not consist in saying fine things, but in expressing ordinary ones with elegance and propriety; so as to please while it informs, and charm even in giving advice.

It should also wear an honest cheerful countenance, like one who truly esteems, and is glad to see his friend; and not like a fop, admiring his own dress, and seemingly pleased with nothing but himself.

Express your meaning as freely as possible. Long periods may please the ear, but they perplex the understanding; a short style and plain, strikes the mind and fixes an impression; a tedious one is seldom clearly understood, and never long remembered. But there is still something requisite beyond all this, to—



wards the writing a polite and agreeable letter, and that is an air of good-breeding and humanity, which ought constantly to appear in every expression, and that will give a beauty to the whole. By this I would not be supposed to mean over-strained or affected compliments, or any thing that way tending; but an easy, genteel, and obliging manner of address, in a choice of words that bear the most civil meanings, with a thorough generous and good-natured disposition.

But in familiar letters, in the common concerns of life, elegance is not required, nor is it the thing we ought to aim at: for, when attempted, the labour is often seen, and the end perverted by the very means. Ease and clearness are the only beauties we need to study.

Never be in pain about familiarity in the style to those with whom you are acquainted: for that very pain will make it awkward and stiff, in spite of all your endeavours to the contrary.

Write freely, but not hastily; let your words drop from your pen, as they would from your tongue when speaking deliberately on a subject of which you are master, and to a person with whom you are intimate.

Accustom yourself to think justly, and you will not be at a loss to write clearly; for while there is confusion at the fountain head, the brook will never be clear.

Before you *begin* to write, think what you are *going* to write. However unnecessary this caution may seem, I will venture to say, that ten appear ridiculous on paper through hurry and want of thought, for one that is so through want of understanding.

A man that begins a speech before he is determined what to say, will undoubtedly find himself bewildered before he gets to the end; not in sentiment only, but in grammar. To avoid this, before you begin a sentence, have the whole of it in your head, and make use of the first words that offer themselves to express your meaning; for, be assured, they are the most



natural, and will, generally speaking, (I cannot say always) best answer your purpose ; for to stand, searching after expressions, breaks in upon the natural diction : And, for a word, that, perhaps, is not a jot more expressive, you make the whole sentence stiff and awkward. But, of all things, learn to be correct, and never omit a careful perusal of what you have written, which, whoever neglects, must have many inaccuracies ; and these are not only a reflection on the writer, but a rudeness to the person to whom they are written. Never be ashamed of having found something amiss, which you confess that you did, by mending it ; for in that confession you cancel the fault, and if you have not time to transcribe it, let it pass ; for a blot is by no means so bad as a blunder ; and, by accustoming yourself to correct what is amiss, you will be less liable to future mistakes.

So much for letters in general ; as for those in trade in particular, I shall quote a reputable author on the subject, who, I think, has said every thing that need be said upon it, and giving examples, whereby we cannot err, if we do not excel, viz.

“As plainness, and a free way of expression, is the beauty and excellence of speech, so an easy concise way of writing is the best style for tradesmen. He that affects a rumbling bombast style, and fills his letters with compliments and flourishes, makes a very ridiculous figure in trade.

With a view to assist young people whose experience in letter writing has not familiarized them to every different address, the following are here given :

To a father or mother: *Honoured Father*, or *Mother*, or *Dear Father*, or *Mother*.

To a brother or sister:—*Dear Brother*, or *Sister*.

To an uncle or aunt, the same as to a father or mother, only changing the relative appellation, to “Uncle,” or “Aunt.”

To a cousin, the same as to a brother or sister, only



changing the relative appellation to "Cousin," which is common to both male and female cousins.

To a son or daughter :—*My dear son, or, daughter ; or, My dear child, or, Dear John, or Mary, &c.*

To other degrees of relationships, the above examples will be sufficient to lead the young letter-writer to an adoption of proper terms.

In writing to persons who are not of the writer's family, the following are proper modes of address at the beginning of letters.

To the King :—*Sire, or, may it please your Majesty.*

To the Queen : *Madam, or, may it please your Majesty.*

To a Prince :—*Sir, or, may it please your Royal Highness.*

To a Princess :—*Madam, or, may it please your Royal Highness.*

To a Duke :—*My Lord, or, may it please your Grace.*

To a Duchess : *Madam, or, may it please your Grace.*

To an archbishop, the same as a duke.

To an earl, a viscount, a baron, a bishop, the sons of a duke, and the eldest son of an Earl, *My Lord, or, May it please your Lordship.*

To a countess, a viscountess, a baroness, or the lady of a baronet :—*Madam, or, may it please your Ladyship.*

To a baronet, or a knight, or an esquire :—*Sir.*

To a mayor, or a justice of peace :—*Sir, and if the letter be in the form of a petition, then, May it please your Worship.*

To any clergyman :—*Reverend Sir.*

To gentlemen, or tradesmen, or, indeed, through the custom of civility and politeness, to men of all the inferior rank :—*Sir.*

To the wives and grown daughters of all people of all ranks, for the same reason, address *Madam.*

When you have written your letter, you must proceed to fold it, which is a thing of rather more con-



sequence than is sometimes imagined. The outward appearance of neatness or slovenliness of a letter, when put into the hand, makes some impression, which may operate upon the interest which it was intended to create. A dirty, ill-folded letter, bears marks of ill-literacy upon the face of it, and it requires no small portion of merit in its composition to obliterate the unfavourable impression.

After folding, the direction remains to be written, in which, care must be taken that the proper title and description be given to, and of the person, to whom the letter is addressed.

If to the *King*, it must be thus :—" To His Sacred Majesty George the Third, King of the British Isles."

If to the *Queen* :—" To Her Majesty Queen Charlotte."

If to the *Prince* :—" His royal Highness the Prince of Wales."

To the *Princess of Wales* :—" Her Royal Highness the Princess of Wales."

To one of the *Royal Dukes* :—" His Royal Highness the Duke of Clarence."

To one of the *Royal Princesses* :—" Her Royal Highness Princess Mary."

To a *Duke* :—" His Grace the Duke of Norfolk."

To a *Marquis* :—" The Most Honourable the Marquis of Lansdowne."

To an *Earl* :—" The Right Honourable the Earl of Wilton."

To a *Viscount* :—" The Right Honourable Lord Viscount Bulkely."

To a *Baron* :—" The Right Honourable Lord Ribblesdale."

To an *Archbishop* :—" His Grace the Lord Archbishop of York."

To a *Bishop* :—" The Right Reverend Father in God, Bishop of Chester."

To the *Sons of a Duke* :—(who by courtesy are all termed lords) " The Right Honourable Lord Adam Gordon."



To the *Daughters of a Duke* :—(who by courtesy are all termed ladies) “To Lady Louisa Manners.”

To the *Sons of Earls, Viscounts, and Barons* :—  
“The Honourable Charles James Fox.”

To the *Daughters of Viscounts, and Barons* (who are always termed Honourable) “The Honourable Miss Courtney.”

To a *Baronet* :—“Sir Watts Horton, Bart. Chad-derton.”

To a *Knight* :—Sir Richard Arkwright, Crom-ford.”

To an *Esquire* :—“Samuel Clowes, Esq. Brough-ton.”

To a *Clergyman* :—“The Rev. Joshua Brooks, M. A.”

To *Duchesses, Marchionesses, Countesses, Viscountesses, and the Ladies of Barons, or Baronesses* in their own right, the same superscription is required for direction, as for *Dukes, Marquisses, Earls, Viscounts, and Barons*, with the difference of the feminine from the masculine title only observed.

To the *Lady of a Baronet or Knight* :—“Lady Horton.”

To the *Wife of an Esquire* :—“Mrs. Bromson.”

To the *Wives or Widows* of all other ranks, “Mrs.” is proper.

To the unmarried *Daughters* of all persons inferior in rank to a *Baron*, the title of “*Miss*” is given.

To *Gentlemen* (and by common custom to all the inferior ranks)

Mr. Samuel Varey,

Bloom-street,

Manchester.

~~~~~  
*From a Daughter to her Mother, on the even of leaving School.*

Honoured Mother,

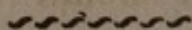
BEFORE I leave school entirely, which you have fixed on for next week, I beg once more to thank you for your paternal care of me, and in parti-



cular for the education which you have had the goodness to bestow upon me, which will, I trust, be of infinite use to me in passing through life, and be a continual monitor to me of what I owe to you and my dear father, for the many anxious hours you have both had in providing in such a manner for my future happiness.

I am, my dear Mother,

Your dutiful and affectionate Daughter.



*From a young Woman just gone to Service, to her Mother at home.*

Dear Mother,

'TIS a fortnight this very day, that I have been at Mr. Cave's; and thank God, I begin to find myself a little easier than I have been: But, indeed, I have suffered a great deal since I parted from you, and all the rest of my friends. At our first coming hither I thought every thing looked strange about me, and when Peter got upon his horse, and rode out of the yard, methought every thing looked stranger and stranger; so I got up to the window and looked after him, till he turned into the London road, (for you know we live a quarter of a mile on the farther side of it) and then I sat down and cried, and that always gives me some relief. Many a time have I cried since; but I do my best to dry up my tears, and appear as cheerful as I can.

Dearest Mother, I return you a thousand thanks for all the kind advice you were so good as to give me at parting, and I think it over often and often. But yet, methinks, it would be better if I had it in writing; that would be what I should value above all things; but I am afraid to ask what would give you so much trouble. So, with my duty to you and my father, and kind love to all friends, I remain ever

Your most dutiful daughter.



*The Mother's Answer.*

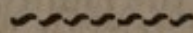
MY dear Child,

I AM very sorry that you have suffered so much since we parted, but it is always so at first, and will wear away in time. I have had my share too, but I bear it now pretty well; and I hope you will endeavour to follow my example in this, as you used to say you loved to do in every thing. You must consider, that we never should have parted with you had it not been for your good. If you continue virtuous and obliging, all the family will love and esteem you. You will get new friends there; and I think I can assure you, that you will lose no love here; for we all talk of you every evening, and every body speaks of you, as fondly, or rather more fondly than ever they did. In the mean time keep yourself employed as much as you can, which is the best way of wearing off any concern. Do all the business of your place; and be always ready to assist your fellow-servants, where you can, in their business. This will both fill up your time, and help to endear you to them; and then you will soon have as many friends about you there, as you used to have here. I do not caution you against speaking ill of any body living, for I know you never used to do it; but if you hear a bad story of any body, try to soften it all you can, and never tell it again, but rather let it slip out of your mind as soon as possible. I am in great hopes that all the family are kind to you already, from the good character I have heard of them; but I should be glad to see it confirmed by your next, and the more particular you are in it the better. If you have any time to spare from your business, I hope you will give a good share of it to your devotions; that is an exercise which gives comfort and spirits without tiring one. My prayers you have daily, I might have said hourly; and there is nothing that I pray for with more earnestness, than that my dearest child may do well. You did not mention any thing of your health in your last; but I had the pleasure of



hearing you was well, by Mr. Cooper's young man, who said he called upon you in his way from London, and that you looked as fresh as a rose, and as bonny as a blackbird.—You know James's way of talking.—However I was glad to hear you was well, and desire you would not forget to mention your health yourself in your next letter. Your father desires his blessing, and your brothers their kind love to you. Heaven bless you, my dear child ! and continue you to be a comfort to us all, and more particularly to

Your affectionate mother.



*The Daughter to the Mother.*

Dear Mother,

THOUGH we begin to have such cold weather, I am got up into my chamber to write to you. God be thanked I am grown almost quite easy ; which is owing to my following your good advice, and the kindness that is already shewn to me in the family. Betty and I are bed-fellows ; and she, and Robin, and Thomas, are all so kind to me, that I can scarcely say which is the kindest. My master is sixty-five years of age next April ; but by his looks you would hardly take him to be fifty. He has always an easy smiling countenance ; and is very good to all his servants. When he has happened to pass by me, as I have been dusting out the chambers, or in the passage, he generally says something to encourage me, and that makes one's work go on more pleasantly. My mistress is as thin as my master is plump ; not much short to him in age ; and more apt to be a little peevish. Indeed that may easily be borne ; for I have never heard my master say a single word to any of us, but what was kind and encouraging. My master, they say, is vastly rich ; for he is a prudent man, and laid up a great deal of money while he was in business, with which he purchased his estate here, and another in Sussex, some time before he left off : and they have, I find, a very



good house in London as well as this here ; but my master and mistress both love the country best, and so they sometimes stay here for a whole winter, and all the summer constantly ; of which I am very glad, because I am so much nearer to you ; and have heard so much of the wickedness of London, that I don't at all desire to go there. As to my fellow-servants, it is thought that Betty (who is very good natured, and as merry as the day is long) is to be married to the jovial landlord over the way ; and, to say the truth, I am apt to believe that they are actually promised to one another. Our coachman, Thomas, seems to be a very good worthy man ; you may see by his eyes that it does his heart good whenever he can do a kind thing for any of the neighbours. He was born in the parish, and his father has a good farm of his own in it, and rents another. Robin, the footman, is good-natured too ; he is always merry, and loves to laugh as much as he loves to eat ; and I am sure he has a good stomach. But I need not talk of that ; for, now mine is come again. I eat almost as hearty as he does. With such fellow-servants, and such a master, I think it would be my own fault if I am not happy. Well in health, I assure you I am, and begin to be pretty well in Spirits ; only my heart will still heave a little every time I look towards the road that goes to your house. Heaven bless you all there ! and make me a deserving daughter of so good a mother !

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*The Mother's Answer and Advice.*

Dear Child,

THE last piece of advice that I gave you was, " To think often how much a life of virtue is to be preferred to a life of pleasure ; and how much better, and more lasting, a good name is than beauty."

If we call things by their right names, there is nothing that deserves the name of pleasure so truly as



virtue : but one must talk as people are used to talk ; and, I think, by a life of pleasure, they generally mean a life of gaiety.

Now our gaieties, God knows, are at best very trifling, always unsatisfactory, often attended with difficulties in the procuring them, and fatigue in the very enjoyment, and too often followed by regret and self-condemnation.

What they call a life of pleasure among the great, must be a very laborious life ; they spend the greatest part of the nights in balls and assemblies, and fling away the greatest part of their days in sleep ; their life is too much opposed to nature, to be capable of happiness ; 'tis all a hurry of visits, twenty or thirty perhaps in a day, to persons to whom there are not above two or three that they have any real friendship or esteem for (supposing them to be capable of either ;) a perpetual seeking after what they call diversions ; and insipidity and want of taste, when they are engaged in them, and a certain languishing and restlessness when they are without them. This is not living, but a constant endeavour to cheat themselves out of the little time they have to life ; for they generally inherit a bad constitution, make it worse by their absurd way of life, and deliver a still weaker and weaker thread down to their children. I do not know any one thing more ridiculous, than the seeing their wrinkled sallow faces all set round with diamonds : Poor mistaken gentlewomen ! they should endeavour to avoid people's eyes as much as possible, and not attract them ; for they are really quite a deplorable sight, and their very faces are a standing lesson against the strange lives they lead.

People in a lower life, it is true, do not act so ridiculously as those in a higher ; but even among them too there is a vast difference between the people that live well, and the people that live ill : the former are more healthy, in better spirits, fitter for business, and more attentive to it ; the latter are more negligent, more uneasy, more contemptible, and more diseased.



In truth, either in high or low life, virtue is only another name for happiness, and debauchery is the right road to misery ; and this, to me, appears just as true and evident, as that moderation is always good for us, and excess always hurtful.

But is it not a charming thing to have youth and beauty,—to be followed and admired,—to have presents offered from all sides to one, to be invited to all diversions, and to be distinguished by the men from all the rest of the company?—Yes, my dear child. All this would be charming, if we had nothing to do but to dance and receive presents, and if this distinction of you was to last always. But the mischief of it is, that these things cannot be enjoyed without increasing your vanity every time you enjoy them, and swelling up a passion in you that must soon be baulked and disappointed. How long is this beauty to last? There are but few faces that can keep it to the other side of five and twenty ; and how would you bear it, after having been used to be thus distinguished and admired for some time, to sink out of the notice of people, and to be neglected and perhaps affronted, by the very persons who used to pay the greatest adoration to you?

Do you remember the gentleman that was with us last autumn, and his presenting you with that pretty flower one day on his coming out of the garden? I do not know whether you understood him or not, but I could read it in his looks, that he meant it for a lesson to you. It is true the flower was quite a pretty one ; but though you put it in water, you know it faded, and grew disagreeable in four or five days ; and if it had not been cropped but suffered to grow in the garden, it would have done the same in nine or ten. Now a year is to beauty, what a day was to that flower ; and who would value themselves much on the possession of a thing, which they are so sure to lose in so short a time?

Nine or ten years are what we may call the natural term of life for beauty in a young woman ; but by ac-



cidents, or misbehaviour, it may die long before its time. The greater part of what people call beauty in your face, for instance, is owing to that air of innocence and modesty that is in it. If once you should suffer yourself to be ruined by any base man, all that would soon vanish, and assurance and ugliness would come in the room of it.

And, if other bad consequences should follow, (for other bad ones there are, of more sorts than one) you would lose your bloom too, and then all is gone : But keep your reputation, as you have hitherto kept it, and that will be a beauty which shall last to the end of your days ; for it will be only the more confirmed and brightened by time : that will secure your esteem, when all the present form of your face is vanished away, and will be always mellowing into greater and greater charms. These my sentiments you will take as a blessing, and remember they come from the heart of a tender and affectionate mother.

~~~~~  
*From one Sister to another.*

Dear Sister,

EVER since you went to London, your favourite acquaintance, Mrs. Holmes and myself, have thought our rural amusements dull and insipid, notwithstanding we have the players in town, and an assembly once a week. At your departure, if you remember, you passed your word to return in a month's time ; but instead of that it is now almost a quarter of a year. How can you serve us so ? In short, if you keep us in suspense much longer, we are determined to follow you, and find you out, let the expence and length of the journey be what it will. We live in hopes, however, that, upon the receipt of this notice, you will return without any further delay, and prevent our taking such an unmerciful jaunt. Your compliance with this our joint request will highly oblige not only your most sincere and affectionate friends, but

Your ever loving sister.



*In Answer to the foregoing.*

Dear Sister,

I received your summons, and can assure Mrs. Friendly, as well as yourself, that my long stay in town, notwithstanding all the good company I have met with, and all the diversions with which I have been indulged, has been quite contrary to my inclinations; and nothing but my Lady Townley's absolute commands not to leave her, should have prevented my return to you within the time proposed. You are sensible I have infinite obligations to her, and it would be ingratitude to the last degree, not to comply with her injunctions. In order, however, to make you both ample amends for that uneasiness which my long absence has given you, I shall use my utmost endeavours to prevail with her ladyship to join with me in a visit to you both in the spring, and to stay with you for a month at least, if not longer. I would advise you therefore to save an unnecessary expence, as well as fatigue, and rest contented where you are, till you see

Your ever loving

and affectionate sister.

~~~~~  
*To a young Lady, cautioning her against keeping Company with a Gentleman of bad Character.*

Dear Niece,

THE sincere love and affection which I now have for your indulgent father, and ever had for your virtuous mother, not long since deceased, together with the tender regard I have for your future happiness and welfare, have prevailed on me to inform you, rather by letter than by word of mouth, that the town rings with your unguarded conduct, and the too great freedoms you take with Mr. Freeloze. Do not imagine, niece, that I am in the least prejudiced, or speak out of any private pique; but let me tell you, your familiarity with him gives me no small concern,



as his character is none of the best, and as he has acted in the most ungenerous manner by two or three very virtuous young ladies of my acquaintance, who entertained too favourable an opinion of his honour. It is possible, as you have no great expectancies from your relations, and he has an income, as it is reported, of 200*l.* a-year, left him by his uncle, that you may be tempted to imagine his addresses an offer to your advantage. It is much to be questioned, however, whether his intentions are sincere; for notwithstanding all the fair promises he may possibly make you, I have heard it whispered that he is privately engaged to a rich, old, doating lady, not far from Burslem. Besides, admitting it to be true, that he is really entitled to the annuity above mentioned, yet it is too well known that he is deep in debt; that he lives beyond his income, and has very little, if any regard for his reputation. In short, not to mince the matter, he is a perfect libertine, and is ever boasting of favours from our weak sex, whose fondness and frailty are the constant topics of his raillery and ridicule.

All things, therefore, duly considered, let me prevail on you, dear niece, to avoid his company as you would a madman: for notwithstanding I still think you strictly virtuous, yet your good name may be irreparably lost by such open acts of imprudence. As I have no other motive, but an unaffected zeal for your interest and welfare, I flatter myself you will put a favourable construction on the liberty here taken by

Your sincere friend, and affectionate aunt.



*A Letter from a Niece to her Aunt.*

Madam,

THE trouble I have already given you really concerns me when I think of it, and yet I cannot help intruding again upon goodness; for necessity, that mother of invention, forces us to act contrary to our inclinations; therefore, pray, dear madam,



excuse me if I once more intreat your assistance in this affair in any manner that you shall think proper ; and I hope, at least one time in my life, to be able to convince you that I have a thorough sense of the many obligations your goodness has conferred upon

Your most dutiful, and truly obliged niece,

And very humble servant.

~~~~~  
*From a young Lady to her Father, acquainting him with a Proposal of Marriage made to her.*

Honoured Sir,

AS young Mr. Lovewell, whose father, I am sensible, is one of your intimate acquaintance, has, during your absence in the country, made an open declaration of his passion for me, and pressed me closely to comply with his overtures of marriage ; I have thought it my duty to decline all offers of that nature, however advantageous they might seem to be, till I had your thoughts on so important an affair ; and I am absolutely determined either to discourage his addresses, or keep him at least in suspense till your return, as I shall be directed by your superior judgment. I beg leave, however, with due submission, to acquaint you of the idea I have entertained of him, and hope I am not too blind or partial in his favour. He seems to me to be perfectly honourable in his intentions, and to be nowise inferior to any gentleman of my acquaintance hitherto, in regard to sense and good manners. I frankly own, Sir, I could admit of his addresses with pleasure, were they attended with your consent and approbation. Be assured, however, that I am not so far engaged, as to act with precipitation, or comply with any offers inconsistent with that filial duty, which, in gratitude to your paternal indulgence, I shall ever owe you. Your speedy instruction, therefore, in so momentous an article, will prove the greatest satisfaction imaginable to,

Honoured Sir, your most dutiful daughter.



*From a Daughter to her Mother upon the same  
Occasion.*

Honoured Madam,

SOON after I left you and my friends in the country, I happily engaged with one Mrs. Prudence, a governess of a noted young ladies' boarding school near Leicester, to act as her assistant. She has treated me, ever since I have been with her, with the utmost good nature and condescension, and has all along endeavoured to make my services more easy and advantageous to me than I could reasonably expect. On the other hand, as a grateful acknowledgment of her favours, I have made her interest my whole study and delight. My courteous deportment towards the young ladies, and my constant care to oblige my governess, have not only gained me the love and esteem of the whole house, but young Mr. Byron, the dancing-master, who attends our school weekly, has cast a favourable eye upon me some time, and has lately made me such overtures of marriage as are, in my own opinion, worthy of my attention. However, notwithstanding he is a great favourite of Mrs. Prudence, a man of unblemished character, and very extensive business, I thought it would be an act of the highest ingratitude to so indulgent a parent as you have been to me, to conceal from you an affair whereon my future happiness or misery so greatly depends. As to his person, age, and temper, I must own, Madam, with a blush, that they are all perfectly agreeable; and I should think myself very happy, should you countenance his addresses. I flatter myself, however, that I have so much command of my own passions, as in duty to be directed in so momentous an affair by your superior judgment. Your speedy answer therefore will be looked upon as an additional act of indulgence shown to

Your most dutiful daughter.



*The Mother's Answer to the foregoing.*

Dear Daughter,

I received yours in regard to the overtures of marriage made you by Mr. Byron; and as that is a very weighty affair, I shall return to Leicester as soon as possible, in order to make all due inquiries. And in case I find no just grounds for exceptions to the man, I have none to his occupation; since it is suitable enough to that state of life for which you seem to have a peculiar taste. However, though I should rejoice to see you settled to your satisfaction and advantage, and though you seem to entertain a very favourable opinion of his honour and abilities to maintain you in a very decent manner; yet I would have you to weigh well the momentous matter in debate. Don't be too hasty, my dear; consider all is not gold that glitters. Men are too often false and perfidious; promise fair, and yet, at the same time, aim at nothing more than the gratification of their unruly desires. I don't say that Mr. Byron has any such dishonourable intentions, and I hope he has not; for which reason, I would only have you act with discretion and reserve; give him neither too great hopes of success, nor absolute denial, to put him in despair. All that you have to say till you see me is this, that you have no aversion to his person; but that you are determined to be wholly directed by your mother in an affair of so serious a concern. This will naturally induce him to make his application to me on my first arrival; and you may depend upon it, no care shall be wanting on my side to promote your future happiness and advantage. I am,

Dear daughter, your truly affectionate mother.



*From a young Lady to her Father, acquainting him  
with the Addresses of a young Tradesman.*

Honoured Sir,

I think it my duty to acquaint you, that a gentleman of this town, by name Willis, and business a linen-draper, has made some overtures to my cousin Harcourt in the way of courtship to me. My cousin has brought him once or twice into my company, which he could not well decline doing, because he has dealings with him, and has a high opinion of him and circumstances. He has been set up three years, he has very good business, and lives in credit and fashion. He is about twenty-seven years old, a likely man enough, seems not to want sense or manners, and is come of a good family. He has broke his mind to me, and boasts how well he can maintain me. Though I assure you, Sir, I have given him no encouragement, but told him I had no thought of changing my condition, yet a-while; and should never think of it but in obedience to my parents; therefore desired him to talk no more on that subject to me; yet he resolves to persevere, and pretends extraordinary affection and esteem. I would not, Sir, by any means omit to acquaint you with the beginning of an affair, which it would be want of duty in me to conceal from you, and shew a guilt and disobedience unworthy of the kind indulgence and affection you have always shewn to, Sir,

Your most dutiful daughter.

My humble duty to my honoured mother; love to my brother and sister, and respects to all friends. Cousin Harcourt and his wife and sister, desire their kind respects. I cannot write enough of their civility to me.



*Her Father's answer, on a Supposition that he does not approve of the young Man's Addresses.*

Dear Polly,

I HAVE received your letter, dated the 4th instant, wherein you acquaint me of the proposals made to you, through your cousin Harcourt's recommendation, by one Mr. Willis. I hope, as you assure me, that you have given no encouragement to him; for I by no means approve of him for your husband. I have inquired of one of his townsmen, who knows him and his circumstances very well, and I am neither pleased with them nor his character, and wonder your cousin would so inconsiderately recommend him to you. Indeed I doubt not of Mr. Harcourt's good intentions; but I insist upon it, that you think nothing of the matter, if you would oblige

Your indulgent father.

Your mother gives her blessing to you, and joins with me in the above advice. Your brother and sister, and all friends, send their love and respects to you.

~~~~~  
*A facetious young Lady to her Aunt, ridiculing her serious Lover.*

Dear Aunt,

I AM much obliged to you for the kindness you intended me in recommending Mr. Richards to me for a husband. But I must be so free to tell you, he is a man nowise suited to my inclination. I despise, it is true, the idle rants of romance; but I am inclinable to think there may be an extreme on the other side of the question.

The first time the honest man came to see me, in the way you was pleased to put into his head, was one Sunday after sermon-time. He began with telling me, what I found at my finger-ends, that it was very



cold; and politely blowed upon his. I immediately perceived that his passion for me could not keep him warm; and, in compliance to your recommendation, conducted him to the fire-side. After he had pretty well rubbed heat into his hands, he stood up with his back to the fire, and, with his hands behind him, held up his coat that he might be warm all over, and looking about him, asked with the tranquillity of a man a twelvemonth married, and just come off a journey, how all friends did in the country? I said, I hoped very well; but I would be glad to warm my fingers. Cry mercy, Madam!—And then he shuffled a little farther from the fire; and after two or three hems and a long pause——

I have heard, says he, a most excellent sermon just now. Dr. Thomas is a fine man truly: Did you ever hear him, Madam? No, Sir, I generally go to my own parish church. That is right, Madam, to be sure. What was your subject to-day? The Pharisee and the Publican, Sir. A very good one truly; Dr. Thomas would have made a fine work upon that subject. His text to-day was, Evil communications corrupt good manners. A good subject, Sir; I doubt not but the Doctor made a fine discourse upon it. O, ay, Madam, he cannot make a bad one upon any subject.

I rung for the tea-kettle; for thought I, we shall have all the heads of the sermon immediately.

At tea he gave me an account of all the religious societies, unasked; and how many boys they had put out 'prentices, and girls they had taught to knit, and sing psalms. To all which I gave a nod of approbation, and was just able to say, (for I began to be most horribly in the vapours) it was a very excellent charity. O, ay, Madam, said he again, (for this is his word I find) a very excellent one truly; it is snatching so many brands out of the fire. You are a contributor, Sir, I doubt not. O, ay, Madam, to be sure; every good man would contribute to such a worthy charity, to be sure. No doubt, Sir, a blessing attends upon all who promote so worthy a design. O, ay, Madam, no



doubt as you say : I am sure I have found it, blessed be God ! and then he twanged his nose, and lifted up his eyes, as if in an ejaculation.

O my good aunt, what a man is here for a husband ! At last came the happy moment of his taking leave ; for I would not ask him to stay supper ; and moreover he talked of going to a lecture at St. Helen's. And then (though I had no opportunity of saying little more than Yes, and no, all the time, for he took the vapours he had put me into for devotions or gravity, at least I believe so) he pressed my hand, looked frightfully kind, and gave me to understand, as a mark of his favour, that if upon further conversation, and inquiry into my character, he should happen to like me as well as he did from my behaviour and person, why, truly, I need not fear, in time, being blessed with him for my husband.

This, my good aunt, may be a mighty safe way of travelling toward the land of matrimony, as far as I know ; but I cannot help wishing for a little more entertainment on our journey. I am willing to believe Mr. Richards, an honest man ; but am, at the same time, afraid his religious turn of temper, however in itself commendable, would better suit with a woman who centres all desert in a solemn appearance, than with, dear aunt,

Your greatly obliged kinswoman.

~~~~~  
*Her Aunt's answer, rebuking her ludicrous Turn of Mind.*

Dear Niece,

I AM sorry you think Mr. Richards so unsuitable a lover. He is a serious, sober, good man : and surely when seriousness and sobriety make a necessary part of the duty of a good husband, a good father, and a good master of a family, whose characters should not be the subject of ridicule, in persons of our sex especially, who should reap advantages



from them. But he talks of the weather when he first sees you, it seems; and would you have had him directly fall upon the subject of love the moment he beheld you?

He visited you just after the sermon on a Sunday; and was it so unsuitable for him to let you see, that the duty of the day had made proper impressions upon him?

His turn for promoting the religious societies, which you speak so slightly of, deserves more regard from every good person; for that same turn is a kind of security to a woman, that he who had a benevolent and religious heart could not make a bad man, or a bad husband. To put out poor boys to prenticeships, to teach girls to sing psalms, would be with very few a subject of ridicule; for he that was so willing to provide for the children of others, would take still greater care of his own.

He gave you to understand, that if he liked your character on inquiry, as well as your person and behaviour, he should think himself very happy in such a wife; for that, I dare say, was more like his language, than what you put into his mouth; and let me tell you, it would have been a much stranger speech, had so cautious and serious a man said, without a thorough knowledge of your character, that at the first sight, he was over-head and ears in love with you.

I think, allowing for the ridiculous turn your airy wit gives to this first visit, that, by your own account, he acted like a prudent, serious, and worthy man, as he is, and like one who thought flashy compliments beneath him in so serious an affair as this.

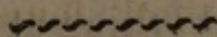
I think, dear niece, this not only a mighty false way, as you call it of travelling towards the land of matrimony, but to the land of happiness, with respect as well to the next world as this. And it is to be hoped that the better entertainment you so much wish for on your journey, may not lead you too much out of your way, and divert your mind from the principal view which you ought to have at your journey's end.



In short, I should rather have wished that you could bring your mind nearer to this standard, than that he should bring down his to your level. And you would have found more satisfaction in it than you imagine, could you have brought yourself to a little more of that solemn appearance, which you treat so lightly, and which, I think, in him, is much more than mere appearance.

Upon the whole, dear niece, I am sorry that a woman of virtue and morals, as you are, should treat so ludicrously a serious and pious frame of mind, in an age wherein good examples are so rare, and so much wanted ; though, at the same time, I am far from offering to prescribe to you in so arduous an affair as an husband ; and wish you and Mr. Richards too, since you are so differently disposed, matched more suitably to each other's mind than you are likely to be together : For I am

Your truly affectionate aunt.



### FAMILIAR LETTERS.

*From a sensible Lady, with a never-fading Receipt  
for a Beauty-wash,*

AS you seem so intent on improving the personal charms of your already amiable daughter, I can no longer delay answering your letter. You would be glad, you say, of a receipt to make a wash ; but it must be perfectly innocent. What I recommend, Madam, is truly so, and will greatly illustrate and preserve her complexion.

Pray let her observe the following rules.

In the morning fair water is to be used as a preparatory ; after which she must abstain from all sudden gusts of passion, particularly envy, as that gives the skin a sallow paleness. It may seem trifling to talk of temperance, yet must this be attended to, both in



eating and drinking, if she would avoid those pimples, for which the advertised washes are a boasted cure. Instead of rouge, let her use moderate exercise, which will excite a natural bloom in her cheeks, not to be imitated by art. Ingenuous candour, and unaffected good humour, will give an openness to her countenance that will make her universally agreeable. A desire of pleasing will add fire to her eye, and breathing the morning air at sun-rise will give her lips a vermillion hue. That amiable vivacity, which she now possesses, may be happily heightened and preserved, if she avoids late hours and card-playing, but not otherwise : For the first gives the face a drowsy disagreeable aspect, and the last is the mother of wrinkles.— A white hand is a very desirable ornament ; and a hand can never be white unless it be kept clean. Nor is this all ; for if the young lady will excel her companions in this respect, she must keep her hands in constant motion, which will occasion the blood to circulate freely, and have a wonderful effect. The motion I would recommend, is working at her needle, brushing up the house, or twirling the distaff. It was this industry in our grandmothers which gave Knellar an opportunity of gratifying posterity with the view of so many fine hands and arms in his incomparable portraits. A few words more and I have done. Let her preserve an unaffected neatness in her apparel : her fortune will permit her to dress elegantly ; but her good sense should always prevent her from descending to gaudiness, which strikes the eyes of the ignorant, but disgusts those of true taste and discernment ; besides, Madam, your daughter has so many natural charms, that she can have no occasion to wear clothes that will attract all the attention of the multitude. She possesses more beauties than she is acquainted with, which is no small addition to her merit ; but how can it be otherwise, when she is your daughter, and has you for an example ? I am, &c.



*Domestic Rule, the Province of the Wife.*

Madam,

I must assert, that the right of directing domestic affairs is, by the law of nature, in the woman; and that we are perfectly qualified for the exercise of dominion, notwithstanding what has often been said by male coats to the contrary. Those who pretend to direct our bringing up, seem to have destined us to that power which they would afterwards dispute. We are employed in our samplers, or diverting ourselves with our babes; we pass from our mother's nursery to our own, and from imaginary visits to real ones, without fatiguing ourselves with a variety of unnecessary acquirements, on which the men most value themselves. Indeed, which I would condemn too eager a pursuit of, we are taught singing and dancing; but what are these to the drudgery of schools and universities? The business of a family, when thoroughly performed, takes in the whole circle of our time, and affords no room for any thing except innocent relaxations. We are certainly then more likely to understand domestic policy than the men, who have twenty other things to mind. A mere housewife, like a mere scholar, is fit for nothing else, I admit, and will make a man a very unsociable companion. But as some men of great application to their respective professions, have, notwithstanding a very polite behaviour, so a woman may make the government of her house the principal care, without suffering it to become the principal theme of her discourse; nor do I think it at all necessary, that to establish a character as a manager, her husband should twice or thrice a-week hear her scolding the servants. This is one of the greatest objections to female government, and our adversaries would fain present it as a thing as necessary to us, as a standing army to the administration. But both may be calumnies, and the mere effects of a desire to get into other folks' places. Ex-



perience is wholly on our side ; for wherever the master exceeds his proper sphere, and pretends to give law to the cook-maid as well as the coachman, we observe a great deal of discord and confusion. When a man, who is always a better judge when things are wrong, than of the method of setting them to rights, encroaches on the woman's province, it is the ready way to make the rest of the family despise them both. But when a woman of tolerable good sense is allowed to direct her house without controul, all things go well ; she prevents even her husband's wishes, the servants know their business, and the whole family live easy and happy. It is with great concern that I perceive our sex of late, inclined to mind any thing rather than their families, which inclination must have fatal consequences. Can there be any thing more honourable for a woman than the right management of her family ? And it may be observed to them, that they must take their choice either to manage their children or servants, or to be managed by them. If liberty is the thing they aim at, they certainly mistake the road. A woman's freedom consists in power, and not in a licence to gad about ; which is scandalous even in a girl, and bespeaks a giddiness of soul below compassion. The conduct of the estate or business ought surely to be in the husband, and if he parts with it, it is an act of weakness. The conduct of the house belongs as justly to the wife ; and no man ought to marry a woman whom he would not trust with the management of such concerns. Adieu, dear friend ! incroach not on the province of your husband, but continue to be mistress in your own. I am

Your affectionate friend.



*From a Lady to her Acquaintance, on growing old.*

My dear Lucy,

I have been thinking that human understanding is no less liable to be unhinged, than the mechanism of the human frame. The least jar of surprise puts it out of tune, and one cannot presently get into order again. We have certainly passions of the mind, as well as diseases of the body, which we are not aware of, till some sudden accident calls them forth, and the one are no less capable of suspending the faculties of reason for a time, than the other are of obstructing the animal fluid, to the proper circulation of which we owe our health and vigour.

I was led into this reflection by catching myself in a folly, which I shall not be much ashamed of confessing: since, on contemplating some passages my observation supplies me with, I find my foible inherent in a more or less degree, in the whole species of human kind, though few are ingenuous enough to acknowledge it.

I was sitting yesterday in my parlour-window, looking carelessly on the people as they passed; when all at once a fellow abruptly presented himself before me, and cried in a hoarse voice—*Spectacles, Madam! Fine Spectacles!* and at the same time thrust a pair of those nose-saddles within the sash. You cannot imagine, dear Lucy, how I was shocked; I gave the man a short answer, and immediately threw down the window. *Good God!* said I to myself, *do I look old enough to be supposed to want spectacles!* not considering that it was the fellow's trade to offer them to every body, and that many people younger than myself were obliged to make use of them.—I ran however to my glass, and fancied that I perceived what they call the crow's feet appearing at the corner of my eyes.—I looked, and looked again, and the more I did so, the more I thought these cruel marks of time were visible; and now recollecting that my last birth-day brought



me into my one and thirtieth year, and that a very few more of them would rank me among the number of the aged, I fell into such a fit of the vapours as I had never before known. Is not this unaccountable?—Where then was my understanding?—Where my reason? The little share I have is sufficient to make me know, that whoever lives a great while in this world must grow old, and yet few of us there are who desire to die young. Why was not this knowledge at hand to make me easy under the common course of nature?

I do assure you, I had grown two or three hours older, before I could bring myself to be reconciled with the apprehensions that every moment brought me nearer to that so much dreaded stage of life; but, thank heaven, I got the better of it at last, and laughed at the foolish part my imagination had been acting.

That we all, however, have a natural aversion to grey hairs and wrinkles, cannot be denied; and that to overcome the uneasiness their approach inflicts requires the utmost exertion of our reason; yet is not this an inconsistency, a kind of absurdity in our habit of thinking? We ridicule a thousand lesser follies of mankind, yet pass over that which more than all deserves censure, the being ashamed or afraid of attaining what all the world, as well as ourselves, would wish to arrive at.—But we would live for ever if we could, and yet be always young; we would annihilate the depredations of time from fifteen to sixty; and even then not be content perhaps to be thought on our decline.

Were old age terrible to us, merely as it is the forerunner of death, or as it is generally attended with infirmities which render life a burthen, I should not be so much surprised: but alas! we see death and diseases seize on youth and strength; no time of life is a security against either. Nor is it altogether the apprehension of being deprived of what share of beauty nature may have bestowed upon us, that renders it so



alarming, since that also may be lost by the small-pox, and a thousand other accidents. No, it is only the name, not the effects, we so much dread ; and I believe most people would rather choose deformity with youth, than comeliness with old age.

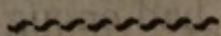
This, and some other propensities of the mind, in my opinion, are sufficient to convince any thinking person of the importance of the human understanding, and oblige us all to own, with the poet, that

Reason in man is but a twinkling lamp  
Of wandering life, that wakes and winks by turns :  
Fooling the follower betwixt shade and shining.

You will imagine, by my being so serious, that I have not yet got over the fright the man put me into, and indeed I am not sure whether I have or not ; but, be that as it will, I have resolution enough to wish, from the very bottom of my heart, that you and I may grow old in friendship, and that, whatever effect time may have upon our persons, our minds may remain as now united ; which will be a balance against the mortifications in the power of the old gentleman with the hour-glass, to

My dear Lucy,

Your's, with the most perfect amity.



*To a Lady who had lost her Beauty by the Small-pox.*

My dear Ophelia,

I received yours, and rejoice too much on your recovery, to be able to condole with you on any alteration your late illness has made on you ; and, indeed, how great soever it may be, I am far from thinking it deserves to be mentioned with that concern you express.—You have encountered death, and foiled him at one of his sharpest weapons ; and if you have received some scars, you ought to look upon them



rather as trophies of victory, than blemishes.—What if your complexion has lost some of its fair enamel, and your features are not altogether so delicate; the less charms your glass presents you with, the more you will find in your closet; and, deprived of vain pleasure in contemplating the graces of your outward form, you will have the greater leisure to improve and embellish those which are not so easily impaired.

Let us pretend what we will, it is the ambition of attracting admirers, that renders beauty of so much value to all the young and gay; but, if we consider seriously, we shall find that it is virtue, good sense, sweetness of disposition and complaisance, of which the girdle of Cytherea should be composed. The finest face in the world without them, will not long maintain its empire over the heart of a man of understanding;—as the poet truly says,

Beauty soon grows familiar to the eye;  
Virtue alone has charms that never die.

Do not think, however, that I am glad to find you are more on a level, than before this accident, with the greatest part of our sex. I confess, the beauties of the *person* greatly contribute to set off and render those of the *mind* conspicuous, and for that reason should lament extremely any defect in the *one*, if I were not certain you had enough of the *other* to engross the whole attention of as many as know you; and, that they may every day increase in the lustre of true dignity, is the sincere wish of, my dear Ophelia,

Yours,



## ELEGANT LETTERS.

*The following Letter written by Mr. Gay, giving an Account of two Lovers who were struck dead by the same Flash of Lightning, is reckoned a Masterpiece in Epistolary descriptive Writing.*

Stanton Harcourt, Aug. 9, 1718.

THE only news you can expect to have from me here, is news from heaven ; for I am quite out of the world, and there is scarce any thing can reach me, except the noise of thunder, which undoubtedly you have heard too. We have read in old authors, of high towers levelled by it to the ground, while the humble valleys have escaped. The only thing that is proof against it is the laurel, which however I take to be of no great security to the brains of modern Authors. But to let you see that the contrary to this often happens, I must acquaint you, that the highest and most extravagant heap of towers in the universe, which is in this neighbourhood, stands still undefaced, while a cock of barley in our next field has been consumed to ashes. Would to God that this heap of barley had been all that had perished ! but unhappily beneath this little shelter sat two much more constant lovers than ever were found in romance under the shade of a beech tree. John Hewet was a well-set man of about five and twenty. Sarah Drew might rather be called comely than beautiful, and was about the same age. They had passed through the various labours of the year together, with the greatest satisfaction ; if she milked, it was his morning and evening care to bring the cows to her hand. It was but last fair that he brought her a present of green silk for her straw hat, and the posey on her silver ring was of his choosing. Their love was the talk of the whole neighbourhood ; for scandal never affirmed that they



had any other views than the lawful possession of each other in marriage. It was that very morning that he had obtained the consent of her parents, and it was but till the next week that they were to wait to be happy. Perhaps, in the interval of their work, they were now talking of their wedding clothes, and John was suiting several sorts of poppies and field flowers to her complexion, to choose her a knot for the wedding-day. While they were thus busied, (it was on the last day of July, between two and three in the afternoon) the clouds grew black, and such a storm of lightning and thunder ensued, that all the labourers made the best of their way to the best shelter the trees and hedges afforded. Sarah was frightened and fell down in a swoon on a heap of barley. John, who never separated from her, sat down by her side, having raked together two or three heaps, the better to secure her from the storm. Immediately there was heard a loud crack, as if heaven had split asunder. Every one was solicitous for the safety of his neighbour, and called to one another throughout the field. No answer being returned to those who called to our lovers, they stepped to the place where they lay. They perceived the barley all in a smook, and then espied this faithful pair. John, with one arm about Sarah's neck; and the other held over her as if to screen her from the lightning. They were both struck in this tender posture. Sarah's left eye-brow was singed, and there appeared a black spot on her breast. Her lover was all over black, but not the least signs of life were found in either. Attended by their melancholy companions, they were conveyed to the town, and the next day interred in Staunton Harcourt church-yard. My Lord Harcourt, at Mr. Pope's and my request, has caused a stone to be placed over them, upon condition that we should furnish the epitaph, which is as follows:



When eastern lovers feed the funeral fire,  
On the same pile the faithful pair expire;  
Here pitying Heav'n that virtue mutual found,  
And blasted both, that it might neither wound.  
Hearts so sincere th' Almighty saw well pleased  
Sent his own lightning, and the victims seized.

But my Lord is apprehensive the country people will not understand this, and Mr. Pope says he will make one with something of scripture in it, and with as little poetry as Hopkins and Sternhold.

I am, &c.

~~~~~  
*The following most affectionate Letter, universally admired, was written by Mr. Pope, to the Bishop of Rochester, about a month before his Banishment.*

ONCE more I write to you, as I promised, and this once I fear will be the last: the curtain will soon be drawn between my friend and me, and nothing left but to wish you a long and good night. May you enjoy a state of repose in this life, not unlike that sleep of the soul which some have believed is to succeed it, where we lie utterly forgetful of that world from which we are gone, and ripening for that which we are to go to. If you retain any memory of the past, let it only image to you what has pleased you best; sometimes present the dream of an absent friend, or bring you back an agreeable conversation. But, upon the whole, I hope you will think less of the time past than of the future; as the former has been less kind to you than the latter infallibly will be. Do not envy the world your studies; they will tend to the benefit of man, against whom you can have no complaint, I mean of all posterity: And perhaps at your time of life nothing else is worth your care. What is every year of a wise man's life but a censure or critic on the past? Those whose date is the shortest, live long enough to laugh at one half of it. The boy despises,



the infant, the man the boy, the philosopher both, and the Christian all. You may now begin to think your manhood was too much a puerility; and you will never suffer your age to be but a second infancy. The toys and baubles of your childhood are hardly now more below you, than those toys of our riper and declining years, the drums and rattles of ambition, and the dirt and bubbles of avarice. At this time, when you are cut off from a little society, and made a citizen of the world at large, you should bend your talents not to serve a party, or a few, but all mankind. Your genius should mount above that mist, in which its participation and neighbourhood with earth hath long involved it. To shine abroad and to heaven, ought to be the business and the glory of your present situation. Remember it was at such a time that the greatest light of antiquity dazzled and blazed the most; in their retreat, in their exile, or in their death. But why do I talk of dazzling or blazing? it was then that they did good, that they gave light, and that they became lights to mankind.

Those aims alone are worthy of a spirit truly great, and such therefore I hope will be your's. Resentment indeed may remain, perhaps cannot be quite extinguished, in the noblest mind; but revenge will never harbour there. Higher principles than those of the first, and better principles than those of the latter, will infallibly influence men whose thoughts and whose hearts are enlarged, and cause them to prefer the whole to any part of mankind, especially to so small a part of one's single self.

Believe me, my Lord, I look upon you as a spirit entered into another life, as one just upon the edge of immortality, where the passions and affections must be much more exalted, and where you ought to despise all little views, and all mean retrospect. Nothing is worth your looking back; and therefore look forward, and make (as you can) the world look after



you ; but take care that it be not with pity, but with esteem and admiration.

I am, with the greatest sincerity, and passion for your fame as well as happiness,

Yours, &c.

~~~~~  
*From Mr. Pope to Mr. Steele, on sickness and dying young.*

YOU formerly observed to me, that nothing made a more ridiculous figure in a man's life than the disparity we often find in him, sick and well : Thus one of an unfortunate constitution is perpetually exhibiting a miserable example of the weakness of his mind, and of his body in their turns. I have had frequent opportunities of late to consider myself in these different views, and I hope I have received some advantage by it, if what Waller says be true, that

The soul's dark cottage, batter'd and decay'd,  
Lets in new light thro' chinks that time has made.

Then surely sickness, contributing no less than old age to the shaking down this scaffolding of the body, may discover the inward structure more plainly. Sickness is a sort of early old age ; It teaches us a diffidence in our earthly state, and inspires us with the thoughts of a future, better than a thousand volumes of philosophers and divines ; it gives so warning a concussion to those props of our vanity, our strength and youth, that we then think of fortifying ourselves within, when there is so little dependance upon our out-work. Youth, at the very best, is but a betrayer of human life, in a gentler and smoother manner than age : It is like a stream that nourishes a plant upon a bank, and causes it to flourish and blossom to the sight, but at the same time it is undermining it at the foot in secret. My youth has dealt more fairly and openly with me ;



it has afforded several prospects of my danger, and given me an advantage not very common to young men, that the attractions of the world have not dazzled me very much ; and I begin where most people end, with a full conviction of the emptiness of all sorts of ambition, and the unsatisfactory nature of all human pleasure. When a smart fit of sickness tells me this scurvy tenement of my body will fall in a little time, I am even as unconcerned as the honest Hibernian, who being in bed in the great storm some years ago, and told the house would tumble over his head, made answer, "What care I for the house, I am only a lodger." "I fancy it is the best time to die when one is in the best humour ; and so excessively weak as I now am, I may say with conscience, that I am not at all uneasy at the thought, that many men, whom I never had any esteem for, are likely to enjoy this world after me. When I reflect what an inconsiderable little atom every single man is, with respect to the whole creation, methinks it is a shame to be concerned at the removal of such a trivial animal as I am. The morning after my exit the sun will rise as bright as ever, the flowers smell as sweet, the plants spring as green, the world will proceed in its old course, people will laugh as heartily, and marry as fast as they used to do. The memory of man (as it is elegantly expressed in the book of Wisdom) passeth away as the remembrance of a guest that tarrieth but one day. There are reasons enough in the fourth chapter of the same book to make any young man content with the prospect of death. *For honourable age is not that which standeth in length of time, or is measured by number of years ; but wisdom is the grey hair to men, and an unspotted life is old age. He was taken away speedily, lest wickedness should alter his understanding, or deceit beguile his soul, &c.*



*The following Letter was written to the Dean of Waterford by a Widower, the Father of six Children. The design of it was to invite the Dean and his Company to Supper, particularly Miss Elizabeth Marshall, a young Lady about eighteen—and whose Fortune was 30,000l, who was lodged in the Dean's Study, he having much Company at that time.*

Reverend Sir,

I AM told there is a book which lies in your study in sheets, and all who have seen it admire that it should remain so long unbound: I think it is called Marshall's Epithalamium, or some such name; but lest I should be mistaken in the title, I will describe it as well as I can.

It is a fair and beautiful manuscript, the ink very black, and shining on the whitest virgin vellum that can be imagined; the characters are so nice and delicate as to discover it to be the work of some masterly hand; and there is such a symmetry and exact proportion in all its parts, and the features (if I may so call them) are so just and true, that it puts the reader often to a stand in admiring the beauties of them.

The book has an additional ornament, which it did not want, all the margin being flourished with gold; but that which commends it more is, that though it has been written full eighteen years, as I have been informed, yet it is not sullied nor stained; insomuch that one would think it was never once turned over by any man.

The volume of itself does not appear to be of any great bulk, and yet I understand it has been valued at 30,000l.

It is a pity so valuable a piece should ever be lost; and the way to prevent this, is by increasing the copies of it. If the author will give consent, and you will licence it, I will immediately put it into the press. I have all the necessary apparatus for that purpose, and



a curious set of letters, that were never used but in the impression of one book, and of this too no more than half a dozen copies : So that you must imagine they are never the worse for wearing. For my part, I will spare no pains to embellish and adorn the whole with the most natural and lively figures ; and I shall not despair of producing an edition as beautiful in the eyes of men as the dear original is at present in mine.— Methinks I could read it with pleasure night and day.

If therefore you will do me the favour to let me have your company this evening, and bring this incomparable piece along with you, it will add to the entertainment of every one, but particularly of him who is always with great respect, Rev. Sir,

Your most obedient servant and faithful friend.

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*A Letter of Consolation on the Death of a Friend.*

I SHOULD never have believed, Madam, that one of your letters could have afflicted me, how bad news soever it had brought me. The bare sight of your writing seemed to be a remedy against every evil that I could imagine ; but I acknowledge to you it is an extreme grief to me that I have been informed of the loss we have had. Our friend was valuable in every respect ; she was beautiful, tender, generous, witty, and of so just a judgment, that she valued you above every thing in the world. She had over and above in dying, the only good quality which she wanted during her life ; that is, she bore with resolution a thing, the bare name of which had made her tremble. She accompanied this greatness of soul with so truly a Christian piety, that I think we ought not to mourn for her. It is loving her with too selfish an affection to be sorrowful when she leaves us in order to be better ; and when she goes to enjoy in the other world a repose which she could never find in this. I shall endeavour to make advantage of the exhortation you gave me to follow so good an example,



and it will not be the first time that you have made me a better man. The troubles I have hitherto had will not ill assist your admonitions; for I think few things contribute more to make us die without reluctancy, than to have no pleasure in life: Not that I should be very glad to finish my career too hastily, seeing that you must return soon. You may guess whether it be easy for me to renounce the advantage of seeing you again, and of protesting to you to what a degree I am, &c.

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*To Mrs. Rowe on the Vanity of all sublunary Enjoyments.*

PEOPLE seem at present more busily employed in preparing for the King's birth-day, than for their own last; and appear to be in a greater anxiety for a seat in the dancing-room, than for a seat in Paradise.

I was last night with——; a barge of music followed us; but in the midst of this gaiety your letter was not the only thing that put me in mind of mortality; I had such a violent pain in my head, that neither the wit of the company, the softness of the music, nor the beauty of the evening, could give me any sincere delight. If pleasure be the lot of man, it must be in something beyond the grave; for on this side constant experience tells us, all is vanity.

But this confession has hardly any influence on human conduct; for people in a high rank must often act against their reason, to avoid being thought unfashionable; and, for fear of being thought mad by the modish world, must act in a manner which they are sensible is being truly so, to be in vogue with their polite cotemporaries.

I cannot forbear thinking with myself, that if a being endued with reason and a capacity of judging, (an inhabitant of another planet, and an utter stranger to our nature) could take a view of our actions, he would be at a loss to imagine what we were; and, had he no in-



former, but was to judge by our conduct, he would certainly either imagine that we were a species who were ensured always to live in the world we now inhabit, or else that, after enjoying ourselves here as long as we could, we were to be insensible for ever, without the least expectation of a future judgment, punishment, or reward.

You would hardly make an apology for desiring me to write to you, if you knew how much pleasure the injunction gives

Yours, unalterably,

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*To Colonel R.—, in Spain from his Lady in England.*

BEFORE this can reach the best of husbands, and the fondest lover, those tender names will be of no more concern to me. The indisposition in which you, to obey the dictates of your honour and duty, left me, has increased upon me, and I am acquainted by my physicians, I cannot live a week longer. At this time my spirits fail me, and it is the ardent love I have for you that carries me beyond my strength, and enables me to tell you, the most painful thing in the prospect of death is, that I must part with you: but let it be a comfort to you that I have no guilt that hangs upon me; no unrepented folly retards me: but I pass away my last hours in reflection upon the happiness we have lived in together, and in sorrow that it is so soon to have an end. This is a frailty which, I hope, is far from being criminal, that methinks there is a kind of piety in being so unwilling to be separated from a state which is the institution of Heaven, and in which we have lived according to its law. As we know no more of the next life, but that it will be an happy one to the good, and miserable to the wicked, why may we not please ourselves, at least, to alleviate the difficulty of resigning this being in imagining that we shall have a sense of what passes below, and may pos-



sibly be employed in guiding the steps of those with whom we walked with innocence when mortal? Why may not I hope to go on in my usual work, and though unknown to you, be assistant in all the conflicts of your mind? Give me leave to say to you, O best of men! that I cannot figure to myself a greater happiness than in such an employment; to be present at all the adventures to which human life is exposed; to administer slumber to the eye-lids in the agonies of a fever; to cover thy beloved face in the day of battle; to go with thee a guardian angel, incapable of wound or pain, where I have longed to attend thee, when a weak, a fearful woman. These, my dear, are the thoughts with which I warm my poor languid heart; but indeed I am not capable, under my present weakness, of bearing the strong agonies of mind I fall into when I form to myself the grief you must be in upon the first hearing of my departure. I will not dwell upon this, because your kind and generous heart will be but the more afflicted, the more the person for whom you lament offers you consolation. My last breath will, if I am myself, expire in a prayer for you. I shall never see your face again. Farewell for ever.

*From Miss ——— to her Brother, to acquaint him with the Death of her Mother.*

My dear Brother,

WHAT shall I tell you? how will you be able to bear the fatal news of the death of our much-honoured mother, whose loss is to me more bitter than death, and will plunge you, I fear, into the deepest sorrow? But the other night she called me to her bed-side, and taking me by the hand, said, "My dear child, I am just going to leave you; a few hours will bear me to the world of spirits. I willingly resign you, my dear charge, and your brothers, if they



are yet alive, to the care of a good God, who will always befriend the virtuous. I rejoice you are of that number : if you continue as you have set out, you cannot fail of being happy. When you have an opportunity to write to your brothers, or shall see them, tell them I died with them on my heart, left them a mother's blessing, and had no higher wish on earth than to hear they were wise and good. Alas, poor Pamphilus ! would to God he was so : were I sure of this I should die perfectly easy. I hope Ebulus will return to you, and heaven make you happy in each other. Farewell, my dearest child ! may heaven preserve you wise and good ; and when you drop a tear to the memory of a loving mother, be excited thereby to imitate whatever you thought good in her. Oh ! farewell."—With these words, the dear woman resigned her soul into her Maker's hands, and smiled in the agony of death. O ! my dear brother, grief overwhelms me ; I can add no more, but that I long exceedingly to see you ; that will be my only cordial to alleviate the heavy loss of your affectionate sister,

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The following letter was written by a gentlewoman to her husband, who was condemned to suffer death. The unfortunate catastrophe happened at Exeter, in the time of Oliver Cromwell's usurpation.

*Mrs. Penruddock's last Letter to her Husband.*

My dear heart,

MY sad parting was so far from making me forget you, that I scarce thought upon myself since, but wholly upon you. Those dear embraces which I yet feel, and shall never lose, being the faithful testimonies of an indulgent husband, have charmed my soul to such a reverence of your remembrance, that were it possible, I would, with my own blood, cement your dear limbs to life again ; and



(with reverence) think it no sin to rob heaven a little longer of a martyr. O, my dear, you must now pardon my passion, this being my last (O fatal world!) that ever you will receive from me; and know, that until the last minute that I can imagine you alive, I will sacrifice the prayers of a Christian, and the groans of an afflicted wife. And when you are not, (which sure by sympathy I shall know) I shall wish my own dissolution with you, that so we may go hand and hand to heaven. 'Tis too late to tell you what I have, or rather have not done for you; how turned out of doors because I came to beg mercy; the Lord lay not your blood to their charge. I would fain discourse longer with you, but dare not; passion begins to drown my reason, and will rob me of my devoir, which is all I have left to serve you. Adieu, therefore, ten thousand times, my dearest dear; and since I must never see you more, take this prayer: May your faith be so strengthened, that your constancy may continue! and then I know heaven will receive you; whither grief and love will, in a short time (I hope) translate,

My dear, your sad, but constant wife,  
even to love your ashes when dead,

ARUNDEL PENRUDDOCK.

P. S. Your children beg your blessing, and present their duties to you.

*Mr. Penruddock's last Letter to his Lady.*

Dearest and best of Creatures!

I HAD taken leave of the world when I received yours; it did at once recal my fondness for life, and enable me to resign it. As I am sure I shall leave none behind me like you, which weakens my resolution to part from you; so when I reflect I am going to a place where there is none but such as you, I recover my courage. But fondness breaks in



upon me ; and I would not have your tears flow to-morrow, when your husband, and the father of the dear babes is a public spectacle. Do not think meanly of me, that I give way to grief now in private, when I see my sand run so fast. I, within a few hours, am to leave you helpless and exposed to the merciless and insolent, that have wrongfully put me to a shameful death, and will object that shame to my poor children. I thank you for all your goodness to me, and will endeavour so to die, as to do nothing unworthy that virtue in which we have mutually supported each other, and for which I desire you not to repine that I am first to be rewarded ; since you ever preferred me to yourself in all other things, afford me, with cheerfulness, the precedence in this.

I desire your prayers in the article of death, for my own will then be offered to you and yours.

J. PENRUDDOCK.





## OF DRAWING.

**D**RAWING is the art of representing, by outlines and shadows, the various productions of nature and art, and of enlarging and contracting objects in the most exact proportion.

This art recalls to our memory things long since past, and rescues from oblivion the deeds of our illustrious ancestors, at the same time that it revives their image in our mind, by preserving their features for many generations: in short, it may be said to be the silent, but most expressive language of nature, which speaks to the eye, is understood by all nations, and conveys an idea where even words themselves would prove deficient.

The implements necessary for drawing are,—a ruler, compasses, charcoal, a black lead pencil, pen-knife, port-crayons, black, white, and red chalk, crayons, Indian ink, crow-quill pens, camel's-hair pencils, fitches, paper of several sorts, and port-folios.

*General Rules for Drawing.*

The first thing to be observed is the choice of proper originals.

Having provided this, begin with the outlines of the several features, as the eyes, nose, mouth, ears, &c. as they occur in the book. Practise these often over, till you are quite master of them; then proceed to a profile, or side face, after that to an oval, or full face; always remembering that each of these must be perfectly attained before you venture to proceed further.

When you can copy a face correctly, the next thing is to draw the several limbs or parts of the body, as the hands, arms, legs, feet, &c. then go to the body itself; which having done, you will be able to undertake a whole figure, observing carefully the exact proportions and bearings of one part with the other.



The learner ought to be particularly cautious that he does not attempt a whole figure before he has made himself master of the several parts, for this is beginning his work at the wrong end, and is almost similar to a man attempting to raise a building without a foundation.

As for beasts, birds, plants, &c. we deem it useless to give directions for drawing them, as it is well known that he who has so far improved his ideas as to be able to draw a human figure correctly, will find it no difficulty to perform every other branch of this art.

Sketch or draw all your outlines faintly, with a piece of soft charcoal (which may be known by the pith in the middle) cut to a point like a pencil; and when you see any thing amiss, whisk it out with a handkerchief or feather, correct your errors with a black lead pencil, and compare your work with the original, till every part of them correspond. This done, finish your outlines with black lead or Indian ink. This advice, properly attended to, will save you an infinite deal of trouble, in drawing over and over again, to your no small discouragement.

If you prefer Indian ink, rub it with water upon a marble, and with a crow-quill pen perfect your outlines; then rub out the marks of your pencil with bread. Keep three or four different shades of ink in the hollows of your stone, to distinguish your distances, reserving one of the holes for water.

When you are thoroughly versed in the outlines, your next business will be to learn to shadow.

Be not too hasty at first setting out, which will but impede your progress, and hinder your improvement; whereas, by bestowing a little more time, you will attain perfection sooner than you can well imagine, and expedition will come of itself as you become more experienced.

#### *Of Copying Draughts.*

When you would copy a print or drawing exactly of the same size, rub the back of it with the dust of



red chalk or black lead; lay this upon your paper, and pin it down at the four corners; then with a blunt point trace the outlines and breadths of the shadows; which done, having carefully examined it, to see that nothing be omitted, take it off, and finish it with the pencil or pen.

Another way to make an exact copy, and at the same time to preserve the original, is to lay a piece of transparent paper upon it, and draw the outlines thereon with a black lead pencil; then between that and the paper you intend to draw upon, place a piece of thin post paper, reddened, or blackened at the back; after which proceed to trace and finish it according to the foregoing rule.

### *Of Enlarging and Contracting.*

Divide your original with a pair of compasses into any number of squares, and rule them across with a black lead pencil from side to side, and from top to bottom.

Then having your paper of the size you intend, divide it into the same number of squares, either bigger or less, as you enlarge or contract it.

Place your original before you, and draw square by square the several parts; observing to make the part you are drawing fall into the same part of the square as it does in your original. To prevent mistakes, number the squares both of the original and copy.

Then outline it with Indian ink, rub out the marks of the pencil with bread, and shade it at pleasure.

### *Of Imitation of Life.*

Let the person you draw after be of a proportionable size, and well shaped: place him in the easiest and most natural attitude; then with your charcoal sketch faintly the head, or any of the limbs separately; which having carefully done, proceed to finish with your pencil.

When you have sufficiently practised the several parts or limbs, you may draw the whole figure, in



whatever attitude you think proper to place it; beginning with the easiest, and proceeding by degrees to the more difficult postures, as time and experience shall enable you.

Be sure to finish your outline so correctly (making all the muscles as they occur) that even before you give it any shadow, it may have some resemblance of the person.

The true proportion which one part of a human figure bears to another, will be seen in the figure you draw from; which may serve as a standard to examine your drawing by, except where the figure is to be foreshortened, in which case nature will be the best guide.

In drawing of a likeness, care must be taken to express the passions in the most lively manner, which is to be done by observing the peculiar cast and disposition of every feature, with the exactest nicety; and as this is, of all the parts of drawing, by far the most difficult, it will require a more than ordinary attention, and should be last attempted.

### *Of Drapery.*

Drapery is the art of clothing your figures with elegance and propriety.

When your naked figure is outlined, first draw the outlines of the drapery lightly, then the greater folds, and afterwards the lesser; observing never to let them cross each other.

Particular regard is to be had to the quality of the drapery; as the folds of stuff or woollen cloth are more abrupt and harsh, and those of silk more flowing and easy. Linen, cambric, gauze, &c. as their substance is lighter than either, require a still greater delicacy in expressing the waving of the folds, by the faintness of their shadows.

The drapery should not stick too close to the body, but must seem to flow round as it were; yet in such a manner, as that the motion of the figure may be free and easy. A great lightness and motion of the dra-



pery should only be used, when the figures are supposed to be in much agitation, or exposed to the wind; but in a calm place, and free from violent action, their drapery should be large and flowing, in order to give them a more graceful appearance.

Let the loose parts of the drapery, blown by the wind, all flow one way; and draw that part which lies closest to the body, before you draw those which fly off.

Suit your garments to the body, and make them bend with it: the closer the garment sticks to the body, the narrower and smaller must be the folds; and if it sits quite close, there will be no folds at all, but must only have a faint shadow, to represent the part of the body which lies under it.

By observing diligently in what manner the drapery flows upon any person standing or sitting before you for that purpose, you will see in what manner to dispose your folds and shadows, according to the unerring rule of nature.

### *Of Landscape.*

Landscape represents the face of the country as it appears to our view, with all the various objects analogous thereto; as towns, castles, churches, houses, trees, hills, cattle, rivers, rocks, &c.

Be careful to augment or lessen every object, according to its distance, making the most remote objects fainter and less distinct, as they appear to the eye, and enlarging them proportionably as they draw nearer.

Shew the sky cloudy, or clear, as occasion requires; and if you introduce the sun, let it be rising or setting; either of which representations will give an additional grace to your picture, as they represent nature in its liveliest and most agreeable appearance.

Adapt every part of your landscape to the season of the year, and the time of the day you intend it to represent; and dispose your lights and shades with consistent propriety.



*Of Light and Shade.*

The true distribution of light and shade in a picture is absolutely necessary to be known; as it not only determines the proper distance of one object from another, but it gives likeness to each respective object, its substance, roundness, and effect.

Shadowing is performed with the pen or pencil; in either of which great judgment is required.

Having made your outlines correct, the first thing is to observe from which side of the original the light comes in; which, if natural, is either from the right hand or the left; for whenever the light appears in the middle of the picture, and seems to glare more than ordinary, it is caused by a candle, a lamp, or some other luminous body, which is called an artificial light.

Lay on your little tints first, disposing them as you see they are done in the original, and then proceed to the deeper ones; till you come to the darkest parts of all; for you may at any time darken your shadows, when you cannot lighten them.

Let all your shadows in the same place fall on the same side; that is, if the right side of a man's face be dark, so must the right side of his body, arm, leg, thigh, &c. But if the light side be darkened by the opposition of some other body intercepting the light, it must receive a contrary shadow.

Make your shadows fainter as they grow towards the light, breaking them gradually, that they may not appear too sudden or harsh.

If you shade with black lead or with crayons, you may blend your shadows, and soften them one into another, as you require, with a stump made of paper or glove leather rolled and tied hard, and cut almost to the point, with which you may also weaken your shades where they are too strong.

When part of the body projects over or before another, the part projecting must receive a stronger light: those parts that bend inward must be made so



much the darker, and shadowed deepest next the light.

Two equal lights must never be made in the same picture: the strongest light should fall upon the middle of the place, (where the principal figures ought to stand) diminishing gradually towards the extremities.

By frequently examining into nature, you will have an opportunity of improving your ideas of light and shade, and will be enabled to form a proper judgment of the effect which the different rays or degrees of light will produce in a picture; for which reason, you should never let slip an opportunity of remarking the various appearances you meet with.

### *Of History.*

This branch of drawing presents to our view things past, present and future.

An historical picture must describe the transactions represented, in a manner so clear and conspicuous, as to convey an idea of it to our minds, as fully as could be done by a verbal description; and care must be taken to preserve such analogy or connection between the figures, that not one may seem to be introduced but for some end or purpose. And as in dramatic writing it is essential to make every person speak consistently with the part he represents, so here it will be equally necessary to observe the same propriety of character, and make every figure look the sentiment it is intended to express.

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### OF PAINTING IN CRAYONS.

**C**RAYONS are to be had in boxes, every colour partitioned off separately, to prevent their mixing.

The best are those of Switzerland.

The different colours are white, black, yellow,



orange, red, purple, blue, green, and brown; and each of these have their several shades, excepting the two first.

*Directions for using them.*

The paper to be used on this occasion, is rough Venice paper, of a white brown colour, and the stiffer the better. That sort called cap paper, is found to be the best, because upon that the colours best distribute themselves. By this method figures may be drawn in their proper colours, as they appear to the eye, because the colours may be matched with the crayons, and the crayons being dry will not alter their colour; but the colours, when wet, appear deeper than when dry, which is apt to deceive a young beginner.

Another way to make the necessary preparations, is to take some of the thickest and smoothest light blue or other paper, and get a straining-frame from a frame-maker's or carpenter's, on which strain some coarse Scotch or Irish cloth, drawing and fastening it with small tacks round the edges, till it be quite smooth; after which with a sponge and fair water, gently wet the blue paper, and then with a brush or rag paste the paper all over, and lay it carefully on the cloth, exactly even with the straining frame; after which take it up, and laying white paper on the table, place the blue paper downwards, with one hand keeping the straining-frame steady, and with the other keep the cloth close to the paper; do this very carefully, and taking it up, lay it on the table with the blue paper upwards and a piece of paper under your hand, and rub it close to the straining-frame, without touching any other part, then let it stand to dry; after which place it on an easel, which may be had at the colour-shops, and proceed as follows:

Make the first sketch or rough draught with charcoal; then with black, white, or red chalk, correct what you see amiss. The outline being thus completed, rub in your crayons according to their proper colours, and then with your finger or fitch soften and blend them together.



## OF PAINTING IN WATER COLOURS.

**T**HE materials necessary for this art are gum, colours, hair pencils, fitches, a pallet and pen-knife.

The colours in general are, white, black, brown, red, yellow, blue and green.

The several species of each are as follow :

*Whites.*—Flake white, Spanish white, white lead.

*Blacks.*—Burnt cherry stones, ivory black, lamp black.

*Browns.*—Spanish brown, Spanish liquorice, umber.

*Reds.*—Burnt oker, carmine, Cinnabar lake, Indian lake, Indian red, red ink, red lead, vermillion.

*Yellows.*—English oker, gall-stone, gamboge, masticot, dark and light, oker de luce, orpiment, pink-yellow, dark and light, Roman oker, saffron.

*Blues.*—Blue bice, blue verditer, indigo, smalt, ultramarine.

*Greens.*—Green bice, green pink, sap green, verdigris, verditer.

Most of the colours may be had, ready prepared, in shells and in powders, as also the hair pencils, at the colour shops. If you use the latter, a grind-stone and muller must be provided, which are to be of pebble, and may be had at any stone-cutter's.

*Directions for making the following Mixed Colours.*

*Ash Colour.*—White and lamp-black ; or indigo and black ; or cherry-stone and white, shaded with ivory black.

*Bay Colour.*—Vermillion, with a little Spanish brown and black.

*Bright Reds.*—Indian lake and native cinnabar.

*Carnation.*—Lake and white, shaded with lake.

*Changeable Silk.*—Red lead and water of masticot, shaded with sap green.

*Cloud Colour.*—White ; light masticot ; or lake and white, shaded with blue verditer alone.



*Flame Colour.*—Vermillion and orpiment ; or red lead and masticot, heightened with white.

*Flesh Colour.*—White, with a little lake, and red lead ; and yellow oker for a swarthy complexion.

*French Green.*—Light pink and Dutch bice, shaded with green pink.

*Glass Grey.*—Ceruse, with a little blue of any kind.

*Hair Colour.*—Masticot, umber, yellow oker, ceruse, oker-de-luce, and cherry-stone black.

*Lead Colour.*—Indigo and white.

*Light Blue.*—Blue bice, heightened with ceruse or spodium.

*Light Green.*—Pink and smalt, with white, if need require.

*Lion Tawney.*—Red lead and masticot, shaded with umber.

*Murvy.*—Cinnabar, lake and white lead.

*Orange.*—Red lead and a little fine masticot, shaded with gall-stone and lake.

*Orange Tawney.*—Cinnabar, light pink, and a little masticot, shaded with gall-stone and lake.

*Pearl Colour.*—Carmine, with a little white shaded with lake.

*Popinjay Green.*—Green and masticot ; or pink and a little indigo shaded with indigo.

*Purple.*—Indigo, Spanish brown, and white ; or blue and bice with red and white lead ; or blue bice and lake.

*Russet.*—Cherry-stone black and white.

*Scarlet.*—Red lead and lake, with or without vermillion ; or carmine and Indian lake ; or native cinnabar and red lead, shaded with Indian lake.

*Sea Green.*—Bice, pink, and white, shaded with green pink.

*Sky Colour.*—Light masticot and white, for the lowest and lightest parts ; red ink and white for the next : blue bice and white for a third degree ; and blue bice alone for the highest part of all. These are to be



all softened into one another at the edges, so as not to appear harsh.

*Sky Colour for Drapery.*—Blue bice and Venice ceruse; or ultramarine and white, shaded with indigo.

*Straw Colour.*—Yellow masticot, and a very little cinnabar, shaded with a dark pink.

*Violet Colour.*—Indigo, white and cinnabar lake; or fine Dutch bice and lake, shaded with indigo; or litmouse, smalt and blue bice, the latter most predominant.

*Water.*—Blue and white, shaded with blue, and heightened with white.

*Directions for using the Colours.*

Your pencils must be fast in the quills, and sharp-pointed after you have drawn them through your mouth.

Before you begin, have all your colours ready before you, and a pallet for the conveniency of mixing them; paper to lay under your hand, and to keep your work clean, as well as to try your colours upon; also a large brush called a fitch, to wipe off the dust when your colours are dry.

Lay your colours on but thinly at first, deepening and mellowing them by degrees as you see occasion. The quicker you lay them on, the evener and clearer your drawing will appear.

Take care to preserve all your colours from dust; and before you use them, wipe your shells and pallet every time with a fitch.

When you have done your work, or would lay it aside, be careful to wash out your pencils in warm water.

For face painting, mix up a little carnation or flesh-colour with gum-water, in a shell by itself. If it be of a fair complexion, mix vermillion and white flake together; and for a swarthy one, after the form of a little masticot, or English oker, or both.

Let your flesh colour be always lighter than the complexion you would paint; for, by working on it, you may bring it to its true colour.



In a large shell, or upon your pallet, lay your different shades of flesh colour, at a convenient distance from each other ; and always have ready a sufficient quantity of white, to lighten your shades.

For the cheeks and lips, use a mixture of lake, and red lead, or carmine, as occasion requires ; and for blue tints (as under the eyes in veins) indigo or ultramarine and white.

For grey faint shadows, use white, English oker, sometimes masticot ; for deep shadows, white, English oker, umber ; for darker shadows, lake and pink, which make a good fleshy colour.

In colouring landscapes, at first only lay dead colours all over the piece, leaving no part uncovered ; and be not over curious in this part of the performance, but rather use a masterly freedom ; and the work, though seemingly rough to the eye, will have a good effect when placed at a distance.

Let not the roughness of the colour discourage you ; for it is easy to be softened by degrees, with the other shadows, observing only to sweeten and heighten them according as the light falls.

In some places lay on strong touches, and in those places bring your work up together to an equal roundness and strength ; tempering and sweetening your colours with a sharper pencil than the first, that the lumps or harsh ridges be left, but that all your shadows may be dispersed, soft and smooth, gliding gently, as it were into one another.

You are not to finish any part before the other, but work up all the parts gradually alike, till you see nothing wanting to complete your picture.

Having laid your dead colours, begin first with the lightest parts, as the sky, sun-beams, &c. then the yellowish beams, which are to be done with masticot and white ; next the blueness of the sky, with ultramarine or smalt alone. For purple clouds, only mix lake and white, making your colours deeper as they go upwards from the horizon, except in tempestuous skies. The tops of distant mountains must be worked so faint that they may seem to lose themselves in air.



Bring your colours forward as your distance decreases ; painting your next ground next the horizon downwards of a blueish sea-green, and as you advance forward, of a reddish or darker green, till you come to the fore-ground itself, which, as it is to be the darkest part of all, do with a dark green shaded with a dark brown or yellow ; which rule of shadow will also serve for the trees on each respective ground.

All distant objects are to be made imperfect as they appear to the eye, as has been already observed under the article of *light* and *shade*.

In colouring trees, boughs, and branches, touch in all the darker shades first, raising the lighter leaves above the darker by adding masticot to the dark green, which may be made with bice, pink, and indigo, for the uppermost of all, which are to be done last : touch lightly the extremities of the leaves with a little green masticot and white, and set off the darkest shadows with sap green and indigo.

The rules are adapted to general appearances ; but the learner may deviate from them as nature shall dictate.

With regard to drapery, fruit, flowers, and other branches of painting, the best observations are to be taken from the objects themselves, or the most curious and exact representation of them.



A SHORT ACCOUNT  
OF THE  
KINGS & QUEENS of ENGLAND,

*From William the Conqueror to the Reign of  
George III.*

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NORMAN KINGS.

**W**ILLIAM the Conqueror was the son of Robert duke of Normandy, by one of his Mistresses named Harloite, a skinner's daughter, of Falaise, which gave occasion to his being named the Bastard, though his name he afterwards changed to that of Conqueror, from his conquering England. He was born in 1026, and succeeded his father as duke of Normandy in 1035, being at that time only nine years old; and, after his victory at Hastings in Sussex, was crowned king of England, on the 14th day of October, in the year 1066.

He was tall, and so large that his corpulency grew very troublesome to him in his latter years; his strength was so great, that historians say that no person but himself could bend his bow. He was laborious, inured to all the hardships of war, and patient in all seasons of hunger and thirst; but when once raised to anger, it was almost impossible to appease him; he had a great soul and elevated mind, and so prodigious was his genius, that nothing escaped his examination; in particular he delighted in war, understood it well, and was successful in it.



He died of a fever, at Rouen in Normandy, on the 9th day of September, 1087, in the 61st year of his age, and was buried at Caen in Normandy, in St. Stephen's abbey, which he had endowed with rich revenues.

### **WILLIAM II. surnamed Rufus,**

Succeeded his father, and was the legitimate son of Maud daughter of Baldwin, the first earl of Flanders.

He was born in the year 1056, was crowned king of England by Lanfrank, archbishop of Canterbury, on the 17th day of September, 1087, and being wounded accidentally as he was hunting in New Forest, by one of his domestics, named Walter Tyrrel a French knight, he died of the wound on the 2nd of August, 1100, and in the 13th year of his reign, aged 44 years.

The only good quality remarkable in this king was his signal courage, which rose almost to fierceness; however, he carried his vices and tyranny to such a height, that the wound he received was considered not as the effect of mere chance, but as sent by the hand of God, in order to rid the English nation of so wicked a prince.

### **HENRY I. surnamed Beau Clerc.**

As William Rufus left no issue, his brother Henry, by the same mother, succeeded him, and was crowned King by Maurice, bishop of London, on the 5th of August, 1100.

He was married first to Maud, daughter to Malcolm, King of Scots, and afterwards to Adeliza, daughter of Geoffery, Earl of Louvain, but had no issue.

His death was occasioned by eating too many lampreys, for they threw him into a fever, of which he



died, in the castle of Lyon, in Brai, near Rouen, on the 1st day of December, 1135, after a reign of 35 years, and was buried in the Abbey of Reading, in Berkshire.

This Prince was very handsome, sober, brave, and of great capacity ; he had likewise a great love for learning, and thence acquired the name of Beau-Clerc; yet these good qualities were sullied by cruelty, implacability, avarice, and uncleanness.

### *HOUSE OF BLOIS.*

After Henry's decease, STEPHEN, son of Adela, daughter of William the Conqueror, and of Stephen Earl of Blois, was crowned at Westminster on the 26th of December, 1135.

He died on the 25th of October, 1154, in the 19th year of his reign, and the 50th of his age, and was buried in the abbey of Feversham in Kent.

His merit consisted in the greatness of his courage and elevated genius, and soundness of judgment ; he was very well skilled in military matters, having had great experience and wonderful patience, whilst clemency and munificence were the least of his virtues ; these qualities were heightened by the stature and majesty of his person, all of which rendered him one of the most amiable princes of his time.

### *HENRY II.*

Henry II. surnamed Plantagenet, and Duke of Normandy, succeeded Stephen ; he was the eldest son of Geoffrey, earl of Anjou, Touraine and Maine, and of the Empress Maud, sole heiress to Henry the 1st duke of Normandy.

He was born at Manus on the 4th of March, 1133, was adopted by king Stephen, on the 6th of Novem-



ber, 1153, and crowned king of England on the 19th of December, 1154.

This prince possessed many good qualities, for he was just, brave, generous, magnificent, clement and prudent; though his ambition and lust were insatiable, and his anger at times exceeding violent.

On his death-bed he caused himself to be carried to the church of Chinon, and, being laid before the altar, soon expired; after which his corpse was carried to Fontevraud, as he ordered, and there interred. He died on the 5th day of July, 1189, in the 56th year of his age, after a reign of 34 years, 8 months and 11 days.

### RICHARD I. surnamed Cour de Leon.

After the death of Henry II. his second son, Richard, succeeded him; his mother's name was Eleanor of Aquitain, duchess of Guienne and Gascony, &c. The exceeding bravery of this prince acquired him the name of Cour de Leon, or Lion's Heart, but for any other virtue it is quite needless to seek for it in him. His person was well shaped, his eyes blue, but full of fire, and his hair of a sandy colour.

His death was occasioned by a wound that he received by an arrow at the siege of Chaluz in Limousin, of which he died on the 6th of April, 1199, in the 43d year of his age, and 10th of his reign, and was buried at Fontevraud.

### JOHN, surnamed Lack-Land.

John came to the crown by virtue of the last will of Richard. After having gone through many troubles, vexations, and disappointments, during his reign, chiefly owing to his vice and ambition, he died at Newark, on the 19th of October, 1216, through grief for having lost his baggage, which was very



rich, for this threw him into a fever, that indeed was augmented by eating too many peaches.

This prince had wit, but it was of the vicious kind, was restless, hot-headed, and impetuous, but had no resolution except in his first transports, for these being over, he was soft, indolent, fearful and wavering ; he was also cruel, voluptuous, and covetous ; he had no honour, conscience, religion, or regard to futurity ; he died in the 51st year of his age, and the 18th of his reign. During his reign the famous Magna Charta was obtained from the crown.

### HENRY III.

This Prince succeeded his father, in the 10th year of his age ; he was born October the 1st, 1207, crowned at Gloucester, October, 21, 1216, and died at London on the 16th of November, 1272, aged 66 years, of which he had reigned 56 years and 20 days.

He was a prince of very mean parts, and naturally inconstant and capricious ; he loved money to excess, yet he squandered it away so idly, that the prodigious sums he levied on his subjects did not make him at all the richer. As to his courage, nothing can be said, because he never gave any sensible tokens of it ; but he may be justly applauded for his continence and his aversion to whatever tended to cruelty. To conclude his character, his weakness in suffering himself to be governed by haughty self-interested counsellors, and the arbitrary maxims instilled into him from his very infancy, were the real causes of the commotions which disturbed his government.

### EDWARD I. surnamed Longshanks.

After the death of Henry III. Edward his eldest son, by Eleanor of Provence, succeeded him, and was crowned on the 10th of August, 1274 ; and historians



say, that on the coronation day five hundred horses were let loose about the fields, with permission for any person to keep as many of them as they could catch.

This Prince was very tall, and extremely well shaped, except that his legs were a little too long, and on this account he was surnamed Longshanks. He was an excellent king, a good father, a brave soldier, and a formidable enemy ; he was also chaste, just, prudent and moderate ; yet, on his death-bed, exhorted his son to continue the war with Scotland, adding, let my bones be carried before you to battle, for sure I am that the rebels will never dare to stand the sight of them.

He died at Brough on the Sands, a small town in Cumberland, on the 7th of July, 1307, after a reign of 34 years, 7 months, and 20 days ; his body was taken to Westminster, where it was inclosed in wax, and deposited near that of the king his father.

## EDWARD II.

After the death of Edward the 1st, Prince Edward the only son that survived, of course succeeded ; he began his reign in 1307, and was one of the handsomest and best shaped men of his time, and had likewise so majestic an air, that it was almost impossible to look at him without conceiving an esteem for him. The qualities of his mind, however, did not correspond with the beauties of his person, for he was neither a warrior nor a politician, neither zealous for his country's good, nor passionate of glory, neither endued with a capacity to contrive difficult matters, nor possessed of resolution sufficient to go through with them ; and to these circumstances were owing all the misfortunes of his reign ; this monarch was at length deposed, and his son proclaimed king in his stead. At first he was imprisoned in Kenilworth Castle, but afterwards was removed to Berkeley Castle, where Sir Thomas Gurney and Sir



John Maltravers put him to a cruel death, by causing a red hot iron to be thrust up his fundament, so that he expired in agonizing torments, in October, 1327, after a reign of 20 years.

### EDWARD III.

Eldest son to the deceased king, by Isabella of France, succeeded his father at the age of 14, and in the year 1327.

Historians say, that the bare aspect of this Prince drew respect and veneration. He was gentle and beneficent to persons of virtue, but to the vicious inexorable; a friend to the poor, the widow and the orphan, and indeed to the unfortunate in general; his greatest delight being to soothe the misfortunes of mankind: his valour was well known to the world, but it never puffed him up; his subjects were also very dear to him, and the uninterrupted harmony that subsisted between him and his queen augmented his felicity. In short he might have been looked upon as a perfect prince, had not his ambition prompted him to break, in an illegal manner, the peace which had been concluded with the Scots.

He died on the 21st day of June, 1377, in the 65th year of his age, and 51st of his reign.

### RICHARD II.

This Prince, who was grandson to the deceased king, was born at Bourdeaux, on the 6th of January, 1366, and made prince of Wales in 1377, and 24 days after Edward's death was crowned at Westminster, in the 11th year of his age.

He was son to Edward the Black Prince, so called on account of his wearing black armour, who was the first created Prince of Wales.

This unfortunate Prince being of a lavish and pro-



fuse disposition, caused his subjects to revolt, and take up arms against him, so that on his return from Ireland he was seized and imprisoned in Flint Castle, near Chester, but some time after he was sent to Pontefract Castle, in Yorkshire, where Sir Piers Exton, with eight other men, was sent to destroy him; the king, however, resolved to sell his life as dear as possible, and killed four of the assassins before he fell himself, which happened by the hands of Exton. Thus died this unhappy prince, at 33 years of age.

He was, as historians relate, the handsomest monarch in the world, kind and munificent, but soft, timid, possessed of little genius, and too great a slave to his favorites,

### *HOUSE OF LANCASTER.*

#### **HENRY IV. surnamed Bolinbroke.**

This Prince, who swayed the sceptre after the deposing of Richard II. began his reign on the 29th of September, 1399. He was son to John of Gaunt, third son of Edward III.

His chief character was an extreme desire of reigning, and he came to the throne by a method that was universally disapproved, having caused King Richard to be murdered, which will be an eternal blot on his memory.

He performed very few actions which merit any encomium, and his reign was a continued series of revolutions; it is said that he died of a leprosy, on the 20th of March, 1413, being the 14th year of his reign, and the 46th of his age, but some writers say he died of an apoplexy.



**HENRY V. surnamed of Monmouth.**

Henry V. eldest son to Henry IV. by Mary le Bohun, daughter of Humphrey earl of Hereford, was born at Monmouth, and made prince of Wales in 1399, and began his reign in 1413.

He was well shaped, a warlike and experienced soldier, a great politician, and a man of such extensive genius in forming his schemes, that they never failed to succeed.

He was a great friend to justice, he obeyed its dictates, and made others do the same; he was devout without ostentation, and a great protector of the church and clergy, but a little too ambitious; not very liberal, and inclined to cruelty; and in his father's time he led a dissolute life.

He died of a bloody flux, at Vincennes, on the 31st of August, 1422, in the 34th year of his age, after a triumphant reign of 9 years and 5 months, leaving only one son brought him by Catharine his queen.

**HENRY VI. surnamed of Windsor.**

This Prince was born at Windsor, December the 6th, 1421, and was only 9 months old when he succeeded to the throne.

He was a just, chaste, temperate, and pious prince, and resigned himself wholly to the dispensations of Providence; he bore with uncommon patience all the unfortunate accidents of life: his only defect was a sort of weakness of mind, which rendered him incapable of governing his kingdom without the assistance of others.

He was dethroned in the year 1461, but recovered his crown in 1471; in 1472 he was dethroned again, and then lost his life.



After his second misfortune of being dethroned, king Henry, the queen consort, and the prince of Wales his son, fled to Scotland, and were respectfully received in that kingdom; the year following however, Henry returned to England, with the hopes of concealing himself there, not daring to reside entirely in Scotland, from an apprehension that the Scots would deliver him up, but unfortunately he was discovered and seized, carried to London, and sent to the Tower, where Edward for his own safety, sacrificed him in the 51st year of his age.

## *HOUSE OF YORK.*

### EDWARD IV.

Son to Richard duke of York, was crowned June 29, 1472, after the second dethronement of king Henry; and notwithstanding that he was of a surprising active, vigilant, and warlike disposition, he was no sooner invested with regal dignity than he devoted himself entirely to his pleasures.

He was one of the handsomest men in Europe. Philip de Comines pretends that he died through grief, because Louis XI. preferred the alliance of the house of Austria to that of his family, but it is not probable; some have accused his brother the duke of Gloucester of poisoning him: but the most likely circumstance is, that his indulging himself too much at a banquet occasioned his death, for it threw him into a violent fever, of which he died, April 9, 1483, in the 42d year of his age, and the 23d of his reign.

### EDWARD V.

This unfortunate prince was but 12 years of age when he began to reign, and he reigned only 2 months



and 12 days ; himself, and his brother the duke of York, being both murdered by the Protector, Richard duke of Gloucester, their uncle, who afterwards usurped the crown.

They were lodged in the Tower, where it was customary for the kings of England to reside before their coronation ; and the protector, upon the refusal made by Sir Robert Brackenbury, lieutenant of the Tower, to be an accomplice in so barbarous a scene of villany, gave the government of it for one night only to Sir James Tyrrel, who employed one Miles Forest and John Deighton to enter, in the depth of the night, the chamber where the two princes lay, and to stifle them ; these shocking circumstances were told by Tyrrel, who was afterwards executed in the reign of Henry VII.

### RICHARD III.

Was crowned king in 1483. His character may be well enough known from his abominable actions ; it is said he was little in stature, very ugly and crook-backed, cruel in his nature, and a great impostor, dissembler, and hypocrite ; yet at the same time he was brave and sagacious, and caused justice to be administered to all his subjects without distinction. He was also well skilled in politics, and had a surprising command over himself in concealing his intentions.

He was killed on the 22d of August, 1485, in the battle of Bosworth field, which he fought against the earl of Richmond, who was afterwards king of England.

His body, after it was found, was carried to Leicester, and exposed to public view for two days, then buried without any ceremony ; but Henry VII. sometime after, caused a monument to be erected over his grave.



## HENRY VII.

After the death of king Richard, the earl of Richmond, of the Lancaster line, was crowned king of England, and married the heiress of the York family.

This was an amiable prince, chaste, temperate, assiduous in exercises of piety, an enemy to all scandalous vices, and caused justice to be duly administered where his own private interest was not concerned ; for he was insatiably covetous, yet he merited the esteem of all Europe.

## HENRY VIII.

Henry VIII. succeeded his father, Henry VII. and began his reign April 22, 1509, in the 18th year of his age.

He was a comely prince, but grew too corpulent in the latter part of his life ; he was well skilled in bodily exercises, brave without ostentation, endued with a frank and candid disposition, and liberal to excess ; he loved study, and made a great progress in divinity, philosophy, and the sciences, and was a perfect master of music ; but, on the other hand, he was inclined to cruelty, and withal very presumptuous, haughty, and lascivious.

He died of a complication of humours falling upon an old sore in his leg, on the 28th of January, 1547, in the 56th year of his age, and the 38th of his reign ; he left behind him two daughters and one son, viz. Mary, by Catherine of Arragon ; Elizabeth, by Ann Boleyn ; and Edward, by lady Jane Seymour.



## EDWARD VI.

This prince began his reign in 1547, and, though only ten years old, was well skilled in the Latin and French languages, and had also some knowledge of the Greek, Spanish, and Italian.

He was a great promoter of trade and learning, and an encourager of the reformation. He confirmed the grant of the king his father, to the city of London, for Christ's and St. Bartholomew's hospitals, and founded himself those of Bridewell and St. Thomas, besides several schools; but a consumption carried him off on the 6th of July, 1554, in the 17th year of his age, and the 7th of his reign.

## MARY.

This Princess came to the throne after the death of king Edward her brother, and after her coronation, was espoused to Philip II. king of Spain, but had no issue by him; she was extremely bigotted to the Romish religion, and would undoubtedly have firmly re-established it, had she lived much longer.

Her natural disposition was cruel and revengeful, and we meet with only one good action during her reign, viz. her rejecting the proposal offered by the Spanish ambassador of making her absolute.

She died of a dropsy on the 17th of November, 1558, in the 43d year of her age, and 6th of her reign.

## ELIZABETH.

After the decease of queen Mary, the Princess Elizabeth, her sister, ascended the throne, in the 25th year of her age, 1558; she was tolerably handsome,



and had a majestic air ; but the circumstances which endeared her most to the common people, was a certain affability that was indeed natural to her, and won her the affections of her subjects.

She was mistress of a great deal of wit, as well as solid judgment, joined to great economy ; was learned, and spoke several languages ; was also a great politician, and never disclosed any of her secrets even to her favourites or chief ministers, who always paid an implicit obedience to her dictates ; but the circumstances which above all others ought to procure her esteem, is her making the English enjoy a felicity unknown to their ancestors.

She was never married, her policy making her entertain an aversion to the married state.

She died March the 24th, 1603, in the 70th year of her age, and the 45th of her reign.

### HOUSE OF STUART.

**JAMES I.** the 6th king of Scotland, and son of the unfortunate Mary queen of Scots, succeeded queen Elizabeth. He was born at Edinburgh Castle, and baptized according to the rights of the church of Rome, June 19th, 1566, but afterwards educated in the protestant religion.

He was a learned prince, but made not a proper use of his knowledge, and was naturally as mean minded as queen Elizabeth had been magnanimous.

A little before his coronation a conspiracy was discovered, intended to raise to the throne Arabella Stuart, his cousin german, and some of the conspirators were executed ; the famous Sir Walter Raleigh was accused of being concerned in it, and after a confinement of twelve years in the Tower, was beheaded, October the 29th, 1618.

The king died of a tertian ague, at his palace at Theobalds, after an illness of three weeks, March the



27th, 1625, in the 59th year of his age, and 23d of his reign over Great Britain, and the 58th of his reign over Scotland.

### CHARLES. I.

This prince, son to king James, by Anne the daughter of Frederick, second king of Denmark, succeeded; he was born in Scotland, November the 19th, 1600, and was crowned king February 2d, 1625-6.

Some writers say that he was religious, chaste, sober, affable, and courteous; that he was also possessed of great penetration and solid judgment, and an excellent man; on the other hand it is said, that he was too fond of prerogative, and so weak as to let himself be governed by his queen and his favourites, and that by their persuasions he executed several things which first caused the parliament and his subjects to murmur, and afterwards openly to oppose him, which in the end proved fatal to him; for he was brought to the bar as a common criminal, and sentenced to be beheaded; which sentence was put in force January 30, 1649, three days after it had been passed upon him. He suffered death with great constancy, and without discovering the least signs of weakness or surprise; and his body, after it had been exposed to public view for several days in one of the apartments at Whitehall, was carried to Windsor, and interred in St. George's chapel.

From the death of the king, until the year 1660, there was an interregnum, and England was governed by the Parliament, which was composed of 144 persons, but they resigning the administration of affairs, Oliver Cromwell caused himself to be proclaimed Protector of England, Scotland, and Ireland. After having established his authority supreme, and after refusing the crown which the fore-mentioned Parliament had offered him, he died of a tertian ague, September the 3d, 1658.



It is allowed by all that he was a renowned warrior, a great politician, and a terror to France, Spain, and the United Provinces.

After his death his son Richard was proclaimed Protector, but he did not long preserve his title, for in the year 1660, Charles, son to the deceased King, was restored to the crown.

## CHARLES II.

This Prince was crowned April 23d, 1661, being St. George's day. He was liberal even to prodigality, extremely affable, and so easy in conversation, that he seemed desirous of doing good to all; to this were added a sprightly wit, and a wonderful conception, and he understood the interest of his kingdom better than any of his ministers; but on the other hand, he was too great a lover of ease, and was justly blamed for having too great a fondness for the fair sex, and sacrificing the welfare of the nation for French money.

He died February the 6th, 1684-5, aged 54 years, after having reigned near 24 years since his restoration; and though he openly professed the Protestant religion, he nevertheless died, according to some authors, a Roman Catholic.

## JAMES II.

King Charles leaving no legitimate issue by Catherine his Queen, daughter to Don John IV. King of Portugal, his brother James Duke of York was proclaimed King. He was born at St. James's, October the 14th, 1633, and was crowned April 23d, 1685.

Historians who have written impartially, say, that he was a kind father, a tender husband, and a good master, and would have been a good king had not he been misled by the priests and wicked ministers about



him. He shewed great bravery on several occasions when Duke of York; but his best friends confess that he was a weak prince, and had more piety than resolution when King of England; in a word, we may venture to say, that the religion he professed was the source of his misfortunes, and the chief cause of his dethronement.

He died at St. Germain's, in France, September the 6th, 1701, in the 68th year of his age.

### WILLIAM III. and MARY II.

After King James abdicated the crown, William of Nassau, Prince of Orange, and his consort Mary, daughter to King James, were proclaimed King and Queen of Great Britain, on the 13th of February, 1688-9, to the inexpressible joy of the judicious and unbigotted part of the kingdom, and were crowned at Westminster with great magnificence on the 11th of April following; on December the 28th, 1694, Queen Mary died of the small pox.

She had an air of grandeur without the least pride or affectation, and a great sweetness of temper accompanied with dignity, and she entertained a sincere affection for the king her husband, which he as kindly returned; an uncommon degree of goodness adorned her soul, and her piety was solid and real; in particular she paid an entire submission to the divine will, of which she gave convincing proofs in her expiring moments, as indeed she had before done in the whole course of her life.

The King died at Kensington Palace on the 8th of March, 1701-2, in the 52d year of his age, and in the 14th of his reign.

He was of a middle stature, but a little round shouldered, had an oval face, a light brown complexion, a Roman nose, and eyes lively and piercing; but he never looked so well as when he was on horseback, as though nature had formed him to command in the



field : but the defects of his body were amply compensated by the perfection of his mind, for he was endowed with a quick, ready, attentive and penetrating genius, and had a sound judgment, an admirable forecast, a strong memory, and a calm and intrepid courage ; war was his greatest delight, hunting and shooting his usual diversions ; in a word, he was one of the greatest men of the age ; he had declared himself on all occasions an enemy to tyranny and oppression, and after having preserved his own country, was the deliverer of England, and the defender of the liberties of Europe.

### ANNE.

This Princess, after the death of King William and Queen Mary her sister, they leaving no issue, was proclaimed and crowned Queen of England, &c. and on the 21st day of May 1701-2, she declared his Royal Highness George Prince of Denmark, her Royal Consort, Lord High Admiral of England and Ireland.

This queen instead of calming all Europe, by changing her ministers, involved herself in numberless domestic troubles, for the four last years of her reign, which brought her to the grave ; for, being seized with a kind of lethargy, she expired on the 1st of August, 1714, and on the same day the Elector of Hanover was proclaimed king.

She was charitable, virtuous, and a model of piety, and as a sovereign, easy, kind, and generous ; she was therefore exceedingly regretted by her subjects, who had loved her with a filial affection during the whole course of her prosperous reign. She left no children, though she had borne six, two sons and four daughters.



*HOUSE OF HANOVER.***GEORGE I. .**

**GEORGE I.** was the eldest son of Ernest Augustus, first Duke and Elector of Brunswick-Lunenburgh, by the Princess Sophia, daughter to Frederick V. Elector Palatine, king of Bohemia, and the princess Elizabeth, eldest daughter to king James I.

He was born on the 26th of May, 1660, succeeded his father in the electorate in 1698, and was at Hanover at the death of the queen, and proclaimed king of England, &c. on the same day.

He embarked for England with the prince royal his son, on the 16th of September, 1714, landed at Greenwich on the 18th, and on the 20th made a magnificent entry into London, being attended by above 200 coaches belonging to the nobility, &c. The lord mayor and aldermen of London attended in their formalities.

His Majesty, in his last visit to Hanover, was taken ill on the road between Denden and Linden, which illness proceeded from having eaten part of a melon, which he did not well digest; when he arrived at Linden he was let blood, and being anxious of reaching his own dominions, afterwards travelled on, though he was importuned to the contrary: being much indisposed, and seized as he rode in his coach with a lethargic disorder, he reclined his head on a gentleman who had the honour to be with him, saying at the same time in French, "*C'est fai de moi,*" that is, "I am gone, or it is over with me;" however, about ten that night he arrived at his brother's, the Duke of York, at Osnaburgh, where, having been again let blood, he expired about ten next morning, June the 11th, 1727, in the 68th year of his age, and 13th of his reign.



## GEORGE II.

On the 14th of June an express arrived with the news of his father's death, and on the next day he was proclaimed at the usual places in London and Westminster.

He was born October 30, 1683, and on the 11th of June, 1727, together with queen Caroline, was solemnly crowned ; the queen died on the 20th of November, 1737, to the grief of the whole nation.

His majesty had the hearts of all the true friends of the constitution and their country, and during his whole reign endeavoured to promote the trade and happiness of his people ; in the year 1745, a rebellion broke out in Scotland, fomented by France, in favour of the son of James II. headed by his grandson Charles Stuart, the pretended Prince of Wales, who in the following year was defeated by his majesty's gallant and beloved son William, duke of Cumberland.

The close of his reign was distinguished with most glorious events for this kingdom, in the overthrow of its natural foreign enemies in every part of the world, and in the most salutary harmony that prevailed at home amongst all ranks of people ; but in the midst of this public happiness, on the 25th of October, 1760, a rupture took place in the right ventricle of his majesty's heart, which occasioned his sudden death. Thus he expired in the 77th year of his age, and the 34th of his reign, leaving the crown to his grandson, our present gracious sovereign George III.

## GEORGE III.

His present gracious majesty was born June 4, 1738, being the son of his Royal Highness Frederick prince of Wales, the eldest son of his late majesty, who, surviving his son, was succeeded by his grand-



son, October 25, 1760. His majesty, September 22, 1761, married the princess Charlotte of Mecklenburgh, by whom he has had issue the following, viz.

- 1 Prince of Wales, born August 12, 1762.
- 2 Frederick duke of York, Aug. 16, 1763.
- 3 Duke of Clarence, August 21, 1765.
- 4 Princess Royal, September 29, 1766.
- 5 Duke of Kent, November 2, 1767.
- 6 Augusta Sophia, November 8, 1768.
- 7 Elizabeth, May 22, 1770.
- 8 Duke of Cumberland, June 5, 1771.
- 9 Duke of Sussex. January 27, 1773.
- 10 Duke of Cambridge, February 24, 1774.
- 11 Mary, April 25, 1776.
- 12 Sophia, November, 3, 1777.
- 13 Amelia, August 7, 1783.





*A TABLE of the Kings and Queens of England,*  
FROM THE CONQUEST.

The Kings Names.	Began their Reign.			Reigned. Y. M. D.		
Wm. Conqueror,	1066	Oct.	14	20	10	26
Wm. Rufus, .....	1087	Sept	9	12	10	24
Henry I. ....	1100	Aug.	2	35	3	29
Stephen, .....	1135	Dec.	1	18	10	24
Henry II. ....	1154	Oct.	25	34	8	11
Richard I. ....	1189	July	6	9	9	0
King John, .....	1199	April	6	17	6	13
Henry III. ....	1216	Oct.	19	56	0	28
Edward I. ....	1272	Nov.	16	34	7	21
Edward II. ....	1307	July	7	19	6	18
Edward III. ....	1327	Jan.	25	50	4	27
Richard II. ....	1377	June	21	22	3	8
Henry IV. ....	1399	Sept.	29	13	5	20
Henry V. ....	1413	March	20	9	5	11
Henry VI. ....	1422	Aug.	31	38	6	4
Edward IV. ....	1461	March	4	22	1	5
Edward V. ....	1483	April	9	0	2	13
Richard III. ....	1483	June	22	2	2	0
Henry VII. ....	1485	Aug.	22	23	8	0
Henry VIII. ....	1509	April	22	37	9	6
Edward VI. ....	1547	Jan.	28	6	5	8
Queen Mary, ....	1553	July	6	5	4	11
Q. Elizabeth, ....	1558	Nov.	17	44	4	7
James I. ....	1603	March	24	22	0	3
Charles I. ....	1625	March	27	23	10	3
Charles II. ....	1649	Jan.	30	36	0	7
James II. ....	1685	Feb.	6	4	0	7
Wm. III. & M. ....	1689	Feb.	13	13	0	23
Queen Anne, ....	1702	March	8	12	4	24
George I. ....	1714	Aug.	1	12	10	10
George II. ....	1727	June	11	33	4	54
George III. ....	1760	Oct.	25			

Ireland united to these Kingdoms, Jan. 1, 1801.



## OF THE

## DIFFERENT INHABITANTS of the EARTH.

**T**HOUGH there is a great variety of complexions, or colours of the skin, in different parts of the world, yet they may be all reduced to four: namely, the white, the black, the tawny, and the red. Among the whites may be reckoned the Europeans, the inhabitants of Natolia, Armenia, Georgia, the inhabitants of Persia, near the Caspian Sea, some of the Tartars, and the Chinese in the northern parts of China.

The people are tawny in Barbary, Egypt, Zara, Sahara, and Zanguebar; that is, in the north parts of Africa; as also the inhabitants of Asia in Syria, Diarbec, Arabia, the southern provinces of China, and in some of the most eastern islands of Asia. Many of the Indians are yellowish, but not so perfectly as to deserve being placed in a distinct class.

All the Americans, except the Eskimaux, are red, which appears more or less light, according to their different manner of living, and being exposed more or less to the inclemency of the air: besides, it is almost an universal custom to daub themselves over with bears grease, or oil, which, in some measure, conceals their real complexion; therefore it is no wonder that travellers have affirmed that their colour is olive. But where they are more civilized, and have been prevailed upon to clothe themselves, they are all of a bright red copper colour; and which is very remarkable, have no hair on any parts of their bodies, except their head, where it is black and coarse, like horse hair. Some have observed, that they employ their women to pull off their beards by the roots; and in this most geographers have blindly copied each other. However, it is now well known, from the relations of the most intelligent and curious travellers,



who have been in different parts of America, that they have not the least sign of a beard ; and therefore they could not be deprived of them in that manner. Besides, we have had Americans here in England, whose beards must have appeared, if ever they had any ; because if you pluck up as many hairs by the roots as you please, they will all grow again, which every one has it in his power to experience.

The Africans in general are all black, except those abovementioned ; and these, as some pretend, were originally colonies from different parts of Europe and Asia. The hair of their heads is curled like wool, and this without any exception, unless on the eastern coasts of Africa and Madagascar, where Arabians have settled among them ; and even in these places their skins continue black, and their hair, though long, always curls. There are a great many blacks in Asia, particularly in India on this side the Ganges ; but their hair is long and straight. Some would have these to be only of an olive complexion, because they are not quite so black as the Negroes.

The visages of the inhabitants of different parts of the world are also very different ; for some are very frightful, such as the Laplanders, the Eskimaux, and more particularly the Samoiedes. As for the Europeans, their features are well known, and in general they are the most beautiful of all mankind, except the inhabitants of Georgia in Asia, who are thought to have the best complexions and the most handsome faces in the world. The Spaniards and Portuguese are not so fair as some of the Europeans, which is thought to be owing to their mixture with the Moors, who originally came out of Syria and Arabia. The inhabitants of the peninsulas of India, though their complexions are so dark, have generally European features : whereas the blacks of Africa have almost universally thick lips and flat noses. There might be many other distinctions between the people of different countries, but as they more or less approach in their aspect to those already mentioned, they need



not be particularly taken notice of ; as for the inhabitants of New Guinea and New Holland, though they always have their eyes almost shut, and a tooth wanting in the upper jaw before, yet this is only an accidental difference.

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OF THE  
DIFFERENT LANGUAGES.

**SOME** geographers inform us, that there are fifteen general languages; namely, the Latin, Teutonic, the Slavonian, the Greek, the Arabian, the Tartarian, the Chinese, the African, or Bereberan, the Ethiopian, that of the Negroes, the Mexican, the Peruvian, the Taphuyan, the Guayran, and the Calibayan. These five last are spoke in America; but are not so general as these authors pretend; for even in North America, which is best known to the Europeans in general, there is so great a variety, that it would be very difficult to enumerate them all. The same may be said of the language of the Negroes; for there is no person whatever who has sailed along the coast of Africa, from the river of Senegal to the Cape of Good Hope, but must have met with a great number of tongues not understood by their neighbours, even in those small districts to which the Europeans have given the name of kingdoms. The same may be said of the inhabitants of the eastern coast of Africa, from the Cape of Good Hope to the Straits of Babel-mandel.

The Latin is now a dead language, though it continues to be taught in schools all over Europe. Some would have the Teutonic to be the natural language of Germany, Scandinavia, and the British islands, they being only different dialects of the same tongue. How-



ever, some affirm the Celtic, or Keltic, was the original and general language of Europe ; and that it still prevails in the north of Scotland, Ireland and Wales.

The Slavonian is said to be the original of the Dalmatian, Bosnian, Albanian, Servian, Bulgarian, Moldavian, Bohemian, Silesian, Polish, Russian, Mingrelian, and Circassian.

The Greek was extended wherever its empire prevailed, as did the Latin throughout the Roman empire, and which, in some measure, swallowed up the Greek ; however, this last is still spoken, though corruptly, in the southern parts of Turkey in Europe ; that is, in ancient Greece, and the islands of the Archipelago, as also in Natolia in Asia. The Arabic is spoken, or at least understood, in Arabia, Turkey in Asia, Persia, and India, and likewise in Barbary, Egypt, Zara, Nubia, and Zanguebar.

The Tartarian is understood in Great Tartary, Muscovite Tartary, and in some parts of Turkey in Asia, the Mogul's country, and China. The Chinese is not only spoken in China, but in some parts of India, and many of the islands of Asia.

The Latin tongue, as was observed before, is now a dead language ; but there is still a strong tincture of it in the Italian, French, Spanish, and Portuguese languages. It has also furnished not only the English, but almost all the languages in Europe with a great number of words ; and even the Greek is generally made use of in our technical terms, because arts and sciences were in some sense derived from the Grecians. But we must not forget the Chaldaic, from which the Western Syriac, the Hebrew, the Arabic, and the Abyssinian languages are derived. The Malayan tongue prevails over a great part of India beyond the Ganges, and many of the islands near it. There is still another, called the Manchew, which prevails in the eastern parts of Tartary. After all, there is no doubt to be made, but there are many others of which we have not the least account ;



therefore, that of all the languages spoken at present in different parts of the world, must needs be very imperfect.



## OF THE RELIGIONS OF THE WORLD.

**A**LL the different religions in every part of the world may be reduced to four; Judaism, Christianity, Mahometanism, and Paganism. Judaism has two branches; Judaism, properly so called, and the Samaritan religion, which differs from the former in many particulars.

Christianity has three branches; that called the Roman Catholic religion; that of the Greek church, which is divided into different sects; and the Protestants. These last are divided into that of the Lutherans, the Calvinists, Anabaptists, Methodists, Swedenborgians, Socinians, and Quakers. However, the Church of England, which is said to be the best constituted in the world, cannot properly be said to be any of these.

Mahometanism is divided into two sects; namely, that of Omar, followed by the Turks, Moguls, and the Mahometans of Africa; and that of Aly, son-in-law of Mahomet, followed by the Persians. There are Pagans all over the world except in Europe; but their religion is of different kinds, and so numerous, that it is impossible to describe them all. Paganism is said to extend over one half of Asia, five parts in six of Africa, and nineteen parts of twenty of the inhabitants of America. The most extensive is that of Fo, which prevails over Thibet, or the western Tartary, the two peninsulas of the Indies, with seven parts in eight of the inhabitants of the Mogul's empire, China, and most of the Indian islands.



Christianity prevails all over Europe, and among all the European settlements in America; and it is still professed in many parts of the Turkish dominions; not to mention converts made by the Portuguese in Africa and the East Indies.

The Jews are no longer a nation, and therefore Judaism cannot properly be said to be established anywhere; but as the Jews themselves are spread all over the old continent, their religion is still kept up among them. They are said of late to have got footing in America; but they are so few in number they are not worth notice.

Mahometanism prevails all over the Turkish empire in Europe, Asia, Little Tartary, Arabia, Persia, Great and Little Bocharia, the Mogul's empire, many of the Indian islands, and the northern and eastern coasts of Africa; insomuch that some authors pretend to say, that it is six times more extended than Christianity.

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*A concise Geographical Description of Europe, Asia, Africa, and America.*

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EUROPE.

EUROPE, called by the people of Asia Frankistan, is one of the three general parts of our continent, and one of the four quarters of the habitable world. It is bounded on the north by the Frozen or Icy Sea, on the south by the Mediterranean, on the west by the Western and Northern Ocean, and on the east by Asia. It lies between 9 and 35 degrees west, and 72 and 25 east longitude, and between 35 and 72 degrees of north latitude, though it does not fill up all that space. From Cape St. Vincent to the mouth of the river Oby, it is near 3600 miles in length; and



from Cape Matapatam in the Morea, to the North Cape in Lapland, it is about 2200 miles in breadth. It is much less than either Asia or Africa; but surpasses them in many particulars; and is entirely within the temperate zone, except a small part of Norway and Muscovy; so that there is neither the excessive heat, nor the insupportable cold, of the other parts of the continent. It does not abound in gold and silver mines, much less in precious stones; it produces neither sugar nor spices, nor does it nourish jackals, hyænas, lynxes, leopards, tigers, lions, rhinoceroses, elephants, dromedaries, camels, or crocodiles; but it produces corn, wine, fruits, sheep, oxen, horses, and all other necessities of life. Besides, it is much more populous, and better cultivated than either Asia or Africa. It is fuller of villages, towns, and cities, and the buildings are more strong, elegant, and commodious, generally speaking, than in the two former. The inhabitants are all whites, and, for the most part, much better made than the Africans, or even the Asiatics. With regard to arts and sciences, there is no manner of comparison; nor yet in trade, navigation, and war. They are more civilized, prudent, sociable, and generous; and consequently are neither savage nor cruel, unless spurred on by the mistaken principles of religion. In Asia and Africa, there are people who make robbery a profession, and live by pillaging merchants and others. With respect to the division of Europe, it contains Norway, Sweden, Denmark, Great Britain and Ireland, Muscovy, France, Germany, Poland, Spain, Italy, Portugal, Hungary, Switzerland, and Turkey in Europe, besides several small islands in the Mediterranean, and elsewhere. The languages are, the Latin, of which the Italian, French, and Spanish, are dialects; the Teutonic, from which proceed those of Germany, Flanders, Holland, Sweden, Denmark, and England; the Slavonian, which reigns (though in disguise) in Poland, Muscovy, Bohemia, and a great part of Turkey in Europe; the Celtic, of which there are dialects in Wales, the Highlands of



Scotland, Ireland, Bretagne in France, and Lapland. There is also the Greek, and several others. The principal rivers are the Danube and the Rhine, in Germany; the Wolga and Dwina, in the Russian empire; the Loire in France; and the Ouze, Severn, and Thames, in England. The chief lakes are those of Constance, in Germany; of Geneva and Guarda, in Italy; the Wener, in Sweden; and of Ladoga and Onega, in Russia. The chief mountains are, the Pyrenean, in Spain; the Alps, in Italy; the Dofrine Hills, in Sweden; the Crapach Hills, in Hungary; and some of the mountains in Wales. The religions of Europe are the Jewish and the Christian; divided into the Greek, Romish, and Protestant churches; as also the Mahometan.

### ASIA.

**A**SIA, one of the four quarters of the world, and the second in order. It is bounded on the north by the Frozen Sea, on the east by the Eastern Ocean, which is a part of the South Sea, on the west by Europe and Africa. It is of a larger extent than any of the three parts in our continent; and it is generally said that the first man was created here: though many are of a different opinion, arising from the uncertainty where the garden of Eden was placed. But be that as it will, arts and sciences were early cultivated here; though they are thought generally to come from Egypt: but all the considerable religions now known, had their first beginning in Asia; and there are still a great number of people who maintain their ancient tenets, which, according to them, are a hundred thousand years old. They have one sort of religion in China, and another in India, whose priests are the Bramins; not to mention the Jews, Christians, and Mahometans, whose beginnings are sufficiently known to all the world. This was the seat of several ancient



empires, or monarchies ; such as that of the Assyrians, Medes, Persians, and Greeks. It is 4740 miles in length from the Dardanelles on the west, to the eastern shore of Tartary ; and 4380 in breadth from the most southern part of Malacca, to the most northern cape of Nova Zembla. It may be divided into ten great parts, namely, Turkey in Asia, Arabia, Persia, the Mogul's Empire, with the two peninsulas of India, Thibet, China, and Corea, Great and Little Bocharia, with Carazim, Little and Great Tartary, Siberia, and the Islands. The governments of Asia are generally monarchical ; and Turkey, Persia, the Mogul's Empire, Thibet, and China, are subject to single monarchs ; but the rest divided among several sovereigns, so that there are reckoned seven emperors, thirty kings, beside petty princes, and the rajas of India, which are very numerous. With regard to the extent of their religions, the Christian is but small in respect of the Mahometan, which comprehends one third of Asia ; and the Pagan is about twice as much extended as the Mahometan. Besides these, some pretend there is the natural religion, which has about as many followers as the Christians. The languages are so many, and so various, that it is impossible to enumerate them ; but the chief are the Turkish, the Grecian, the Arabic, the Chinese, the Persian, and the Old Indian. In short, every country and island has almost a distinct language. Besides the animals we have in Europe, there are lions, leopards, tygers, camels, elephants, rhinoceroses, and many others. There are several great lakes ; but the principal are the Caspian Sea, which is 2000 miles in circumference, and the lake Arnal, which is about half as much, and has not long been known to the Europeans.



## AFRICA.

**A**FRICA, one of the four quarters of the world, is bounded on the north by the Mediterranean Sea, on the west and south by the Ocean, on the east by the Red Sea and the isthmus of Suez. It is in the form of a pyramid, whose base from Tangier to the Isthmus of Suez, is about 2000 miles. From the top of the pyramid, that is to say, from the Cape of Good Hope to the most northern part, is 4600 miles; and in the broadest part, that is, from Cape Verd to Cape Guard-a-fui, it is 3500. The greatest part of it is within the torrid zone, which renders the heat almost insupportable in many places. However, the coasts in general are very fruitful, the fruits excellent, and the plants extraordinary. The flesh of the animals is in general very good; and there are more wild beasts than in any other part of the world; such as lions, tygers, leopards, panthers, rhinoceroses, and elephants. There are also some animals peculiar to this country; such as the hippopotamus, or the sea-horse, whose teeth are so large, that they serve instead of ivory, and are much better; the rhinoceros, with two horns on its nose; and the most beautiful striped zebra, which is esteemed a fine present for the greatest princes. As for the crocodiles, which were thought formerly to be peculiar to Africa, they are now met with in other places, or at least, creatures so much like them, that it is hard to know the difference. Besides these, they have ostriches, camels, various sorts of monkies, and many other animals not to be met with in Europe. There are several deserts, particularly one of a large extent, which is almost without water, and whose sands are so loose, that by means of a strong wind, they will sometimes bury whole caravans at a time. However, this is not quite without inhabitants, for there are wild Arabs, and other people, who rove from place to place, partly in search of pasture, and



partly to lie in wait for the rich caravans that travel from Barbary and Egypt, to Negroland and Abyssinia. There are many large rivers ; but the principal are the Nile and the Niger. This last is thought by some to have its source near that of the Nile, and to run quite across Africa, from east to west, and to fall into the Atlantic Ocean in several branches, of which Senegal is the chief ; but this is doubted by others, and not without reason. There are many high mountains in divers parts, particularly in Abyssinia and Barbary, in which last country is mount Atlas, that separates Barbary from Biledulgered, and runs from east to west. Their religion is Mahometanism and Paganism, though there are Christians in some parts, as in Abyssinia, and among the European settlements. Africa is variously divided, according to different geographers ; however, they best distinguish them by the names of Egypt, Barbary, Guinea, Congo, Caffraria, Abyssinia, Nubia, and Nigritia, with the islands that surround it.

### AMERICA.

**A**MERICA, one of the four quarters of the world, and by much the largest. It is bounded on all sides by the Ocean, as appears from the latest discoveries : it being formerly supposed to join the north-east part of Asia. It took its name from Americus Vespucius, a Florentine, who having accompanied Ojedo, a Spanish adventurer, to America, and drawn up an amusing history of his voyage, published it, and it was read with admiration. In his narrative he had insinuated, that the glory of having first discovered the continent of the New World belonged to him. This was in part believed ; the country began to be called after the name of its supposed first discoverer ; and the unaccountable caprice of mankind has perpetuated the error. But America was first discovered by Christo-



pher Columbus, a Genoese, in 1401. It is called the New World with great propriety; for not only the men, but the birds and beasts differ, in some respects, from those known before. It has likewise a great number of trees and plants that grew no where else, before they were transplanted to other places. All the men, except the Eskmaux, near Greenland, seem to have the same origin; for they agree in every particular, from the straits of Magellan, in the south, to Hudson's Bay, in the north. Their skins, unless daubed with grease or oil, are of a red copper colour; and they have no beards or hair on any other part of their bodies, except their heads, where it is black, straight, and coarse. Many are the conjectures about the peopling of this vast continent, and almost as various are their authors. America is so long, that it takes in not only all the torrid, but also the temperate, and part of the frigid zones. It is hard to say how many different languages there are, a vast number being spoken by the different people in different parts; and as to religion, there is no giving any tolerable account of it in general, though some of the most civilized of the Aborigines seemed to have worshipped the sun. The principal motive of the Spaniards, in settling so many colonies here, was the thirst of gold; and, indeed, they and the Portuguese are possessed of all those parts where it is found in the greatest plenty. This vast continent is divided into North and South America, which are joined by the isthmus of Darien. It has the loftiest mountains in the world, such as those that form the immense chain called the Andes; and the most stupendous rivers, such as the Amazon, Plata, Oronoko, Mississippi, Illinois, Misaures, Ohio, St. Lawrence, Hudson, Delaware, Susquehannah, Potomac, &c. Besides the Aborigines, who inhabit the interior parts, and the United States of America, who possess some of the finest provinces, that formerly belonged to Great Britain, the different European powers have rich and flourishing colonies here. The United States possess New England, New York,



New Jersey, Pennsylvania, Delaware, Maryland, Virginia, North and South Carolina, Kentucky, and all the country to the north of the Ohio, extending from Pennsylvania on the east, the lakes on the north, and the Mississippi on the west. The countries possessed by Great Britain, are Labrador, or New Britain, Upper and Lower Canada, Nova Scotia, and New Brunswick. In North America, Spain possesses East and West Florida, Louisiana, New Mexico, California, and Old Mexico, or New Spain: in South America, they have Terra Firma, Peru, Chili, and Paraguay. In South America, the Portuguese have Brazil; the French, Cayenne; and the Dutch Surinam, both in Guiana.

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#### DESCRIPTION OF THE

#### SHIRES OR COUNTIES OF ENGLAND.

**BEDFORDSHIRE** is an inland county; bounded on the north east by Huntingdonshire, on the east by Cambridgeshire, on the south east by Herts, on the south west by Bucks, and on the north west by Northamptonshire. Its utmost length is 35 miles, and its greatest breadth 22. It lies in the diocese of Lincoln; contains 9 hundreds, 10 market towns, and 124 parishes. The air is pure and wholesome. Its principal rivers are the Ouse and the Ivel. Its chief products are corn, butter, and fuller's earth; its manufactures, lace, straw hats, baskets, and toys.

*Berkshire* is an inland county, bounded on the east by Surry, on the south by Hants, on the west by Wilts, and on the north by Oxfordshire and Bucks. From east to west it extends above 50 miles, and from north to south it is 25 miles in the widest, though no more than 6 in the narrowest part. It lies in the diocese of Salisbury, contains 20 hundreds, 12 market-towns, and 140 parishes. The air, in general, is extremely



healthy. Its principal rivers are the Thames, Kennet, Lamborn, and Loddon. The east part has much uncultivated land, as Windsor Forest and its appendages; the west and middle parts produce grain in abundance. Reading is the shire town.

*Buckinghamshire* is an inland county; bounded on the north by Northamptonshire, on the east by Bedfordshire, Herts, and Middlesex; on the west by Oxfordshire, and on the south by Berks. It is 39 miles in length, and 18 in breadth, containing 8 hundreds, 185 parishes, and 11 market-towns. It lies in the diocese of Lincoln. Its principal rivers are the Thames, Coln, Ouze, and Tame. The air is healthy, and the soil rich, being chiefly chalk or marl. The most general manufacture is bone-lace and paper; and the woods of the hills, chiefly beech, form a considerable article of profit, both as fuel and timber.

*Cambridgeshire* is an inland county; bounded on the north west by Lincolnshire, on the north east by Norfolk, on the east by Suffolk, on the south by Essex and Herts, and on the west by the counties of Huntingdon, Bedford, and Northampton. It extends 50 miles from north to south, and 25 from east to west. It lies in the dioceses of Ely and Norwich; contains 17 hundreds, a city, 7 market-towns, and 163 parishes. The principal rivers are the Grant, Ouze, Nen, and Cam. The air and soil vary extremely: some parts, especially the southern and eastern, are pleasant and healthy; but the northern part, called the isle of Ely, is low and fenny; from the confluence of many rivers. All the waters of the middle part of England, which do not run into the Thames, or the Trent, fall into these fens: and in the latter part of the year, when they are overflowed by water, they appear covered with fogs; so that while the higher grounds of the adjacent country glitter with the beams of the sun, the Isle of Ely appears wrapt in a mist. Cambridge is the county town, and seat of a celebrated university,



situate on the river Cam. It consists of 14 parishes ; and is governed by a mayor, who, upon entering on his office, takes an oath to maintain the privileges of the university. The town-hall and shire-house are the only buildings of note that do not belong to the university ; the county gaol is the gatehouse of an ancient castle, built by William the Conqueror. In the market place, which consists of two spacious oblong squares, united together, is a conduit that is constantly running. The university is supposed to have been founded during the heptarchy. It contains 12 colleges and 4 halls, which have equal privileges with the colleges. The colleges are, Peter House, Corpus Christi or Bennet, Gonville and Gaius, King's, Queen's, Jesus Christ's, St. John's, Magdalen, Trinity, Emanuel, and Sidney Sussex. The halls are, Clare, Pembroke, Trinity, and Catherine. Of the colleges, Peter House is the most ancient, being founded in 1257 : and King's and Trinity colleges the most considerable. King's college is the noblest foundation in Europe, and the chapel one of the finest pieces of Gothic architecture in the world. The library, chapel, &c. of Trinity college, justly place it in the first rank. The other structures belonging to the university, are the senate-house, a fine edifice, which, with St. Mary's church, the schools, the university library, and other buildings, form a noble square. Here also are a botanical garden, and a general hospital, called Addenbrooke's, from the name of the founder.

*Cheshire* is a maritime county ; bounded on the north by Lancashire, on the north east by Yorkshire, on the east by Derbyshire, on the south east by Staffordshire, on the south by Shropshire, on the west by Denbighshire and Flintshire, and on the north west by the Irish Sea, into which projects a peninsula, 13 miles in length and six in breadth, formed by the mouths of the Mersey and the Dee. This county extends 33 miles from north to south, and 42 from east



to west, without including the peninsula just mentioned on the west, or a narrow tract of land which stretches between Lancashire and Derbyshire, to Yorkshire, on the north east. It is divided into 7 hundreds, containing 11 market towns, and 101 parishes. The city of Chester is a place of great antiquity ; the walls of which are near two miles in circumference, and there are four gates, towards the four cardinal points ; it has a strong castle, in which is the shire hall ; and 10 churches beside the cathedral. The air is temperately cold, and very healthful. The principal rivers are the Mersey, Weaver, Dee, and Dane ; and it has several small lakes. It is rich in pasture and corn land ; but there are several heaths upon which horses and sheep feed, among which are the extensive forests of Macclesfield and Delamere. The country is generally level, the highest hills in it are about Frodsham ; and its extensive pasture feed a great number of cows, whose milk is peculiarly rich, and of which is made excellent cheese. Such quantities of these cheeses are made, that London alone is said to take annually 14,000 tons ; and vast quantities are also sent to Bristol, York, Scotland, Ireland, &c. But a considerable quantity that goes by the name of Cheshire Cheese is made in Shropshire, Staffordshire, and Lancashire. This county is likewise famous for its salt springs at Namptwich, Middlewich, Northwich, and Winsford ; and at Northwich there are vast pits of solid salt rock.

*Cornwall*, a maritime county, is the south west extremity of England ; bounded on the east by Devonshire, on the south by the English Channel, and on the north-west by St. George's Channel. Its length from east to west is 80 miles ; its breadth next to Devonshire is 48, but it soon contracts, and at Falmouth does not exceed 14 ; it then spreads a little to the south and south west, and terminates in two points, one of which is called the Lizard, and the other the Land's-End. It lies in the diocese of Exeter, contains



9 hundreds, 27 market-towns and 161 parishes. The air is sharp and healthful, but the vicinity of the sea exempts it from hard frost, and snow never lies long on the ground. The soil, as it is shallow, is not very fruitful, especially in the centre on the hilly parts; the valleys yield plenty of grass, and the lands near the sea, by being manured with sea-weed, produce corn. It has plenty of sea-herbs, and some other plants peculiar to its insular situation. The principal rivers are the Tamar, Camel, and Fale. It derives its chief importance from its minerals. The mines of tin are numerous, and are, in general, very rich in ore: these have rendered this county famous in all ages. There has been sometimes found a small quantity of gold and silver, but not worthy of notice. With the metalline ores are intermixed large quantities of mundic and arsenic. Many sorts of stones are also found here, particularly moor-stone, which is used both in buildings and for mill-stones; when polished, it appears more beautiful than any of the marble kind, and makes the richest furniture, as tables, chimney pieces, &c. but being exceedingly hard, the polishing is expensive. The copper mines are also numerous, and rich in ore. In many cavernous parts of the rocks are found transparent crystals, called Cornish diamonds, they being very brilliant when well polished. This county was one of the places to which the ancient Britons retreated, whose language was retained even to the last century, but it is now quite extinct. The king's eldest son is born duke of Cornwall, and derives a revenue, not only from lands appertaining to the duchy, but from the mines of tin and copper. He has under him an officer, called lord warden of the stanary courts, whose jurisdiction extends over the mines and miners of Cornwall and Devonshire; and he appoints, in his privy council, the sheriff of the former county.

*Cumberland* is a maritime county; bounded on the north by Scotland, on the east by Northumberland,



Durham, and Westmoreland, on the south by Lancashire, and on the west by the Irish Sea and Solway Frith. It is 70 miles from south west to north east, and 50 from east to west where it is broadest. It lies in the dioceses of Chester and Carlisle; contains 1 city, 14 market towns, and 90 parishes. The air is cold and piercing, yet less than might be expected, from its being situate so far north. The mountains feed large flocks of sheep, whose flesh is particularly sweet and good, and the valleys produce corn, &c. There are mines of coal, lead, copper, lapis calaminaris, and black lead: the latter of which is almost peculiar to this county, which contains more than sufficient to supply all Europe. The Skiddaw is the principal mountain, and the chief rivers are the Eden and Derwent. The lakes in Cumberland are the Derwent-water, Bassenthwaite-water, Buttermere-water, Cro-mack-water, Lowes-water, Uls-water, West-water, Ennerdale-water, Elder-water, Broad-water, &c. Carlisle is the capital, and is situate above a rich tract of meadows, bordering the Eden and two other rivers, which here unite their streams. The gates of this city are called the English, Irish, and Scotch. It has a castle on the west side of the town; and the cathedral is a stately structure; it has also a very considerable manufacture of printed linens and checks, and is noted for the making of whips and fish hooks. Carlisle was taken by the rebels in 1745, but retaken by the duke of Cumberland.

*Derbyshire* is an inland county; bounded on the north by Yorkshire, on the east by Nottinghamshire, on the south by Leicestershire and Warwickshire, on the west by Staffordshire, and on the north west by Cheshire. It extends 59 miles from north to south, and 34 from east to west where broadest, but in the south part of it is not above 6. It lies in the dioceses of Lichfield and Coventry, and contains 6 hundreds, 11 market towns, and 106 parishes. The air, especially on the east side, is wholesome and agreeable;



but in the Peak, towards the north, it is sharp and cold. The hills in the northern part, by attracting the passing clouds, cause the rain to descend there in greater abundance than on the circumjacent counties. The south and east parts are pleasant and fertile, producing most kinds of grain, particularly barley : even the north-west part, called the Peak, is abundantly rich ; for the bleak mountains abound in the best lead, with marble, alabaster, mill-stones, iron, coal, and a coarse sort of crystal ; and the intermediate valleys are fruitful in grass. The barytes, or ponderous earth, which seems to be the medium substance between earth and ores, is found in great quantities. The principal rivers are the Derwent, Dove, Erwash, and Trent. Derby is the county town, and situated on the river Derwent, over which is a handsome stone bridge. It has five churches, the chief of which (named All Saints) is noted for its beautiful tower. In 1734, a machine was erected here by Sir Thomas Lombe, for the manufacturing of silk, the model of which was brought from Italy. It was the first of its kind erected in England ; and its operations are to wind, double, and twist the silk, so as to render it fit for weaving. It also possesses manufactures of silk, cotton, and fine worsted stockings ; and has a fabric of porcelain, equal, if not superior in quality, to any in the kingdom.

*Devonshire* is a maritime county ; bounded on the north and north-west by the Bristol Channel, on the east by Somersetshire and Dorsetshire, on the south and south-east by the English Channel, and on the west by Cornwall. It is 69 miles long, and 64 broad ; it lies in the diocese of Exeter ; contains 33 hundreds, 37 market towns, and 394 parishes. The air is healthful in the valleys, and so mild that the myrtle grows unsheltered ; but it is cold and bleak on the mountains. The soil is various, for the low grounds are naturally fruitful, and the hills barren. In the eastern parts there is plenty not only of good corn, but of fine



pasturage for sheep, where the grounds are dry and chalky. The southern part of the county is remarkably fertile, and there are great quantities of fruit trees, especially apples, with which a great quantity of cyder is made. On the coast is found plenty of a peculiar rich sand, which is of singular service to husbandmen ; and those who live at a distance from the sea, purchase it to improve their poor lands. The western parts abound with game, especially hares, pheasants, and woodcocks, which are in such abundance, as to render them very plentiful ; and here is a bird so small, that it is reputed a humming-bird, and, like that, constructs its nest on the extreme branches of trees. In the south-west parts are great quantities of marble, and in many places marble rocks are found to be the basis of the high road. The principal rivers are the Tamar, Ex, Teigne, and Dart. Exeter is the principal city, and is situate on the river Ex, from which it takes its name, over which is a handsome stone bridge. It was formerly the seat of the Saxon kings, who resided in the castle, and is encompassed with a wall, in which are six gates, in good repair. There are 15 parish churches, and 4 chapels of ease, beside the cathedral, which is a magnificent fabric. Ships of burden formerly came up here ; but the navigation was almost destroyed by Henry Courtney, earl of Devon, and, though repaired, could not be restored to its former state ; its port, therefore, is at Topsham, five miles below. It has 13 companies of tradesmen, manufactures of serges and other woollen goods, and a share in the fisheries of Newfoundland and Greenland.

*Dorsetshire* is a maritime county, extending 50 miles in length, and 38 where broadest ; bounded on the north by Somersetshire and Wiltshire, on the east by Hampshire, on the south by the English Channel, and on the west by Devonshire and Somersetshire. It lies in the diocese of Bristol, and contains 34 hundreds, 22 market towns, and 248 parishes. The air on the hills is somewhat bleak and sharp, but very



mild and pleasant near the coast. The soil is generally rich and fertile, though in some parts very sandy ; the northern part, which is divided by a range of chalk hills from the southern, affords good pasture for cattle ; while the southern part chiefly consists of fine downs, and feeds incredible numbers of sheep. The chalk-hills, which run through every county from the south-east parts of the kingdom thus far, terminate at the further extremity of this. The principal rivers are the Stour and Frome. Here is plenty of poultry of all sorts, swans, woodcocks, pheasants, partridges, field-fares, &c. The products are corn, wool, hemp, fine stone, and some marble. It is also distinguished for its woollen manufactures. Dorchester is the county town, and is of great antiquity ; was formerly a city, and much larger, the ruins of the walls being still to be seen in some places. It has three churches, and is seated on the river Frome.

*Durham* is a maritime county, commonly called the bishopric of Durham ; bounded on the north by Northumberland, on the east by the German Ocean, on the south and south-west by Yorkshire, and on the west by Westmoreland and Cumberland. It extends 37 miles from north to south, and 47 from east to west ; contains 7 market towns, and 113 parishes. The air is wholesome, and though very sharp in the western parts, is milder towards the sea, whose warm vapours mitigate the severity of the winter season. The soil is very various ; the west side being mountainous and barren, while the east and south consist of beautiful meadows, woods, and corn fields. Immense quantities of coal, lead, and iron, are found in the bowels of the earth. The principal rivers are the Wear, Tees, Tyne, and Derwent. Durham is the capital of the bishopric, and pleasantly and commodiously seated on an easy ascent, and almost surrounded by the river Wear, over which there are three large stone bridges. It is surrounded by a wall, and has a castle, now the bishop's palace, seated on the highest



part of the hill ; it contains 6 parish churches, besides its cathedral, which is a large and magnificent edifice. It is a bishop's see.

*Essex* is a maritime county, and in the diocese of London ; 54 miles long, and 48 broad ; bounded on the north by Cambridgeshire and Suffolk, on the east by the German Ocean, on the south by Kent, and on the west by Herts and Middlesex ; it contains 18 hundreds, 24 market towns, and 415 parishes ; it also possesses a variety of soil and face of country. Its south-west part is occupied principally by the two forests of Epping and Hainault ; and is noted for its butter, which is sold at a high price in London, under the name of Epping butter. The north-west part, from Saffron Walden to Cambridge, is famous for the growth of saffron, which is almost peculiar to this district, and is allowed to be the best in the world. The middle part is a fine corn country. The part bordering on the Thames and the sea, consists chiefly of marshy grounds, which afford excellent pasturage, yet are deemed unwholesome and aguish. The principal rivers are the Thames, Blackwater, Coln, Chelmer, Stour, Crouch, and Roding. Chelmsford is the county town, but Colchester is the largest and most famous, and is a place of great antiquity. It had 16 parish churches, but now only 12 are used. Most of them were damaged in Cromwell's time.

*Gloucestershire* is an inland county, 60 miles in length, and 26 in breadth ; bounded on the west by Herefordshire and Monmouthshire, on the north by Worcestershire, on the east by Warwickshire and Oxfordshire, and on the south by Wiltshire and Somersetshire. It contains 13 hundreds, 1 city, 27 market towns, and 218 parishes. Its air is generally good, and the soil extremely fruitful. The staple commodities of the county are its woollen cloth and cheese. Its principal rivers are the Severn, the Warwickshire Avon, the Lower Avon, the Wye, Thames, Coln,



and Leech. Gloucester is the capital, and is seated on the east side of the river Severn, where, by 2 streams, it makes the Isle of Alney. It is large, and well inhabited: it once contained 11 churches, but now has only 5, beside the cathedral of St. Peter, which is a handsome structure, and remarkable for its large cloister, and whispering gallery; the tombs of Robert Duke of Normandy, eldest son of William the Conqueror, and the unfortunate Edward II. It has 5 hospitals, 2 free schools, and a county gaol; and was fortified with a wall, which Charles II. after the Restoration, ordered to be destroyed.

*Hampshire* is a maritime county, bounded on the north by Berks, on the east by Surry and Sussex, on the south by the English Channel, and on the west by Dorsetshire and Wilts. It extends, exclusive of the Isle of Wight, 42 miles from north to south, and 38 from east to west. It contains 9 hundreds, 1 city, 20 market towns, and 253 parishes. It is one of the most agreeable, fertile, and populous counties in England. The commodities are corn, barley, and hops, bacon, honey, and timber; the last in particular, on account of its great woods, of which the principal are, the New Forest, in making of which, William the Conqueror destroyed 36 churches; and the Forest of East Bere. The principal rivers are, the Avon, Test, Itchen, and Stour. Southampton is the county town, and situate between the rivers Itchen and Test; it contains 5 churches, is surrounded by walls and several watch towers, and had a strong castle, but is now in ruins. It is a fashionable place of resort for sea-bathing: and it was on this beach that the Danish king Canute, gave that striking reproof to his flattering courtiers, when the disobedient tide washed his feet. A small distance from this town is Woodmills, where is a very curious manufacture of ship blocks, from which all the king's dock-yards are supplied. The assizes are held at Winchester, which was a place of great note in the time of the Saxons.



*Hertfordshire* is an inland county, 36 miles long and 28 broad ; bounded on the north by Cambridgeshire, on the east by Essex, on the north-west by Bedfordshire, on the west by Bucks, and on the south by Middlesex. It contains 8 hundreds, 19 market towns, and 114 parishes. It abounds in corn, river-fish, sheep, and fat cattle, and the air is good all over the county. The principal rivers are the Lea, the Coln, and the Hunton. Hertford is the county town.

*Herefordshire* is an inland county, 47 miles long, and 35 broad ; bounded on the east by Gloucestershire and Worcestershire, on the west by Radnorshire and Brecknockshire, on the north by Shropshire, and on the south by Monmouthshire. It contains 11 hundreds, 1 city, 8 market towns, and 176 parishes. The air is very good, and the soil fruitful, especially in the vales. Apples grow in greater abundance here than in any other county, being plentiful even in the hedge rows. The sheep in Herefordshire are small, affording a fine silky wool in quality approaching to the Spanish. It is noted for wool and cyder, which last is transported all over England. The principal rivers are the Wye, Mynnow and Lug. Hereford is the capital, and is a bishop's see.

*Huntingdonshire* is an inland county, and in the diocese of Lincoln ; 25 miles in length, and 20 in its broadest part ; bounded on the north and north-west by Northamptonshire, on the east by Cambridgeshire, and on the south-west by Bedfordshire. It contains 4 hundreds, 6 market towns, and 79 parishes. The principal rivers are the Ouze, Nen, and the Cam, which last divides it from Cambridgeshire. The air is good, except the fenny parts, which are aguish. Its chief commodities are corn, malt, and cheese ; and it fattens abundance of cattle. Huntingdon is the county town.



*Kent* is a maritime county, and in the diocese of Canterbury and Rochester ; bounded on the north by the Thames and the German Ocean, on the east and south-east by that Ocean and the Straits of Dover, on the south by Sussex and the English Channel, and on the west by Surry. From east to west it is 58 miles, and from north to south 36. It is divided into 5 lathes, containing 61 hundreds, 2 cities, 29 market towns, and 408 parishes. In the soil and face of the country there is great diversity. The banks of the Thames are low and marshy, but backed by a range of chalky eminences, sometimes rising to a moderate height : this kind of hard chalky soil, inclining to barrenness, extends to the north-east extremity of the county, and thence round to Dover, exhibiting its nature in the lofty white cliffs, which here bound the island, and produce the striking appearance at sea, which gave it the name of Albion. This county produces, beside the usual objects of agriculture, large quantities of hops ; fruit of various kinds, especially apples and cherries, of which there are large orchards ; madder for dying ; timber in the woody parts ; and birch twigs for brooms, which form no inconsiderable article of traffic in the London markets. The principal rivers, beside the Thames, are the Medway, Darien, Stour, Cray, and Rother. Maidstone is the county town ; but Canterbury and Rochester are the principal. The former of which is an archbishop's see, the metropolitan of all England. The cathedral, a large structure, was once famous for the shrine of Thomas Becket, visited by pilgrims from all parts of Europe. In this cathedral are interred Henry IV. and Edward the Black Prince. The city has 14 parish churches ; the remains of many Roman antiquities, and an ancient castle, with walls and a deep ditch. This city possesses a share of the silk manufacture, introduced by the Walloons, who have here a church under the cathedral. [Walloons, a name formerly given to the inhabitants of Flanders.] Rochester is a bishop's see, and has, beside the cathedral, 3 parish churches. It has two free-schools, one called the King's, and the



other the City School. Here is also an alms house for six poor travellers, who are supplied with a supper, a bed, and a breakfast, with four-pence to carry them forward on their journey ; but they are to stay no longer than one night : and an inscription over the door intimates, that rogues and proctors are excepted.

*Lancashire* is a maritime county, and in the diocese of Chester : bounded on the north by Cumberland and Westmoreland, on the east by Yorkshire, on the south by Cheshire, and on the west by the Irish Sea. It is 74 miles from north to south, (including a detached hundred on the north-west, called Furness, which is separated from the rest by a creek, at the head of Morecambe Bay,) and its greatest breadth is 42 miles. It is divided into 6 hundreds, containing 27 market towns, and 63 parishes. It is a county-palatine, under the title of the Duchy of Lancaster ; the only duchy of England (that of Cornwall excepted) which is not merely titular. The air, in general, is very healthful. This county comprises a variety of soil and face of country ; but, upon the whole, is one of those which are the least favoured by nature. The hundred of Furness is a wild and rugged region, stored with quantities of iron ore and slate, and covered with a growth of underwood, which is cut in succession, and made into charcoal. The east part, between the Ribble and the Mersey, comprising the ancient forest of Wyresdale and Bowland, is mountainous, and generally barren : but the south part of the tract between these rivers is flat, quite from the sea to the commencement of the ridge called Blackstone-Edge, that separates this county from Yorkshire : much of this is a fertile country, though occasionally deformed by the black turf-bogs, here called mosses ; some of which are of large extent, and impassable in wet seasons. In the north-east part of this division are some lofty hills, the most noted of which is Pendle-Hill. The remaining part is varied with hill, dale, and moor. Among its products is a species of coal,



called cannel, far exceeding all other, not only in making a clear fire, but for being capable of being manufactured into candlesticks, cups, standishes, snuff-boxes, &c. and of being polished, so as to represent a beautiful black marble. Lancashire is little adapted for a corn country, not only from the nature of its soil, but from the remarkable wetness of its climate; the land, however, is singularly fitted for the growth of the potatoe. As a commercial and manufacturing county, it is distinguished beyond any other in the kingdom. Its principal manufactures are linen, silk, and cotton goods; fustians, counterpanes, shalloons, bays, serges, tapes, small-ware, hats, sail-cloth, sack-ing, pins, iron goods, cast plate-glass, &c. Of the commerce of this county, it may suffice to observe, that Liverpool is the second port in the kingdom. The principal rivers are, the Mersey, Irwell, Ribble, Lon, Levern, Wyre, Hodder, Roche, Duddon, Winst-ter, Ken, and Calder; and it has two considerable lakes, Winander-mere and Coniston-mere, the former of which is noted for an excellent fish called the char, which is not found any where else in England, but in the Uller-water in Cumberland. Lancaster is the county town, and is seated on the river Lon, which here forms a port for vessels of moderate burden, and over which is a stone bridge of five arches. It has but one church, on the side of a hill, on the summit of which is the castle, serving both as the shire-house and the county gaol.

*Leicestershire* is an inland county, and in the diocese of Lincoln; bounded on the north by Nottinghamshire, on the east by the counties of Lincoln and Rutland, on the south by Northamptonshire, on the south-west by Warwickshire, and on the north-west by Derbyshire. It extends 35 miles from east to west, and 30 from north to south; contains 6 hundreds, 12 market towns, and 200 parishes. The air is extremely healthful. Its chief rivers are the Avon, Soar, Wreke, Anker, and Welland. The soil



in general affords great quantities of rich grazing land, and is peculiarly fitted for the culture of beans for which it is proverbially noted. It has also valuable coal mines. This county is famous for its large black horses, and horned cattle, as well as for its sheep, which are of a very large size, without horns, and clothed with thick long flakes of soft wool. The manufacturing of stockings is the principal one in the county. Leicester is the county town. It is seated on the river Soar, one of the bridges over which, called Bow-Bridge, was long visited by the lovers of antiquity, on account of its having been the accidental monument over the grave of Richard III. but this bridge fell in the year 1791.

*Lincolnshire* is a maritime county ; bounded on the north by the Humber, which divides it from Yorkshire ; on the east by the German Ocean ; on the south-east by the Wash and part of Norfolk ; on the south by Cambridgeshire and Northamptonshire ; on the south-west by Rutlandshire ; and on the west by the counties of Leicester and Nottingham. It is 77 miles from north to south, and 45 in breadth, where widest. It is divided into three parts : namely, Holland on the south-east, Kesteven on the south-west, and Lindley on the north. It contains 30 hundreds, 1 city, 31 market towns, and 630 parishes. Its principal rivers are the Humber, Trent, Witham, and Welland. The air is various, according to its three divisions. The soil in many places is very rich, the inland part producing corn in great plenty, and the fens cole-seed, and very rich pastures ; whence their breed of cattle is larger than that of any other county in England, except Somersetshire ; their horses are also excellent, and very large ; their hunting hounds and hares are noted for their swiftness ; and their sheep are not only of the largest breed, but are clothed with a long thick wool, peculiarly fitted for the worsted and coarse woollen manufactures. Lincoln is the capital ; and is a bishop's see, the largest diocese in



England. It is seated on the side of a steep hill, on the river Witham, which here divides into three streams. It had formerly 50 churches, now reduced to 13, beside the cathedral. The cathedral is admired for its interior architecture, which is in the richest and lightest Gothic style; and its great bell, called Tom of Lincoln, requires 12 men to ring it.

*Middlesex* is an inland county, bounded on the north by Hertfordshire, on the east by Essex, on the south by Surry and Kent, and on the west by Buckinghamshire. It is the least county in England, except Rutlandshire, being only 22 miles from east to west, and 17 from north to south: but it is by far the richest. It contains 126 parishes, beside London, and 4 market towns. The air is healthy, but the soil, in general, being gravelly, it is not naturally fertile; though by means of their vicinity to the metropolis, many parts of it are converted into rich beds of manure, clothed with almost perpetual verdure. There are still, however, very extensive tracts of uncultivated heath. Beside the Thames, the Lea, and the Coln, which are its boundaries to the south, the south-east, and the west, Middlesex is watered by several small streams; one of which, called the New River, is artificially brought from Amwell, in Herts, for the purpose of supplying London with water. London is the capital, and the metropolis of Great Britain; one of the largest and most opulent cities in the world, mentioned by Tacitus as a considerable commercial place in the reign of Nero. In this most extensive view, as the metropolis, it consists of the city properly so called, the city of Westminster, and the borough of Southwark, beside the suburbs in Middlesex and Surry, within what are called the bills of mortality. London and Westminster are in Middlesex, on the north side of the river Thames; and Southwark is on the opposite bank, in Surry. The extent of the whole, from Limehouse and Deptford to Milbank and Vauxhall, is about seven miles; but the greatest breadth



does not exceed three. Westminster, once a mile from London, but now united to it. Southwark was long independent of London, but Edward III. granted it to the city. It was then called the village of Southwark; and afterwards named the bailiwick. Among the churches in the metropolis, the cathedral of St. Paul is the most conspicuous, and inferior to none in Europe, except St. Peter's at Rome. This noble fabric is now destined to be the receptacle of the monuments of such illustrious men as may do honour to their country by their talents and their virtues. Westminster Abbey, the collegiate church of St. Peter, is a noble specimen of Gothic architecture. Here most of the English sovereigns have been crowned, and many of them interred. It contains also a great number of monuments of kings, statesmen, heroes, poets, and persons distinguished by genius, learning and science. The chapel of Henry VII. adjoining, Leland calls the wonder of the world. St. Stephen's in Walbrook, is a church of exquisite interior beauty, the master-piece of Sir Christopher Wren. Bow Church, in Cheapside; St. Bride's, in Fleet-street; St. Dunstan's in the East; and St. Martin's in the Fields, are among the other churches most distinguished for fine architecture. The parish churches in the bills of mortality, amount to 146; namely, 97 within the walls, 16 without the walls, 23 out parishes in Middlesex and Surry, and 10 in the cities and liberties of Westminster. Besides these churches, is one belonging to the temple, a celebrated seat of law. It was founded by the Knights Templars in the reign of Henry II. upon the model of that of the Holy Scriptures at Jerusalem. There are likewise a great number of chapels for the established church, foreign protestant churches, Roman catholic chapels, meetings for dissenters of all persuasions, and three synagogues for the Jews. The royal palace of St. James is an ancient building on the north side of a small park, mean in external appearance; but the apartments are said to be the best calculated for regal parade of any in Europe.



The royal town-residence is a house at the west side of St. James's Park, built by the duke of Buckingham, and purchased by the king in 1761, when it received the appellation of the Queen's Palace, but it is still frequently called Buckingham House. Carlton House, the residence of the Prince of Wales, to the east of St. James's Palace, is a stately building, on which vast sums have been expended. The Banqueting House at Whitehall, begun in 1619, is only a small part of the vast plan of a palace, intended to be worthy the residence of the British monarchs, but left incomplete. Beside the royal palaces, there are many fine houses of the princes of the blood, and of the nobility and gentry. Among the public buildings, which can merely be enumerated here, are Westminster Hall, containing the supreme courts of justice, and adjoining to which are the houses of Lords and Commons; the Guildhall of the city; the Sessions House in the Old Bailey; the Tower of London, an ancient fortress, once a royal palace, now containing some public offices, a magazine and arsenal, the regalia of the kingdom, the mint, and the menagerie; the Horse Guards, the Treasury, and the Admiralty, at Whitehall; the noble collection of public offices which form that magnificent structure called Somerset Place; the Royal Exchange, in Cornhill; the Bank of England, in Thread-needle-street; the Custom-House, in Thames-street; the Excise Office, in Broad-street; the East India House, in Leadenhall-street; the South Sea House, in Throgmorton-street; the Mansion House, for the lord mayor; the Monument, in commemoration of the great fire in 1666; the ancient bridge, called London Bridge; and the two magnificent modern bridges of Black Friars and Westminster. The British Museum, in Great Russell-street, Bloomsbury; and the Leverian Museum, in Great Surry-street, are perhaps the noblest of their kind in Europe. The Inns of Court, for the study of the law; the colleges, learned societies, and public seminaries; the halls of the different trading companies; the noble hospitals and other charitable institutions; the prisons; the public places of



diversion ; with its fine squares and streets, all are too numerous to be here particularly mentioned. Such, on a cursory view of it, is the metropolis of Great Britain, to the extent and opulence of which many causes have contributed. From the openness of the country round, especially on the London side, and a gravelly soil, it is kept tolerably dry in all seasons, and affords no lodgment for stagnant air or water. Its cleanliness, as well as its supply of water, are greatly aided by its situation on the banks of the Thames, and the New River, with many good springs within the city itself, farther contributes to the abundance of that necessary element. All these are advantages, with respect to health in which the metropolis is exceeded by few. With regard to the circumstance of navigation, it is so placed on the Thames, as to possess every advantage that can be derived from a sea-port, without its dangers, and, at the same time, by means of its extensive river, enjoys a very large communication with the internal parts of the country, which supply it with all sorts of necessaries ; and in return, receive from it such commodities as they require. London is the seat of many considerable manufactures ; some almost peculiar to itself, others in which it participates with the manufacturing towns in general. The most important of its peculiar manufactures is the silk-weaving, established in Spital-fields, by refugees from France. A variety of works in gold, silver, and jewellery ; the engraving of prints ; the making of optical and mathematical instruments, are likewise principally or solely executed here, and some of them in greater perfection than in any other country. The porter-brewery, a business of very great extent, is also chiefly carried on in London. To its port are likewise confined some branches of foreign commerce, as the vast East-India trade, and those to Turkey and Hudson's Bay. Thus London has risen to its present rank of the first city in Europe, with respect to opulence ; and nearly, if not entirely so, as to number of inhabitants. Paris and Constantinople



may dispute the latter with it. Its population, like that of all other towns, has been greatly overrated, and is not yet exactly determined; but it is probable, that the residents in London, Westminster, and Southwark, and all the out parishes, fall short of 900,000. London is a bishop's see. To enumerate all the events by which it has been distinguished, would greatly exceed our limits; we shall only mention, therefore, the great plague in 1665, which cut off 90,000 people; and the dreadful conflagration in 1666, by which 13,000 houses were destroyed.

*Monmouthshire* is bounded on the north by Herefordshire, on the east by Gloucestershire, on the south east by the mouth of the Severn, and on the west and south west by the counties of Brecknock and Glamorgan. Its extent from north to south is about 24 miles, and from east to west 20. It lies in the diocese of Landaff; contains 6 hundreds, 7 market-towns, and 127 parishes. The air is temperate and healthy, and the soil fruitful, though mountainous and woody. The principal rivers are, the Rimney, the Ebwith, the Usk, and the great river Wye. It was formerly reckoned one of the counties of Wales; and from the names of its towns and villages, its mountainous rugged surface, and its situation beyond the Wye, which seems to form a natural boundary between England and Wales in this part, it certainly partakes mostly of the character of the latter country, though now comprehended in the civil division of the former. The higher ranks generally speak English, but the common people use the Welsh language. The manufacture of this country is flannels. Monmouth is the county town, and is situated at the confluence of the rivers Wye and Mynnow. It contains two parish churches, one of which (called Monk's Church) is a very curious structure. Here was born king Henry V. who was called Henry of Monmouth.

*Norfolk* is a maritime county, and in the diocese of



Norwich; bounded on the north and east by the German Ocean, on the west by Cambridgeshire and Lincolnshire, and on the south and south east by Suffolk. It contains 31 hundreds, 1 city, 32 market-towns, and 660 parishes. The products vary according to the soil and situation. The lighter arable lands produce barley in great plenty; wheat is cultivated in the stronger soils, and turnips are more generally grown here than in any other county. The sheep are a hardy small breed, and much valued for their mutton. Its principal rivers are the Ouze, Nen, Waveney, Yare and Bure. The manufactures of Norfolk are worsted, woollen, and silks. Norwich is the capital. It is surrounded by a wall, now much decayed, and seated on the river Yare, which runs through it, and is navigable to Yarmouth. It has 36 parish churches, beside the cathedral, some of which were formerly covered with thatch; two churches for the Flemings, some dissenting meeting houses, and a Roman Catholic chapel. It has a stately castle, on a hill, which is the shire-house and the county gaol. Here is also a city and county hospital, a theatre-royal, and a lofty market-house of free-stone. The ancient dukes of Norfolk had a palace here, which is still in existence as a work-house. Here also is a free-school, founded by Edward VI. and several other charitable foundations. Near this city are the ruins of the castle of Kett, the tanner, by whose rebellion in the reign of Edward VI. the city was reduced to a ruinous state.

*Northamptonshire* is an inland county, and in the diocese of Peterborough; 60 miles long, and 22 where broadest; bounded on the south by Bucks and Oxfordshire, on the west by that country and Warwickshire, on the north west by Leicestershire and Rutlandshire, on the north by Lincolnshire, and on the east by the counties of Cambridge, Huntingdon, and Bedford. It contains 20 hundreds, 1 city, 12 market-towns, and 330 parishes. The air is very healthy,



except in the north-east part near Peterborough, which is the commencement of a fenny tract extending to the Lincolnshire Wash. With this single exception, Northamptonshire is said to contain less waste ground, and more seats of the nobility and gentry, than any other county. Its greatest defect is a scarcity of fuel, which is but scantily supplied by its woods; and though coal is brought by the river Nen, it is at a very dear rate. This county, however, possesses some considerable remains of its old forests, particularly those of Rockingham on the north west, and of Salcey and Whittlebury on the south. Its products are the same with those of other farming counties; but it is peculiarly celebrated for grazing land. Horned cattle, and other animals, are fed to extraordinary sizes; and many horses of the large black breed are reared. Woad for the dyers is cultivated here; but the county is not distinguished for manufactures. The principal rivers are the Nen and Welland; beside which it is partly watered by the Ouze, Leam, Cherwell, and Avon. Northampton is the county-town, and is seated on the river Nen. It is a handsome town, has a spacious market-place, and had seven churches, which are now reduced to four. It was almost destroyed by fire in 1675, but was soon rebuilt; it has a good free-school, and a county infirmary and gaol. In the meadows below the town, a battle was fought, in 1460, between Henry VI. and the Yorkists, in which the former was defeated and made prisoner; and near it is a fine Gothic structure, called Queen's Cross, erected by Edward I. in memory of his queen Eleanor.

*Northumberland* is a maritime county, and in the diocese of Durham, it received its name from being situate north of the Humber. In the Saxon heptarchy it was a part of the kingdom of the Northumbrians, which contained also the counties of York, Lancaster, Durham, Cumberland, and Westmoreland. It forms the north extremity of England, and is bounded



on the east by the German Ocean, on the south by the bishopric of Durham, on the south west and west by Cumberland, and on the north west and north by Scotland, from which it is separated by the Tweed. It extends 70 miles from north to south, and 50 from east to west; contains 12 market-towns, and 460 parishes. The air is healthful, and the soil is various; the east part fruitful in most sorts of corn, with rich meadows on the banks of the rivers; but the west part is mostly heathy and mountainous. The principal rivers are the Tyne, Tweed, and Coquet. Alnwick is the county-town, but the largest is Newcastle; the former is the seat of the duke of Northumberland. Newcastle is a large borough and sea-port, situate between the Picts Wall and the Tyne. The river is so deep, that ships under 400 tons burden may come up to the town, though the large colliers are stationed below Shields. The town may be considered as divided into two parts, of which Gateshead, on the Durham side, is one; and both were joined by a stone bridge, which originally consisted of 12 arches; but by the embankment of the river to form the quays on the north side, they were reduced to nine. In 1771, a dreadful flood carried away four of these arches, with some houses that stood upon them; and this part of the bridge was rebuilt in 1779. Through this place went part of that wall which extended from sea to sea, and was built by the Romans to defend the Britains against the incursions of the Picts. The town is defended by a strong wall, in which are seven gates, and as many turrets, with several casements, bomb proof; but the castle is old and ruinous. Here is a noble exchange; and the wall of the town, running parallel with the river, leaves a spacious piece of ground between the water and wall, which being faced with free-stone, forms the longest and largest quay in England, except that at Great Yarmouth. Here are four parish churches, beside one at Gateshead: and among the other public buildings, is a mansion-house for the mayor; a hall for the surgeons;



a large hospital, built by the contribution of the keel-men, for the maintenance of the poor of their fraternity: and several charitable foundations, situate in the centre of the great collieries, which have for centuries supplied London, and most of the southern counties, with coal. It also possesses manufactures of steel, iron, glass, and woollen cloth; and exports large quantities of lead, salt, salmon, butter, tallow, and grindstones. Newcastle was made a borough by William I. and the first charter for digging coal was granted by Henry III. in 1239.

*Nottinghamshire* is an inland county, and in the diocese of York; 48 miles long, and 20 broad; bounded on the north by Yorkshire and Lincolnshire, on the east by the latter county, on the south by Leicestershire, and on the west by Derbyshire. It contains 8 hundreds, 9 market-towns, and 168 parishes. It enjoys such a temperature of soil and climate, as to render it one of the most fertile and pleasant counties in England. The principal rivers are the Trent and Idle. Almost the whole of the middle and western parts of the county were formerly occupied by the extensive forest of Sherwood, which is the only royal forest north of the Trent; but the wood has in many parts been cleared, and the extent of the forest much contracted. Its chief products are coal, of which there is great plenty; a kind of stone somewhat like alabaster, but not so hard, which, when burnt, makes a plaster exceeding hard; and with this the inhabitants generally lay the floors of their upper rooms, instead of boarding them: its other commodities are malt, wool, and wood. The manufactures chiefly consist of framework-knitting, glass, and earthen ware. Nottingham is the county town. It is situate on a rocky eminence; crowned by its castle: a magnificent modern structure, belonging to the duke of Newcastle, and built on the site of an ancient fortress, celebrated in English history: it is a populous and handsome town, and distinguished by its spacious market-place: it is



one of the principal seats of the stocking manufacture, particularly of the finer kinds, and those of silk and cotton; and has also a manufacture of coarse earthenware; it has three parish churches and several meeting houses for the dissenters; and is remarkable for its vaults, or cellars, cut into the rock. At this town Charles I. set up his standard, at the commencement of the civil war, which terminated in his destruction.

*Oxfordshire* is an inland county, bounded on the east by Buckinghamshire, on the west by Gloucestershire, on the south by Berkshire, and on the north by Warwickshire and Northamptonshire. Its extreme length is 48 miles, and its greatest breadth 26: it contains 14 hundreds, 1 city, 12 market-towns, and 280 parishes. The air is sweet, mild, pleasant, and healthy, for which reason it contains several gentlemen's seats: and the soil, though various, is fertile in corn and grass, and the hills yield ochre, pipe-clay, and other earths, useful for various purposes. The greatest want in this county is that of fuel; for the woods, with which it once abounded, being greatly diminished, it is necessary to supply the deficiency with coal, brought by a long and troublesome navigation from London. Oxford is the capital. It is a bishop's see, and a university, and, beside the cathedral, has 13 parish churches. It is seated at the confluence of the rivers Thames and Cherwell, and, with the suburbs, is of a circular form, three miles in circumference. The university is said to have been founded by the great Alfred, but is generally supposed to have been a seminary of learning before his time, although it owed its revival and consequence to his liberal patronage, receiving from him grants of many privileges and large revenues. Here are 20 colleges, and 5 halls, several of which stand in the streets, and give the city an air of magnificence. The colleges are provided with sufficient revenues for the maintenance of a master, fellows, and students. In the halls, the



students live, either wholly, or in part, at their own expence. Among other public buildings, are the Theatre, the Ashmolean Museum, the Clarendon Printing Office, the Radcliff Infirmary, and an Observatory. At Oxford, king John, compelled by his barons, summoned a parliament to meet, in 1258; the proceedings of which were so disorderly, that it was known afterwards by the name of the *mad parliament*. Charles I. assembled a parliament here, 1625; in consequence of the plague then raging in London; and, in 1664, he summoned such of the members of both houses as were devoted to his interests; these were seceders from the parliament then sitting at Westminster. The city was distinguished for its attachment to that unfortunate king, who here held his court during the whole civil war.

*Rutlandshire* is an inland county, and the smallest in England, being only 15 miles long, and 11 broad. It is supposed to have received its name from the red colour of the soil, which, in some parts, is a sort of ruddle. It is bounded on the west and north west by Leicestershire, on the north and north east by Lincolnshire, and on the south and south east by Northamptonshire. It lies in the diocese of Peterborough; contains 48 parishes and two market-towns. The air is very good, and the soil rich. The principal rivers are the Welland and the Guash, or Wash. Okeham is the county town.

*Shropshire* is an inland county; bounded on the north by Cheshire, on the east by Staffordshire, on the south east by Worcestershire, on the south by Herefordshire, on the south west by Radnorshire, and on the west by the counties of Montgomery and Denbigh. It contains 14 hundreds, 16 market-towns, and 170 parishes. The air is salubrious, and not very sharp, except on the hills: the soil is generally fruitful, especially on the north and east parts, which produce



plenty of wheat and barley ; but the south and west being mountainous, are less fertile, yet yield sufficient pasture for sheep and cattle. This county abounds with lead, copper, iron, limestone, freestone, pipe-clay, bitumen, and coal. The principal rivers are the Severn and the Tend. The capital is Shrewsbury. It is seated on a peninsula formed by the Severn, over which are two bridges, and is surrounded by a wall, with three gates ; it contains five churches. It is also the chief mart for a coarse kind of woollen cloth, made in Montgomeryshire, called Welsh webs, and for all sorts of Welsh commodities, which are generally bought in a rough state at Welshpool, and finished here. In 1283, Edward I. held a parliament here, when the lords sat in the castle, and the commons in a barn. Another parliament was held here in 1397, by Richard II. Near this town, in 1403, was fought the battle between Henry IV. and Henry Percy, nicknamed Hotspur, in which the latter was defeated and slain.

*Somersetshire* is a maritime county ; 65 miles long, and 45 broad ; bounded on the north west by the Bristol Channel, on the north by Gloucestershire, on the east by Wiltshire, on the south east by Dorsetshire, and on the south west by Devonshire. It contains 42 hundreds, 3 cities, 31 market-towns, and 385 parishes. The air in the lower ground is universally mild ; and the soil in the north east quarter is generally stony, and possesses a lofty mineral tract, called the Mendip Hills. On the west side are the Quantock Hills, with many downs and open heaths ; and in the north west corner is the black sterile region of Exmoor. The south part, toward Dorsetshire, is high, but well cultivated ; and throughout the county, especially in its south west quarter, vales of the greatest fertility are interspersed. The principal rivers are the Parret, Ivel, Thone, Brent, and Avon. The Mendip Hills afford abundance of coal, lead, calamine, copper, manganese, bole, and red ochre. Cattle,



nearly equal in size to the Lincolnshire, are fed in fine meadows about the head of the Parret. Cyder is a common product of this county, and it has a considerable share in the woollen manufactures. Bristol is the capital. It is seated at the confluence of the river Avon with the Frome, ten miles from the influx of the Avon into the Severn. The tide rising to a great height in these narrow rivers, brings vessels of considerable burden to the quay, which extends along the inner shores of the Frome and Avon; but, at low water, they lie aground in the mud. It has 18 churches, beside the cathedral, a bridge over the Avon, a custom-house, and an exchange. Bristol has a prodigious trade; for it is reckoned that hence 2000 ships sail yearly. Here are no less than 15 glass-houses; and the sugar-refinery is one of its principal manufactures.

*Staffordshire* is an inland county; 55 miles long and 42 broad; bounded on the west by Shropshire, on the north west by Cheshire, on the north east and east by Derbyshire, on the south east by Warwickshire, and on the south by Worcestershire. It lies in the dioceses of Litchfield and Coventry; contains 5 hundreds, 1 city, 17 market-towns, and 130 parishes. The principal rivers are the Trent, Dove, Sow, Churnet, Stour, Peak, and Manyfold. The air is mild and wholesome: the soil in the south part is good and rich, though not without heaths, which take up a large tract of ground; it abounds in coal and iron. There are also good stone quarries, plenty of alabaster, and lime-stone. This county is famous for its potteries, and for its Canal, Grand Trunk, or Staffordshire Canal; a work begun in 1766, under the direction of a Mr. Brindley, in order to form a communication between the Mersey and the Trent, and, in course, between the Irish Sea and German Ocean. Its length is 92 miles; namely, 31 miles on the north side, from Harecastle Hill, where it was begun, to the duke of Bridgewater's canal at Preston on the Hill in Cheshire,



and 61 miles from the south side of the hill to Wildon Ferry, in Derbyshire, where it communicates with the Trent. To effect this work, 40 locks were constructed on the south side, there being 316 feet fall. On the north side there is only one lock, which is near Middlewich, and is 14 feet wide. The canal is 29 feet broad at the top, 26 at the bottom, and the depth four feet and a half. It is carried over the river Dove, in an aqueduct of 23 arches, and the ground is raised above a mile, to a considerable height: it is also carried over the Trent by an aqueduct of six arches. At Harecastle Hill, it is conveyed under ground 2880 yards; at Barton, in Cheshire, a subterraneous passage is effected of 560 yards in extent; and, in the same neighbourhood, another of 350; at Preston on the Hill, where it joins the duke's canal, it passes under ground, 1241 yards. From the neighbourhood of Stafford, a branch is made from this canal, to run near Wolverhampton, and to join the Severn near Bewdley: from this again two other branches are carried, one to Birmingham, the other to Worcester. Mr. Brindley died in 1772, and left this canal to be finished by his brother-in-law, Mr. Henshall, who completed it in 1777. Stafford is the county town.

*Suffolk* is a maritime county; 58 miles long, and 28 broad; bounded on the west by Cambridgeshire; on the north by Norfolk, on the south by Essex, and on the east by the German Ocean. It lies in the diocese of Norwich: contains 22 hundreds, 28 market-towns, and 575 parishes. The air is clear and healthy: the soil is of various qualities, but the county in general is level. That near the shore is sandy and full of heaths, yet abounds in rye, peas, turnips, carrots, and hemp, with numerous flocks of sheep. High Suffolk, or the Woodlands, which is in the inland part, has a rich deep clay and marl, that yields good pasture, on which feed abundance of cattle. That part on the confines of Essex and Cambridgeshire, affords also excellent pasture. The farmers are opulent and skilful; and



have an excellent breed of draught horses. The principal rivers are the Stour, Waveney, Little Ouze, Lark, Deben, Gipping, and Orwell. Ipswich is the county town.

*Surry* is an inland county; 37 miles long, and 27 broad; bounded on the north by Middlesex, on the east by Kent, on the south by Sussex, and on the west by Hampshire and Berks. It lies in the diocese of Winchester; contains 13 hundreds, 11 market-towns, (including Southwark) and 140 parishes. The air is generally temperate and healthy, and the soil is very different in the extreme parts from that in the middle, whence it has been compared to a coarse cloth with a fine border: for the edge of the county, on all sides, has a rich soil, extremely fruitful in corn and grass, particularly on the north and west toward the Thames; but it is far otherwise in the heart of the county, where are wide tracts of sandy ground and barren heath, and in some places long ridges of hills. It produces corn, box-wood, walnuts, hops, and fuller's earth. The principal rivers, beside the Thames (which is the boundary of this county on the north) are the Mole, Wey, and Wandle. The lent assizes are held at Kingston, and the summer assizes at Guildford and Croydon alternately.

*Sussex* is a maritime county; 70 miles in length, and 28 where broadest; bounded on the north by Surry, on the north east and east by Kent, on the south by the English Channel, and on the west by Hampshire. It lies in the diocese of Chichester; contains 65 hundreds, 1 city, 16 market-towns, and 142 parishes. The air is often thick and foggy, but not unwholesome, unless it be in the low marshy lands: the soil in the middle is rich and fruitful, and the north side is shaded with extensive woods. Sussex is not distinguished for any manufactures, but that of gunpowder, at Battel; and of needles at Chichester.



The principal rivers are the Arun, Adur, Owze, and Rother. Chichester is the capital.

*Warwickshire* is an inland county ; 47 miles long, and 30 broad ; bounded on its north extremity by a point of Derbyshire, on the north west by Staffordshire, on the north east by Leicestershire, on the west by Worcestershire, on the east by Northamptonshire, on the south west by Gloucestershire, and on the south east by Oxfordshire. It lies partly in the dioceses of Litchfield and Coventry, and partly in that of Worcester ; contains 4 hundreds and 1 liberty, 1 city, 12 market-towns, and 158 parishes. The air is very mild, pleasant, and healthy. The north part, called the Woodlands, is divided from the south, called the Feldon, by the river Avon : and the soil of both is rich and fertile. It produces corn, malt, wood, wool, cheese, coal, iron, and limestone. The principal rivers are the Avon, Tame, and Arrow. Warwick is the county town, situate on a rocky eminence, above the river Avon, over which is a stone bridge. It was fortified with a wall, now in ruins ; but it has still a fine castle of the ancient earls of Warwick, inhabited by the present possessor of that title. It had anciently six monasteries and six churches ; of the latter two only remain : it has likewise a handsome shire-house, a good free-school, and a noted hospital, called St. James's, for 12 decayed gentlemen, who have each 20l. a year, and the chaplain 50l.

*Westmoreland* is 40 miles long, and 24 broad ; bounded on the north and north west by Cumberland, on the east and south east by Yorkshire, and on the south and south west by Lancashire. It is generally divided into the baronies of Kendal and Westmoreland ; the former is very mountainous, but the latter is a large champaign country. These are the only principal divisions of this county, of which the earl of Thanet is hereditary sheriff. It lies partly in the diocese of Chester, and partly in that of Carlisle ;



contains 8 market-towns, and 32 parishes. The air is clear, sharp, and salubrious, the natives generally living to old age. The soil is various, that on the mountains being very barren, while that in the valleys is fertile, producing good corn and grass, especially in the meadows near the rivers. In the hilly parts on the west borders, some mines of copper are worked, but most of the ore lies so deep, that it will not answer the expence. This county yields the finest slate, and abundance of hams are cured here. The principal rivers are the Eden, Lone, and Ken. It has also several fine lakes, the principal of which is Winandermere, or Windermere-water. In the forest of Martindale, to the south of Ulls-water, the breed of red deer still exists in a wild state. Appleby is the county town.

*Wiltshire* is an inland county, so called from the town of Wilton, once its capital. It is 53 miles long, and 38 broad; bounded on the north east by Berkshire, on the east by Berkshire and Hampshire, on the west by Somersetshire, on the south by Dorsetshire and Hampshire, and on the north west and north by Gloucestershire. The air is sweet and healthy, though something sharp on the hills in winter; but it is mild during that season in the valleys. The land in the north parts is generally hilly and woody, but very fertile; here being made that kind of cheese which is so much esteemed, called North Wiltshire. In the middle it chiefly consists of downs, that afford the best pasture for sheep; and in the valleys, which divide the towns, are corn fields, and rich meadows. Its chief commodities are sheep, wool, wood, and stone; of this last there are excellent quarries on the banks of the Nadder, where some of the stones are 20 yards in length, and four in thickness, without a flaw. The chief manufactures are the different branches of the clothing trade. The principal rivers are the Upper and Lower Avon, the Madder, Willy, Bourne, and Kennet. This county lies in the diocese of Salisbury;



contains 29 hundreds, 1 city, 24 market-towns, and 304 parishes. Salisbury is the capital. It is situate in a chalky soil, almost surrounded by the Avon and its contributory rivers, and is rendered particularly clean by a small stream flowing through every street. It has a fine cathedral, crowned by a spire, the loftiest in the kingdom. The town hall is a handsome building, and stands in a spacious market-place. Salisbury has a manufacture of flannels and linseys, and another of hardware and cutlery.

*Worcestershire* is an inland county; 30 miles long, and 20 broad; bounded on the north by Shropshire and Staffordshire, on the east by Warwickshire, on the west by Herefordshire, and on the south east and south by Gloucestershire. It contains 7 hundreds, 1 city, 10 market-towns, and 152 parishes. The air is very healthy; and the soil in the vales and meadows very rich, producing corn and pasture, particularly the vale of Eversham, and is stiled the granary of these parts. The hills have generally an easy ascent, except the Malvern Hills, in the south west part of the county and feed large flocks of sheep. The other hills are the Licky, near Bromsgrove, toward the north; and the Bredon-hills, toward the south east. This county had formerly two large forests, but the iron and salt-works have in a manner destroyed them; and these works are now chiefly carried on with coal. Here is plenty of fruits of most sorts, especially pears, which are in many places found growing in the hedges. The chief commodities are coal, corn, hops, cloth, cheese, cyder, perry, and salt. The principal rivers are the Severn, Teme, or Tend, and Avon. Worcester is the capital, and a bishop's see. It contains 9 churches, beside the cathedral, and St. Michael's, without the liberties of the city; and has also 3 grammar-schools, 7 hospitals, and a well contrived quay. It carries on a considerable trade in woollen stuffs and gloves, and has likewise a manufacture of elegant china ware. Here Cromwell, in 1651, obtained a



victory over the Scotch army, which had marched into England to reinstate Charles II. who after this defeat escaped with great difficulty into France. Worcester is seated on a gentle ascent, on the Severn.

*Yorkshire*, the largest county in England, is bounded on the north by Westmoreland, and the bishopric of Durham, on the east by the German Ocean, on the south by Lincolnshire, Nottinghamshire, and Derbyshire, on the south west by Cheshire, on the west by Lancashire, and on the north west by Westmoreland. It extends 90 miles from north to south, and 115 from east to west. It is divided into three ridings, called the North, East, and West ; and subdivided into 26 wapentakes, which contain 1 city, 54 market-towns, and 563 parishes. It lies in the diocese of York, (except Richmondshire, which belongs to the diocese of Chester.) The air and soil of this extensive county vary extremely. The east riding is less healthy than the others ; but this inconvenience decreases in proportion as the county recedes from the sea. On the hilly parts of this riding, especially in what is called the York Wolds, the soil is generally barren, dry, and sandy ; but great numbers of lean sheep are sold hence, and sent into other parts to be fattened. The west riding enjoys a sharp but healthy air, and the land on the western side is hilly, stony, and not very fruitful ; but the intermediate valleys consist of much good arable ground, and pasture for the largest cattle. It also produces iron, coal, jet, alum, horses, and goats. Here the clothing manufactures principally flourish. The north riding, in general, exceeds the other two in the salubrity of the air. The worst parts breed lean cattle ; but, on the sides of the hills, in the valleys and plains, it produces good corn, and rich pastures for large cattle. Richmondshire, on the north west of this riding, was formerly a county of itself ; here many lead mines are worked to great advantage. In Yorkshire, likewise are the districts of Cleveland, Holderness, and Craven. In this last



district are two of the highest hills in England; the one named Warnside, the other Ingleborough. The principal rivers are the Ouze, Don, Derwent, Calder, Air, Warf, Nid, Ure, and Hull, all of which terminate in the Humber, which falls into the German Ocean, between Yorkshire and Lincolnshire. York is the capital, with an archbishop's see. It is the Eboracum of the Romans, and many of their coffins, urns, coins, &c. have been found here. It has always been considered as the capital of the north, and in point of rank, as the second city in the kingdom; and, although it is now surpassed in wealth and populousness by many of the more modern trading towns, it still supports a considerable degree of consequence, and is the residence of many genteel families. The cathedral of St. Peter, generally called the Minster, is reckoned the most elegant and magnificent Gothic structure in the kingdom, Lincoln perhaps excepted. Beside this cathedral, York contains but 17 churches in use; though in the reign of Henry V. there were 44 parish churches, 17 chapels, and 9 religious houses. It is divided by the Ouze into two parts, which are united by a stone bridge of five arches, the centre one 81 feet wide; and the river is navigable to this city for vessels of 70 tons burden, although it is 40 miles from the sea. York is surrounded by a wall, which is now very much decayed, through which are entrances by four gates and five posterns; the former of which stands equal to the four cardinal points. It has a castle, built by William the Conqueror, which was formerly a place of great strength, but now is a county-prison for debtors and felons. Without the north gate stood the magnificent abbey of St. Mary, some ruins of which remain, and on the site of part of it is the manor or royal palace, built by Henry VIII. where several of our kings have lodged, though it is now neglected. The Guildhall, built in 1416, is a grand structure, supported by two rows of oak pillars, each pillar single. The corporation built a mansion-house in 1728, for the lord mayor; and among the modern buildings,



are a noble assembly-house, designed by the earl of Burlington, a theatre-royal, and an elegant court-house, on the right of the castle: here is also a very large and commodious asylum for lunatics.

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## WALES,

**A** PRINCIPALITY in the west of Great Britain; 120 miles long, and 80 broad; bounded on the north by the Irish Sea, on the west by that Sea and St. George's Channel, on the south by the British Channel, and on the east by the counties of Chester, Salop, Hereford, and Monmouth. It is divided into 12 counties; namely, Anglesea, Carnarvonshire, Denbighshire, Flintshire, Merionethshire, and Montgomeryshire, in North Wales; Brecknockshire, Cardiganshire, Carmarthenshire, Glamorganshire, Pembrokeshire, and Radnorshire, in South Wales. It is the country to which the Ancient Britons fled, when Great Britain was invaded by the Saxons. They are now called Welsh, and continue to preserve their own language. It contains 751 parishes, and 58 market-towns. The air is clear and sharp, the cattle small, and provisions, in general, good and cheap. Wales is a mountainous country, and is particularly remarkable for goats; and is also very well watered.

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## SCOTLAND,

**T**HE northernmost of the two kingdoms, into which the island of Great Britain was formerly divided. It is bounded on the west by the Atlantic Ocean, on the north by the North Sea, on the east by the German Ocean, on the south east by England,



and on the south by the Irish Sea. To Scotland also appertain the islands on its western coast, called the Hebrides, or Western Islands, and those to the north east called the Orkney and Shetland Islands. From north to south it extends 270 miles ; and its greatest breadth is 150, but in some places not above 30. Nature seems to have pointed out three grand divisions in Scotland. The first, or north division, is formed by a chain of lakes, which cross the country, from the Frith of Murray, to the island of Mull, in a direction from north-east to south-west ; the second or middle division, is bounded on the south by the Friths of Forth and Clyde, and the great canal by which they are united ; and on the south side of this boundary is the third or south division. The north division is chiefly an assemblage of vast dreary mountains: not, however, without some fertile valleys on the northern and eastern shores. The middle division is traversed, in different directions, by many great ranges of mountains ; and though cultivation here is also found chiefly on the eastern shore, yet of this division as well as of the former, the arable land bears a small proportion to the mountainous and barren tracts. The south division has a strong resemblance to England, and with respect both to the general aspect of the country, and to the progress of cultivation, exhibits every kind of rural variety. The principal rivers are the Spey, Don, Tay, Tweed, Clyde, Forth, Northern Dee, Esk, Annan, Nith, and Southern Dee. The climate is very various. The northern extremity, which is in the same latitude with some parts of Norway, is extremely cold ; but from its insular situation, the frosts are far from being so intense as in parts of the continent equally as far to the north. Its west coast is subject to frequent rains in the summer, and to sudden changes of weather. In many places on the eastern shore, and in the whole southern division, the climate is not inferior to the north part of England ; and, in general, the air is very healthy. The products of the country are grain, flax, woods of oak and fir, coal, lead, iron, freestone, lime-



stone, slate, the most beautiful marble, fine rock-crystals, pearls, variegated pebbles, &c. It feeds vast herds of cattle, and flocks of sheep; they are both small, but much valued for the delicacy of their flesh; and the fleece of the latter emulates the finest Spanish wool. It is in the high grounds that the cattle are so diminutive; for in many parts of the country, the horses and cows are not excelled in size and beauty by those of the English breed. Among the wild animals are the roe, stag, fox, badger, otter, hedge-hog, rabbit, weasel, mole, and other small quadrupeds. Among the feathered race are the capercailzie, or cock of the wood, the eagle, falcon, partridge, quail, snipe, plover, black-game, &c. Scotland is divided into 33 counties; namely, Shetland and Orkney, Bute, Caithness, Sutherland, Ross, Cromarty, Nairne, Inverness, Murray, Banff, Aberdeen, Kincardine, Angus, Perth, Fife, Kinross, Clackmannan, Stirling, Dumbarton, Argyle, Renfrew, Ayr, Wigton, Kircudbright, Dumfries, Roxburgh, Selkirk, Peebles, Lanark, Linlithgow, Edinburgh, Haddington, and Berwick. These send one member each to parliament, except Bute and Caithness, Cromarty and Nairne, Kinross and Clackmannan, which send members in conjunction; so that the counties send 30 members, which, with 15 sent by the boroughs, make the 45 members sent by Scotland. The established religion is the Presbyterian. Edinburgh is the capital.

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## IRELAND,

**O**NE of the British islands, lying to the west of that of Great Britain. It is bounded on the east by St. George's Channel and the Irish Sea, which separate it from England and Wales; on the north-east by a channel, called the North Channel, 34 miles broad, which separates it from Scotland; and on every



other side by the Ocean. It is 278 miles in length, and 155 in breadth. It is divided into four provinces ; namely, Ulster to the north, Leinster to the east, Munster to the south, and Connaught to the west ; and these are subdivided into counties. The air is mild and temperate, but more humid than the air of England. In general it is a level country, well watered with lakes and rivers, and the soil, in most parts, is very good and fertile ; even in those places where the bogs and morasses have been drained, there is good meadow ground. It produces corn, hemp, and flax, in great plenty ; and there are so many cattle, that their beef and butter are exported into foreign parts ; and not only the English, but other ships frequently come to be victualled here. The other commodities are hides, wool, tallow, wood, salt, honey, and wax. The principal manufacture of Ireland is fine linen cloth, which is brought to great perfection, and the trade in it is vastly increased. This country is well situated for foreign trade, on account of its many secure and commodious harbours. The laws differ but little from those of England ; and the established religion is the same. The members of parliament usually sat for life, unless upon the demise of the king ; but, in 1768, the parliaments were made octennial. Formerly, this kingdom was entirely subordinate to that of Great Britain, whose parliament could make laws to bind the people of Ireland ; and an appeal might be made from their courts of justice to the house of Lords in England ; but, in 1782, it was declared, that although Ireland was an imperial *crown*, inseparably annexed to that of Great Britain, (on which connexion the interest of both nations essentially depended) yet the kingdom of Ireland was distinct, with a parliament of its own, and that no body of men were competent to make laws for Ireland, except the king, lords, and commons thereof. And, some time after, this declaration being deemed insufficient, the British legislature, by an express act of parliament for that purpose, relinquished all claim of right to interfere



with the judgment of the Irish courts, or to make laws to bind Ireland in time to come. The lord lieutenant of Ireland, as well as the council, are appointed from time to time, by the king. There are a great number of protestants and protestant dissenters in this country; but the great majority of the people are Roman catholics, whose religion is tolerated, and to whom, in 1793, the Irish legislature granted many important concessions. The common people were so poor, and it was so hard for them to get a livelihood, that they frequently went into other countries to seek their fortunes: and particularly, great numbers went over to the plantations in America. It has been said, that the Irish were formerly as savage as the native Americans; and, like them, lived in huts, making a fire in the middle of them. Granting this to be true, we believe that they were in this respect like the original inhabitants of many other nations; but it is to be hoped that all the rude and barbarous customs, as well as many other traces of wretchedness and degradation, to which this country has been subjected, will vanish whenever the emancipation of the country shall have removed the ancient restrictions on their commerce and manufactures. Ireland contains 32 counties, four archbishoprics, and eighteen bishoprics. Its principal rivers are the Shannon, Boyne, Liffey, Suir, Blackwater, and Lee. Dublin is the capital.





## MISCELLANEOUS PIECES.



## THE FEMALE CHARACTER.

**T**HE picture I shall present, among other advantages, has that of antiquity. It was drawn by a masterly hand near three thousand years ago. The description I mean, is that, left us of a virtuous woman, by the wisest of men, in the last chapter of the book of Proverbs ; a description which all mothers and mistresses should teach the female pupils under their care, to read and learn by heart.

“ Who can find a virtuous woman ? For her price is far above rubies.” Such a one is to be found, but not without care and diligence in the search. She is well worth the pains taken in the forming her, and more to be valued by her happy possessor, than all the brightest diamonds in the mines of the east.

“ The heart of her husband doth safely trust in her, so that he shall have no need of spoil.” A well nurtured woman is man’s best and truest friend. Her fidelity is inviolable as the covenant of the most High, and her purity unsullied as the light of Heaven. Absent, as well as present, her husband relies on her, for the preservation of his possessions, and of herself, the dearest and most precious of all. With such a steward at home, freed from care and anxiety, he goes forth to his own employment, whatever it may be. He has no occasion to rob others by sea or land ; to plunder provinces, or starve nations. Instead of her squandering his substance to gratify her own vanity and folly, the economy of his wife furnishes the supplies, and nothing is wanting in due time and place. “ She will do him good, and not evil, all the days of her life.” She will never abuse this confidence reposed



in her, but endeavour to render herself daily more and more worthy of it. And even if her endeavours should not always meet with the desired success ; if the good man should sometimes happen to be a little out of spirits, or out of temper, she will not therefore become so too. Her cheerfulness will revive and restore him. She will still “do him good, and not evil,” while he lives ; and if she survive him, will continue to shew the same kind attention and regard to his family, and to his character. “My Servius,” (said the Roman Valeria, holding in her arms the urn which contained the ashes of her husband—my Servius) “tho’ dead to the rest of the world, can never be otherwise than alive to me.”

Solomon’s description of a virtuous woman, consists of twenty-two verses. It is well worthy your observation, that eleven of these verses (half the number) are taken up in setting forth her *industry*, and the effects of it. I shall recite all these together, that you may see what a variety of magnificent language is made use of, to describe her different employments, to recommend simplicity of manners, and make good housewifery and honest labour to be admired, in the rich and noble, as well as the poor and obscure among women. For you must bear in mind, that in works of the several kinds here mentioned, queens and princesses, of old time, disdained not to be occupied. You will likewise be pleased to consider, that if the rich are exempted from the necessity of working for *themselves*, they cannot be better employed than in working for the *poor* ; since “the coats and garments” made by the charity of Dorcas, were judged the best proofs of her goodness that could be submitted to the inspection of an apostle.

“She seeketh wool and flax, and worketh willingly with her hands. She layeth her hands to the spindle, and her hands hold the distaff. She girdeth her loins with strength, and strengtheneth her arms. She riseth also while it is yet night, and giveth meat to her household, and a portion to her maidens. She looketh well



to the ways of her household, and eateth not the bread of idleness. She is not afraid of the snow for her household, for they are all clothed with double garments. She maketh herself coverings of tapestry, her clothing is silk and purple. She maketh fine linen and selleth it, and delivereth girdles to the merchant. She perceiveth that her merchandise is good: her candle goeth not out by night. She is like the merchants' ships, she bringeth her food from afar. She considereth a field, and buyeth it; with the fruit of her hands she planteth a vineyard."—On account of this her marvellous and unceasing diligence, with the many and great advantages derived thereby to her family, well may it be said, as it is said of her, "Strength and honour are her clothing, and she shall rejoice in time to come."

But the honour is not confined to herself. It extendeth to her friend and her companion in life; "Her husband is known in the gates, when he sitteth among the elders of the land."—That is, he is known as *her* husband; as a man blessed with such a wife; as indebted, perhaps, for his promotion, to the wealth acquired by her management at home (for honours are seldom open to the poor); for the splendour and elegance of his apparel, to the labour of her hands; and, it may be, for the preservation and establishment of his virtue and integrity, to the encouragement, in all that is holy, and just, and good, furnished by her example, as well as by her conversation, the nature of which is thus described.—

"She openeth her mouth with wisdom, and in her tongue is the law of kindness." She thinks before she speaks; and, therefore, neither introduces a bad subject, nor disgraces a good one by an improper manner of discoursing on it. And as charity reigns in her heart, nothing, that is uncharitable proceeds out of her mouth: all is lenient and healing. To express the whole in a few words, she says nothing that is foolish, and nothing that is illnatured. But her charity is shewn in deeds as well as words—



“She stretcheth out her hand to the poor ; yea, she reacheth forth her hands to the needy.” This is yet another good effect of her economy and management. She is not only able to provide plentifully for her household, but has always something in store for the poor. Since what avails a charitable disposition, where vanity, folly, and extravagance have taken away the power to exert it? In vain is “the hand stretched out,” when there is nothing in it.

Having thus considered this finished character of the virtuous woman, we shall not be surprised at the praise bestowed on it, in the remaining verses of the chapter.

“Her children rise up, and call her blessed ; her husband also, and he praiseth her,” saying, “Many daughters have done virtuously ; but thou excellest them all.” Happy the children of such a mother ; they will be living proofs of the care taken by her in their education, when she taught them to walk, by the paths of honour and virtue, to the mansions of rest and glory. Happy the husband of such a wife, who sees all things prosper under her direction, and the blessing of Heaven derived to his family through her. They will all join in proclaiming, that among women who do well, honour is chiefly due to the virtuous and diligent wife, the affectionate and sensible mother.

“Favour,” or rather “gracefulness is deceitful, and beauty is vain ; but a woman that feareth the Lord, she shall be praised.” A graceful person, and a set of fine features, are valuable things, but they are not always to be trusted ; they may conceal tempers and dispositions very different from those one should have expected to find : and bitterer than wormwood must then be the disappointment of the man, who has been directed in his choice by no other considerations. This, I say, *may* be the case. Let us hope it is not often so. God forbid it should. The face ought to be an index to the mind, and when all is fair without, as it is said of the king's daughter in the psalm, “all should be glorious within.” But let beauty have it's



due praise, and suppose what you will of it—suppose all that the poets say of it be true ; still the wise man tells you, it is *vain*, it is in it's nature transient, fleeting, perishing : it is the flower of the spring which must fade in autumn ; and when the blossom falls, if no fruit succeed, of what value, I pray you, is the tree ? The grave is already opening for the most elegant person that moves, and the worms are in waiting to feed on the fairest face that is beholden. Labour, then, for that which endureth for ever : let your chief pains be bestowed on that part of the human composition, which shall flourish in immortal youth, when the world and all that is in it shall disappear, and come no more into mind. “ A woman that feareth the Lord, she shall be praised.”

“ Give her of the fruit of her hands, and let her own works praise her in the gates.”

The crown, which her own hands have thus formed, shall be placed upon her head, as it were by general consent, even in this life, and her good deeds, celebrated in the public assemblies, shall diffuse an odour grateful as the smell of Eden, as the cloud of frankincense ascending from the holy altar. When her task is ended, the answer of a good conscience, and the blessings of all around, sweeter than the sweetest music, shall chant her to her repose ; till awakened on the great morning of the world, descending angels shall introduce this daughter of Jerusalem into the joy of her Lord.

Such is the female character, and such the importance of forming it by education. Without education it cannot be formed ; for we are all born equally ignorant, and are what we are by instruction.



## THE CHARACTER OF ANTIOPE,

*Daughter of Idomeneus king of Salentum.*

**A**NTIOPE is gentle, unaffected, and prudent. Her hands despise not labour. She foresees things at a distance. She provides against all contingencies. She knows when it is proper to be silent. She acts regularly, and without haste. She is continually employed, but never embarrassed; because she does every thing in it's due season. The good order of her father's house is her glory.—It adds a greater lustre to her, than her beauty. Tho' the care of all lies upon her; and she is charged with the burden of reproofing, refusing, retrenching (things which make almost all other women hated), she has acquired the love of all the household: and this, because they find not in her, either passion, or conceitedness, or levity, or humour, as in other women. By a single glance of her eye they know her meaning; and are afraid to displease her. The orders she gives are plain. She commands nothing but what may be performed. She reproves with kindness; and her reproofs are incentives to do better. Her father's heart reposes itself upon her; as a traveller, faintig under the sun's sultry rays, reposes himself upon the tender grass, under a shady tree. Neither her person nor her mind is set off with vain fantastic embellishments. Her fancy, tho' sprightly, is discreet. She never speaks, but when there is an absolute occasion; and when she opens her mouth, soft persuasion and genuine graces flow from her lips. In a moment every body else is silent; which throws a modest confusion into her face; and she is almost inclined to suppress what she intended to say, when she finds herself listened to with so much attention. One day, when her father sent for her, and was going to inflict a rigorous punishment on one of his slaves, she appeared with an air of dejection, covered with a large veil, and spoke no more than just enough to moderate his anger.



At first she took part with him in his vexation. Then she calmed him. At last, she intimated to him what might be alledged in excuse for the unhappy offender; and without letting the king know, that he was transported beyond due bounds, she inspired him with sentiments of justice and compassion. Thus, without assuming any authority, and without taking advantage of her charms, she will one day manage the heart of a husband, as she now touches her lyre, when she would draw from it the most melting sounds.



### ON EDUCATION.

**W**HATEVER tends to impress habits of order on the expanding mind may be reckoned the most beneficial part of education: for by this means the surest foundation of virtue is settled without a struggle, and strong restraints knit together before vice has introduced confusion.

It has been a custom too prevalent, to make children learn by rote long passages from authors, to whose very expressions they could not annex an idea, not considering how vain and cruel it is, to compel them to repeat a round of unintelligible words. Parents are often led astray by the selfish desire of having a wonderful child to exhibit; but these monsters very seldom make sensible men or women: the wheels are impaired by being set in motion before the time pointed out by nature, and both mind and body are ever after feeble.

When children arrive at a more advanced age it would be useful to make them read a short lesson, and then transcribe it from memory; afterwards let them copy the original, and let them remark the mistakes they have made.



## THE SECRET OF BEING ALWAYS EASY.

**A**N Italian Bishop struggled through great difficulties without repining, and met with much opposition in the discharge of his episcopal function, without ever betraying the least impatience. An intimate friend of his, who highly admired those virtues which he thought it impossible to imitate, one day asked the prelate, if he could communicate the secret of being *always easy*? “Yes,” replied the old man, “I can teach you my secret, and with great facility: it consists in nothing more than in making a right use of my eyes.” His friend begged him to explain himself. “Most willingly,” returned the bishop: “in whatever state I am, I first of all look up to heaven, and remember that my principal business here is to get there: I then look down upon the earth, and call to mind how small a space I shall occupy in it, when I come to be interred. I then look abroad into the world, and observe what multitudes there are who in all respects are more unhappy than myself. Thus I learn where true happiness is placed, where all our cares must end, and how very little reason I have to repine or to complain.”



## THE ADVANTAGES OF INDUSTRY.

**N**O man can be happy in idleness; he that should be condemned to lie torpid and motionless, “would fly for recreation (says South) to the mines and gallies;” and it is well when nature or fortune finds employment for those, who would not have known how to procure it for themselves.

He whose mind is engaged by the acquisition or improvement of a fortune, not only escapes the insipidity of indifference, and the tediousness of inactivity, but gains enjoyments wholly unknown to those who



live lazily on the toil of others. He that labours in any great or laudable undertaking, has his fatigues first supported by hope, and afterwards rewarded by joy; he is always moving towards a certain end, and when he has attained it, an end more distant invites him to a new pursuit; for to strive with difficulties and to conquer them, is the highest human felicity; the next is to strive, and deserve to conquer.

## OF GAINING THE FAVOUR OF GOD.

BY MRS. CHAPONE.

**V**AIN and absurd is every scheme in life, that is not subservient to, and does not terminate in that great end of our being, the attainment of real excellence and of the favour of God. Whenever this becomes sincerely our object, then will pride and vanity, envy, ambition, covetousness, and every evil passion lose their power over us, and we shall, in the language of scripture, "Walk humbly with our God." We shall then cease to repine under our natural or accidental disadvantages, and feel dissatisfied only with our moral defects; we shall love and respect all our fellow-creatures as the children of the same dear parent, and particularly those who seek to do his will: we shall wish to cultivate good-will, and to promote innocent enjoyment wherever we are: we shall strive to please, not from vanity but from benevolence. Instead of contemplating our own fancied perfections, or even real superiority, with self complacency, religion will teach us to look into ourselves and fear.

## THE PLEASURES AND ADVANTAGES OF RELIGION.

BY THE REV. J. MOIR.

**R**ELIGION is the daughter of Heaven, parent of all our virtues, and guardian of all our pleasures; who alone gives peace and contentment, divests the



heart of care and the life of trouble, bursts on the mind a flood of joy, and sheds unmingled and perpetual sunshine in the virtuous breast. By her the spirits of darkness are banished the earth, and ministers of grace thicken unseen the scenes of mortality. She promotes love and good-will among men, lifts up the head that hangs down, heals the wounded spirit, dissipates the gloom of sorrow, sweetens the cup of affliction, blunts the sting of death, and wherever seen, or felt, or heard, breathes around her an everlasting spring. Religion raises men above themselves; irreligion sinks them beneath the brutes: the one makes them angels, the other makes them devils; *this* binds them down to a poor pitiable speck of perishable earth; *that* opens up a vista to the skies, and lets loose all the principles of an immortal mind among the glorious objects of an eternal world.

Lift up your head, O Christian, and look forward to yon calm unclouded regions of mercy, unsullied by vapours, unruffled by storms; where Friendship, the loveliest form in heaven, never dies, never changes, never cools! Ere long thou shalt burst this brittle cage of confinement, break through the fetters of mortality, spring to life, and mingle with the skies. Corruption has but a limited duration. Happiness is even now in the bud: a few days, or weeks, or months, or years at most, and that bud shall be fully blown. Here Virtue droops under a thousand pressures; but, like the earth with the returning spring, shall then renew her youth, renew her verdure, rise and reign in everlasting and undiminished lustre. It does not signify what thy prospects now are; what thy situation now is. In thy present condition, thy heart, indeed, may sob and bleed its last, before thou shalt meet with one, who has either the generosity to relieve, or the humanity to pity thee. Thou hast, however, in thy compassionate Parent of Nature, a most certain resource in the deepest extremity. Cast thine eyes but a little beyond this strange, mysterious, and perplexing scene, which at present intercepts thy views of futurity.

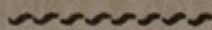


Behold a bow stamped in the darkest cloud that lowers in the face of heaven, and the whole surrounding hemisphere brightning as thou approachest ! Say, does not yon blessed opening, which overlooks the dark dominion of the grave, more than compensate all the sighs and sufferings, which chequer the present, passing, intervening scene ? Lo ! there thy long-lost friend, who still lives in thy remembrance, and warms thy inmost heart, whose presence gave thee more delight than all that life could afford, and whose absence cost thee more groans and tears than all that death can take away, beckons thee to him, that where he is thou mayest be also. 'Here,' he says, 'dwell unmingled pleasures, unpolluted joys, inextinguishable love ; immortal, unbounded, unmolested friendship. All the sorrows and imperfections of mortality are to us as tho' they had never been ; and nothing lives in heaven, but pure unadulterated virtue. Our hearts, swelled with rapture, cease to murmur ; our breasts, warm with gratitude, to sigh ; our eyes, charmed with celestial visions, to water ; our hands, enriched with palms of victory, to tremble ; and our heads, encircled with glory, to ache. We are just as safe as infinite power, as joyful as infinite fulness, and as happy as infinite goodness, can make us. Our's is peace without molestation, plenty without want, health without sickness, day without night, pleasure without pain, and life without the least mixture or dread of death.'

Happy thou, to whom life has no charm, for which thou canst wish it protracted ! Thy troubles will soon vanish like a dream, which mocks the power of memory : and what signify all the shocks which thy delicate and feeling spirit can meet with in this shocking world ? A moment longer and thy complaints are at an end ; thy diseases of body and mind shall be felt no more ; the ungenerous hints of churlish relations distress no more ; fortune frown, futurity intimidate, no more. Then shall thy voice, no longer breathing the plaintive strains of melancholy, but happily



attuned to songs of gladness, mingle with the hosts of heaven in the last and sweetest anthem that ever mortals or immortals sung, "O Death! where is thy plague? O grave! where is thy victory?"



## ON THE BEING OF A GOD.

BY R. ROBINSON.

**S**EE, here, I hold a Bible in my hand, and you see the cover, the leaves, the letters, the words; but you do not see the writers, the printer, the letter-founder, the ink-maker, the paper-maker, or the binder. You never did see them, you never will see them, and yet there is not one of you who will think of disputing or denying the being of these men. I go farther: I affirm that you see the very souls of these men, in seeing this book, and you feel yourselves obliged to allow, that they had skill, contrivance, design, memory, fancy, reason, and so on. In the same manner, if you see a picture, you judge there was a painter; if you see a house, you judge there was a builder of it; and if you see one room contrived for this purpose, and another for that, a door to enter, a window to admit light, a chimney to hold fire, you conclude the builder was a person of skill and forecast, who formed the house with a view to the accommodation of its inhabitants. In this manner examine the world, and pity the man, who, when he sees the sign of the wheat sheaf, hath sense enough to know that there is a joiner, and somewhere a painter; but who, when he sees the wheat-sheaf itself, is so stupid as not to say to himself, this had a wise and good Creator.



## HAPPINESS FOUNDED IN RECTITUDE.

BY JAMES HARRIS.

ALL men pursue good, and would be happy, if they knew how : not happy for minutes, and miserable for hours : but happy, if possible, through every part of their existence. Either, therefore, there is a good of this steady, durable kind, or there is none. If none, then all good must be transient and uncertain ; and if so, an object of the lowest value, which can little deserve either our attention or inquiry. But if there be a better good, such a good as we are seeking ; like every other thing, it must be derived from some cause ; and that cause must be either external, internal, or mixed ; in as much as, except these three, there is no other possible. Now a steady, durable good cannot be derived from an external cause ; by reason, all derived from externals must fluctuate as they fluctuate. By the same rule, not from a mixture of the two ; because the part which is external will proportionably destroy its essence. What then remains but the cause internal ; the very cause which we have supposed, when we place the sovereign good in mind—in rectitude of conduct ?

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### A PETITION,

to those who have the Superintendency of Education.

BY BENJAMIN FRANKLIN.

I ADDRESS myself to all the friends of youth, and conjure them to direct their compassionate regards to my unhappy fate, in order to remove the prejudices of which I am the victim. There are twin sisters of us : and the two eyes of man do not more resemble, nor are capable of being on better terms with each other, than my sister and myself, were it not for the partiality of our parents, who make the most injurious



distinctions between us. From my infancy, I have been led to consider my sister as being of a more elevated rank. I was suffered to grow up without the least instruction, while nothing was spared in her education. She had masters to teach her writing, drawing, music, and other accomplishments; but if by chance I touched a pencil, pen, or needle, I was bitterly rebuked: and more than once I have been beaten for being awkward, and wanting a graceful manner. It is true, my sister associated me with her on some occasions; but she always made a point of taking the lead, calling on me only from necessity, or to figure by her side.

But conceive not, sirs, that my complaints are instigated merely by vanity.—No; my uneasiness is occasioned by an object much more serious. It is the practice in our family, that the whole business of providing for its subsistence falls upon my sister and myself. If any indisposition should attack my sister—and I mention it in confidence, on this occasion, that she is subject to the gout, the rheumatism, and cramp, without making mention of other accidents—what would be the fate of our poor family? Must not the regret of our parents be excessive at having placed so great a difference between sisters who are so perfectly equal? Alas, we must perish from distress: for it would not be in my power even to scrawl a suppliant petition for relief, having been obliged to employ the hand of another in transcribing the request which I have now the honour to prefer to you.

Condescend, sirs, to make my parents sensible of the injustice of an exclusive tenderness, and the necessity of distributing their care and affection among all their children equally. I am with a profound respect,

sirs,

your obedient servant,

THE LEFT HAND.



## ON SLEEP.

BY BENJAMIN FRANKLIN.

**A**S a great part of our life is spent in sleep, it may not be useless to examine what is the art of enjoying undisturbed repose. To this end it is, in the first place, necessary to be careful in preserving health, by due exercise, and great temperance ; for, in sickness, the imagination is disturbed ; and disagreeable, sometimes terrible, ideas are apt to present themselves. Exercise should precede meals, not immediately follow them : the first, promotes, the latter, unless moderate, obstructs digestion. If, after exercise, we feed sparingly, the digestion will be easy and good, the body lightsome, the temper cheerful, and all the animal functions performed agreeably. Sleep, when it follows, will be natural and undisturbed. While indolence, with full feeding, occasions night-mares and horrors inexpressible : we fall from precipices, are assaulted by wild beasts, murderers, and demons, and experience every variety of distress. Observe, however, that the quantities of food and exercise are relative things : those who move much may, and indeed ought to eat more ; those who use little exercise should eat little. In general, mankind, since the improvement of cookery, eat about twice as much as nature requires. Suppers are not bad, if we have not dined ; but restless nights naturally follow hearty suppers after full dinners. Indeed, as there is a difference in constitution, some rest well after these meals ; it costs them only a frightful dream, and an apoplexy, after which they sleep till doomsday. Nothing is more common in the newspapers, than instances of people, who, after eating a hearty supper, are found dead in bed in the morning.

Another means of preserving health, to be attended to, is the having a constant supply of fresh air in your



bed-chamber. It has been a great mistake, the sleeping in rooms exactly closed, and in beds surrounded by curtains. No outward air, that may come in to you, is so unwholesome as the unchanged air, often breathed, of a close chamber. As boiling water does not grow hotter by long boiling, if the particles that receive greater heat can escape; so living bodies do not putrify, if the particles, as fast as they become putrid, can be thrown off. Nature expels them by the pores of the skin and lungs, and in a free open air they are carried off; but, in a close room, we receive them again and again, tho' they become more and more corrupt. A number of persons crowded into a small room, thus spoil the air in a few minutes, and even render it mortal, as in the Black Hole at Calcutta. A single person is said to spoil only a gallon of air per minute, and therefore requires a longer time to spoil a chamber-ful; but it is done, however, in proportion, and many putrid disorders hence have their origin.

Physicians, after having for ages contended that the sick should not be indulged with fresh air, have at length discovered that it may do them good. It is therefore to be hoped that they may in time discover likewise, that it is not hurtful to those who are in health; and that we may be then cured of the *aërophobia* that at present distresses weak minds, and makes them choose to be stifled and poisoned, rather than leave open the window of a bed-chamber, or put down the glass of a coach.

Confined air, when saturated with perspirable matter, will not receive more: and that matter must remain in our bodies, and occasion diseases: but it gives some previous notice of its being about to be hurtful, by producing certain uneasiness, slight indeed at first, such as, with regard to the lungs, is a tickling sensation, and to the pores of the skin a kind of restlessness which is difficult to describe, and few that feel it know the cause of it. But we may recollect,



that sometimes, on waking in the night, we have, if warmly covered, found it difficult to get asleep again. We turn often without finding repose in any position. This fidgettiness, to use a vulgar expression for want of a better, is occasioned wholly by an uneasiness in the skin, owing to the retention of the perspirable matter—the bed clothes having received their quantity, and, being saturated, refusing to take any more. To become sensible of this by an experiment, let a person keep his position in the bed, but throw off the bed-clothes, and suffer fresh air to approach the part uncovered of his body; he will then feel that part suddenly refreshed; for the air will immediately relieve the skin, by receiving, licking up, and carrying off, the load of perspirable matter that incommoded it. For every portion of cool air that approaches the warm skin, in receiving its part of that vapour, receives therewith a degree of heat that rarefies, and renders it lighter, when it will be pushed away, with its burden, by cooler, and therefore heavier fresh air; which, for a moment, supplies its place, and then, being likewise changed, and warmed, gives way to a succeeding quantity. This is the order of nature, to prevent animals being infected by their own perspiration. He will now be sensible of the difference between the part exposed to the air, and that which, remaining sunk in the bed, denies the air access: for this part now manifests its uneasiness more distinctly by the comparison and the seat of the uneasiness is more plainly perceived, than when the whole surface of the body was affected by it.

Here, then, is one great and general cause of unpleasant dreams. For when the body is uneasy, the mind will be disturbed by it, and disagreeable ideas of various kinds will, in sleep, be the natural consequences. The remedies, preventative, and curative, follow:

1. By eating moderately (as before advised for health's sake,) less perspirable matter is produced in a



given time; hence the bed-clothes receive it longer before they are saturated; and we may, therefore, sleep longer, before we are made uneasy by their refusing to receive any more.

2. By using thinner and more porous bed-clothes, which will suffer the perspirable matter more easily to pass through them, we are less incommoded, such being longer tolerable.

3. When you are awakened by this uneasiness, and find you cannot easily sleep again, get out of bed, beat up and turn your pillow, shake the bed-clothes well, with at least twenty shakes, then throw the bed open, and leave it to cool; in the meanwhile, continuing undrest, walk about your chamber, till your skin has had time to discharge its load, which it will do sooner as the air may be drier and colder. When you begin to feel the cold air unpleasant, then return to your bed; and you will soon fall asleep, and your sleep will be sweet and pleasant. All the scenes presented to your fancy will be of the pleasing kind. I am often as agreeably entertained with them, as by the scenery of an opera. If you happen to be too indolent to get out of bed, you may, instead of it, lift up your bed-clothes with one arm and leg, so as to draw in a good deal of fresh air, and, by letting them fall, force it out again. This repeated twenty times will so clear them of the perspirable matter they have imbibed, as to permit your sleeping well for some time afterwards. But this latter method is not equal to the former.

Those who do not love trouble, and can afford to have two beds, will find great luxury in rising, when they awake in a hot-bed, and going into the cool one. Such shifting of beds would also be of great service to persons ill of a fever, as it refreshes, and frequently procures sleep. A very large bed that will admit a removal so distant from the first situation as to be cool and sweet, may in a degree answer the same end.

One or two observations more will conclude this



little piece. Care must be taken, when you lie down, to dispose your pillow so as to suit your manner of placing your head, and to be perfectly easy; then place your limbs so as not to bear inconveniently hard upon each other, as, for instance, the joints of your ancles: for tho' a bad position may at first give but little pain, and be hardly noticed, yet a continuance will render it less tolerable, and the uneasiness may come on while you are asleep, and disturb your imagination.



### REFLECTIONS.

**I**F you are disquieted at any thing, you should consider with yourself, Is the thing of that worth, that for it I should so disturb myself, and lose my peace and tranquillity?

Contentment is only to be found within ourselves. A man that is content with a little has enough; he that complains has too much.

If you can live free from want, care for no more; for the rest is but vanity.

Socrates rightly said of contentment, opposing it to the riches of fortune and opinion, That it is the wealth of nature; for it gives every thing that we want, and really need.

Prosperity has always been the cause of far greater evils to men than adversity; and it is easier for a man to bear this patiently, than not to forget himself in the other.

The race is not always to the swift, nor the battle to the strong; neither bread to the wise, nor riches to men of understanding, nor favour to men of skill; but time and chance happeneth to them all.

Every man has his chain and his clog, only it is looser or lighter to one man than to another; and he is more at ease that takes it up, than he that drags it.

When Alexander saw Diogenes sitting in the warm



sun, and asked, what he should do for him? desired no more than that he would stand out of his sunshine, and not take from him what he could not give.

The most excellent of all moral virtues is to have a low esteem of ourselves; which has this particular advantage, that it attracts not the envy of others.

This is the foundation of contentment in all conditions, and of patience under sufferings, that death, which is not far off, when it removes us out of this world, will take us from all the sufferings of it.

THE END.





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