



Class _____

Book _____

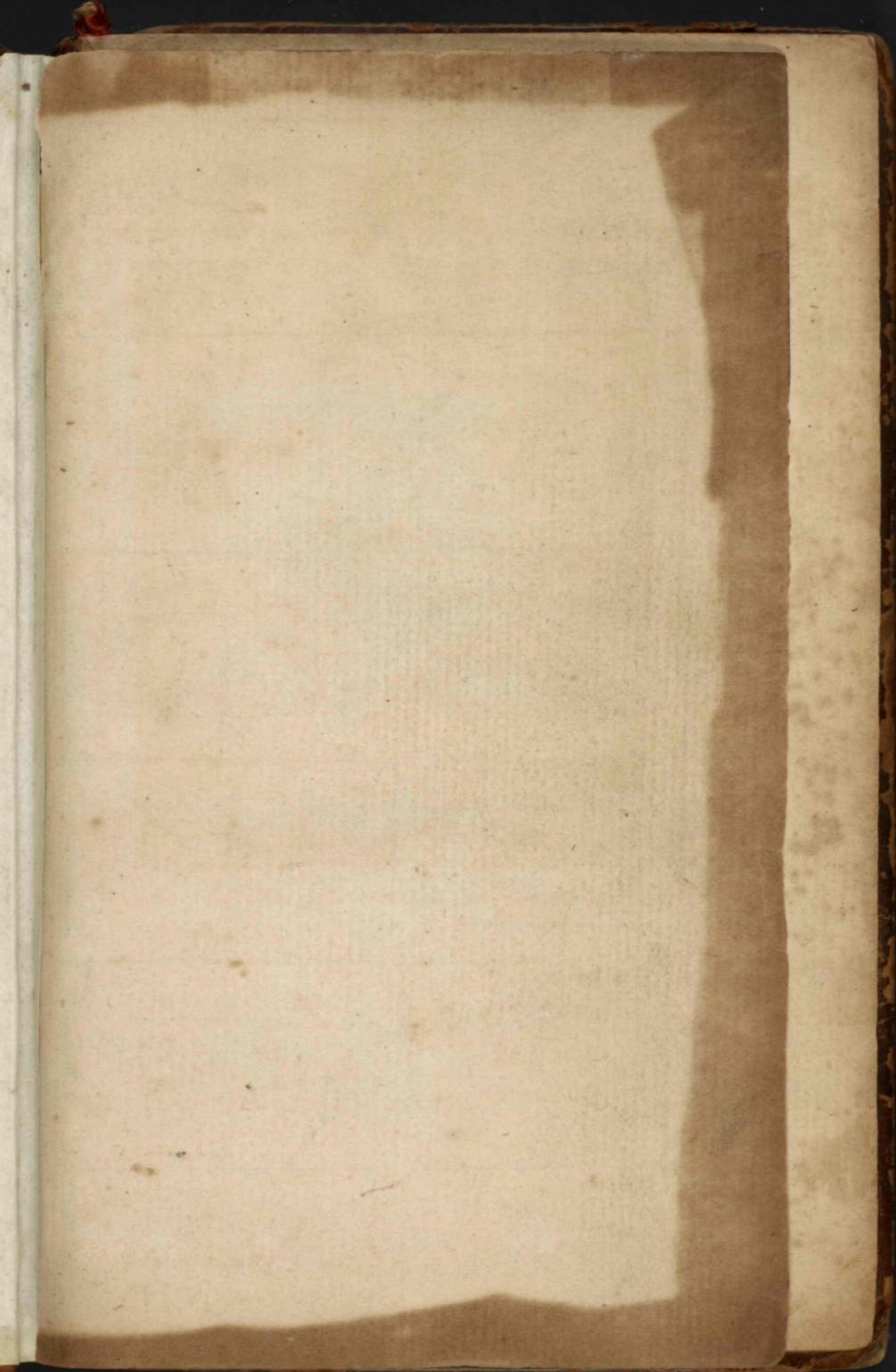
THE KATHERINE GOLDEN BITTING
COLLECTION ON GASTRONOMY

Presented by A. W. BITTING

**:pane nrni quodi-
dianū da nobis hodie:**

"Give us this day our daily bread"

*— the universal supplication of
all people in all times and places.*



ADAM'S LUXURY

AND

ENE'S COOKERY

ADAM'S LUXURY,

AND

EVE'S COOKERY;

OR, THE

Kitchen-Garden display'd.

In Two Parts.

- I. Shewing the best and most 'approved Methods of raising and bringing to the greatest Perfection, all the Products of the Kitchen-Garden; with a Kalendar shewing the different Products of each Month, and the Business proper to be done in it.
- II. Containing a large Collection of RECEIPTS for dressing all Sorts of Kitchen-Stuff, so as to afford a great Variety of cheap, healthful, and palatable Dishes.

To which is Added,

The Physical Virtues of every Herb and Root.

Designed for the Use of all who would live Cheap, and preserve their Health to old Age; particularly for Farmers and Tradesmen in the Country, who have but small Pieces of Garden Ground, and are willing to make the most of it.

L O N D O N :

Printed for R. DODSLEY, in *Pall-Mall*; and Sold
by M. COOPER, at the *Globe* in *Pater-noster Row*.

MDCCLXIV.

ADAM'S LUXURY,

AND

EVE'S COOKERY;

OR, THE

Kitchen-Garden display'd.

In Two Parts.

I. Shewing the best and most approved Methods
of raising and bringing to the greatest Perfection
all the Products of the Kitchen-Garden; with a
Calendar shewing the different Times of each
Month, and the Business proper to be done in it.

II. Containing a large Collection of Receipts for
dressing all sorts of Kitchen-Stuff, so as to afford
a great Variety of cheap, healthful, and palat-
able Dishes.

To which is Added,

The Physical Virtues of every Herb and Root.

Printed for the Use of all who would be Clean, and pre-
serve their Health to all Ages; particularly for Farmers and
Tradesmen in the County, who have but small Tracts of
Garden Ground, and are willing to make the most of it.

L O N D O N :

Printed for R. BODLEY, in Pall-Mall; and sold
by M. COOPER, at the Globe in Pall-mall Lane.

MDCCLXIV.

amelia Papworth



T H E
INTRODUCTION.

THIS little TREATISE of
Kitchen-Gardening is
chiefly design'd for the
Instruction and Benefit of Coun-
try People, who most of them
have a little Garden Spot be-
longing to their House, and at
the same time let it lie useles,
for want of knowing how pro-
perly to manage it ; or other-
wise, if they do attempt the

A 3 Crop-

Cropping of it, 'tis at improper Seasons, so that they have not the desir'd Success, which discourages them from making any farther Attempts. Also, sometimes their Ground may happen to be wet, and be of a stiff clayey Nature; others perhaps lie altogether as dry, which makes them imagine that it is absolutely impossible to produce any thing worth their Labour from such Ground, and therefore they are content to be without any Garden at all. 'Tis therefore hop'd all these Difficulties may in a great measure be removed without any great Ex-
pence,

pence, by observing the following Directions.

And first, as to the Choice of your Garden, if you are not confined (tho' most People are, let the Soil or Situation be what it will) to one Spot of Ground, but have choice of Ground for the making of your Kitchen-Garden, let it be on a good Loamy Earth, neither over light nor very stiff, and the deeper in this Earth the better; and if it is a little descending to the South, it is still the better, the Sun having thereby more Power over it, and the Cold North Winds less; and let it be half

as long again from North to South, as it is from East to West, which is the best and handsomest Shape. A Garden that happens to be in such a Soil and Situation, it must be confess'd, is the best, and likewise least expensive, requiring less Help by Dung, &c. But however, I would not have any one discourag'd, if he can't avoid having of it even upon a Clay, which is the Worst of all Soils for a Kitchen-Garden; it being not only more backward in its Productions, but requires more Labour in the Working of it; also the Plants growing on such Soils, are more subject to be

be destroy'd by Snails, &c.
 But if it must unavoidably be
 upon a Clay, examine all your
 other Grounds for Sand, and
 bring in as much as you can at
 convenient Opportunities, dig-
 ging and mixing it in your
 Ground ; also, Horse - Dung,
 rotten Wood, Leaves, or old
 Tanner's Ouze, all will contri-
 bute to improve stiff and stub-
 born Land ; also, you must
 constantly throw up all the
 Ground that is uncrop'd, in
 Ridges in *October* or *November*,
 that the Frost, Snows, &c. of
 the Winter may penetrate into
 it, which will render it much
 mellowed, and more productive
 of

of a Crop the ensuing Summer; also, when you lay out your Ground into Quarters, let the Ground lie a good deal higher than the Alleys, which will keep it drier and healthier. All which things being duly observ'd, will render it capable of producing tolerable Crops.

But if you happen to have your Piece of Ground for Kitchen-Garden, upon shallow stony Ground; then when you lay it out, make your Walks or Alleys pretty wide, taking the Earth out of them, and throw it upon the Quarters of Ground, which will help to make it the deeper
in

in Earth; and when you dig the Ground, the Stones that come out being laid in the Alleys, will fill them up again; afterwards covering over the Stones with a few Coal-Ashes, which will keep it clean from Weeds, and render it smooth to walk upon; the properest Dung you can have for the Amendment of such Ground, is the Dung from an Ox-stall; also good loamy Earth, if you have any that lies convenient for it, will improve it very much.

But last of all, if your Garden Spot happens to be upon an
entire

entire Sand, then you must let your Alleys be full as high or higher than the Quarters, which will preserve the Moisture in the Beds the better. The Dung of an Ox-stall is the best for this Ground, it being of a more cool and moist Nature than Horse-Dung ; also (if you can get it) a good deal of loamy Earth will be of great Benefit to it.





THE
P R O D U C T S
O F T H E
Kitchen-Garden.

A R T I C H O K E .



HERE are two kinds of Artichokes cultivated in our Kitchen-Gardens at present, one with green Fruit, the other with red; but the Red being much the best Fruit is most commonly cultivated. The Method used for the propagating of this Plant, is to slip off Slips from the old Roots (which increase pretty fast if in a warm Situation and forward Spring) in the End of *February*; if otherwise, 'tis best let alone till the Middle or End of *March*, and is then thus to be performed. After you have made choice of a piece of Ground, that is at least two Foot deep in Earth (for I would by no means plant them in Ground that is shallower, they having large Woody Roots) dig it a double Spit, mixing therein a good Parcel of rot-

ten Dung, in quantity according to the Richness or Poverty of the Soil in which they are to be planted ; this done, if you have any old Roots of your own, take a Spade and uncover the Roots all round, and with your Finger and Thumb slip off all the Slips, except two, from each Root (if you intend to save the old Stocks, but if you destroy them you may slip off all) and take care that each Slip have some young Fibres, but not any of the old Roots ; this done, shorten the outside Leaves pretty short, but don't cut the Heart ; then strain a Line across the Ground, and with a Setting-stick or Spade, put them in about three or four Inches deep, according to the Bigness of your Slips, and about two Foot and a half apart in the Rows, and let the Rows be four Foot one from the other, which will be sufficient Room for them if they are intended for a full Crop of themselves ; but if you intend to have any thing else amongst them, you shou'd plant them three Foot Plant from Plant, and six Foot Row from Row, and then you may sow a Crop of Spinage with a few Radishes amongst it, or a Crop of Onions with a few Lettuces, or a Crop of Carrots, &c. If the Weather shou'd prove dry, you must mind to give them now and then a little Water, till they have taken fresh Root, after which they will require no farther Care but to keep them clean from Weeds ; and when the Spinage (or whatever else it is you sow amongst them) is come up, hoe it
down

down just round each Root, and when your Fruit appears upon them, you must pinch off all the side Fruits, leaving only the Top one, which causes it to be a fair large Fruit, and not weaken the Root so much. When you cut your Fruit it will be proper to cut the Stalk off close to the Ground, which will occasion your Suckers or Outside-Shoots to shoot out much longer before the cold Weather comes on ; and in *October* (or you may defer it till *November* if the Weather continues mild) crop off some of their outside Leaves and draw a Hill of Earth round each Root, closing it up to the Middle of the Plant, which will be sufficient to defend them from Frost, and is preferable to Horse-Litter, which is what some People use to lay round them. Thus you may let them remain till the Middle or End of *March*, when you must dig the Ground betwixt them, throwing the Hills down level with the rest of the Ground, at the same time breaking the Sucker from the Root of each Plant, leaving only two or three of the strongest and best to each Root for a Crop ; and once in two Years you must bury some rotten Dung in the Ground, which will cause your Roots to endure strong the longer, and produce fairer and larger Fruit.

Of the ARTICHOKE of Jerusalem,
vulgarly called Underground ARTI-
CHOKE.

THIS Plant is not so much esteemed as formerly, but as some People are still fond of it, it will be necessary to say something of its Culture; which is briefly thus:

It is propagated by the Roots in the same Manner as you do Potatoes, cutting the large Roots and preserving a Bud or 2 to each Piece, and planting them in Rows with Setting-sticks about 18 Inches asunder, and two Foot Row from Row, the best Time for doing of which is in *February* or *March*. They will grow in almost any Soil or Situation, being very hardy: It will therefore be proper to plant them in some remote Corner of your Garden, for when they are once establish'd in a piece of Ground, they are not without difficulty to be eradicated.

A S P A R A G U S.

THIS delicious Plant is propagated by Seed, which is commonly sown in *February* or *March* in a Bed of good rich Earth; and if your Soil is naturally very light, you may tread the Ground all over after the Seed is sown, and then rake it, and it will by that means not be so subject to rake in Heaps, and consequently come
up

up uneven, but will come up more regularly. Take care, if it lies in your Power, to have the Seed saved from large Stalks, so may you reasonably expect the larger Grasse. When you sow it don't spare for Seed, and if it should happen to come up too thick in some Places, thin it out to about four Inches apart, keeping it clear from Weeds all the Summer; and in *October* or in *November*, if the Weather continue mild, cut off the Haum and throw over the Bed a little rotten Dung, which will preserve your Roots from the Frost.

In *March* following (for I would never plant Plants for a Piece of Grasse of above one Year's growth) your *Asparagus* should be planted out for good, which you are thus to perform :

First, we suppose that you have already prepared your Ground by digging it a good Spit deep, mixing (and not burying) a good Quantity of well-rotted Dung with it. If your Ground be a hot dry Soil, Ox-stall Dung is the best; if cold wet Ground, then Horse-Dung is preferable, as being of a warmer Nature; but, as I said before, let it be mixed amongst the Earth in digging, and not buried in the bottom of the Trench, as is the common Practice, for it will continually wear downwards. Your Ground being thus prepared, after having forked up your young Roots with a Dung-fork, strain a Line across the Ground the Way that you intend the Beds to be, and

with a Spade or Hoe draw Drills about six Inches deep, into which place your Plants about a Foot apart, spreading the Roots so that the Crown or Head may be about an Inch and a half below the Surface; this done, throw in the Earth over them level, and proceed to draw another Drill or Trench a Foot from the last, repeating the same as before; and observe, when you have planted four Drills, to leave a Space of two Foot and a half, eighteen Inches of which will be for an Alley for the Con-
 veniency of weeding, watering, cutting the Grass, &c. and the other Foot will be left six Inches to the first Bed and six to the second, for Earth to the two outside Rows, that they may not be injured by digging the Alleys in the Winter. In like manner proceed, till you have planted the Piece you intend; and when done, with your Line mark out your eighteen Inches of Alley, and with a Spade throw out the Earth about four Inches deep, spreading it over the Beds, and then you may sow a Crop of Onions upon them, with a few Radishes if you please, for they will soon be drawn off, and the raking of the Clods, &c. will pretty near fill the Alleys up even again. The Onions when up must be thinned out, clearing them from the Root of the Asparagus; but if the Season should prove dry after the planting of your Asparagus, and your Ground also naturally dry, it will be proper to water it once a Week till it is up, after which it will do without; but

if your Ground is wet, there will be no Occasion to water it at all. You must constantly mind to keep the Ground clean from Weeds by hoeing of them down with a small Hand-hoe, at the same Time thinning out the Onions to about six Inches apart, doing it in dry Weather, that the Weeds may wither. In *October* or *November*, when the Haum is wither'd, cut it down within an Inch of the Ground, and clean off the Weeds from the Beds into the Alleys, digging up the Alleys and throwing part of the Earth over the Beds, and with the rest bury the Weeds in the Alleys, leaving them about four Inches lower than the Beds in dry Ground, but in wet six or seven.

In *March*, with a little flat-prong'd Fork dig over your Beds, being careful of the Roots in doing it, afterwards raking them smooth.

The second Year after planting, some People cut some of the largest Stalks; but I wou'd advise to stay three Years, their Heads will be much the larger, and the Roots will continue to produce larger Stalks for the succeeding Years.

But there is another Method less tedious and troublesome than the former, tho' not so frequently practis'd, and is in my Opinion preferable to the other, the Heads being commonly larger, and the Roots continuing longer; which take as follows:

B 4 Being

Being provided with a Quantity of good Seed, and your Ground well digg'd and dung'd, with a small Hoe draw Drills, the same Distance from each other as before directed, and about an Inch deep, dropping your Seeds in pretty thick and covering them; make the same Number of Drills as in the other Way, allowing the same Distance likewise for Alleys; then sow a Crop of Onions, raking the Ground very smooth. When the Asparagus is all up, thin it out, leaving the Root about a Foot apart, and thin out the Onions so as not to damage the Asparagus, and mind to keep the Ground entirely clear from Weeds, cutting down the Haum, digging the Alleys, earthing the Beds, &c. and if before you dig the Alleys, you always give the Beds a Covering of very rotten Dung about an Inch thick, and throw the Earth of the Alleys over the Dung, it will greatly improve your Asparagus. In three Years after sowing, provided your Ground is good and well managed, you may cut tolerable good Grass from some of the largest Roots, and the fourth Year it will be all fit to cut.

There is yet a third Method of raising of Asparagus remains to be treated of, which is by planting of Roots of three, four, or five Years old, the longer the better, on Beds of hot Dung made in the following Manner:

Provide a Quantity of fresh Stable-dung mix'd with the Straw, throwing it on a Heap for a
Week

Week or more, turning it over once in the Time, and mixing a few Coal-Ashes amongst it; and by so doing, you will have a more moderate and lasting Heat, than if you made your Bed, as some do, with the Dung directly from the Stables, without any Ashes, &c. When you make your Bed let it be three Foot thick in Dung (if it is in the midst of Winter, but in the Spring two Foot and a half will be enough) beating it well together, as you make it, with your Dung Fork; and if your Ground be upon a dry Situation, you may make your Trench for the Dung 18 Inches deep, but if wet, make your Bed almost all above Ground. When your Bed is made according to the Length and Width of the Glas Frames you intend to cover it with, Earth it all over about half a Foot thick; this done take up your Roots and begin at one End of the Bed, laying them as close as possible one to another with their Crowns uppermost, scattering as you go on betwixt each Row a little Earth. When you have thus filled your Bed, twist a large Roll of Straw, and peg it fast down all round the Bed for the support of the Earth to the outside Roots. After your Bed has been made a little more than a Fortnight, if it heats kindly, you will find the Roots begin to stir a little, then you give them an Earthing of two or three Inches of good rich Earth; and as soon as you observe the Buds begin to appear thro' that Earth, give them another Earthing of two or three Inches more,

which will be sufficient: And if your Bed is not over hot, you may put on the Frames; or you may put on the Frames at the first, only keeping the Glasses off whilst the Bed is hot, and putting them on if it should rain, snow, &c. to keep the Bed from being chilled by the Wet, giving a great deal of Air by tilting up the Glasses with a Stone, &c. And as soon as you find the Bed moderate, you may let the Glasses abide on constantly, observing to give a good deal of Air when the Weather is mild in the Day-time, covering the Glasses at Night with Mats, &c.

These few Directions, if attended to, are better than a multitude of Words, and will I don't question afford the ingenious Practitioner the Success he desires; but if you intend to continue forcing of your Asparagus till you have it in the common Ground, you must make a fresh Bed at least once a Month, that the new one may afford Asparagus fit to cut before the old one is worn out.

B A U M.

THIS Herb is so common in every Old Woman's Garden, that it is almost needless to say any thing of it: However, lest any should be unacquainted with it, it is necessary to say thus much, that it is propagated by parting the Roots in the Spring, and planting them in little Bits about a Foot asunder, in Beds of four
Foot

Foot wide, leaving an Alley of eighteen Inches wide for the Conveniency of weeding, watering, cutting the Herbs, &c. It will grow in any Soil or Situation, and increases very fast, therefore should be taken up and transplanted once in three or four Years.

B E A N S.

THERE are a great many sorts of Beans cultivated in the Kitchen-Gardens, which are also called by different Names in different Places; but the best, and what is most commonly made use of are these four, the *Lisbon*, the *Spanish*, the *Sandwich*, and the *Windsor*. The two first are what is most commonly planted to endure the Winter, under warm Walls or fine Sunny Banks in the End of *October* or in *November*, for the first Crop, repeating it two or three Times before *Christmas*, when you may begin to plant the *Sandwich*, and last of all the *Windsor*, which if you defer planting any till a Fortnight after *Christmas* it will be better, they being the most tender of all the sorts. The common Method of planting these is in Rows two Foot and a half apart and four Inches asunder in the Rows, for the two early Kinds; but for the *Sandwich* and *Windsor*, three Foot Row from Row, and five Inches apart in the Rows, whereby they will bear a better Crop than if planted closer. You may

continue planting the *Windsor* once in three Weeks, till the End of *June*, if you have a moist open piece of Ground for them; and receive some Beans from them if the Season does not prove very dry. You must mind, as your Beans advance in height, to draw a little Earth to them once or twice; it is also a good Way in *October* or *November*, when you plant your early Crops, to plant in some Beans very thick in a warm Border to be cover'd with Matts, &c. in hard Weather, to preserve them through the Winter; then in case the others that you planted for good, should be killed by the Severity of the Winter, these may be taken up and planted in their Places, or if they escape, these may be transplanted for a fresh Piece, where if they be taken care of to water them if the Weather prove dry, till they have taken fresh Root, they will produce a tolerable good Crop; if you pinch off the Tops of your Beans when they are in full Bloom, it will cause the Kids to set something the sooner.

B E E T.

THERE are several sorts of this Plant, but that which is at present cultivated for the Kitchen is the red Beet.

The Seeds of all the Beets are sown in the Spring, in an open Piece of Ground that is pretty deep, and not full of Dung; and when they are
grown

grown pretty large, hoe them out to about a Foot or fourteen Inches asunder, where they may remain for use without any Culture.

B O R A G E.

THE Seed of this is sown in the Spring, in a dry poor Piece of Ground, hoeing it out to the Distance of ten Inches or a Foot; where if you let it remain, it will ripen and scatter its Seeds, and continue every Year to produce a plentiful Crop.

B O O R - C O L E.

THE Seed of this Plant is to be sown in *April* or *May*, in a Bed of good rich Earth, and when the Plants have got six Leaves, they may be pricked out in Beds of four Foot wide and about four Inches apart, being careful to water them until they have got fresh Root; and when they are the Size of common Cabbage-plants, remove them where they are to remain for good; which should be in an open piece of Ground, about a Foot or fourteen Inches asunder, where they are to remain till the Frost has pinched them and made them tender before they be eaten.

B R O C C O L I.

THERE are two or three sorts of Brocoli in our Kitchen-Gardens, but that Sort called the *Roman*, and by some the *Blue Brocoli*, is the best.

best. To have this in Perfection, you must sow the Seed in *May* in a Bed of good moist Earth; and when the Plants are big enough to prick out; they may be set in Beds of four Foot wide, and about five or six Inches apart, where they may remain till they are large enough to be transplanted out for good, which will be about the End of *July*, and should then be planted in a piece of Ground shelter'd from Winds, but not in a shady Place: And about *Christmas*, or a little after, they will produce little Heads in shape like a small Collyflower, which is to be cut off and eaten, and afterwards is succeeded by a great Number of side Shoots, which should be cut off when about six or eight Inches long, and are very good when dressed as will be directed in the latter Part of this Work.

C A B B A G E.

THE various Kinds of this Plant are endless to describe, and as it is my Purpose to treat only of the best Sorts for the use of the Kitchen, so I shall only set down the Sorts that are most commonly sown by skilfull Gardeners for that Purpose; which are these: The common White Cabbage, Sugarloaf, *Pontefract*, *Battersea*, Red Cabbage, and the green and white *Savoy* Cabbage. The *Pontefract* and *Battersea* Cabbages, being early Sorts, are commonly sown for the first Crops of Cabbage, and should be sown towards the

the

the 25th of *July*; and it will be a good Way to sow again the first Week in *August*, lest if the Autumn prove mild the first Sowing should be too forward. When they have got six or eight Leaves they should be transplanted into Beds of good Earth about four or five Inches apart, and in *October* they will be fit to be planted out for good, which should be in good Ground in Rows about two Foot and a half from each other, and two Foot Plant from Plant. If you are pinch'd for Ground Room, you may plant them on the same Ground where your Winter Spinage is, cutting off the Spinage just where each Plant is; and in the Spring when the Spinage is gone, you may half dig the Ground to render it fresh and clean from Weeds, and draw some Earth round each Plant; and if your Seed was well sav'd, and of the right kind of *Pontefract* (which is the earliest of the two) they will by the beginning or middle of *May* begin to turn in their Leaves for Cabbaging, which may be something forwarded by tying their Leaves together with a Piece of Bals, &c. The common White, the Sugar-Loaf, and Flat-sided Cabbages are to be sown the beginning or middle of *March*, in a warm Border, and when grown large enough may be transplanted into Beds as the others: In *May* they will be large enough to transplant out for good, which should be in an open Piece of Ground, at the Distance of three Foot Row from Row, and two Foot and
a half

a half from each other, observing to give them plentifully of Water if the Season proves dry, until they have taken fresh Root, and afterward after a Shower of Rain (if their Stems will admit of it) draw some Earth with a Hoe close round each Plant; but not so high as to bury the Hearts of any of them, which would be their Destruction, and therefore cannot be too carefully avoided. You may also sow of these Kinds of Cabbage in *May*, sowing on a shady moist Piece of Ground, transplanting them as you do the others, and when they are big enough to be set out for good, may be planted betwixt the Rows of Pease, &c. that are to be pulled up in a short Time, and they will take Root the better for being shaded with the Pease at first; and after the Pease are off, hoe down the Weeds and draw some Earth round their Stems. These will supply you with fine high Cabbages till *Christmas*, if the Weather is mild.

You may also, to succeed these, sow some of the common Cabbage the beginning of *July*, which when pricked out and grown large enough to be planted out for good, may be set about ten Inches apart: These will supply you with Greens all the Winter and Spring, and are excellent good when tendered by the Frost.

The green and white *Savoys* are generally sown in *April* and *May*, and managed in the same Manner as the rest; only when you plant them out for good, let it be in an open sunny Place,
and

and about two Foot one Row from another, and eighteen Inches in the Rows : These are generally eat in the Winter, after the other Cabbage is gone, the Frost making it tenderer and better.

C A R R O T.

THIS Root is propagated at various Seasons of the Year ; but the most proper Time to sow them for large Crops is in *March*, in a Piece of good light fresh deep Earth, or Ground that has not been dung'd the same Year however ; for if the Dung is not thoroughly rotten, it will canker and spoil the Carrots. Your Ground being in order, chuse a fine dry still Day for sowing it, that you may sow it regularly, first rubbing the Seed well in your Hands the better to separate it, that you may not sow it in Heaps ; after it is sown, tread the Ground all over before you rake it, so will you not be so apt to rake it in Heaps, nor to bury some of the Seed. You may, when you sow it, sow at the same time a few Radishes, which will be drawn off presently and not hurt the Carrots. When your Carrots are got into the Carrot-Leaf, they should be hoed over with a small Hand-hoe of about two or three Inches wide, cutting down the Weeds and leaving the Carrots about four Inches apart ; and when the Radishes are drawn off and the Weeds begin to grow again, may be hoed over again, and the Carrots left to the Distance of ten Inches, if they are design'd to remain till they are full
grown

grown before you use any ; but if you intend to use part of them as soon they are the bigness of one's Thumb or Finger, you may then leave them thicker. If you are very fond of having your Carrots young, 'tis not impossible to effect it by sowing them all the Summer, only observing to sow in moist Ground in the Summer, or else to be at the Expence of watering them plentifully. You may also sow in the End of *July* to stand the Winter in a warm Border, where they will grow and be fit for use before any of the Spring Carrots will come in. Some also sow in *October* and *November*, but these must be in a very warm Soil or Situation, otherwise they come to nothing. But the best Way to have Carrots early in the Spring is to trench a Bit of good light Ground in the Middle of *January* with hot Stable-dung, two Foot or two Foot and a half thick, raising it up above Ground that it may lie the drier, and covering the Dung over with the Earth about ten Inches thick, sowing thereon your Seed ; you may also mix with it some Onion Seed and some Lettuce Seed, for the Lettuce will be drawn off and prick'd out into Beds before they grow so large as to injure the Carrots, and the Onions will be drawn off very young for Salletting, &c. As soon as your Carrots have got pretty large Carrot-Leaves, you may thin them out to about four Inches, which will be distance enough, as they will be drawn very young ;

but

but I would not advise you to thin them till they are grown so close as to require it, for sometimes the Snails will thin them for you. If there should happen any very sharp Weather when your Carrots are just up, you may throw a few Matts over them, which will defend them. This Crop will be big enough to draw by the Middle or End of *March*, and will be succeeded by another Spring Crop, which may be sown in the common Ground in a warm Border the Middle of *February*, thinning them to their proper Distance as before. This will be succeeded by your general Crop sow'd in *March*; and so by sowing at these Seasons you have young Carrots almost all the Year. But if you will content yourself with sowing only in the Spring, and so preserve them all the Winter for the use of the Kitchen, you must at the End of *August*, or the Beginning of *September*, when their Tops begin to turn yellow, dig them up in a dry Day, and put them in some House or Shed, laying them regularly on a Heap, putting as much Sand betwixt every Layer as will just cover them, so proceed laying a Layer of Carrots and a Layer of Sand, till you have finished; where they will keep good till the End of *February*, and sometimes longer.

C E L L E R Y.

THIS Plant is propagated by sowing its Seed, which should be done twice in the Year; the first in *March*, in a warm Border, with a little

hot

hot Dung under it, in order to force its vegetating a little sooner; for the Seed lying long in the Ground would at that Time of the Year (especially in wet Ground) be in danger of rotting. The second sowing is about the End of *April*. In about five or six Weeks after the Seed is up, if you have minded to give them Water in dry Weather, the Plants will some of them be large enough to be pricked out; so you must draw out all the largest of them, and prick out in a Bit of good rich Earth about three or four Inches apart, watering them well if the Season proves dry, until they have drawn fresh Root; and in a Fortnight or three Weeks more, you may prick out another Parcel out of the same Seed, which will come in after the other, which is better than to have it all of one Size: In *June* the forwardest of it will be fit for planting out for good. You should therefore dig out some Trenches about a Foot wide, making them three Foot from each other. Let the Ground you choose for this, be Ground that has had no Dung for two or three Years; for the Earth that you earth up the Cellery with, if it has a Mixture of Dung in it, will sometimes canker and spot your Cellery in the blanch'd Part, and thereby spoil it: Therefore the freer the Earth is from Dung, the better. And in order to make the Cellery grow vigorously, you should, after the Trenches are dug to a Foot deep, fill them up again four Inches with very rotten Dung, mixing
it

it with the Earth in the Bottom of the Trench, and it will then be eight or nine Inches deep, which is deep enough; this done, draw the Cellery out of the Bed, and divesting it of all the side Shoots or Suckers with your Finger and Thumb, and cropping off a little of the Root and Top, plant them in the Middle of the Trenches at about five or six Inches apart, watering them plentifully every other Day if the Weather is dry, until they have taken fresh Root, when you may leave off watering; and when it has grown a good deal, you must, when the Cellery is quite dry, draw a little Earth round it, holding the Leaves together in your Hand whilst it is performed, and be careful not to earth it above the Heart of the Plant, for that would check it greatly in its Growth, if not rot it. Thus you must continue earthing of it as it grows higher, still taking the Opportunity of an Afternoon of a dry Day to do it in: In like manner you must manage all your other Crops of Cellery, as they succeed one another. When your Cellery has had three or four Earths, so as to be blanch'd five or six Inches deep, you may begin to use it, but you may continue earthing that you don't use directly, even till it is blanched eighteen or twenty Inches; and in the Winter, in order to preserve it from severe Frosts, you may shake a little Straw over it, taking it off again as soon as the Frost breaks.

*Imperio to diquod Hami s m quicqde, enobu. If
flw*

If you would continue your Cellery thro' the Season, you should make five or six Plantings of it, which will come in one after another all the Winter; and if taken care of in the Winter, will continue till the middle of *April*.

C H E R V I L .

CHERVIL is sometimes used in Sallet, and may be sown in Spring in little Drills made with a Hand-hoe about five or six Inches apart and an Inch deep. It will grow in almost any Soil or Situation, and as it is eaten very young in Sallets, should be sow'd a little at a time and often.

C H I V E S .

THIS sort of small Onion, as I may call it, having the Smell and Taste of an Onion, is propagated by parting the Roots in the Spring, and was formerly in more Esteem than at present, to put in early Spring Sallets, it being very hardy in respect to Cold. It is generally planted in Beds of three or four Foot wide (three or four Roots together, they being very small) and about eight Inches apart, where they will endure many Years and come up very early in the Spring; for which Reason they may still be admitted in our Gardens, especially as a small Compass of Ground will

will be sufficient to contain enough for the supply
of a Family.

COASTMARY.

THIS Herb is propagated by parting the Roots
(which are great Increasers) in the Spring,
and planting them in a Bed of Earth of any sort
at about a Foot apart; they will grow and increase
very fast, so that you will hardly keep them with-
in due Bounds. It was formerly pretty much used
for Soups, but is at present out of Favour.

COLLIFLOWER.

THIS excellent Plant is cultivated in our
Kitchen-Gardens with so much Skill, as to
have them for the use of the Kitchen above half
the Year. I shall therefore endeavour to give
such Directions as will enable every one to have
them in his own Garden through the Season, and
shall begin with the early Crop first, which is to
be sown the beginning of *August*, in a Bit of good
rich Ground, raking it in with an Iron-tooth'd
Rake made for that Purpose, or sifting a little
good Earth over it half an Inch thick; water it
if the Weather be dry, and if you shade it with
Matts, if the Weather be Sun-shiny and hot, your
Seed will come up the better. Take care to keep
the Birds from it as it is just coming up. In

a Month's Time, or less, if your Ground be good, and due care taken to keep it moist, your Plants will have grown large enough to be pricked out, which is most commonly done upon an old Hot-Bed at about four Inches apart every way, where they may remain, till they have grown large enough to be transplanted out for good, which will be about the middle of *October*. You should therefore at that time dig up a Piece of Ground that is warmly situated, and bury therein a good deal of rotten Dung; or, if your Plants are backward, it will be a good Way to trench your Ground a Foot thick in hot Dung, which will gently warm the Earth, and cause them to strike Root sooner, and be better able to endure the Winter; but if your Plants are pretty large, then as I said before, rotten Dung will be the best. Your Ground being well digged, even and smoothed raked, plant your Plants to be covered with bell or hand Glasses at three Foot one Row from another, and two Foot and a half from each other in the Rows, putting three Plants under each Glass. Your Plants being thus planted, if the Ground is pretty dry, give them a little Water, and set the Glasses close over them for a Week, which will cause them to draw fresh Root the sooner; but if your Ground is trench'd with hot Dung, you must not set the Glasses down close at first planting, but give Air with a forked Stick, or Stone on the South side. After your Plants have drawn

drawn fresh Root, which will be in a Week or ten Days time, you may, if the Weather continues mild, set the Glasses entirely off, observing to put them on in hard Rains, cold Winds, or sharp Frosts: And if the Weather be very severe, you may cover the Glasses with Mats, Straw, or what you can best get, observing to take it off again as soon as the Weather alters; also to give Air again, else you'll draw them into Flower early in the Spring, before they be of any Bigness. About the latter end of *February*, it will be time to take out two of the Plants from under each Glas; therefore you must prepare a fresh Piece of good rich Ground, and carefully taking away two from under each Glas, with a Lump of Earth to each, without disturbing that you leave behind, plant them in your new prepared Ground at two Foot and a half Row from Row, and two Foot in the Rows; this done, draw a little Earth round the Stems of those you leave behind, which should be the best Plants, and put on the Glasses again; observing when the Weather is tolerably mild to give them a great deal of Air, that they may not be drawn weak. And when your Plants are pretty nigh grown so as to fill the Glasses when set down close, you should raise a Border of Earth round each, that the Glasses may stand farther from them; and in mild Weather, in the Day-time, the Glasses should be set upon three forked Sticks three or

four Inches high over the Plants. Towards the End of *March*, you will find your Plants to have grown so large, that the Glasses will not contain them: You should therefore inure them by degrees to endure the open Air, by setting off the Glasses in the Day-time, and letting them stand upon the three Forks all Night; and after they have been used to that for a Week or ten Days, you may take the Glasses quite away; and then as there will be no more walking betwixt them to take the Glasses off and on, you may dig the Ground betwixt them, which will loosen it and make it better for the Roots to strike in; but be careful not to disturb the Roots in doing it, and draw a little Earth round each Plant: After which they will require no more care, but to take Notice, when a Flower appears, to break down the Leaves over it, which will preserve its Colour. As soon as you observe the Outside of the Flower beginning to part from the rest, 'tis high time to cut it. But in order to have a Crop to succeed this, we should sow a little Seed in a bit of good rich Earth, about the 20th of *August* and when they are fit to be prick'd, they should be set on an old Cucumber-Bed; or, if they should be too backward, you may make a slight Bed of hot Dung, and prick them out at about four or five Inches apart in Beds of three Foot wide, to be arched over with Sticks, &c. to be covered with Mats in very severe Weather, where they may remain till *February*; when, if the
 Weather

Weather be tolerably mild, you may plant them out for good ; which should be in a Piece of Ground that is rich with Dung and open to the Sun. But before we plant it, we generally sow a few Radishes, with a few Lettuces or a little Spinage, any of which will be gone before the Collyflowers will be grown so large as to cover the Ground: And after your Seed is sown and raked in, plant your Collyflowers at about two Foot and a half apart each Way; and if the Weather is dry and warm, give them a little Water to settle the Earth to their Roots, observing from time to time as they advance in growth, to draw some Earth round their Stems with a Hoe, which will be of great Service to them, managing them as directed for the first Crop when in Flower. But in order to succeed these with another Crop, you should sow some Seed in the beginning or middle of *February*, on a gentle Hot-Bed, covering it with some glass Frames, giving it a good deal of Air when the Weather is mild, and when the Plants are large enough they may be pricked out on another small Hot-Bed, which maybe arched over with Hoops and covered with Mats, giving them a gentle Watering to settle the Earth to their Roots: And when the Weather is tolerably calm, the Mats may be taken off, observing to put them on in bad Weather also every Night. These, when large enough, may be planted out for good in a moist open Piece of Ground, and

managing them the same as you did the others, they will produce good Collyflowers ; and will be succeeded by a fourth Crop, the Seed of which is generally sown about the tenth of *May*, and being transplanted in a warm open Situation, and a Soil that is moist, will sometimes produce Collyflowers in a fine mild Season till almost *Christmas*.

CORN-SALLET.

THIS Plant is by some cultivated for Sallets. The common Method is to sow the Seeds in Autumn, they not growing so well if kept till the Spring. It will grow in any Soil or Situation, and, when once sowed to seed, will continue to come up for many Years without any Trouble.

CRESSES.

THIS Plant is very much esteemed for mixing in Sallets, and is to be cultivated all the Year. It is commonly sown in a Border of light Earth, in Drills about five or six Inches apart, sowing the Seed very thick, sowing but a few Drills at a time, for it is only good whilst very young. Therefore you must repeat sowing it in the Summer, at least once a Week ; and all the Heat of the Summer it should be sow'd in the Shade, and in the Winter on a gentle Hot-Bed covered with Glass Frames, observing to
give

give it a great deal of Air, otherwise the Damp of the Bed will cause it to rot as soon as up.

CUCUMBER.

THERE are several kinds of Cucumbers propagated for the Use of the Kitchen; as the short Prickly, the long Prickly, the *Turkey*, the White, and several others; all which are raised by sowing of the Seed. The Method of doing which, so as to have Cucumbers the Beginning of *April* (which is soon enough for any Body to eat them, they not being wholesome before) I shall first treat of. The Beginning of *January* provide a Quantity of fresh Horse-Dung mixed with the Litter, and throwing it on a Heap, mix a few Coal-Ashes amongst it, and let it lye on a Heap for a Week to heat; then make your Bed with it about three Foot thick; and if your Ground is dry, it will be a good Way to dig a Trench for the Dung eighteen Inches deep, and in Length and Width according to your Frame, so will your Bed be one half below the Surface, the other above, and will hold its Heat the longer; but if your Ground is wet, it will be better to make your Trench not above three or four Inches deep. When your Bed is made with the Dung well and equally beaten together with your Fork, put on some fine rich dry Earth all over the Bed about three

C 3

Inches

Inches thick, then set thereon your Frame, afterwards throwing in about one Inch more of Earth; and when you perceive the Earth to be warm, sow therein your Seed (which should be of the short prickly sort, that being the earliest) covering the Seed with some fine dry Earth about half an Inch, and covering the Glass with a Mat. In three or four Days Time your Plants will begin to appear above Ground; you must therefore be very careful to give them Air every Day, and in the Night too, if the Bed is very hot, as it sometimes happens. Always take Care to give your Air on the contrary Side to the Wind, and if the Air is very cold, let the Matt hang down over the Place where you admit the Air, which passing through that will help to soften it; and observe to cover the Glasses every Night with Mats, and every Morning to turn your Glass the wrong Side upwards, and wipe off the Moisture, which otherwise would drop upon the Plants and spoil them. When they are all come up, and their Seed-Leaves expanded, you may pull them all up; and taking the Strongest of them, prick into the same Bed again at about three Inches apart (after you have put in a little fresh Earth, and mixed it amongst that in the Frame with your Hand) setting them in almost up to their Seed-Leaves; then put on the Glasses again, letting them remain close till the next Day; after which you must give Air at
all

all Opportunities when the Weather is tolerably mild, turning the Glasses every Day to dry, or wiping off the Moisture with a Linen Cloth, and covering them every Night with Mats; but whatever you do, don't be afraid of giving them Air, for there are more Plants spoiled for Want of Air when the Beds are hot than any thing else. As soon as your Plants begin to put out the third or rough Leaf, you must provide a Quantity of Dung fresh from the Stables, sufficient for the Number of Frames you intend, making the Bed at least three Foot thick in Dung, and mixing some Ashes amongst it, about two or three Wheelbarrows to a Load, which will cause its Heat to be more lasting, and not so violent. Let it lye for three or four Days on a Heap to heat before you make your Bed; and when you have made it and beat the Dung very close together with the Fork, put some Earth all over the Bed about three Inches thick, and set on the Frames, thrusting in a Stick into the Dung a Foot or eighteen Inches deep in the Middle of each Light, which upon pulling out, and feeling the lower Part of it, will direct you how your Bed heats. Observe to tilt up the Glasses every Day to let out the Steam, and in about ten Days after the making of the Bed, you will find the Heat to be pretty moderate; you must then make a Hole in the Dung in the Middle of each Light, about a Foot over, and six or eight Inches deep,

C 4

filling

filling it up with good rich fine Earth, making a Hill where the Hole was. In a Day or two after the putting in of the Earth, you will find it begin to be warm, when you must level down the Top of the Hill, so as to leave it above the Surface of the rest of the Bed five or six Inches, and make it a little hollow like a Basin, and taking up your Plants carefully out of the other Bed, plant four or five Plants round each Hill or Basin, giving them a little Drop of warm Water if the Earth is very dry, if not it is better let alone. You must take Care to shade them from the Sun for the first two or three Days till they have taken fresh Root, after which they can't enjoy too much of it; and as the Plants grow, you must add fresh Earth round your Hill, till you have filled the Frame all over to the Level of it. When your Plants have got three or four Joynts, you must get some Hooks and gently hook them down to the Earth, each a different Way; and if they frame to grow vigorously, you had better pull up one or two of them out of each Light, for two or three strong Plants is better than four or five, and will bear more and better Fruit. The Fruit is generally preceded by Male Blossoms, or Blossoms without any Fruit, which, as soon as they appear, are by many People picked clean off; but I choose to let them abide on till they begin to wither and rot,

rot, and then I gather them and throw them out of the Frame; being perswaded that Nature did not send them in vain, but that they are of some Service in promoting the Growth of the Fruit. When your Fruit begins to appear, you must be careful to keep up the Heat of your Bed; giving it a fresh Lining of hot Dung if it is grown cool. When you water, let it be done in the Morning about nine a Clock, with Water a little warmed, not giving it all over with the Rose of the Pot, for that is apt to spot the Fruit, but gently pouring it all round the Root. This to the ingenious Practisers will be sufficient for the Management of the first Crop. I come now to treat of the second, or that under Bell or Hand-Glasses, the Seed of which we generally sow on the upper Side of our Frames, where the early Cucumbers are, about the Middle of *March*, and should be of the long prickly Kind, it being more proper for Hand-Glasses. When the Plants are up, and begin to shew a third Leaf, they must be pricked out at three or four Inches apart, either in your early Frames, if you have Room without hurting your early Fruit, or under Hand-Glasses set close together on a Bed made on Purpose, covering the Glasses with Mats until they have got fresh Root, afterwards giving Air when the Weather is warm, by putting a Stone at the *South* Side of each Glass, covering them at Night with

C 5

Mats,

Mats, &c. where they may remain till the Middle of *April*, at which Time you should have a Bed ready to receive them, which should have been made at least a Week, and should be made two Foot and a half thick in Dung, mixing a few Sea-coal Ashes as before, making Holes in the Dung in the Places where the Plants are to be planted, about a Foot or fourteen Inches over, and about six Inches deep, filling them up to a good big Hill, with good fresh Earth that has been mixed for a twelve Month or more, with an equal Quantity of very rotten Dung. Place a Stick in the Middle of each Hole for a Mark, and when you have so done, cover the Bed with any tolerable Sort of Earth about two Inches thick, and when you plant your Plants, level down the Hills with your Hands, so that the Glasses may stand above the Level of the rest of the Bed about four or five Inches; and by that Means, if your Bed should happen to be pretty hot, your Plants will not be in so much Danger of being burnt; and as they advance in Growth, you may keep adding fresh Earth round the Hills till you have made all the Bed level with the Hills. When your Plants can be no longer kept in the Glasses without prejudicing them, you must set the Glasses up about two Inches from the Ground upon three forked Sticks, at the same Time taking Notice, if the Wind happens to blow cold, to put

put Mats round the Bottoms of the Glasses, to shelter them from it at the first; and when you can no longer keep them thus, choosing a still, warm, and cloudy Day, turn them gently down from under the Glasses, each Plant a separate Way, letting the Glasses remain upon the forked Sticks still longer. They will require no farther Care after this, but to hook down the Runners regularly as they are produced, and to give Water when they want it, which will be every other Day in very hot dry Weather. From these Holes you may expect plenty of good Fruit about the End of *June*, and will continue bearing for a long Time, if the Vines are in good Health.

There is also another Crop of Cucumbers, which are to be procured without the Help of hot Dung, and are generally made Use of for Pickling; these are to be sowed about the Middle of *May* in a warm dry Bank of good rich Earth, well digged, and situated to the *South*, making little Holes like a Bason, about four Foot from each other, into which you should put about half a score Seeds, covering them over about half an Inch thick with the same Earth; and when the Plants are all come up, you may pull out the Weakest, leaving about four in each Hole, putting a little fresh Earth round the Shanks of those that are left, and giving them a little Wa-

ter if the Ground is dry. These will require no farther Care, but to incline each Plant a separate Way as they grow up, and to give them Water in dry Weather every other Day, giving it in an Evening. Towards the End of *July*, and in *August*, they will be in full Fruit, when you may gather them for Use, observing to do it when they are dry.

C U R R A N T S.

THIS Fruit-bearing Shrub, being commonly found in all good Kitchen-Gardens, occasions my introducing it amongst the Kitchen-Plants. There are many sorts of Currants, all which are increased by planting Slips, or Cuttings; the latter of which makes the best Plants, and should be of the last Year's Wood, with a Knot of the Wood of two Year's Growth at the Bottom. They may be planted at any Time in the Winter-Months, in Beds at about eighteen Inches apart, where they may remain for a Year or two, and may then be transplanted where they are to remain, which is commonly round the Out-side of the Quarters of the Kitchen-Garden. But if a Piece of Ground is allotted for them by themselves, let it be a Piece of light rich Ground,
and

and free from the Shade of other Things, where they may be planted at about five Foot apart every Way, training them up to one Stem of about a Foot high; which will render the Fruit much larger than the common Method of letting them grow with many Stems from the Ground. They should always be prun'd every Year in *October* or *November* (and the Ground dig'd at the same Time) with a Knife shortening every Branch, and thinning them, to let in the Sun and Air amongst the Branches, which will cause the Fruit to be much larger and better tasted.

D I L L.

THIS is commonly cultivated in Kitchen Gardens, for the Use of its Seed, when green, to put in Pickles, and is to be sown any Time in the Spring, and will grow in any Sort of Earth, and when grown a little, may be thinned out to the Distance of six or eight Inches, and will require no more Care; and if you let some of the Stalks stand, and scatter their Seeds, it will come up without any Trouble.

E N D I V E.

E N D I V E.

ENDIVE is propagated for a Sallet Herb in the Winter, and is sown at various times. We commonly sow for the first time the beginning of *June*; that which is sown sooner, generally runs to Seed before it arrives to any considerable Size. It must be sown in an open Place and in good rich Earth, and in about a Month after sowing will be fit to prick out, which should be in a bit of good Ground about four or five Inches apart, watering them and shading them if the Weather is hot and dry, until they have taken fresh Root, and in three Weeks or a Month more they will be fit to plant out for good. Therefore being provided with a Bit of good Ground well digged, in an open Situation, draw Drills with a Hoe about three or four Inches deep, and about fourteen Inches apart, planting your Plants in the Drills after you have cropt off a little of the Tops and Roots at about eight Inches asunder; and when they are grown so large as to meet one another, you may when they are thorough dry, gather together the outside Leaves in your Hand, holding them close together whilst another puts some Earth round each Plant; these will in a Fortnight after Earthing be blanched fit for use, and

and will not continue good long: You should therefore earth but a few at a time. You should also observe, to plant your last-sown Crop) which is commonly about the end of *July*, or the beginning of *August*) in a very warm and dry Situation; and also in very sharp frosty Weather to cover the Plants by shaking some Straw lightly over them, taking it off again as soon as the Weather alters; and by so doing you may continue this amongst your Sallet-Herbs all the Winter, and even in the Spring, till the end of *March* or the beginning of *April*.

F E N N E L.

FENNEL is propagated by Seed, which may be sown in the Spring in any Soil or Situation, and when up to a considerable Bigness may be thinned out to five or six Inches apart, and requires no farther Culture; and if suffered to seed, will come up in abundance; also the Roots will continue for several Years.

G A R-

M O R S E

G A R L I C K.

THIS is increased by the Roots, which will part into small Cloves, each of which are to be planted separately in a Bed of tolerable good Earth, in *February* or *March*, at about five Inches apart every way; and when they are grown pretty high we generally tie the In-tops on a Knot, which prevents their spindling, and causes the Root to be the larger. In *July* or *August*, when their In-leaves turn yellow, they must be digged up and spread abroad in the Sun and dried; and so cutting off the small Fibres and part of the Top, tie them up in Bunches and hang them up for use.

G O O S B E R R Y.

ALTHOUGH this, as well as the Currant, is a Shrub; yet as it is always planted in the Kitchen-Garden, I thought it proper to introduce it in its Place. The Manner of propagating this, being the same with the Currant, I need not repeat it here, but shall refer the Reader thereto.

H O R S E-

HORSE-RADISH.

HOrse-Radish is increased by planting little Pieces of the Root, the Top-part of which is the best for that Purpose ; therefore being provided with a sufficient Quantity of good rich Ground that has been fresh digged a double Spit, let it be trod out into Beds of four Foot, leaving one Foot betwixt each Bed for an Alley to stand in to plant your Tops or Buds, that you may not tread upon the Beds : This done, with a large setting Stick plant in your Tops, or Buds, at ten Inches or a Foot apart every way, and about a Foot deep, afterwards raking the Ground smooth. In two Years after planting, you may dig it up for use, always taking it up as deep as you can, and levelling the Ground again ; the Bottom of the same Root will shoot out again, and in two Years will be fit for use again. So that if you plant enough to serve you digging for two Years, the same Beds will serve you for many Years, only adding a little very rotten Dung sometimes when you dig it.

KIDNEY-

KIDNEY-BEANS.

THERE are several sorts of Kidney-Beans made use of in the Kitchen, but those that are chiefly propagated are the speckled Dwarf, the white Dwarf, and the large white *Dutch* Kidney-Bean. The sort commonly sown for the early Crops in hot Beds, &c. are the speckled Dwarf, they being most hardy, and kept in the least compass; the Method of which is as follows: In the end of *January*, or sooner, if you have a mind to have them very early, provide a Quantity of hot Dung sufficient to make a moderate Bed for a two-light Frame (which will hold a sufficient Quantity for a great number of Frames when pricked out.) let your Bed be made two Foot thick with this Dung well beaten together with a Fork, putting on about an Inch of Earth all over the Bed; then set on the Frame and put on the Glass, letting it remain without any Air till the Bed is hot; then give Air, and let it so remain for about six or eight Days when the violent Heat will be past; then put in about four Inches more of good fine Earth, levelling it in the Inside of your Frame with your Hand; then put in your Beans all over the Bed, thrusting them in with your Finger about half an Inch deep, and about an Inch and a half apart, letting the Glasses remain down close till the Earth begins to grow warm, after which

which you may give Air at all times till the Plants begin to appear, and then you must take care to give Air on the contrary side to the Wind, and to cover the Glasses every Night, and in bad Weather with Mats. As soon as you perceive the Plants begin to thrust themselves thro' the Earth, provide another quantity of Dung in proportion to the number of Frames you intend, and mixing a few Coal-ashes with it, lay it on an Heap for a Week before you use it; then make your Bed in length and width according to your Frame, and two Foot and a half thick in Dung, covering the Bed over with Earth about two Inches; set on the Frames, and let them remain a Week before you put in any more Earth, by which means the Fury will be abated. Then put in about five Inches more of good rich Earth all over the Bed in the inside of the Frame, and let it remain a Day or two till the Earth begins to be warm before you plant the Plants into it; then with a Trowel take up the Plants out of the first Bed, being careful not to break the Roots, and plant them in Rows in the Frames about 2 Foot one Row from another, and about four or five Inches asunder in the Rows: Put on the Mats over the Glasses to shade them when the Sun shines, till they have taken fresh Root, which will be in three or four Days time; and observe to give them a good deal of Air at all Opportunities: and you may whilst the Bed is new and pretty

pretty warm, give Air all Nights, only letting the Mats hang over the Place where you give it. These, if well managed, will produce Fruit in *April*, and will be succeeded by another Crop which should be sown towards the Middle of *March* on a gentle Hot-Bed arched over with Sticks, and covered with Mats, planting the Beans very close together; and when they are up, you should use them by Degrees to endure the open Air, when they should be transplanted into warm Borders in Rows about two Foot asunder, and five or six Inches apart in the Rows, where if the Weather is favourable they will produce a good Crop; and is succeeded by another Crop sown in the common Ground the Beginning or Middle of *April*, in Drills of about an Inch deep and two Foot and a half asunder. And when they are grown high enough to bear earthing, should have some Earth drawn to them with a Hoe, after which they will require no farther Care but to keep them clean from Weeds. And towards the Middle or latter End of *April*, you may sow to succeed these of the white Dwarf Bean, or the white *Dutch* Kidney-Bean, only observing to allow the *Dutch* Bean at least five Foot Row from Row, and to support them with Sticks, for they grow very tall. You may repeat sowing of these sorts till the End of *June*, or the Beginning of *July*, which last sowing will supply you till the Severity of the Weather kills them.

L E E K S.

THIS Plant is cultivated by Seed, which should be sown in the Spring towards the End of *March*, in a Bed of good rich Earth, and when grown pretty large, may be transplanted into another Piece of good Ground, at about eight Inches distance each way (planting them pretty deep, that the bottom Part of the Leek may be rendered white) where they may remain for use.

L E T T U C E.

THERE is a great Variety of this Plant cultivated by the Curious; but the most useful, and what most Kitchen-Gardeners sow, are these following: The common Cabbage-Lettuce, the brown *Dutch*, green Capuchin or Cabazin-Lettuce, *Silesia*, and the white *Coss*: All which are to be sown at different Times, so as to have them for the Table all the Year round. In order to which we commonly sow the Cabbage, the Capuchin, and the brown *Dutch* first, they being hardier than the *Silesia* and *Coss* Lettuces. The first sowing is about the Beginning of *February*, either on a Piece of Ground that is trench'd with hot Dung for Carrots, Radishes, &c. or in a South Wall Border, where they may be thinn'd out to eight or ten Inches apart, and the Plants you draw
out

out in thinning them, may be planted in other Beds at eight Inches apart, where they will (by being check'd in their Growth by their Remove) come in a Fortnight or three Weeks after the others. You may repeat sowing of these Kinds once a Month all the Summer, only observing to sow them in shady moist Ground in the Summer, otherwise they are apt to run to Seed and not cabbage. About St. *James's* Day we commonly sow them for to stand the Winter; these should be sown in a shady Place pretty thick, and about the beginning of *September* they will be big enough to transplant, and should be then remov'd into a warm Sunny Border, setting them pretty close, *viz.* about four Inches apart; for the Frost may perhaps kill a good many of them, and if they do all escape, some of them may be removed in the Spring.

The *Coss* and *Silesia* Lettuces are to be sown for the first Time in the Spring in the Beginning of *March*, and in about six Weeks time they will be large enough to be transplanted or hoed out to the Distance of twelve Inches asunder, where they may remain for use. The *Coss* when full grown should be tied up when dry, gathering all the outer Leaves round the Middle and tying them pretty close together almost at the Top, which in a Fortnight after tying will be rendered white and crisp, fit for use. You should tie but a few of these Lettuces at a time, for they will not keep long

long after they are tied before they will rot. You may have a Succession of these Sorts all the Summer by sowing them at different Times, as directed for the others; and about the Middle of *August* you should sow for to stand the Winter; and in *September* they should be transplanted into Beds, at five or six Inches apart, to be covered with Mats in severe Weather, or with old Cucumber Frames, if you have any: Always remembering to take off the Glasses or Mats when the Weather is mild, otherwise you will draw them weak and spoil them; and in the Spring when the Severity of the Weather is past, they may be removed and planted at a Foot asunder to remain for good, and will produce good Lettuce in *May*, and will be succeeded by the Spring Crops.

M A R J O R A M.

THIS Plant is cultivated for its Use in Broths, Soops, &c. and may be increased by parting of the Roots in *March* or *April*, and planting them in Beds of four Foot wide, and at about eight or ten Inches one Plant from another every Way. It will grow in almost any Soil or Situation, and increases very fast by the Roots; it will therefore require to be taken up, and parted once in two or three Years, otherwise it will grow too thick.

M A R J -

M A R Y G O L D.

THIS Plant (of which there are several Sorts, both single and double) is cultivated for the Sake of its Flowers, which are often made Use of to put in Broths, &c. They are all very hardy, and will grow in almost any Soil or Situation; and if you suffer them to stand and scatter their Seeds, they will come up again without any farther Trouble. In *August* or *September* you may gather a Quantity of the Flowers, and drying them in the Shade; put them in a Bag, and hang them up in a dry Room, where they will keep good all the Winter, and may be used when there is none in the Garden.

M E L O N.

TO enumerate all the different Sorts of this Fruit, would be not only endless, impossible, there being annually new Sorts brought from abroad, a great many of which are good for little. I would therefore advise you to stick to two or three of the old Sorts, by which Means you will be sure not to be disappointed of a Crop. The Sorts I would recommend chiefly are these following: The Common
Musk

Musk Melon, the Green-Flesh'd Melon, the Notted Melon, and the Pocket Melon.

There are two Crops of Melons to be raised in the Kitchen Garden, the one under Bell or Hand-Glasses, the other in Frames; the Frames being the first, it will be proper to begin with the Method of managing them, which is thus: In the Beginning of *January*, provide a Quantity of Dung sufficient to make a Bed for the Frame you intend to sow your Seed in, three Foot thick in Dung; your Frame need not consist of above two Lights, which will be sufficient to contain a large Quantity of Plants till they are fit to be planted out for good. Let this be thrown upon a Heap for a Week or ten Days, mixing a little Coal-ashes with it, which will cause the Heat to be more regular and lasting; and then make your Bed with it three Foot high, beating it very close together with your Dung-Fork, which will keep it from heating so violently, and cause the Heat to be more lasting. After your Bed is made, put on the Frame, and afterwards earth it all over within the Frame three or four Inches thick, with some good rich Earth that has been kept pretty dry; this done, put on the Glasses, and in a Day or two the Earth will be warm, when you may sow your Seed, covering it with some of the same Earth about half an Inch; and if your Bed steams pretty much, raise the Glasses with a Stick or Stone to let it out, and in two

or three Days Time your Plants will appear, when you must be careful to give Air every Day, and on the contrary Side to the Wind, lest the cold Air blowing into the Frame should destroy them. Also every Morning turn over the Glass, that the Damp may be dried off from it by the Sun, or, if there is no Sun, it should be wiped off with a Linen Cloth ; for the Steam of the Bed dropping upon the Plants would prejudice them very much. At Night you must cover the Glasses with Mats, and if your Bed should be very hot, you may give Air all Night under the Mats, and when it begins to abate, then shut the Glasses down close. When your Plants are all up, and their Seed-Leaves expanded, you must pull them all up, and stirring the Earth, and levelling it again with your Hand, prick them into the same Bed at about three or four Inches apart, almost up to their Seed-Leaves, setting the Glass down close till the Bed begins to be warm again, when you must give Air at all Opportunities ; and if your Bed declines its Heat, shake a little fresh Dung round it, which will cause it to heat again afresh ; and as soon as your Plants begin to have a rough Leaf, you should provide another Heap of Dung, sufficient for the Number of Frames you intend, to make the Bed three Foot thick in Dung ; this must be cast up on a Heap, mixing a few Coal-Ashes with it to make it retain its Heat the longer, letting

letting it remain on a Heap ten Days before you make your Bed with it, turning it over once in the Time, by which Means the violent Heat will be worked off; then digging out a Trench in Length and Width according to your Frames, and eighteen Inches or two Foot deep in dry Ground; but if wet, it may be made partly upon the Surface. Then lay in your Dung, beating it very close together with your Fork, making your Bed full three Foot thick in Dung; then cover it over with Earth about two Inches thick, and set on the Frames; and after the Frames are on, make a Hole in the Dung in the Middle of each Light, about a Foot over, and six Inches Deep, filling it with fine rich Earth, so as to raise it on a Hill six or eight Inches above the rest of the Bed, levelling it with your Hand, and leaving it a little hollow in the Middle; this done, shut the Glasses down close, and in a Day or two the Earth will be warm enough to receive the Plants; you must then carefully take them out of the other Bed, and immediately plant them in these Hills, putting three or four Plants in each Hill; and if the Earth is very dry, you may give them a Drop of Water, if not, you had better let it alone. After your Plants are planted, shut down the Glasses close till next Day, and, if the Sun shines, shade them from it till they have got fresh Root, after

which let them enjoy as much as possible. Observe also to give them Air every Day, according to the Heat of the Bed and the Weather, and to turn over the Glasse every Day to dry ; or, if there is no Sun to dry them, wipe off the Moisture with a Cloth, and turn them back again ; and when they begin to grow, you must add Earth round the Hills, and so continue adding Earth till you have covered the Bed all over to the Level of the Hills. When your Plants have got two Joints nip off the Top, which will cause them to produce Runners at the first Joint ; and if your Plants all grow and seem to be vigorous, you had best pull out two out of each Hill, for two good Plants will be sufficient to fill the Frames with Vine ; and when they are very much crowded with Shoots and Leaves, the Sun and Air being thereby excluded, the Fruit drops off, and comes to nothing. You have nothing more to do, but as Vines or Runners are produced to peg them down regularly, and as the Season advances to give them now and then a little Water, which should be done in a Morning about nine a Clock. When your Fruit is set and begins to grow, you must mind to give them Water pretty often, and when they are almost full grown, then give but very little, that they may not acquire a watery Taste. When they are ripe they emit a strong Smell, and should then be immediately gathered, otherwise they will presently be good for nothing ; after they are gathered

gathered they should be lay'd twenty four Hours in a cool Place before they are eaten. I come now to the second Crop, or that under Bell or Hand-Glasses; the Season for sowing of which is about the Beginning or Middle of *March*, and is commonly sown on the Upper-side of your Cucumber or Melon-Frames; and as soon as they are up, you should provide a Parcel of Dung, to make a Bed to be covered with Bell or Hand-Glasses set close together, by which Means a small Bed will hold a great Number of Plants. Your Dung having lain on a Heap for a Week or ten Days, as before, make your Bed with it three Foot thick in Dung, beating it close together with your Fork; then earth the Bed all over with good rich Earth five or six Inches thick, set on the Glasses, and in three or four Days Time the Earth will be warm enough to receive the Plants: therefore carefully taking them out of the Frames, plant them under your Bell or Hand-Glasses at three or four Inches apart, letting the Glasses remain close down till the next Day, afterwards giving Air every Day, observing to shade them till they have got fresh Root, after which they cannot enjoy too much Sun. As soon as the third Leaf appears, provide another Heap of Dung sufficient to make a Ridge four Foot wide and two Foot and a half thick; and in Length as you please: This being thrown on a Heap with a few Ashes

mixed amongst it, and layed for a Week or more ; dig out your Trench in a warm sunny Situation about eighteen Inches deep, laying therein your Dung, beating it very close together ; this done, set out your Holes at four Foot from each other, and put a Basket-full of good fine rich Earth exactly where each Hole is to be, letting a Stick stand in the Middle of each Hole as a Mark ; then earth the Bed all over with the Earth that came out of the Trench if it is good, setting on the Glasses close upon each Hole, and in three or four Days Time the Earth will be warm, when you may take up the Plants out of the other Bed ; and making the Top of the Hill a little hollow like a Bason, plant three good Plants under each Glas, giving them a little Water, letting the Glasses remain close till the next Day, after which you must give Air every Day, according to the Heat of the Bed and of the Weather ; observing if the Sun shines hot to shade them therefrom until they have taken fresh Root, after which you must let them enjoy all the Sun you can ; also as the Season advances, give them a pretty large Quantity of Air, by tilting up the Glasses on the opposite Side to the Wind, or, if there is no Wind, on the *South* Side, and water pretty often with soft Water. In *May* your Plants will have grown so as to fill your Glasses, therefore you must prepare some
 forked

forked Sticks, and place three triangular wise for the Support of each Glas, that they may stand three or four Inches from the Ground, and let them remain thus for a Week before you lay the Runners out from under the Glasses, which will harden them by Degrees to endure the open Air. If there should happen any cold Wind just after the Glasses are set upon these Sticks, you must put some Mats or Straw round the Bottom of each Glas, which will secure them from it. After they have been thus for a Week, choose a warm, still, cloudy Day, and taking off the Glasses, with some little Hooks prepared on Purpose, hook down the Runners, each one a separate Way, giving them at the same Time a little fresh Earth round their Roots, setting the Glasses on again upon the forked Sticks, where they may remain as long as the Melons endure. After this you will have nothing to do, but to observe to supply them with Water as they want it, and that must not be given close to the Roots, but at a Distance, lest you thereby rot the Roots; and when your Fruit is almost full grown, give them but very little Water, which only contributes to their being watery and ill tasted. When you gather them, let them have two or three Inches of the Stem along with them.

M I N T.

MINT is an Herb so common and well known, that it is almost needless to say any thing of it. However, thus much may be necessary, that it is increased by its Roots, which creep under Ground, and multiply exceedingly. It should be planted in *February*, in Beds of four Foot wide; planting the Roots six or eight Inches apart, where they may remain for Use: It will grow in almost any Soil or Situation. If you have a Mind to have the young Buds of this Herb, for to put in Sallets in the Winter, of which some People are very fond, you may dig up some of the Roots, and plant them very close together upon a gentle Hot-Bed covered over with a Frame, such as is used for Cucumbers, where they will keep springing up, and supply you for a long Time.

M U S H-

M U S H R O O M S.

MUSHROOMS are cultivated in Beds of Dung, so as to have them when there is none to be gathered in the Fields. The Method of doing which is as follows: In *September*, or thereabouts, provide yourself with a large Quantity of Horse-Dung (or the Litter shaked out from the Dung) and cast it upon a Heap to heat; this done, provide yourself with as much Spawn of Mushrooms as you can, either from an old Cucumber or Melon Bed, where they sometimes rise in great Quantities; or if you have none there, go out into the Fields, and where you find Mushrooms growing, there dig, and you will find the Earth full of white Strings and small Knobs, which Strings and Knobs are young Mushrooms; these you must carefully bring home in Lumps of Earth, and put them in a dry Place; then dig out a Trench three or four Foot wide, and about ten Inches deep, and in Length as you please, and lay in your Dung about eighteen Inches thick, covering it with good Earth, especially at the Out-side of your Bed, about six Inches thick, into which you should lay your Lumps of Mushroom-Earth round the Out-side, about five or six Inches apart; then raise it about ten Inches higher with the Dung, laying it narrower on each Side, that the Mushrooms may not be covered

with it; cover this with Earth in the same Manner as before, laying in the Lumps of Mushroom-Earth round the Out-sides, and so continue making Layings of Dung and Earth with the Mushroom-Spawn or Knobs at the Out-side of every Laying, still making it narrower every Laying till you bring it to a Ridge like the Ridge of a House; then shake all over the Whole some dry Straw lightly, to keep the Earth moist; also when it rains, you will do well to cover the Straw with Mats to keep out the Wet, taking them off again when it is dry, and shaking up the Straw afresh. In a Week or ten Days after the Bed is made, the Mushrooms will begin to appear, when you must carefully take off the Straw, and gather what is fit, shaking the Straw lightly on again. After which you must constantly examine them every two or three Days at the farthest; for if the Mushrooms are suffered to grow, and remain till they rot in the Bed, they will greatly prejudice the Roots.

M U S T A R D.

TH E R E are two Sorts of Mustard, White and Red; but the White only being cultivated in the Kitchen-Garden, I think it is needless to say any thing of the other. This is propagated by Seed for Sallets to mix with Cresses, &c. all the Year, sowing it very thick in
Drills

Drills about six Inches asunder, and is to be cut whilst in the Seed-Leaf. You must sow it very often, and a little at each Time; observing in hot Weather to sow it in the Shade, and in the Winter on a small Hot-Bed, to be covered with Mats or Glasses, giving a great deal of Air, otherwise it is apt to rot as soon as up.

N A S T U R T I U M.

THERE are two or three Sorts of this Plant cultivated for the Use of the Flowers in Sallets, and the Seeds to pickle. They are commonly sow'd the Beginning of *April* in a warm Situation, dropping the Seeds in a Drill about an Inch deep, and five or six Inches apart; and when up, may be thin'd to the Distance of a Foot asunder, and may either be suffered to run upon the Ground, or else (which is better) be supported with some Sticks. When they begin to flower, they will continue to produce Flowers till the Frost prevents them; the Flowers are succeeded by Seeds, which should be gathered whilst green for Pickling.

NAVEW, or *French Turnip*.

THIS Plant (of which there are two Sorts, one with a black Root, the other a white) is raised by sowing of the Seed in the Summer Months, *viz. May, June, July, and August*; hoeing them out, after they are up, and in the Turnip-Leaf, to the Distance of seven or eight Inches, observing to cut down the Weeds at the same Time; after which they require no farther Care, but may remain for Use.

O N I O N S.

ONIONS are propagated from Seed, which should be sowed the Beginning of *March* in a Piece of good rich Ground, and when they are grow'd to the Thickness of a Straw or thereabouts, they should be thin'd out with a small Hoe, stirring the Surface of the Ground all over to destroy the Weeds; and cutting down the Onions to three or four Inches apart, observing to do it in a dry sunshiny Day, that the Weeds may wither. In about six Weeks after this, they will require to be hoed over again, when you should leave the Onions about six Inches apart. And after this, if any Weeds appear, you may go over them, and either cut them

them up with your Hoe, or pull them up with your Hands, being careful not to disturb the Onions, which would hinder their bulbing very much. In *July* or *August*, or when you observe their Leaves to be withered, and fallen to the Ground, you should then pull them up, and cut off their Tops, all but about two or three Inches; likewise crop off the small Fibres, and spread them abroad to dry, turning them over every Day. If the Weather be dry, they will in ten Days or a Fortnight's Time be dry enough to be carried into the House, and should there be spread thin on a dry Floor in a Chamber. The *Strasburgh* Onion is accounted the best to keep, and the *White Spanish* to be the mildest.

But as some People are very fond of young Onions to put in Sallets in the Spring; therefore you may sow a little Seed on a Bed of hot Dung, made the latter End of *January* for Radishes, early Carrots, &c. or if you have none of these, you may make a Bed at that Season on Purpose; also you may sow in the Summer-Months, if you have the Conveniency of a *North Wall-Border* for it.

P A R S L E Y.

P A R S L E Y.

THERE are three Sorts of this Herb, the common Parsley, the curled Parsley, and the large eatable rooted Parsley; the common and curled Parsley are both sown for the same Uses, namely, for the Sake of its Leaves to put into Soups, &c. and as the curled is much more beautiful than the other, and equally as good for use, therefore I think it should have the Preference. The Seeds of both these are commonly sown in Drills in *March* or *April*, either at the Edge of a quarter of Kitchen Ground (by which Method you lose no Ground) or in a Bed of four Foot wide, drawing the Drills about eight Inches apart, and about an Inch deep, in either of which Places they should be kept clean from Weeds, and may remain for use. The eatable rooted Parsley may be propagated by sowing the Seed the beginning of *March* in a Piece of good rich Ground, and when the Plants are got pretty strong they should be thinned out to the Distance of five or six Inches apart, keeping them clear from Weeds, where they may remain and will be fit for use in *July* or *August*.

P A R S N I P S.

THIS Plant is cultivated for the Sake of its Root, which is by some much esteemed. The Seed of this Plant should be sown in the beginning of *March* in a Piece of Ground that is rich with Dung, that is thoroughly rotted in it, and should have been digged in the beginning of Winter a double Spit, and laid in Ridges, which will mellow it and cause the Roots to be much straighter and larger. Your Ground having been thus prepared beforehand, when you intend to sow it, dig down the Ridges all level, and sow thereon your Seed ; and you may mix a little Carrot-Seed along with it, for the Carrots may be drawn off whilst young, so that they will not prejudice the Parsnips at all, their time of growing being chiefly at the latter end of the Summer. When the Parsnips are up, and have got four or five Leaves, you may hoe them all over with a small Hand-hoe, leaving the Parsnips about four or five Inches asunder ; at the same time cutting down all the Weeds, observing to do it in dry Weather, that the Weeds may wither and die. In about six Weeks after this is performed, you must go over them again with your Hoe, and separate them to ten Inches or a Foot apart, cutting down all the Weeds at the same time ; and if any more Weeds rise afterwards, you must observe to cut
 them

them down, but you must not cut down any more of the Parsnips. In *September*, or when their Leaves begin to wither, you should dig them up, and either bury them in a Pit digged for them in the Garden, or (which I think is better) bury them in some dry Sand in a House, cutting off their Tops and laying a Layer of Parsnips, and covering them over with Sand, lay another upon them, and so proceed till you have finished: and in this Manner they may be kept till the end of *March*, and sometimes longer.

P E A S E.

THERE is a Multitude of sorts of Pease, but the best Sorts for a Kitchen-Garden are these: *Ormoret* Hotspur, *Master's* Hotspur, long Hotspur, *Spanish* Marotto, Marrowfat, and the large blue Pea. I know some People are at a great Expence to produce Pease in *April* or sooner, by sowing of the dwarf Pease in *September* and *October*, and transplanting them into Frames; but as it is a Curiosity rather than any real Advantage, so I shall not take any Notice of their Management, but proceed to the Method of raising Pease in the common Ground, which is thus: In *October* you must sow your first Crop of Pease for to stand in the Winter, in Drills about five Foot apart, putting them pretty thick in the Drills, in a warm Border under a Wall or Hedge.

The

The *Ormoret* is esteemed the earliest Pea we have, therefore should be sown for the first Crop. When they are up the Length of your Finger, you must draw some Earth to their Roots, and as they grow higher, you must keep drawing more Earth to them, which will keep the Frost from hurting them so soon; but in very severe Weather, you must shake some Straw very lightly over them, observing when the Weather alters, to take it off again; when these Pease are grown to be five or six Inches high, there should be some brushy Sticks set on each side of every Row for their Support. You had best sow two or three times of this Sort about a Fortnight one after the other, lest the first should be killed. These are succeeded by the *Master's* Hotspur, and then again by the long Hotspur, a Crop or two of each of which Sorts may be sow'd before *Christmas*, and a Crop or two after, even till the beginning of *February*, when you may venture to sow of the *Spanish* Marotto and Marrowfat Pease, allowing them six Foot distance Row from Row, sowing them pretty thick in the Drills, observing when they are up two or three Inches high, to draw some Earth to their Roots, repeating it as they advance in height; and then set some Sticks on each Side of every Drill for their Support, which Sticks should be at least seven Foot long, these Sorts growing very tall. You may continue sowing

ing of these Sorts once in three Weeks, till the end of *May* or the beginning of *June*; and after that you may sow a Crop of the large Blues with good Success: And I have sometimes known a Piece of Hotspur Pease, sown in *July*, produce a middling Crop.

P E N Y R O Y A L.

Penyroyal is cultivated by the Roots, which may be planted in Beds of moist Ground at about eight Inches apart, either in *September* or *March*, where it will increase exceedingly so as to require removing and fresh planting again the next Season; it requires no other Care but to keep it from Weeds.

P O T A T O E S.

THERE are several Sorts of Potatoes cultivated for the use of the Kitchen, as the White or Kidney Potatoe, the rough and smooth-coated Red Potatoe. All these Sorts are propagated by planting of their Roots in the Spring; the Method of doing which is various, and according to the Nature of the Soil you are to plant them in; for if your Soil is wet and heavy, you must plant them thus: Your Ground having been digged some time before, strain your Line across it, and dig out a Trench a Foot or fourteen Inches wide, and about eight or ten Inches deep, shaking into the

the Trench some old dry Thatch, the Bottoms and Tops of a Hay-Stack, or any other such like Stuff. Then being provided with Potatoes, which, were I to chuse, should not be small ones, as is by some recommended, but the larger ones cut into two or three Pieces; for these having longer Eyes or Buds to them, will produce stronger Stalks and of consequence larger Roots: Being, I say, provided with a sufficient quantity of these Sorts, drop them into the Trench at a Foot apart upon the old Thatch, or whatever else you have put into the Trench, afterward shaking some more of the same strawy Stuff over them; and then strain your Line again at a Foot and a half from the last, and throw out another Trench, covering the first lightly with the Earth you take out of this, and so proceed in like manner till you have finished your Piece, carrying the Earth you digg'd out of the first Trench to fill up the last. But if your Ground be dry, poor, shallow, stony Ground, after having digged it, strain your Line across, and draw a Drill with a Hoe three or four Inches deep, putting therein a little well-rotted Dung; then drop your Potatoes at a Foot apart, covering them over with some of the same Earth that came out of the Drill, and so continue drawing Drills at a Foot apart till you have finished your Piece; after which cover your Ground all over with long strawy Dung an Inch or two thick, which will preserve the Ground moist.

moist. But if your Ground is good rich Ground, neither very stiff nor over dry, you need do nothing more than dig it well in the Winter, in order to mellow it; and at the proper Time with a Setting-stick dibble in your Potatoes the same Distance as you did the others, where they will produce a good Crop. In *October* or *November*, when the frosty Weather begins to come on, you must take care to cover them with some Fern, Straw, or any thing what you can best get; or else dig them up and lay them in dry Sand in a House, where they will keep good till the Middle or End of *March*, and sometimes longer.

P U M P I O N.

PUMPTIONS are propagated by Seed, which should be sown in *March* on a gentle Hot-Bed under Bell or Hand-Glasses, giving them a great deal of Air, in order to make them hardy. The End of *April* they may be set out for good, which may be in any rich warm Piece of Ground, sheltering them from the Sun and Winds a little until they have got fresh Root; after which they may be exposed. You shou'd plant but one Plant in a Hole, and let them be at least eight Foot one from another. Give them plentifully of Water in hot dry Weather, and they will produce Fruit without any farther Trouble.

PURSLAIN.

P U R S L A I N.

THIS Plant is propagated for its Use in Sallets, and sometimes for Pickling, and should be sown in a Bed of good light rich Earth, sowing it in Drills about an Inch deep, and six Inches one Drill from another, if it is for Salletting; but if to stand for Pickling, it should be sowed at least a Foot one Drill from the other, that it may have Room to grow large. The first Sowing should be about the Middle of *April*, and in a warm Situation; for it won't endure the open Air sooner. Therefore if you have a Mind to raise it sooner, you must make a gentle Hot-Bed for it, arching it over with Sticks, to be covered with Mats in bad Weather. In order to continue it for Sallets all the Summer, you must sow it once in three Weeks or a Month, till the End of *July*, which last Sowing will supply you till the Frost kills it.

R A D I S H.

THERE are several Sorts of Radishes; as Black Radish, White Radish, the Root of which is like a Turnip. The common large-top'd Radish, and the short-top'd Radish; which last is what is most commonly sown for Kitchen-Use. This is sown at various Times;

but

but the first Radishes we have in the Spring, are commonly sown in *October*, in a warm, dry, sunny Situation, where if they escape the Winter, they will be fit for Use the Beginning of *March*, and are succeeded by another Crop sow'd about *Christmasts*, which should have a little hot Dung put under them about a Foot thick, in a warm Situation; and so you may continue sowing about once in three Weeks, till the Middle of *April*, and not longer; for hot Weather coming on, renders them hot, sticky, and good for nothing.

R A S P B E R R I E S.

TH E R E are several Sorts of this Plant cultivated in the Kitchen-Garden; as the common Red Raspberry, the White Raspberry, and the late Red Raspberry; all which are to be increased by Suckers taken from old Plantations. The best Season for doing of which is at the latter End of *September*, whereby they will have Time to have settled themselves before the Winter. They should be planted in Rows about three Foot apart, and two Foot one Plant from another in the Rows, whereby the Fruit will be much fairer, and in greater Plenty than if planted closer together; they require a
good

good fresh rich Soil, and must be kept clear from Weeds. In *October* or *November*, the Ground betwixt the Rows should be digg'd, and all the dead Wood broke out from amongst them, shhortening the Tops of them which are left a little; they won't endure above four or five Years well, therefore there should be fresh Plantations made before you destroy the Old.

R O C A M B O L E.

THIS is increased by parting the Bulbs into Cloves, the same as Garlick, and planting them in *February* in Beds of tolerable good Ground; planting them about four Inches apart, where they may remain till their Blades begin to wither and decay, when they must be taken up and spread to dry for a Week or ten Days, and then tied up in Bunches, cropping off the small Fibres and part of the Tops, and hang them up in a dry Room for Use.

S A G E.

S A G E.

TH E R E are three sorts of Sage commonly planted in our Kitchen-Gardens, *viz.* the common Broad-leaved Sage, the Narrow-leaved Sage or Tea-Sage, and the Red Sage; all which may be increased by planting of Cuttings or Slips of the last Year's Shoots in *May*; observing to water and shade them until they have struck Root, after which they require no farther Care. If you would save any of these sorts of Sage dry, you must cut it in the End of *June*, or the Beginning of *July*, drying it in the Shade; afterward tying it in Bunches, hang it up in a dry Room for Use.

S A V O R Y.

TH E R E are two Kinds of this Plant; the one called the Winter, the other Summer-Savory. The Winter-Savory is an abiding Plant, and is propagated by Slips or Cuttings; which may be planted in *April* or *May*, in Beds of good fresh Earth, watering, and also shading them, if the Sun shines hot, and the Weather be dry, until they have taken Root; after which they require no Care, but will abide several Years. The Summer-Savory is cultivated by Seed, which should be sown on a Bed of good Earth,

Earth, in the End of *March*, or the Beginning of *April*: And when the Plants are grow'd pretty large in the Seed-Bed, so as to crowd each other, they may be transplanted into Beds of good fresh Earth, watering and shading them, if the Weather is hot, until they have taken fresh Root; after which they will require no farther Care, but may be cut as wanted.

S H A L L O T.

SHALLOTS are increased by planting of the Bulbs or Roots in *February*, in a Bed of good rich Earth, at about four or five Inches apart, where they may remain without any farther Culture (save to keep them clean from Weeds) until their Tops begin to wither and decay; which is generally in *July* or *August*, when you may dig them up; and cutting off their small Fibres and their Tops, spread the Bulbs to dry for a Week or ten Days in the Sun, turning them over every Day; and when they are thoroughly dry, they may be put into Bags, and kept in a dry Room for Use.

E S C O R Z O.

S C O R Z O N E R A.

THIS Plant is increased by Seed, which should be sown in the End of *February* or the Beginning of *March*, in a piece of good light Ground, in Drills about eight Inches asunder and one Inch deep, sowing the Seed pretty thick; covering the Drills over again with the same Earth that came out. When the Plants are come up and grow'd a little, you should thin them out with a Hoe to about eight Inches apart, at the same time cutting down all the Weeds. You will have nothing more to do but to observe to keep them clear from Weeds, and in *October* you may dig up their Roots, and preserve them in Sand for use all the Winter.

S K I R R E T.

SKIRRETS are either increased by Slips, or from Seed, the latter of which is preferable, as commonly making the largest and best Roots. The Season for sowing of this Seed is in the Middle of *February*, in a piece of good rich Ground that is pretty moist, raking in the Seeds as you would Carrots or Parsnips; and when the Plants have been up about a Month, you should hoe them over with a small Hand-hoe, cutting down all the Weeds and separating the Skirrets to
three

three or four Inches apart, doing it in dry Weather, that the Weeds may be killed thereby. In about six Weeks time (or may be sooner, if the Weather has been moist and warm) they will want hoeing over again; therefore chusing a dry Day, go over them again with your Hoe, cutting down all the Weeds and thinning out all the Skirrets to about seven or eight Inches distance, which will be sufficient Room for them: This is all the Management they will require, except to keep down the Weeds. Towards the End of *September*, or the Beginning of *October*, their Leaves will begin to decay, when you may dig them up for use.

S O R R E L.

THERE are two sorts of Sorrel cultivated in the Kitchen-Garden, one with a long Leaf, the other round; and are both increased by parting their Roots early in the Spring, and planting them in Rows about a Foot asunder, where they will grow very large and fine, and continue for several Years.

S P I N A G E.

THERE are two kinds of Spinage commonly cultivated in our Kitchen-Gardens, the one called the prickly Spinage, the other the broad-leaved Spinage. The Sort that is sow'd to endure the

Winter is the prickly, it being hardier in respect to Cold than the other, though the other is preferable in Goodness. The Season for sowing the first Crop, or that which is to endure the Winter, is about St. *James's* Day; and again the first Week in *August*, in quarters of good rich Ground. The first sowing will be large enough to crop by the Beginning of *October*; and will continue in use all the Winter, provided you always observe to crop only the outside Leaves, leaving the Middles untouched. This will be succeeded by your Spring Spinage, which should be of the broad-leafed kind; and sown the latter End of *January* on a good rich piece of dry Ground; and you may sow along with it some Radishes, for they will be drawn off before the Spinage will be grown so as to be damaged by them. You may sow again to succeed this about the Middle of *February*, and again the Middle of *March*; but this last should be sown in a moist piece of Ground, otherwise it will come but to little.

STRAWBERRIES.

THERE are three or four sorts of Strawberries commonly cultivated in the Kitchen-Garden, which are these following: Wood-Strawberry, both White and Red; Scarlet Strawberry, and the Hautbois Strawberry; all which are increased by their creeping Roots, which run upon the
Ground

Ground in long Strings, and take Root at the Joints, and may be transplanted either in *September* or in the Spring, in Beds of good fresh Earth. The Wood-Strawberries should be planted at about six Inches apart every Way; but the Hautbois and Scarlet Strawberries at ten or twelve Inches every Way, they growing larger both in Leaf and Fruit. When your Strawberries are in full Bloom, if the Weather happens to be very hot and dry, give them a great deal of Water, in order to make the Fruit set and grow; and let this be done in the Evening, which will be of more service than if done in a Morning, because it will have Time to soak to the Roots before the Heat of the Sun comes upon it to dry it up again. Also observe to keep them clear from Weeds, and in the Autumn pull off all the Strings and small Plants, and bury them in the Alleys; at the same time throwing a little good rich Earth over the Beds, which will preserve your Strawberries in Vigour for four or five Years.

TANZY.

TANZY is propagated by the Roots, which are great Increasers. The Slips or Roots should be planted about eight Inches apart, planting them in Beds of four Foot wide, with an Alley of two Foot; betwixt which Alleys must be digged every Year, to prevent the Tanzy over-running them. It will grow in any Soil or Situation.

tion. But as some People are fond of Tanzy before the natural Ground produces it, you may therefore make a gentle Hot-Bed for it in *December*, or sooner, if you would have it sooner, and earthing your Bed over about four or five Inches thick, take some of your Roots of Tanzy, and plant them pretty thick thereon, covering the Roots about two Inches with more of the same Earth; and either shelter it with an old Hot-bed Frame, or arch the Bed over with some Sticks and cover it with Mats. In a short Time your Tanzy will come up, and will soon after be fit for use, and will continue to supply you till that in the common Ground comes in.

TARRAGON.

TARRAGON is increased by its Roots, the same as Tanzy, and will soon over-run a Piece of Ground; it will after once planted endure many Years, and will grow in any Soil or Situation without any care.

THYME.

THERE are several sorts cultivated for Kitchen use, as the broad-leafed Thyme, the narrow-leafed Thyme, the Lemon-leafed Thyme, &c. They may all be propagated by Seed or Slips; the latter Method being the more expeditious, is commonly

ly practised. The proper Season for doing of which is in *May*, in Beds of light fresh Earth, at about ten Inches apart, watering them and shading them in dry sunshiny Weather, until they have taken Root; after which they will require no farther Care. If you sow the Seed, it should be done in the End of *March* or the Beginning of *April*, in a Bed of good light fresh Earth; and when the Plants are grown to a considerable Bigness, they should be pricked out into Beds of fresh Earth about eight or ten Inches apart, watering and shading them until they have got fresh Root; after which they will require no farther Care, but to keep them clear from Weeds, and not suffer it to flower (which weakens the Root very much) except you want to save Seed.

T U R N I P.

THERE are a good many sorts of Turnips, but those best worth cultivating are these two sorts, the *Early Dutch* or *White Turnip*, and that commonly known by the Name of the *Red-top'd Turnip*. The best Ground to sow both these sorts is light, sandy, poor Ground, in which they are sweeter than in any other sort of Ground. The Season for sowing them for the first Crop is the Middle of *March*, and should be the *White* sort, that coming in sooner than any other. You may continue sowing this sort till

the latter End of *April*, after which the other will do better. The best Season for sowing of large Crops is about the Beginning of *August*, chusing, if possible, to do it in wet Weather, or when there is a Likelihood of Rain very soon, which will bring them up quick, and they will not be so subject to be eat up by the Fly. Your Turnips, when up and grown a little, should be hoed over with a small Hoe, thinning them to the Distance of three or four Inches, at the same time cutting down all the Weeds, doing it in a dry Day, that the Weeds may be thereby killed. In about a Month after this is performed, they must be gone over again, and separated to the Distance of eight or ten Inches, where they may remain for Use.





T H E
KITCHEN-GARDENER'S
K A L E N D A R,

Directing what is necessary to be done
each Month; also the Products of
each Month.

J A N U A R Y.

*Work proper to be done in the Kitchen-
Garden in this Month.*

 **T**HIS is a proper Month for ridging
up any of your Ground that is at Li-
berty, that the Frosts, Snows, &c.
may meliorate it, and make it fit
for Use in the Spring. You may also, if
the Weather be open, plant your first Crop of
Windfor-Beans, to succeed the Crops of *Lisbon*
and *Sandwich* before planted: Also you may sow
of the *Hotspur Pease* to succeed those before
sown. You must also look well to your Colly-
flower-Plants, under the Bell or Hand-Glasses,

to give them a great deal of Air when the Weather is mild ; also to set down the Glasses close, and shake a little Straw over them in extream hard Frost. Mind to pick off the rotten Leaves, and stir the Surface of the Earth with your Hand round the Plants, at the same Time pressing it pretty close to each Plant. You may sow some Radishes under warm Walls, or on Beds of hot Dung to be covered with Mats ; you may also make Hot-Beds for Cucumbers, Me'ons, Asparagus, and all sorts of Sallet-Herbs, as Cres-fes, Mustard, Radish, Turnip, &c. Also you may transplant some Roots of Mint, Sorrel, Tanzy, &c. on Hot-Beds to force them, till that in the natural Ground begins to spring. You may, if the Weather is mild, transplant Cabbage-Plants to succeed those planted in *November*.

The Products of the Kitchen-Garden in this Month are Carrots, Parsnips, Turnips, Potatoes, some Cabbage and Savoy, with Plenty of Colworts. You have also Onions, Leeks, Shallots, Garlick and Rocambole ; also Cellery, Endive, and Char-doons Blanch'd ; Brocoli, Boorcole, Spinage, Lettuce, Skirrets ; and on the Hot-Beds Aspa-ragus, with all sorts of Sallet-Herbs.

FEBRUARY

FEBRUARY.

*Work proper to be done in the Kitchen-
Garden in this Month.*

IN a forward Spring there is a great deal of Business to be done in this Month. Make fresh Hot-Beds for your Cucumbers and Melons, if the Old ones are grown cold; wheel Dung, and dig it into your Ground. Also you may still continue to trench or ridge up any of your Ground that is stiff, or that you will not want to crop till the Beginning or Middle of *April*, by which Time the Frosts, Snows, Rains, &c. will have meliorated it, and made it much better for any Kitchen-Ufes. You may also towards the End of this Month (if the Weather is mild, and your Situation warm and Soil-dry) sow Carrots, Parsnips, Onions, Leeks, Beets, Parsley, Radishes, Lettuce, Spinage, Asparagus, &c. Towards the Middle of the Month should be sown a second Crop of the *Windsor*-Bean, to succeed those sown in *January*; also at the Beginning of the Month may be sow'd a Crop of the *Spanish* Marotto, Marrow-fat, or any other large Kind of Pease, to succeed the Hotspur before sown. You may also transplant your Sugar-loaf or other late Kinds of Cabbage, to succeed the early Crops

planted in *November*; and at the End of the Month you may remove your Collyflower-Plants out of the Beds, that they were preserv'd in all the Winter, planting 'em in a rich warm Piece of Ground, at the proper Distance to remain for good. You may also sow some Collyflower-Seed on a gentle Hot-Bed, to be covered with Mats. You may also sow of the Sugar-loaf and other late Kinds of Cabbages in a warm Border. Plant Garlick, Shallot, Rocamble; also some of your sprouted Onions may be planted for Scallions. Continue still to make Hot-Beds for forcing of Asparagus; transplant your Lettuces out of the Beds, that they have been kept in all the Winter, if they are too thick. If the Weather is mild, you may slip your Artichokes, and plant at the End of the Month. You may also plant Potatoes and *Jerusalem* Artichokes.

The Products of the Kitchen-Garden in this Month are Potatoes, Turnips, Parsnips, Carrots, some Cabbages and Savoys, Colworts in Plenty; Cellery, Brocoli, Boorcole, Spinage, Leeks, Onions, Garlick, Rocambole, Shallots, Beets, Asparagus on Hot-Beds, with Radishes, and all sorts of Sallet-Herbs.

MARCH.

M A R C H.

Work proper to be done in the Kitchen-Garden in this Month.

YOU must continue to plant of the Broad Beans, and large sorts of Pease, to succeed those planted in the former Month: Also this is the best Month in the Year for sowing your large Crops of Carrots, Parsnips, Onions, and Leeks; you may also sow Cabbages and Savoys; also Lettuces of all Kinds, Spinage, Radishes, Parsley, Cresses and Mustard, with most other Sallet-Herbs, may now be sown in the common Ground in a warm Border. You may also sow Cellery and Endive in a warm Border and good Ground; also Beets, Fennel, Dill, Borage, Bugloss, Thyme, Marjoram, &c. also Chardoons, Skirrets, Scorzonera, and Salsafy may now be sown. You may still transplant your Winter-Lettuces out of their Winter-beds where too thick, and slip and plant your Artichokes; also Potatoes, and *Jerusalem* Artichokes may still be planted. You may still continue to transplant your Collyflower-Plants out of the Beds they were preserv'd in all the Winter, to the Places they are to remain in for flowering; and towards the End of the Month, if the Weather is mild and settled, you may take out the Collyflower-

flower-Plants from under the Bell or Hand-Glasses, leaving only one of the best Plants under each Glass, and plant the others on a fresh Piece of good rich Ground, Plant Mint and Penny-Royal. You may also the Beginning or Middle of this Month fork over your Asparagus; and at the End of the Month you may make new Plantations of it. You may still make Hot-Beds for Cucumbers and Melons; but these need not be made so thick in Dung, as those made the last Month. You must carefully attend on your forward Cucumbers and Melons, and keep your Bed to a good moderate Heat, by adding a little fresh Dung round the Out-side of it, if it declines. You should also sow your Cucumber and Melon-Seed for the Hand-Glasses, either on a Bed made on Purpose, or in the Upper-side of your Frames.

The Products of the Kitchen-Garden in this Month, are Carrots, Parsnips, Beets, Turnips; some Cabbages and Savoys are still remaining, Colworts in plenty, with Brocoli, Boorcole, Sprouts of Cabbages, Spinage, Onions and Leeks; also all sorts of Sallet-Herbs, with Cellery and Endive; also Asparagus, and some Cucumbers and Kidney-Beans.

A P R I L,

A P R I L.

Work proper to be done in the Kitchen-Garden in this Month.

YOU must continue to plant of the Broad Beans, and large Kinds of Pease; you may yet slip and plant your Artichokes; also your Spring Collyflower-Plants will be large enough to be planted out for good, and should be upon a moist, open, rich Piece of Ground; otherwise the Flowers will be small and little worth. You must be careful to keep up the Heat of your early Cucumber and Melon-Beds, by adding a Lining of fresh Dung round the Sides, and to cover the Glasses with Mats every Night. Your Crops of Carrots, Parsnips, Onions, &c. will now require to be hoed over; wherefore chusing a dry Day to do it in, hoe the Ground all over, and separate the Carrots, &c. to three or four Inches apart. Plant your Kidney-Beans in a warm Border under the Shelter of a Hedge or Wall; Purslain also may be sow'd in the common Ground in a warm Situation. You may also transplant your Spring Cabbage-Plants that are large enough into Beds, pricking them at five or six Inches apart, where they may remain till they are large enough to be planted out for good. Sow Turnips in a warm Situation for an early Crop. You must

must also observe after a Shower of Rain, to draw up some Earth to the Stems of the Cabbages that are planted out for good ; also Collyflowers, Pease, Beans, &c. should have some Earth drawn to them, which will strengthen them; and the forward Crops of Pease should now have some Sticks set to them for their Support. If the Weather be warm and moist, you may slip and plant Thyme, Savory, Sage, Penyroyal, Baum, &c. Also all Sorts of young Salletting must be sown very often, for it will soon grow too large for the Use of the Kitchen. Prick out all Sorts of Lettuces in Beds at their proper Distances, to stand for good ; also some of the largest of your Celery-Plants may be prick'd out from the Seed-Bed.

The Products of the Kitchen-Garden in this Month are Savoys, Brocoli, Spinage, Boorcole, Colworts, Radishes, Carrots sown in *July* that have stood the Winter ; Cabbage-Lettuces that have stood the Winter ; also all sorts of Sallet-Herbs, with Cucumbers and Asparagus.

MAY.

... where they may remain till they are large enough to be planted out for good. Sow Turneps in a warm Situation for an early Crop. You must

M A Y.

Work proper to be done in the Kitchen-Garden in this Month.

SOW your Second Crop of Kidney-Beans in the common Ground, which may be of the Large or Dwarf White Sorts. You may also sow some Turnips in a moist Piece of Ground, otherwise the Heat of the Weather will render them hot and good for nothing. Your early Collyflowers, that were preserv'd under the Bell-Glasses, will begin to shew their Flowers, which, as soon as you perceive, you should break down some of their Leaves over the Flower, which will preserve it white: Also your early Kinds of Cabbages will now begin to turn in towards the End of the Month; therefore they should a few of them be tied together at the Tops, which will whiten them, and render them fit for Use something sooner than if not tied. The Beginning or Middle of this Month should be sown your Cucumbers for Pickling, also Purslain. Transplant all Kinds of Lettuces, hoe and thin out your Crops of Carrots, Onions, Parsnips, &c. You may transplant some of your first Cellery into Trenches for blanching. You must still continue to sow of the large Kinds of Pease and Beans; also you may still slip and plant Sage, Thyme, &c.

About

about the Middle of this Month you may sow Collyflower-Seed for late Flowers in *October* and *November*; also Brocoli-Seed should be sown towards the End of the Month, to come in after *Christmasts*. You may also plant out some Cabbages and *Saveys* for good. The Cucumbers and Melons in Frames should be shaded in the Middle of the Day for two Hours from the Heat of the Sun; also those in the Bell or Hand-Glasses may be set on forked Sticks two or three Inches high, to give the Plants free liberty to grow.

The Products of the Kitchen-Garden in this Month are Lettuce of all Kinds, Spinage, Cabbage, Pease and Beans, Collyflowers, Salleting of all sorts, Asparagus, young Carrots, Radishes, Purslain, Kidney-Beans on Hot-beds; also Cucumbers, and some Melons at the End of the Month, with Artichokes.

J U N E.

Work proper to be done in the Kitchen-Garden in this Month.

COntinue to hoe and thin your Crops of Carrots, Parsnips, Onions, &c. also draw up Earth after a Shower of Rain to your young Pease and Beans, and likewise to the Cabbage and Collyflower Plants. Continue to look over your early Collyflowers every Day, breaking down the Leaves over those that shew their Flowers, which will

will preserve their Whiteness. Prick out your young Lettuces, and tie up such of your *Coss* Lettuces as are large enough, in order to blanch them. Transplant Cabbage and *Savoys* for Winter Use, which is best done betwixt Rows of Pease that will be cleared off the Ground in a little time, and they will take Root the sooner for their being shaded by the Pease at first. You may yet slip Sage, Thyme, &c. but they will require to be shaded till they have taken Root. You may yet plant some Beans, and sow some Pease in a moist Soil and open Situation, where they will sometimes produce a tolerable Crop. You may still continue to plant Kidney-beans also. Your Cucumbers and Melons may be laid down from under the Glasses, the Beginning of this Month; but if the Nights prove cold, or the Winds rough, they should be cover'd with Mats to protect them from it. Sow some of the common Cabbage and brown *Dutch* Lettuces, to come late in the Autumn. You may, the Beginning of this Month, sow some more Brocoli, to come in late in the Spring. Cresses and Mustard-Seed should now be sow'd in the Shade, the Sun being at this Season too hot for it. At the End of this Month you may plant a second Crop of Cellery into Trenches for blanching; also Endive into Drills in order to be whited. Turnips also should be sown on a moist piece of Ground.

The Products of the Kitchen-Garden in this Month are Lettuce of all Kinds, with all sorts of small Sallet-Herbs sown in the shade; also Pease and Beans in great Plenty, with Cabbages, Collyflowers, Turnips, Carrots, Artichokes, Cucumbers, Melons, Kidney-beans, and all sorts of sweet Herbs.

JULY.

Work proper to be done in the Kitchen-Garden in this Month.

TOwards the latter End of this Month should be sowed Spinage to stand the Winter, for the Use of the Winter and Spring. Also this is the proper Season for sowing of Carrots, Onions, Colworts; and, if your Situation be cold, Lettuce of the Cabbage and brown *Dutch* sorts may be sowed for to stand the Winter. You may yet, in the Beginning of the Month, sow a Crop of the speckled Dwarf Kidney-beans, which will sometimes produce good Crops, and continue till the Frost kills them. Turnips may also be sown towards the End of the Month, if the Weather is moist, or there is a Likelihood of Rain in a short time, otherwise it may be deferr'd till the Beginning of the next. You may still transplant Cabbages, *Savoys*, Brocoli, Collyflowers for Winter and Spring Use. Your Melons and Cucumbers must be minded with Water pretty often, if

the

the Weather is hot and dry, which will cause them to produce much Fruit. Cellery and Endive may still be planted into Trenches for blanching, and the first Crops may have some Earth drawn to them, observing to do it when it is thoroughly dry, otherwise it will be apt to rot it. If the Tops of your Garlick, Rocambole and Shallot are wither'd, you should dig 'em up and spread 'em to dry, afterwards preserving them in a dry Room.

The Products of the Kitchen-Garden in this Month are Pease, Beans, Cabbage, Collyflowers, Kidney-beans, Artichokes, Turnips, Onions, Purslain, Endive, Lettuce; with all sorts of small Salleting; as Cressies, Mustard, Turnip, Radish, &c. with Plenty of Cucumbers and Melons.

AUGUST.

Work proper to be done in the Kitchen-Garden in this Month.

THE Beginning of this Month should be sowed your early Kinds of Cabbage to stand the Winter; as the *Pontefract*, *Battersea*, &c. Also you may sow another Crop of Spinage, lest that before sowed should be too forward. Also, if your Situation is warm and your Ground good, you may yet sow Carrots, Onions, with all sorts of Lettuces to stand the Winter. Continue to sow Cressies, Mustard, &c. in shady Borders, for Salleting. Also in the Beginning of
the

the Month should be sown your first Crop of Collyflowers to stand the Winter under Bell-Glasses. Also the second Crop may be sow'd towards the Middle of the Month for preserving in Frames, or in Beds arch'd over with Sticks, and covered with Mats. You may still continue to sow Turnips till the Middle of this Month. Transplant Endive into Drills for blanching, and in a dry Day earth up the Cellery and Endive before planted. Your Melons that are full grown should not be so plentifully supply'd with Water as whilst growing, because it would render them of a watery Taste. If the Blades or Tops of your Onions are withered, they should be pull'd up, and cutting off Part of the Tops with the small Fibres, spread them abroad till dry, and after lay them thin in a dry Room.

The Products of the Kitchen-Garden in this Month are Pease, Beans, Kidney-Beans, Collyflowers, Cabbage, Melons and Cucumbers, Lettuces of all Kinds, with small Salletting; as Cres-fes, Mustard, &c. with Purslain, Nasturtian Flowers, Cellery, Endive, Carrots, Turnips, Artichokes and Onions, with Garlick, Shal-lots, &c.

S E P T E M B E R.

Work proper to be done in the Kitchen-Garden in this Month.

TOWARDS the End of the Month, the Lettuces before sown will be large enough to be prick'd out, which should be on warm Banks or Borders under the Shelter of a Hedge or Wall, pretty thick, because some of them may be kill'd by the Winter. You may also continue sowing of all sorts of Salletting. Earth up your Cellery and Endive when it is thoroughly dry, observing not to earth them so high as to bury the Hearts of the Plants, which will cause them to rot. Hoe down the Weeds amongst your Carrots, Turnips, Spinage, &c. Transplant at the End of this Month Colworts to stand the Winter for the Use of the Spring; also prick out your early Cabbage-Plants; and the Beginning of the Month prick out your Collyflower-Plants on an old Cucumber-Bed, or some other rich warm Place; or, if they be backward, make a gentle Hot-Bed to prick them on, which will bring them forward. Tie up Chardoons in order to blanch them; make your Beds for Mushrooms the Beginning of the Month. You may yet remove some Endive under warm Walls, to remain till the Spring before it is blanch'd.

The

The Products of the Kitchen-Garden in this Month are Beans, Pease, Kidney-Beans, Cabbages, Savoys, Carrots, Parsnips, Turnips, Potatoes, Melons, Pickling Cucumbers, Artichokes, Mushrooms, Radishes, Cabbage-Lettuces of several sorts; also Cresses, Rape, Radish, Mustard, &c. for small Salletting; also Onions, Garlick, Rocambole, Shallot, Leeks, Beet, Skirrets and Scorzonera, &c.

O C T O B E R.

Work proper to be done in the Kitchen-Garden in this Month.

THE Beginning of this Month plant of the early Kinds of Beans under warm Hedges or Walls, to stand the Winter for an early Crop; Hotspur Pease may also be sown at this Time under warm Walls. You may still remove Lettuces into warm Beds or Borders, where they may endure the Winter. Ridge up your Ground betwixt your Artichokes, heaping it up pretty high round each Plant to preserve them from the Frost. The Hawm of the Asparagus should be cut off pretty close to the Ground, hoeing the Weeds off the Beds, and burying them in the Alleys, throwing some of the Earth of the Alleys over the Beds; observing first to cover the Beds all over an Inch or two thick with some very rotten Dung. You may in this Month sow
Radishes

Month, or to stand if the others should be kill'd by the Severity of the Winter, as it sometimes happens when they are very forward. Your Beds of Asparagus, that are yet undress'd for the Winter, should not be any longer deferr'd; also the Artichokes, 'tis high Time they were done; also now is a good Season for laying in Ridges any stiff Ground, that the Frosts, Snows, &c. of the Winter may meliorate it; also any Ground that wants to be enrich'd with Dung may be done at this Season. You must also mind to give Air to your Collyflower-Plants at this Season, when the Weather is mild, otherwise you will draw them up weak and spoil them. You may yet transplant Cabbages to stand for good, and Colworts to draw up in the Spring. Earth up your Cellery and Endive when it is dry, to whiten it. Your Cofs Lettuces that are sheltered, either with Mats or Frames, must have a great deal of Air whenever the Weather is mild, otherwise they'll be drawn up weak, and good for nothing. Dig up your Carrots, Parsnips, Potatoes, &c. and lay 'em in Sand in a House, to preserve them for Winter Use. Keep your Onions, Carrots, &c. which were sown in *August*, clear from Weeds, which, if suffered to grow, will rot them by keeping the Ground too moist. Continue to sow all sorts of Salletting, as Cressles, Mustard, Rape, Radish, Turnip, &c. and you may make Hot-Beds for Asparagus.

The Products of the Kitchen Garden in this Month are Carrots, Parsnips, Turnips, Onions, Shallots, Garlick, Rocambole, Leeks, Horse-Radish, Spinage, Parsley, Beets, Potatoes; also in mild Seasons some Collyflowers, with Plenty of Cabbage and Savoy, Cellery and Endive, with Lettuces of the common Cabbage, and brown Dutch Kinds; also Cresses, Mustard, Radish, &c. Also, the latter End of the Month, Asparagus on Hot-Beds made in the preceding Month, with young Mint, Sorrel, &c. on gentle Hot-Beds.

D E C E M B E R.

Work proper to be done in the Kitchen-Garden in this Month.

TRENCH up all such Pieces of Ground as are vacant, that the frosty Weather may thereby penetrate into it, which will render it mellow, and more productive of a Crop the ensuing Summer; also such Pieces of Ground as want to be enrich'd with Dung, this is a proper Time for doing it. Make Hot-Beds for Asparagus to succeed those made the last Month; pick off all the decay'd Leaves from your Collyflower-Plants that are in your Frames, &c. stirring the Surface of the Earth with your Hand, which will render it fresh and wholesome for the Plants, also observing to give a good deal of Air

in mild Weather, otherwise they will be drawn up weak, and spoil'd. Sow *Hotspur* Pease, and *Lisbon* and *Sandwich* Beans; also *Cresses*, *Mustard*, *Radish*, &c. for young Salletting must be sown on a gentle Hot-Bed.

The Products of the Kitchen-Garden in this Month are Carrots, Onions, Leeks, Garlick, Shalot, Rocambole, Skirrets, Scorzonera, Turnips, Parsnips, Potatoes, Spinage, Lettuce, with *Cresses*, *Mustard*, &c. on Hot-Beds; also *Asparagus* on Hot-Beds, with *Mint*, *Tanzy*, *Sorrel*, &c.





PART II.

Containing a COLLECTION of RE-
CEIPTS for dressing all Sorts of
KITCHEN-STUFF, so as to afford a
great Variety of cheap, healthful, and
palatable Dishes.

To which is added,
The PHYSICAL VIRTUES of every
HERB and ROOT.

A P P L E S.

Apple Pancakes, or Fritters.

 ARE and slice your Apples, and
fry them in Butter; beat up twenty
Eggs in a Quart of Cream; put in
Ginger, Nutmeg, and Cinnamon bea-
ten of each two Drams; powder'd Sugar six
Ounces, pour the Batter on them, fry them,
sprinkle them with Rose-Water, and dust them
with Sugar.

Apple Pasties to fry.

PARE and quarter Apples, and boil them in Sugar and Water, with a Stick of Cinnamon; when tender put in a little White Wine, the Juice of a Lemon, a Piece of fresh Butter, and a little Ambergrise, or Orange-flower Water : stir all together, and when it is cold, put it in Puff-paste, and fry them.

Pippin Tarts.

PARE two Oranges, boil and shred them; then pare, quarter, and core twenty Pippins, and boil them in as much Water as will just do; then put in half a Pound of Sugar and the Orange Peel shred, and the Juice : let all boil till it is pretty thick, let it cool, make Tarts, fill them, so bake them.

Pippin Pudding.

BOIL twelve Pippins tender, scrape them from the Core, and put in a Pint of Cream season'd with Orange-flower Water and Sugar, and put Puff-paste in your Dish; bake it in a slack Oven, and grate Loaf Sugar over it.

To pickle *Codlings*.

YOUR Codlings must be green and near full grown; blanch them, that is, scald them in soft Water till the Skin peels off. Then make your Pickle with Vinegar, a Spoonful of Salt to each Quart, some Cloves of Garlick, a Quarter of an Ounce of Ginger slic'd, and as much whole Pepper; boil this with a little bit of Allum a Quarter of an Hour, and pour it on your Codlings; cover the Mouth of the Jar, with a Cloth, and let it stand by the Fire-side. Boil the Pickle again the next Day, and pour it over them as before, and so do till they are as green as you desire; and when they are cold, stop them close, and set them in a dry Place. Observe here, that in all Pickles, if they do not come to their fine green Colour presently, by boiling the Pickle often at first; when they have stood about a Month, boil the Pickle again, and they will come to a good Colour, and they will keep longer and eat better when they are not brought to Colour too soon.

To stew *Apples*.

PARE them, slice them, and stew them with an equal Quantity of Water and Claret, enough to cover them; when they are tender, put in a Stick of Cinnamon, and a few Cloves

when they are almost enough; sweeten them with Sugar, and mash them to Pap; put in sweet Butter, and serve them.

To pickle *Codlings* like *Mangoe*.

MA K E a Brine with Salt and Water strong enough to bear an Egg; into which put half an hundred of full-grown, tho' not ripe Codlings; let them lie nine Days, changing the Pickle every other Day, then dry them, and carefully scoop out the Cores. Take out the Stalk so that you may fit it in again, and you may leave the Eye in if you don't put the Scoop through. In Place of the Core, fill it with Ginger sliced and cut short, a Clove of Garlick and whole Mustard-Seed; stop it with the Pieces, and tie it up tight. Make your Pickle with as much White Wine Vinegar as will cover them, with slic'd Ginger, Cloves of Garlick, and whole Mustard-Seed. Pour this Pickle boiling hot on them every other Day for a Fortnight or three Weeks. Stone Jars are best for all Pickles.

A Jelly of *Apples* and other Fruits.

CU T your Apples, and set them over the Fire with Water, and boil them till they turn to a Marmalade. Then strain them through a Linen Cloth or Sieve, and to every Quart of
Liquor

Liquor put three Quarters of a Pound of crack'd-boil'd Sugar; boil it all to a Degree between smooth and pearl'd, taking off the Scum as it rises. If you would have the Jelly of a red Colour, add some red Wine, or prepar'd Cochineal, keeping it cover'd. After this Manner you may make your Jelly of Pears, Quinces, Currants, &c.

To preserve *Golden Pippins*.

PARE your Pippins, and take out the Eyes and Stalks, and to every Pound put a Pound of fine Sugar, and a Pint of Spring-Water; cover them, and boil them eight or ten Minutes; then let them cool, and boil them as before, and repeat it till they are clear, and then cover them close.

To dry *Apples* or *Pears* without Sugar.

WIPE them clean, and run a Bodkin in at the Head, and out at the Stalk, and put them in a flat Earthen Pot, and bake them, but not too much; you must tie double Papers over them that they may not scorch when they are bak'd. When they are cold, drain them from the Liquor, and lay them on Sieves with wide Holes, and dry them in a hot Stove, or an Oven.

An *Apple Tansy*.

TAKE three or four Pippins or other Apples, pare them, and slice them in thin Slices, and fry them with Butter. Then take four Eggs, six Spoonfuls of Cream, a little Rose-Water, Nutmeg and Sugar; beat all together, and pour it over the Apples. Let it fry a little till brown, and then turn it and let it fry till brown on that Side. Garnish with Lemon, and strew Sugar over it.

To make *Cyder*.

TAKE Pippins, Pearmains, Rennittings, &c. when they are so ripe, that upon shaking the Tree they will fall with tolerable Ease; bruise, or grind them very small, and when they are come to a Mash, put them into a Hair Bag, and squeeze them by Degrees, not over hastily. Then put up the Liquor well strain'd through a fine Hair-Sieve, into a Cask well seasoned, and air'd with a light Rag dip'd in Brimstone. Then mash the Pressings with a little warm Water, and add a fourth Part of it, when press'd out to the Cyder; and to make it work kindly, put a little Honey, three Whites of Eggs, and a little Flower together; put them into a fine Rag, and hang them by a String to the Middle

Middle of the Cyder-Cask. Then put in pretty warm, about a Pint of new Ale Yeast; let it work and well purge itself from Dross five or six Days; then draw it off from the Lees into smaller Casks, or into Bottles, as your Occasion serves; if the latter, leave an Inch vacant from the Cork, lest the Bottles fly or break; and if any such Danger appears, which you may perceive by the singing of the Air through the porous Parts of the Corks, then it will be requisite to open them to let out the fermenting Air. In Winter cover the Casks or Bottles warm, for fear of freezing or chilling; but in Summer place them as cool as you can, lest the Heat make it ferment, so that it taint, become musty, thick, or ropy: And that it may the better feed and keep its Body, put little Lumps of Sugar into it. Note, You must never mix Summer and Winter-Fruit together.

To make *Summer Cyder* for present Use.

TAKE Codlings, or other juicy Summer-Apples, not too sweet; or if they are, allay them with sharper; gather them not too ripe, but when they begin to turn, and lay them to sweat in Hay or Straw for two or three Days; then quarter them, and take out the Cores and Kernels; then bruise and press them as the former. Boil some slic'd Codlings and slic'd Quinces

in fair Water, with a few Tops of Rosemary, and Blades of Mace; and wash this Water with the Pressings of the Apples; press it out as before, and mix a fourth Part with the Cyder; put it up, and add two Quarts of White or *Rhenish* Wine to every twelve Gallons; purge it as the former, draw it off when settled, and keep it cool for present spending, for it will not keep longer than *September*. Some think the Cyder better, if the Apples are not cor'd.

To make *Apple Dumplings*.

PARE and core your Apples, and cut them in small Pieces. Then pare and core a Quince, and with a large Grater grate it into your Apples; you must never slice in your Quince, for it is of a tough Nature, and will not boil under twice the Time that the Apples will. Then make a Puff-Paste with Butter rub'd into Flower; roll your Paste into the Sizes you would have your Dumplings; put your Apples in them, and then roll them up, and tie each in a Cloth well flower'd, and boil them. When they are enough, take them out of the Cloths, lay them in your Dish, cut off the Tops of each Dumpling, and put in Butter and Sugar, stirring it in well, and then cover them with their Tops.

APRICOT.

An *Apricot Pudding.*

CODDLE six large Apricots very tender, break them small, and sweeten them to your Taste. When they are cold, add six Eggs, but only two Whites, a little Cream; put it in Puff-Paste, and bake it. You may thus make any Fruit Pudding.

Apricot Wine.

BOIL seven Quarts of Water and six Pounds of Sugar together; scum it, and put in twelve Pounds of Apricots ston'd and par'd, which must boil till they are tender; then take them out, and they will be good to eat for the present, but will not keep long unless preserv'd. Bottle the Liquor when it is cold, and in half a Year you may drink it; but it will come to more Perfection if you keep it longer. But if at a Week's End any Settlement is found in the Bottles, pour it off into fresh Bottles.

To preserve *Apricots* in Jelly.

TO twenty-four Apricots ston'd and par'd put a Pound and a half of Powder-Sugar; let them stand seven Hours, then boil them till
they

they are tender and clear. If any of them are clear before the rest, take them out, and put them in so that they may be all clear together, and let them stand till next Day. Then boil a Quart of strong Codling Jelly, and two Pounds of Sugar together; make the Apricots scalding hot, pour the Jelly over them, and boil them till the Apricots rise in the Jelly. You may put them in Pots or Glasses, and cover them down with white Papers.

To preserve green *Apricots*.

GET your Apricots before the Stones are hard, wet them, lay them on a coarse Cloth, put to them three or four Handfuls of Salt, rub them till they are smooth, and then throw them into scalding Water. Set them on the Fire till they almost boil, then take them off, and let them stand till almost cold. Repeat this two or three times, then cover them close, and when they look green, boil them till tender. Then take their Weight in Sugar, and to every Pound put half a Pint of Water, and make a Syrup. Let it stand till near cold, then put in your Apricots, and boil them till they are clear. Warm the Syrup every Day till 'tis pretty thick.

To dry *Apricots*.

PARE and stone twenty-four Apricots, and cover them with two Pounds of Powder-Sugar, and let them lie till the Sugar is almost dissolved; then boil them, and as they grow tender, take them out, and put them on an Earthen Plate till they are all enough; after which put in those you took out first, and let them boil a little together; put a Paper close to them, and let them stand a Day or two. Then make them very hot, but not to the Degree of boiling, and put the Paper as before, and let them stand two Days. Then put them on Earthen Plates in a Stove, with as little Syrup as possible; turn them daily till they are dry, scrape off the Syrup as you turn them; put Paper close to them, and lay them up before they are too dry.

Marmalade of Apricots.

TAKE the Apricots when of a pale yellow, pare them, and to a Pound of Apricots put three Quarters of a Pound of fine Sugar; but you must cut your Apricots in halves. Take out the Stones, slice them thin, beat your Sugar, and put it into your Preserving-Pan with your sliced Apricots, and four Spoonful of Water; boil and scum them, and when they are tender, put them in Glasses.

A R T I-

ARTICHOKE.

Receipts for dressing *Artichokes.*

A Fricassly of *Artichokes.*

SCRAPE the Bottoms clean, then cut them in large Dice, and boil them, but not too soft; then stowe them in a little Cream, season'd with Salt, Pepper, and Nutmeg; thicken it with the Yolks of four Eggs and melted Butter, and serve it up.

Artichoke Bottoms with *Cream.*

BOIL your *Artichoke* Bottoms in Water, then toss them up in a Stew-pan with Butter, Cream, and a Bunch of Chives and Parsley; thicken it with the Yolk of an Egg, and add a little Salt and Nutmeg; so serve it.

Artichokes with *White Sauce.*

BOIL young *Artichokes* in Water and Salt, then toss up the Bottoms with Butter and Parsley, season'd with Salt and white Pepper. Let your Sauce be Yolk of Eggs, with a little Gravy and Vinegar.

An

An *Artichoke Pye.*

TAKE the Bottoms of eight Artichokes, boil'd and slic'd, season them with sweet Spice mix'd with the Marrow of three Bones, and a few Goosberries or Grapes; on these lay Yolks of hard Eggs, Mace, Citron and Dates; cover all with Butter; bake it, and when done, pour in hot Wine.

To boil *Artichokes.*

WHEN you boil Artichokes, don't put them in cold Water, as is very often done, but put them in when the Water boils; keep it boiling, and they will be ready in little more than half an Hour.

Several Ways of keeping *Artichokes.*

BOIL as much Water with Salt as you judge necessary for your Quantity of Artichokes. When boil'd, let it stand till the Salt is settled, then put it in the Vessel you intend to keep your Artichokes. Blanch your Artichokes in boiling Water, till you can take out the Chokes; then wash them till you are sure they are clean, and put them in the Pickle, pouring Oil or Butter on the Top to keep out the Air, and cover it very
close

close for the same Purpose. When you use them, steep them in fresh Water to take away the Salt.

To keep *Artichokes* dry.

BLANCH them, and take out the Chokes as before, drain them, and bake them till they are dry. Before you use them steep them two Days in luke-warm Water. In blanching them off, put in the Water a little Verjuce, Salt, and Butter.

To keep *Artichokes* dry another Way.

CUT off the Leaves and the Chokes, and put the Bottoms in Water. When you take them out of the Water, throw them into Flower, and cover them all over with it. Then range them one by one on a Hurdle, and dry them in an Oven. Before you use them let them soak a Day and a Night in Water, then boil them as you do other Artichokes.

To pickle *Artichokes*.

TAKE out the Bottoms, and boil them about three Parts. Make a Pickle with Vinegar and Spices, boil it, and when cold put in your Bottoms, cover them close, and keep them all the Year.

A S P A R A G U S.

A White Ragoo of *Asparagus*.

CUT the Heads of your *Asparagus* and blanch them, then fry them with a little Butter and Flower; moisten them with Broth, and season them with Salt and Pepper, and let them stew. Thicken them with Yolks of Eggs diluted with Broth, and a little Nutmeg. You may use this Ragoo under larded Collops, or other Meat.

Another.] Cut your Heads as before, blanch them, and stew them with some Cullis over a slow Fire. When it has stew'd enough, put in a bit of Butter dipt in Flower, and stir it now and then, pour in a little Vinegar, and serve it hot. This may be used with Fowls or other Meats.

Asparagus with Cream.

CUT the green Part of your *Asparagus* in Pieces an Inch long, blanch them a little in boiling Water, and toss them up in a Stew-pan with Butter or Lard: But take Care they are not too fat. Put to them some Cream, a Bunch of Pot-herbs, and season them moderately. Before you serve them, beat one or two Yolks of Eggs in Cream, to thicken the Sauce, into which put a little Sugar; and so serve it.

Asparagus

Asparagus with Butter.

BOIL them in Water and Salt; when they are enough, drain them, lay them in your Dish, and let your Sauce be Butter, Salt, Vinegar and Pepper, with the Yolk of an Egg to thicken it; stir the Sauce till ready, then pour it on your Asparagus, and serve it.

Asparagus with Gravy.

CUT your Asparagus in Pieces as before, and toss them up with Lard, Parsly, Chervil cut small, and a whole Leek, which you must remember to take out when done; season with Salt, Pepper and Nutmeg, and set them simmering in a Stew pan with Broth. When they are enough, take the Fat off, pour over them Mutton-Gravy, and squeeze on them the Juice of a Lemon.

An Amulet of Asparagus.

CUT and blanch your Asparagus in small Pieces, and fry them in Butter with Parsley and Chibbol. Then pour some Cream over them, and having season'd them, boil them. Then make an Amulet of Eggs, Cream and Salt; when it is enough dress it on a Dish, and having thickened it with Yolks of Eggs, pour it on the Amulet, and serve it.

To

To preserve *Asparagus*.

CUT off those Parts of the *Asparagus* that are not eatable, and boil the rest in Butter and Salt. Then put them in fair Water; and when they have lain till they are cold, drain them, and put them in a Vessel, without breaking them, with Salt, Cloves, slic'd Lemon, and as much Water as Vinegar. Lay a Napkin over them in the Vessel, and cover it with melted Butter to keep them; and when you would use them, dress them in the same Manner you do those that are newly gather'd.

To pickle *Asparagus*.

CUT off the white Ends, scrape the green ones, dry them, and lay them in a broad Pan; throw over them Salt, and a few Cloves and Mace. Then cover them with White Wine Vinegar, and let 'em lie nine Days; then put the Pickle in a Kettle and boil it. Put your *Asparagus* into it, stow them close, and let them stand a little. Then set them over the Fire till they are green, but don't boil them soft. Then put them in a Pan that they may lie at Length, tie them down close, and keep them for Use.

B E A N S.

B E A N S.

To make an *Amulet of Green Beans.*

FIRST' blanch your Beans, then fry them in Butter with some Parsley and Chibbol. Then put in some Cream, season them, and let them boil over a gentle Fire. Then make an Amulet with new-laid Eggs and Cream, and salted with Discretion. When it is enough, dress it on a Dish, thicken the Beans with one or two Yolks, and turn them on your Amulet.

Amulet of the like Nature may be made with Green Pease, Truffles, Mushrooms, Asparagus, Spinage, Sorrel, Artichoke Bottoms, &c. all being first cut in small Pieces, or shred fine.

To make *Bean Tansy*, both savoury and sweet.

BLANCH your Beans, and beat them in a Mortar; for the savoury Way season them with Pepper, Salt, Cloves, and Mace; then put in the Yolks of six Eggs, and a Quarter of Butter. Butter your Pan, and bake it, as you'd do a Tansy, and stick Slices of fried Bacon a-top. The sweet Way is with Beans, Biskets, Sugar, Sack, and Cream, and eight Yolks of Eggs; so bake it, and stick on the Top Orange and Lemon Peel candy'd.

Bean

Bean Tart.

BOIL and blanch Green Beans, then make Puff-paste and put into Petty-pans. Put in a Layer of Beans and a Layer of Sweetmeats, with Sugar between each Layer. Then cover them, and make a Hole on the Top; put in a Quarter of a Pint of Lemon-Juice, some Marrow season'd with Salt, Nutmeg, Cloves, Mace. When bak'd, put in a little White Wine thickened with the Yolk of an Egg and Butter into each Tart.

B E E T S.

To fry the Roots of *Red Beets*.

WASH your Beet-roots, and lay them in an Earthen glaz'd Pan, bake them in an Oven, and then peel the Skin off them: After this is done, slit them from the Top to the Tail, and cut them in the Shape of a Fish call'd a Soal, about the Thickness of the third Part of an Inch. Dip these in a thick Batter, made of White Wine, fine Flower, sweet Cream, Eggs, Pepper, Salt, and Cloves beaten, and all well mix'd. As you dip every Beet-root in this Batter, strew them over thick with fine Flower mix'd with grated Bread, and Parsley shred small, and then fry them in Lard. When they are enough, let them dry, and serve them with a Garnish of Lemon. These
like-

likewise may be put about stew'd Carps, Tench, and roasted Jacks, by way of Garnish.

To make the *Crimson Biscuit* of Red Beet-roots.

TAKE the Roots of Red Beets, boil them tender, clean them, and beat them in a Mortar with as much Sugar, finely sifted, some Butter, the Yolks of hard Eggs, a little Flower, some Spice finely beaten, and some Orange Flower-Water, and a little Lemon-Juice. When they are well mix'd, and reduc'd to Paste, make them into Cakes, and dry them in an Oven.

C A B B A G E.

A Ragoo of Cabbage.

DIVIDE a Cabbage in the Middle, and blanch it in hot Water; squeeze it, and tie it round with Pack-thread, and then stew it. When it is stew'd, drain it, untie it, and cut it into little Slices into a Sauce-pan; and let it simmer over the Fire, with some Cullis of Veal and Ham to thicken it. It may be eaten with all Meats boil'd, roast, or stew'd.

To force a *Cabbage* whole.

PARBOIL a large White Cabbage, then take it out, and cool it; when cold, cut out the Heart as big as your Fist, and fill up the Hole

Hole with forced Meat made of Sweetbreads, Marrow, Eggs, Crumbs of Bread, Pepper, Salt, Nutmeg, Thyme, and Parsley; stew it in Gravy an Hour, and send it whole to Table; thicken your Sauce, and pour it all over, and garnish with slices of Ham or Bacon.

To farce a *Cabbage*.

BLANCH a Cabbage in Water, drain it, and open it carefully that the Leaves be not broken, but hang one to another; spread them, and in the Middle put a Farce made of Veal, blanch'd Bacon, the Flesh of Fowls, Fat of Ham, hash'd Mushrooms, and Truffles, Chives, Parsley, and a Clove of Garlick; season it with Spices and Pot-herbs, grated Bread, two whole Eggs, and the Yolks of two more; shread all very small and pound them in a Mortar. Fill the Cabbage with this Farce, close up the Leaves, and tie it round with Packthread. Then put into a Stewpan some Slices of Veal well beaten, with half a Spoonful of Flower, and then put in your Cabbage, and let them take Colour together. When it is brown, put in some Broth, and season them with fine Herbs and Slices of Onions, and pour over it a Rago of Mushrooms, or any other of the like sort; then serve it up.

G

You

You may also farce a Cabbage Meagre with the Flesh of Fish and other Garnishings, as you farce a Carp, Pike, or other Fish.

Another Way to farce a *Cabbage*.

TAKE the large Blades of Cabbage, and scald them; then make a forc'd Meat of fat Bacon, Veal, boil'd Cabbage, the Yolks of two or three Eggs, Salt, Pepper, grated Bread, and grated Cheese. Inclose all these in the Cabbage, and stew them in Broth; garnish it with rasp'd Cheese, and serve it up.

To stew *Red Cabbage*.

CUT your Cabbage very fine, and stew it with Gravy, Sauzages and Ham, and season it with Pepper and Salt. Before you serve it, put in a little Elder-Vinegar, and mix it well together.

A *Cabbage Pudding*.

CHOP two Pound of lean Veal with as much Beef Suet; beat it in a Mortar with half a Cabbage scalded; season it with Mace, Nutmeg, Pepper, Salt, green Goosberries, Grapes or Barberries, according to the Time of the Year. In Winter put in a little Verjuice, beat all together with four or five Yolks of Eggs; then

then wrap it up in green Cabbage-Leaves, tie a Cloth over it, boil it an Hour, and melt Butter for Sauce.

Another Way.] Shread a Pound of lean Veal and four Pound of Suet, with Salt, Pepper, and four grated Nutmegs ; then take a Cabbage half boil'd, beat about 12 Eggs, and mix all together like a Pudding ; then put it in a Cloth and boil it.

To pickle *Cabbage*.

YOU may either cut them in Quarters, or shave them in long Slices ; scald them about four Minutes in Water and Salt, then take them out and let them cool. Boil up some Vinegar with Spices : When 'tis boiled and scumm'd, let it stand till cold ; then put in your Cabbage, cover it directly, and it will keep white. You may pickle red Cabbage in this Manner.

Cabbage with boil'd Fowls.

PEEL off the Out-leaves of your Cabbage, and cut off the Top, scope out the Inside, and fill the Vacancy with forc'd Meat ; put on the Top, and tie it up with a Cloth. When 'tis enough, lay it in your Dish between two boiled Fowls, and pour melted Butter into it.

COLLYFLOWERS.

A Ragoo of Collyflowers.

WHEN you have pick'd and clean'd the Collyflowers, boil them, but not too tender ; and then take them out and let them drain, put them in a Saucepan, with thin Cullis of Veal and Ham. After it has simmer'd awhile, set it over a brisker Fire ; then put in a Bit of Butter work'd up with a little Flower, and a few Drops of Vinegar, and so serve it up.

Collyflowers with Butter.

BOIL your Collyflowers in Water and Salt, with two or three Cloves ; then drain them and lay them in your Dish. For your Sauce, knead some Butter with Flower, and melt it with Salt, white Pepper, Nutmeg, Vinegar, and Slices of Lemon, and pour it on your Collyflower.

Collyflowers with Gravy.

PUT a Lump of Butter, a little Flower, Salt, and two or three Slices of fat Bacon into a Boiler half full of Water, and when it boils put in your Collyflowers. When they are half boil'd, drain them and put them into a Stewpan, cover them with Cullis of Veal and Gammon
of

of Bacon, and let them simmer ; then take a Bit of Butter, knead it with Flower, and put it in the Stewpan, stirring it till the Butter is melted ; then add a little Vinegar, and serve them.

Collyflowers sweet.

BOIL the Bottoms tender in Milk, and put to them a little Mace and Salt ; serve them on carved Sippets, the Yolk of an Egg or two, boild Raifins of the Sun, beaten Butter and Sugar.

To pickle *Collyflowers*.

CUT the whitest and closest Collyflowers before they are brown, in Pieces the Length of your Finger from the Stalks, and boil them in a Cloth in Milk and Water, not till they are tender ; then take them out and let them cool. Make your Pickle with white Wine Vinegar and such Spices as you like, and boil it. When 'tis cold put in your Collyflowers : In three or four Days they will be fit for use.

C A R R O T S.

To make *Carrot* Puddings.

SCrape your Carrots clean, and grate them ; to half a Pound of Carrots put a Pound of grated Bread, a Nutmeg, a little Cinnamon, Salt,

half a Pound of Sugar, half a Pint of Sack, eight Eggs, a Pound of melted Butter, as much Cream as will mix it together; stir it and beat it up well, then sheet a Dish with Puff Paste and send it to the Oven.

Another Way.] Boil a large Carrot tender, let it cool, and pass it through a Sieve very fine; put to it half a Pound of melted Butter, beaten with eight Yolks and four Whites of Eggs, three Spoonfuls of Sack, one of Orange-flower Water, half a Pint of Cream, a Nutmeg, Bread grated, and a little Salt. Make it of a moderate Thickness, and give it the same Baking as a Custard.

Another Way.] Let two Carrots be three quarters boil'd; then shread them small and mix with an equal Quantity of grated Bread a Pound of Beef Suet shread small, some Cream, six Eggs, half a Nutmeg, and Sugar and Salt. Either boil or bake it; if boil'd, sauce it with Butter, Lime-Juice and Sugar.

C E L L E R Y.

A Ragoo of Cellery.

BOIL your Cellery, squeeze it, and then put it into a Saucepan with some thin Cullis of Veal and Ham, and let it simmer over the Fire. When it is enough, put in a Bit of Butter as big as a Walnut, work'd up with a little Flower, and a Drop of Vinegar, and then serve it up.

To

To stew *Cellery*.

BOIL it, and then put it in cold Water ; then drain it, and squeeze it well, and put it in your Saucepan with some Butter, a little Flower, Bacon, Cloves, and Mace ; just cover it with Veal Broth, a little Salt and Pepper. When it is boiled as thick as Cream, pour over it a little drawn Butter, and shake it till it sticks together like a Fricassee. Then slide it into your Dish, first taking out the Bacon, Cloves, and Mace. Garnish with small Toasts of Bread.

Cellery with Cream.

TIE up your Bunches and boil them tender ; then cut them into Bits three Inches long, then put to them half a Pint of Cream, four Yolks of Eggs, a little Butter, and season it with Salt. Shake it together and serve it.

To pickle *Cellery*.

PICK it two Inches in Length, set them off, and let them cool ; put your Pickle in cold, and it will do as for Cabbage, which see.

To fry *Cellery*.

BOIL it half an Hour, and let it cool ; then make a Batter with *Rhenish* Wine, the Yolks of Eggs, and a little Flower and

Salt; dip every Head in, and fry them with clarify'd Butter, and melted Butter for Sauce.

CHARDONS.

Chardons fried and butter'd.

THEY are a wild Thistle that grows in every Ditch or Hedge. You must cut them about ten Inches, string them, tie them up twenty in a Bundle, and boil them like Asparagus: Or you may cut them in small Bits and boil them as Pease, and toss them up with Pepper, Salt, and melted Butter.

Chardons butter'd.

BLANCH your Chardons, and cut out the Strings, and leave them two Inches long; then boil them in Salt and Water with a little fat Bacon or Butter. When tender, strain them, and toss them up with melted Butter, Pepper, and Salt.

Chardons with Cheese.

CUT them in Bits an Inch long, after they are string'd. Then stove them in Gravy till tender, season them with Pepper and Salt, and squeeze in an Orange; thicken it with Butter brown'd with Flower. Put it in your Dish, and
cover

cover it all over with grated *Parmesan*, or *Cheshire* Cheese, and then brown it all over with a hot Cheese-Iron, and serve it up.

Another Way to dress *Chardoons*.

PICK them, cut them in Bits and wash them; blanch them in Water with a little Salt, Slices of Lemon, Beef-suet, and Lards of Bacon. Drain them, and put them in a Stewpan, with Gravy, Marrow, a Bunch of sweet Herbs, and a little grated Cheese; then season and stew them. When they are tender, take off the Fat, brown them with a hot Fire-shovel, put a little Vinegar to them, and serve them.

C H E R R I E S.

Cherry-Wine.

PICK and stone your Cherries; then strain them well, and to every Gallon of Juice put two Pounds of Sugar, stirring it well together; then put it in your Cask, and let it work. When done working, stop it up for two Months, then bottle it, and keep it six Weeks before you use it.

Cherry-Brandy.

THIS is usually made with black Cherries, by filling Bottles or Casks half full with them, and almost filling them up with Brandy;

G 5

shaking

shaking it sometimes, and in a Month's Time you may drink it. To give it a fine Flavour, you may put Sugar and Raspberries in the Bottles or Casks.

To preserve *Cherries Liquid*.

CUT off part of their Stalks, and slip them in a Pan of Sugar boiled to the blown Degree; give them ten or twelve covered Boilings, set them by till next Day, then drain them, and put them into Sugar boil'd till 'tis pearled. Then add some Syrup of Currants of the same Quality, to give them a Colour.

To dry *Cherries*.

STONE your Cherries, and put them in a preserving Pan, with a little Water; just scald them, and take them out and dry them. Then put them in the Pan again in Layers, strewing fine Sugar between every Layer, to the Quantity of a Pound to five Pounds of Cherries. Set them on the Fire and make them scalding hot two or three times; then drain them from this Syrup, and lay them singly to dry in the Sun or in a Stove. When dry throw them in Water, and take them out directly and dry them with a Cloth. Set them again in the Sun or Stove, and then keep them in a dry Place.

To preserve *Cherries*.

PICK them and stone them, and to every Pound put a quarter of a Pint of the Juice of white Currants (first pass'd through a Jelly Bag) and the Weight of both Liquor and Cherries of double refin'd Sugar; sift the Sugar, and sprinkle it as you put them in the Preserving-pan, which you must boil and scum, till the Cherries look clear; then put them into Glassess.

To make *Marmalade of Cherries*.

TAKE four Pounds of Cherries without Stones, and a Quart of the Juice of Currants; put them in a Preserving-pan, and set them over the Fire to dry away the waterish Part; then mash them, and take three Pounds of Sugar boiled to the second Degree; put the Cherries to it, and set it on the Fire, and let it boil till it comes to a Body; then put it into flat Pots or Glassess. When cold, cover it with wetted Papers, and tie them over with dry Papers.

*C L A R Y.**A Clary Amulet.*

SCALD your Clary, chop it small, beat it up with eight Eggs, and season it with a shopp'd Shalot, Pepper and Salt; then fry it
C 6 quick

quick as you do a Pancake, squeeze a *Seville Orange* over it, and serve it.

Clary fried with *Eggs*.

WHEN your *Clary* is wash'd, pick'd, and dried with a Cloth, beat up the Yolks of six Eggs with a little Flower and Salt; make the Batter light, and dip in every Leaf, and fry them singly.

Clary and *Eggs* another Way.

BEAT eight or ten Eggs well in a Porringer; then take some *Clary-Leaves*, and chop them small, add a little Pepper and Salt and some Onions chop'd small. This Mixture must be fried in Hog's Lard or Hog's Seam, and serve it with Slices of Lemon.

CUCUMBERS.

To force *Cucumbers*.

PARE your Cucumbers, core out the Seeds, and then force them with light Force-meats and stowe them in Broth or Gravy. When they are tender, cut two in Slices, and let the other be whole; squeeze in a Lemon, and then serve them.

A *Regalia* of Cucumbers.

SLICE twelve Cucumbers, put them in a Cloth, beat and squeeze them dry, flower and fry them brown; and then add half a Gill of Claret, a little Gravy, and some Salt, Pepper, Cloves, Mace, Nutmeg, and Butter work'd in Flower; tofs them up together, and serve them.

To stew *Cucumbers*.

PARE them, core out the Seed, and cut them in Slices, and fry them brown with an Onion. Put in some Gravy and Elder-Vinegar, and season it with Pepper and Salt, then serve it. You may use this under Mutton or roast Beef.

To farce *Cucumbers*.

CUT off one End of your Cucumbers, and then pare and core them, and prepare the following Farce for them: Take the Hearts of some Cabbage-Lettuce stew'd tender in Salt and Water, drain them, and put to them some Onions, a little Parsley that has been boiled tender, a Mushroom pickled, Pepper, Salt, and fat Bacon; chop all together very fine, with the Yolk of one or two Eggs, according to the

2

Quantity.

Quantity. Then stuff your Cucumbers, and tie up the Ends that were cut off with Packthread, and stew them till they are tender in Salt and Water; then drain them, flower them, and fry them brown in Hog's Lard, and drain them again; then untie them, lay them in your Dish, and pour over them the following Sauce; viz. Take Gravy well season'd, and as much Claret; boil them together with some Lemon-Peel, and All-spice, thicken'd with burnt Butter.

To pickle *Cucumbers*.

W I P E your Cucumbers clean, and then make a Brine with Water and Salt, that will bear an Egg; put them into it, and let them lie twelve Hours. Then take them out, wipe them dry, and in the Vessel you design to keep them, put a Layer of Dill, long Pepper, and Mace; then a Layer of Cucumbers, and so proceed till you have laid them all in. Boil as much Vinegar as will cover them, and pour it over them hot, and cover it close for two Days. Then pour out the Vinegar, boil it again, scum it, and pour it on them again. When you have done so three or four times, put in a Piece of Allum, and stop them close for use.

To pickle *Cucumbers* in Slices.

SLICE them in Slices about half a Quarter of an Inch thick, put them in a Pan with small whole Onions peeled; let them lie twenty-four Hours, then drain them. Boil your Quantity of Vinegar with Spice, put the Cucumbers in a Jarr, and pour the Pickle boiling hot upon them: Stop them directly, and let them stand two Days, then boil the Pickle as before, till they are green.

To preserve green *Cucumbers*.

RUB *Gerkin* Cucumbers clean, and scald them in Water. Take their Weight of fine Sugar, and a Quarter of a Pint of Spring Water to every Pound, and boil it to a Syrup; then put in the Cucumbers, and let them boil gently. Repeat this two or three Days, till they are tender and clear, then put them in Glasses.

*CURRANTS.*To pickle *Currants* for present Use.

YOUR Currants may be either red or white as you like, but don't let them be quite ripe. Give them a Warm in white Wine Vinegar, with as much Sugar as you like; and keep them well covered with Liquor. Clove-July-Flowers may be done so.

Currant Cream.

BRUISE ripe Currants in boiled Cream, strain them through a Sieve, add Sugar and Cinnamon, and so serve it up. So you may do Raspberries or Strawberries.

Currant Wine.

TAKE your Currants either red or white, when full ripe; bruise them and strain out the Liquor into a Tub, and to the Juice put an equal Quantity of coarse Sugar, and one fourth Part of Water; stir it well together, and then put it up in your Cask. When you perceive it is pretty fine, bottle it, and let it stand about eight Weeks, and it will prove a delicious rich Wine, transparent, and of a full Body. The longer it is kept, the more Vinous it will be.

To preserve Currants.

PUT a Layer of Currants and a Layer of Sugar in a flat-bottom'd Pan; boil them till the Syrup is pretty thick, scum them as they boil, then take them off, and let them be cold before you put them in your Glasses, which must then be close stop'd.

To

To make Jelly of *Currants*.

TAKE the Currants, and strip them into your Preserving-pan, and to a Gallon of Currants put a Pint of Water; set them on the Fire and boil them; then strain them through a Bag, and let it settle. Then put a Pound of fine powder'd Sugar to every Pint of Juice, and boil them together to a Jelly, which you may know by setting some in a Spoon. Then put it into Pots or Glasses; when cold, paper them over with wetted Papers, and tie them over with other Papers. In this manner make Jellies of Cherries, Raspberries &c.

*E N D I V E.**A Ragoo of Endive.*

GET the best White Endive; pick it, and blanch it in boiling Water; then squeeze it and mince it a little. Then put it in a Stew-pan moisten'd with Cullis of Veal and Ham, stew it on a slow Fire, and then serve it. You may do this for all Meats with which Endive is used.

Another.] Prepare your Endive as before, but when it is minc'd, fry it with Butter, and then moisten it with Broth instead of Cullis. When it is relishing, thicken it with Yolks of Eggs and Cream.

Cream. You may use this with larded Collops, Veal Cuttlets, and Fillets of any Meats.

G O O S B E R R I E S.

Goosberry Tanzey.

PICK a Quart of green Goosberries, and boil them in half a Pound of Butter, till they are well coddled. Then pour into them the Yolks of sixteen Eggs well beaten with half a Point of Cream. Sweeten to your Taste with Sugar, then boil it as you would a Tanzey; and when baked, strewe over it Rose-water and Sugar.

To keep *Goosberries* for *Tarts*.

PUT your Goosberries before they are ripe into wide-mouth'd Bottles, cork them close, and set them in a slow Oven, till they are tender and crack'd; then take them out and pitch the Corks.

Goosberry Fool.

WHEN you have pick'd a Quart of Goosberries, scald them in Water till tender, mash them in it, and then boil them with three Pounds of Sugar till 'tis pretty thick, and put to 'em a Pint and half of Cream, and the Yolks of eight Eggs. Stir them well together over a slow Fire; when 'tis enough, put it in your Dish, let it cool, and then eat it.

Goosberry

Goosberry Cream.

COVER two Quarts of Goosberries with Water, let them boil to Mash, and run them through a Sieve with a Spoon. To a Quart of the Pulp put six Eggs well beaten. When the Pulp is hot, put in an Ounce of fresh Butter, sweeten it with Sugar to your Taste, and put in your Eggs; stir them over a gentle Fire till they grow thick, then set it by, and when 'tis almost cold, put into it two Spoons-full of the Juice of Spinage, and a Spoon-full of Orange-flower Water or Sack. Stir it well together, and put it in your Basons; and when 'tis quite cold serve it. Some only mash them without Straining.

Goosberry Brandy.

FILL Bottles, or a Cask half full of Goosberries, and fill them almost up with Brandy, in a Month's Time you may drink it. It will make the Brandy very delicious; and to have it dulcified, and give it a fine Flavour, put in some Sugar with Raspberries.

To preserve green Goosberries Liquid.

SLIT your Goosberries, and take out the Grains; put them in Water, and set them over the Fire. When they rise to the Top, take them

them off, and let them stand till they are cool. Then put them in fresh Water, and set them over the Fire till they recover their green Colour and are soft. Then take 'em off, cool them in fresh Water; drain them, and put them in Sugar pass'd through a Straining-Bag. Then give them fourteen or fifteen Boilings, that they may imbibe the Sugar, and stand till next Day. Then drain them, and slip them into Syrup boil'd to the pearl'd Degree, and let them have four or five Boilings, and they are done.

Goosberry Wine.

TO every four Pound of Goosberries put a Pound and a Quarter of Sugar, and a Quart of Spring Water; bruise the Goosberries, and let them stand in the Water twenty-four Hours, stirring them often. Then press out the Liquor into a proper Vessel, that it may ferment; and when it has done, stop it up, and let it stand about a Month. Then rack it into another Vessel for five or six Weeks longer; after which bottle it off, and put a small Lump of Sugar into each Bottle; cork them well, and then let them stand about a Quarter of a Year before you drink them.

Goosberry

Goosberry Jam.

YOUR Goosberries must be full ripe, yet look green; pick them, and to a Pound put three Quarters of a Pound of fine Sugar, and half a Pint of Water. Boil them till clear and tender, then put them in Pots.

*K I D N E Y - B E A N S.**To pickle Kidney-Beans.*

TAKE them when young, cut off both Ends, put them into Vinegar, with Salt, whole Pepper and Ginger, and let them lie nine Days. Then boil your Pickle in a Kettle; put in the Beans, and just let them have a Boil. Then take them off, stowe them down close, and set them by: Then set them on again, and so do five or six times, till they are quite green. Then put them in an Earthen Pot, tie it down close with Leather, and they will keep all the Year. You may do Purslain Stalks, Cucumbers, &c. in the same Manner. If they change Colour, boil up the Pickle, and pour it over them boiling hot.

Another Way.] Let them lie a Month in Brine, then drain them. Make your Pickle of the best White-Wine Vinegar, a Handfull of Salt, a quarter'd Nutmeg, whole Pepper, Cloves, Mace,
and

and three Rases of Ginger ; boil all together, pour it to the Beans boiling hot, keep them down close two Days, and then green them over the Fire in their Pickle ; stowe them down close, and when cold, cover them with a wet Bladder and Leather.

L E T T U C E.

A Ragoo of Lettuce.

TAKE the Cabbages of Lettuce, scald them, and then put them in cold Water ; squeeze them, and then cut them into Dice, and put them in a Sauce-pan, and let them simmer in Veal Gravy. When it is enough, pour over it some Cullis of Veal and Ham ; so serve it.

Forc'd Lettuce.

TAKE twelve Lettuces, set them off, and let them be cold. Then take out the Hearts, and fill them with Sweet-breads and forc'd Meats ; set them in your Pan the Stalk upwards, and stowe them half an Hour ; season them with Salt, Pepper, Vinegar and Bay-leaf, and so serve them.

To keep Lettuce.

CHOOSE the hardest, take off the large Leaves, and blanch them in Water, and drain them. Then stick them with Cloves, and
season

season them with Pepper, Salt, Vinegar, and Bay-leaf. Cover them well, and when you would use them, unsalt them and stew them.

M E L O N S.

To pickle *Melons*, or large *Cucumbers*.

CUT out a Piece in the Sides of your Melons or Cucumbers, and scrape out the Seeds, and fill them with Cloves, Mace, whole Pepper and Mustard-Seed bruis'd. Peel three Cloves of Garlick, the same of Shallot, Ginger slic'd thin, and Salt. Then lay the Piece on again that you cut out, and tie it round with Pack-thread, and put them in as much White Wine Vinegar as will cover them, with Mustard, a Bay-leaf, and Salt. Let them lie nine Days; then put them in a Kettle, and set them over the Fire to green, stowe them down close, and let them have a Boil or two. Then take them off, stowe them down very close, and let them stand to green. Then take them out, boil up the Pickle, and pour it over them scalding hot; then cover your Pot, and tie them down close with Leather. You may eat them next Day, or keep them a Year.

M U S H-

MUSHROOMS.

A Ragoo of Mushrooms.

CUT your Mushrooms, and tofs them up with melted Butter or Bacon; and season them with Pepper, Salt, and Parsley shread small; moisten them with Gravy, and thicken them with Flower, Yolks of Eggs, and Lemon Juice, and serve it up.

Another.] Peel your Mushrooms, and then put them in Water and Salt to clean them; then stew them half an Hour in their own Liquor; then pour out all the Liquor except two Spoonfulls, and put to them half a Pint of Broth or Gravy, an Onion quartered; a Bunch of Savory and Thyme, Pepper, Nutmeg, and two or three Anchovies. Let all these stew a quarter of an Hour; then put in some Butter, shake it together, and serve them.

A Fricassey of Mushrooms.

TAKE small and large Mushrooms, cut the largest into four Pieces, peel, and then put them into Salt and Water, and let them lie half an Hour. Then take them out and put them in a Skillet, and stew them in their own Liquor with a little Cream, which will make them look white and cut hard; less than half an
Hour

Hour will stew them; then strain them into a Sieve, and take a quarter of a Pint of the Liquor they were stew'd in, with as much white Wine and Gravy; boil all together with a little whole Pepper, Mace and Nutmeg, two Anchovies, a Sprig of Thyme, and a Shallot. When they are boiled well together, strain out the Spice, Anchovy-Bones, and Shallot, and put it into your Stewpan with the Mushrooms; then take the Yolks of three Eggs, as much Butter as one Egg rolled up in Flower; beat them up with a Spoonfull of Cream, and put it to your Mushrooms, shake it together very thick, and scald some Spinage to shake over it, so serve it.

Mushrooms with Cream.

CUT your Mushrooms in Pieces, and toss 'em up over a brisk Fire in Butter, seasoned with Salt, Nutmeg, and a Bunch of Herbs. When they are done enough, and most of the Butter wasted away, put to them some Cream, and so them.

A Loaf of Mushrooms.

MAKE a Hole in the Bottom of a Loaf, keep the Bit taken off, take out all the Crumb, and fill it up with a Hash of Partridges; stop the Hole with the reserved Bit of Crust, and

H

tie

tie the Loaf round with Packthread. Dip it in Milk and fry it in Hog's Lard, till it has a good Colour. Then take a Handfull of Mushrooms, and stew them with Essence of Ham: When done, thicken the Sauce with Essence of Ham. Then put your Loaf in, soak it about a Minute; then put it in the Dish, and the Ragoo being made relishing, must be put over it, and so served hot.

To fry *Mushrooms*.

TOSS up your Mushrooms with a little Broth, to take away their Bitterness; then strew over them Salt, Pepper, and Flower, and fry them in Butter or Hog's Lard.

To bake *Mushrooms*.

PUT your Mushrooms in a Tart-pan, with Butter or Bacon, season them with Salt, Pepper, Nutmeg, whole Chives, and Parsley shred small. Bake them till they are brown, and serve them hot.

To farce *Mushrooms*.

MAKE a Farce with Veal, Bacon, Beef Marrow, *French Roll* soaked in Cream, and the Yolks of two Eggs, seasoned with Salt, Pepper, and Nutmeg. Pick the Mushrooms well,

well, and pull off the Stalks, then farce them with this Farce; put them in a Tart-pan, and bake them in an Oven: When done, dish them, and pour to them some Beef-Gravy. You may, if you think proper, make your Farce of the Flesh of Fish.

To keep *Mushrooms* without Pickle.

PEEL them, take out the Inside, and lay them in Water three or four Hours; then take them out, dry them, lay them on Tin-plates, and set them in a cool Oven to dry. Do so several times till they are quite dried. Then put them in Pots or Boxes, and stop them close and dry.

To keep *Mushrooms* all the Year.

PICK your Mushrooms, put them in boiling Water four or five Minutes; then drain them, and when cold put them in a well-glazed Earthen Pan, with some Nutmeg, Cloves, Mace, Cinnamon, Basil, young Onions, and Bay-Leaves. Then make a Pickle of Salt and Water, let it stand two Hours, then pour it into your Mushrooms, and let it cover them; then pour clarified Butter on the Top, tie it down close, and set it in a cool Place. When you use them, wash them well in Water till they are fresh.

To make *Cullis* of *Mushrooms*.

CLEAN them and stew them with Bacon and Butter, and brown them over a Stove till they stick to the Bottom; then put in a little Flower, and brown that with them; then put in some Broth, and let it boil for a Minute or two, then strain it. Season it with Salt and Lemon, and put in some Crufts of Bread to soak. When they are well soaked, strain it through a Sieve for use.

To pickle *Mushrooms*.

GET the Button sort of Mushrooms, wipe them clean, and throw them into Milk and Water. Then put your Preserving-pan on the Fire with Milk and Water, and when it boils, put in the Mushrooms, and let them boil ten Minutes; drain them, and when cold put them in your Pickle, which must be made with white Wine Vinegar, with Mace, Pepper, and Ginger boild in it. When it is enough, cut a Nutmeg in Quarters and put it in; let it stand till cold, and then put them in a Glafs, and pour a little Oil over them; tie it down with a Leather, and keep it for use.

Another Way.] Wash them, set on Salt and Water, and when it boils put them in; skim them

as they boil up, then put them in cold Water and Salt, and let them stand twenty-four Hours; then put the Water from them, and put them in white Wine Vinegar, and let them stand a Week; then take the Pickle from them and boil it, putting in Pepper, Cloves, Mace, &c. When 'tis cold put it to the Mushrooms, and stop them up close, to keep out the Air, or they will mother; if they do mother, you must boil your Pickle again.

To pot *Mushrooms*.

RUB them with a Woolen Cloth; those that will not rub, peel; take out the Gills and throw them into Water. When they are all done, wipe them dry, and put them into a Saucepan with a handful of Salt, some Butter, and stew them till they are enough, shaking them often for fear of burning. Then drain them from their Liquor, and when they are cold dry them, and lay them in a Pot one by one, as close as you can, till your Pot's full; then clarify Butter, let it stand till 'tis almost cold, then put it to your Mushrooms; when cold, cover them close. When you use them, wipe them clean from the Butter, and stew them in Gravy, thickened as when fresh.

Mushroom Catchup.

FILL a Stewpan with large Mushrooms, put in a Handfull of Salt, and set them on a slow Fire ; they will make a deal of Liquor, which must be strain'd, putting in a quarter of a Pound of Shallots, two Cloves of Garlick, some Cloves, Mace, Pepper, Ginger, and a Bay Leaf. Boil and scum it well, and when 'tis cold bottle it, and stop it up close.

O N I O N S.

To butter Onions.

PUT your Onions in boiling Water, when peel'd ; drain them when they are well boil'd, and butter them, adding Sugar, Currants, and beaten Cinamon. Serve them on Sippets, strew Sugar over them, and run them over with beaten Butter.

Another Way.] Slice some Apples, and mince your Onions, but more Apples than Onions. Bake them with Bread, tying a Paper over the Pan : When baked butter them, adding Sugar and boiled Currants. Serve them on Sippets, and strew over them fine Sugar and Powdered Cinamon.

A *Ragoo* of *Onions*.

STEW forty or fifty *Onions à la Braise*, then peel them, and put them into a Saucepan with Cullis of Veal and Ham, and let them simmer. When they are enough, put in some Cullis and Mustard to bind your *Ragoo*. You may use it in all those Dishes with which it is proper to eat *Onions*.

Onion Sauce.

CUT two *Onions* into Slices, and put them in a Saucepan with Veal Gravy; let them simmer over a gentle Fire, season with Salt and Pepper, strain it through a Sieve and use it.

To pickle small *Onions*.

TAKE small *Onions*, and put them in Salt and Water two Days, shift them once, then drain them in a Cloth. Boil Vinegar with Spice, and when 'tis cold, put them in it, and cover them with a wet Bladder.

To boil *Onions* that they shall taste as sweet as Sugar.

TAKE the largest *Onions*, and when you have cut off the Strings of the Root, and the green Tops, without taking off any of the

Skins, fling them into Salt and Water, and let them lie an Hour; then wash them in it, and put them into a Kettle, where they may have plenty of Water, and boil them till they are tender. Then take them off, and take off as many Skins as you think fit, till you come to the white Part, and then bruise them and toss them up with Cream or Butter, if you use them with boiled Rabbits or under a roasted Turkey; but in the last Case, this Sauce should be served in Basons, or on Plates. You may also bruise them and strain them through a Colander, and then put Cream to them, which is esteem'd the nicest Way for a Turkey; or if you don't bruise them, you may warm 'em in strong Gravy well drawn, with Spice and sweet Herbs. And when that is done, thicken the Gravy with burnt Butter, adding a little Claret or white Wine, or for want of that, a little Ale. This is Sauce for a roast Turkey, roast Mutton, Lamb, &c.

PARSNIPS.

Parsnip Cakes.

SCRAPE some Parsnip Roots, and slice them thin, dry them in an Oven, and beat them to Powder. Mix them then with an equal Quantity of Flower, and make them up with Cream and Spices powder'd; then mould them

them into Cakes, and bake them in a gentle Oven.

Note, The Sweetness of the Parsnip Powder answers the want of Sugar.

Parsnip Fritters.

BOIL your Parsnips tender, peel them and beat them in a Mortar. Then take a large Handful of Flower, six Eggs, some Cream, new Milk, Salt, Sugar, Nutmeg, and a little Sack and Rose-Water; mix all together and make a Batter. Then have ready your Frying-pan with Hog's Lard, hot over the Fire; put in a Spoonful for each Fritter, and fry them brown on both Sides. For Sauce, use Sack and Sugar with a little Rose-Water or Verjuice. When you serve 'em to Table strew Sugar over them.

Parsnip, or Carrot Puffs.

SCRAPE and then boil your Parsnips or Carrots; then mash them, and to a Pint of Pulp, grate the Crumb of a Penny Loaf, with Eggs, Nutmeg, Orange-Flower Water, and Sugar to your Taste. Mix all up with a little Sack and Cream, and fry them in fine Suet, which must be hot when you put them in your Pan; a Spoonful for each Puff in a Place.

P E A C H E S.

Peach Tart.

PARE them, cut them in two, and take out the Stones; then put some Sugar in a Stewpan, and put your Peaches in it, set it over the Fire and stir it. Then make an under Crust and bake it: When done, set it in a Dish, and your Peaches being ready put them in it. Then put a little Water in the Stewpan where your Peaches were, and make a Syrup with the remaining Sugar, and pour it over your Peaches. You may serve this Tart either hot or cold.

Note, Apricot Tarts are made in this Manner.

To stew Peaches.

PARE and slit ripe Peaches, and take out the Stones, lay them on a Plate that will not give them any ill Taste, and pour over them a Syrup made with Pippins, Water, and Sugar, boil'd to a Jelly, with a little white Wine; then stew them till they are tender. Serve it with fine Sugar sifted on them, or Cream.

Marmalade of Peaches.

PARE ripe Peaches, take out the Stones, put them in a Stewpan with a little Water, and three Quarters of their Weight of fine Sugar.

Stew

Stew them till they are tender, and then mash them (keeping them boiling) till the whole is thick like PASTE. Then take it off, put it out in a glazed Plate, and when cold put it in Glasses, and cover them with white Paper.

To make white *Peach Tarts.*

MAKE some Coffins of sweet PASTE, and when they are bak'd and cold, fill them with the abovementioned Marmalade of Peaches, and serve them.

P E A R S.

A Pear Pudding.

HALF roast a Capon, and take the Meat from the Bones, shread it small with Suet, with half the Quantity of grated Bread, and two Spoonfuls of Flower, Sugar, Cloves, Mace, and Nutmeg, according to discretion. Add half a Pound of Currants, the Pulp of six baked Pears, the Yolks of two Eggs, and as much Cream as will make it into a PASTE. Then make it up in the Shape of a Pear, stick a small Stick of Cinnamon in the small End for a Stalk, and a Clove in the Top.

To preserve *Pears* with *Sugar*, to keep
all the Year.

TAKE what sort of *Pears* you like, and thrust a pointed Stick in at the Head of them, till it goes beyond the Core; then scald them, but not too tender; then pare them the long-way into Water, and take the Weight of them in Sugar, clarify it with a Pint and a half of Water to a Pound of Sugar; strain the Syrup clean and put in the *Pears*, and set them on the Fire and boil them half an Hour; then cover them with Paper, and set them by till the next Day; then take them out of the Syrup, and boil it till it will draw ropy. Pack them in a Pan, and put the Syrup to them, and if it will not cover them, then add some more Sugar to them, set them over the Fire, and let it boil over them; then cover them with Paper, and set them in the Stove twenty-four Hours; then take them out and let them be cold, then lay them on a Sieve to drain, then put them on Plates and dust them with fine Sugar, and put them in the Stove to dry; and when one Side is dry, then turn them upon Papers in a Sieve, and dust them, and put them in the Stove again, till they are quite dry. Then pack them in a Box with Papers between each Layer.

To

To make *Perry*.

TAKE Pears that have a Vinous Juice, such as the Gasberry-Pear, Horse-Pear, both the red and white, the John, the Choke-Pear, and other Pears of the like Kind. Take the reddest of the Sort, let them be ripe, but not too ripe, and grind them as you do Apples for Cyder, and work it off in the same Manner; if your Pears are of a sweet Taste, mix a few Crabs with them.

P E A S.

Green Peas with Cream.

WASH them in hot Water, and put them in a Colander to drain; then put them in a Stew-pan with a Lump of Butter, and a Bunch of sweet Herbs. Set it on the Fire, and tosse them up with a Dust of Flower, moistened with boiling Water, seasoned with Salt and Sugar, and let them stew. Being stew'd, and ready to serve, put in a little Cream, and serve them up.

Peas the French Way.

SHELL your Peas, and pass a quarter of a Pound of Butter, gold Colour, with a Spoonful of Flower; then put in a Quart of Peas, four Onions cut small, and two Cabbages cut as small as the
Onions;

Onions; then put in half a Pint of Gravy, seasoned with Pepper, Salt, and Cloves. Stove this well an Hour, then put in half a Spoonful of fine Sugar, and fry some Artichokes to lay round the Side of the Dish; serve it with a forced Lettuce in the Middle.

Another Way to dress *Green Peas*.

WASH them in hot Water, drain them, and stew them with a Lump of Butter; throw a Dust of Flower over them, and moisten them with boiling Water, seasoned with Salt, and a little Sugar; then put in a Bunch of Lettuce, and a Bunch of green Onions. When they are done, take out the Onions and Lettuce, and serve it hot.

Peas the Portuguese Way.

WASH your Peas, cut in some Lettuce, with a Lump of Sugar, some fine Oil, a few Mint Leaves cut small, with Parsley, Onions, Shallots, Garlick, Winter Savory, Nutmeg, Salt, Pepper, and a little Broth; put them over the Fire, and when 'tis almost ready, poach some new Eggs in it, making a Place for each Egg to lie in; then cover your Stew-pan again, and boil your Eggs with a little Fire upon the Cover; then slide them into your Dish, and serve them.

Fine

Fine Beans may be dress'd in the same manner, but you must blanch them, and put them in as they are, without putting them in Butter.

Another Way to dress *Peas*.

WASH them, drain them, and stew them with a Lump of Butter, and a Bunch of sweet Herbs; dust a little Flower over them, and moisten them with boiling Water, and let them stew gently; thicken them with Essence of Ham, and when ready to serve, put in a Dozen fried Crusts of Bread, so serve it.

To preserve *Green Peas*, and to dress them.

BLANCH the Quantity of Green Peas you would preserve, put Salt in the Water, and when they have had two Boils, take them out, and spread them on a Cloth, and let them lie till they are cold. If you have Convenience, dry them in the Sun, otherwise in an Oven not too hot: When dried, put them in a dry Place; and when you would use them, put them into lukewarm Water, to make them turn green again. If you have any large dry Peas, put a Handful to them, and that will thicken them, and let them stew: When stew'd, put a Lump of Butter in a Stewpan, a Bunch of green Onions, and a Bunch
of

or Lettuce, and then the Peas, but first take out the large ones; dust them with Flower, moisten them with Broth, season them with Salt and a little Sugar, and let them stew. When ready to serve, thicken them with Eggs or Cream, then serve 'em.

Another Way to preserve *Green Peas*.

WHEN you have shell'd them, fry them with Butter, and season them as you do to eat, but don't fry them too much; then put them in an Earthen Pot, season them again, and cover them well, and put them in a cool Place; and when you would use them, wash the Salt from them, and pass them in a Pan as at other Times.

Green Peas Tart.

BOIL them, drain them, and season them with Salt, Saffron, Butter, and Sugar; then fill your Tart, close it, bake it, and when done, pour in some Verjuice; ice it, strew on Sugar, and serve it.

Green Peas Pottage with Milk.

SHELL a Quart of green Peas, and boil them in two or three Quarts of Milk, adding beaten Pepper, Salt, Mint, and sweet Marjorum powdered, and a little whole Spice beaten. Boil it till the Cream rises, and then stir it and serve it hot.

P L U M B S.

To preserve and dry all sorts of *Plumbs*.

TAKE your *Plumbs* when they are at their full Growth, but let them be green, and prick them with a Penknife at the End where the Stalk groweth, in three Places; weigh them and put them in cold Water, then put them into fresh Water, and scald them (but take Care you do not break them) and when you suppose they are scalded to the Stone, then put them into cold Water. Then take their Weight in Sugar, and clarify it with more than a Quart of Water to a Pound of Sugar; let the Syrup be strain'd, and quite cold, then pack the *Plumbs* in a Preserving-pan, and put the Syrup to them, and cover them with Papers and set them by twenty-four Hours. Then set them on a gentle Fire, and let them stand till they are scalding hot, then cover them with Papers, and set them by till next Day; then set them on the Fire, and make them ready to boil, then set them by till the Morrow, then set them upon a Sieve, and boil the Syrup till it begins to draw ropy; then they being pack'd in a Pan, put the Syrup to them and set them on the Fire again, till they are ready to boil, then set them by a Day and a Night, then drain them on Sieves again, and boil the
Syrup

Syrup till it will draw ropy, and put it to them again, and give them a good Heat on the Fire; cover them with Paper, and set them by twenty-four Hours, by which time they will be preserv'd. You may either dry them, or put them in Glassess or Pots; if you put them into Pots or Glassess, you must make some new Jelly with Water, very strong with sliced Codlings boiled in it, and a Pint of that and a Pound of Loaf-Sugar. You must boil it to a Jelly, which you may know by setting some by in a Spoon. And when your Plumbs are packed in Pots or Glassess, then fill them with the Jelly, till they are well covered; and when they are cold cover them with wetted Paper, and dried in a Napkin; let them be just as big as the Pots, and tie them over with other dry Papers, and set them in the Closet. To dry them, you must lay them upon Sieves to drain from the Syrup, then pack them in the Pan, and boil as much Sugar as will cover them, till it will draw ropy; then put it upon them and set it on the Fire, and let them be thorough hot, and cover them with Paper, and set them in the Stove forty-eight Hours; then take them out and let them be quite cold, then lay them a draining on a clean dry Sieve; and when they are drain'd, lay them on Plates or Sieves to dry, and dust them with some fine Sugar in the Bag; and when one Side is dry, turn the others upon Papers and dust them, and set them in the Stoves till they are

are quite dry, then pack them in a Box, with Papers between each Laying.

To make *Damson Wine.*

PUT two Pounds and a Half of Sugar to every Gallon of Water; boil and scum it for about two Hours, and to every Gallon of Liquor, put five Gallons of stoned Damsons; boil them till it is of a beautiful Colour; then strain it through a Sieve; let it work in an open Vessel four Days; pour off the Lees, and then put it into the same Vessel again, to finish the Fermentation; and afterwards stop it close for six or eight Months; and then, if it is clear, you may bottle it up. You may keep it two Years or longer.

To pickle *Plumbs* like *Olives.*

MAKE a Pickle of white Wine Vinegar, Salt, Fennel Seed, and Dill; boil it with as much of these Ingredients, as will give the Pickle a perfect Taste of them. Then put in your Plumbs, and take them off the Fire soon after, let them stand till they are cold, then put them in Pots.

P O T A T O E S.

Receipts to dress *Potatoes*.

SOME People when they are boil'd, have a Sauce ready to put over them, made with Butter, Salt, and Pepper; others use Gravy Sauces, others Ketchup, and some eat them boiled with only Pepper and Salt; some cut the large ones in Slices, and fry them with Onions, others stew them with, Salt, Pepper, Ale, or Water. It is a common Way also to boil 'em first, and then peel them, and lay them in the Dripping-pan under roasting Meat. Another Way very much used in *Wales*, is to bake them with *Herrings*, mixed with Layers of Pepper, Vinegar, Salt, sweet Herbs, and Water. Also they cut Mutton in Slices, and lay them in a Pan, and on them Potatoes and Spices, then another Layer of all the same with half a Pint of Water; this they stew, covering all with Cloths round the Stew-pan, and account it excellent.

The *Irish* have several Ways of eating them: the poorer sort eat them with Salt only, after they are boil'd; others with Butter and Salt, but most with Milk and Sugar. Also, when they can get a Piece of Pork, Bacon, or Salt Beef, they account it excellent with boiled Potatoes.

Another

Another Way, Is to mash boil'd Potatoes, and then put them into Bacon or Pork Broth, with Spice, Pepper, and sweet Herbs, which is something like Pease Soup.

Another Way, Is to mash boiled Potatoes very fine; then take sweet Herbs dried and beaten small, with Spice, Butter, and Salt, mixed all together. This is an excellent Pudding to put in the Bellies of Rabbits, Hares, Fish, &c. when roasted.

Another Way, Is to mash them after the Potatoes are boiled, and then with a Mixture of other Ingredients, they will make a Composition for Skin-Puddings.

Another Way.] Potatoes boiled, pulp'd, and mixed with Milk and Salt into a Dough, will make good Cakes to bake.

To make *Potatoe-Bread.*

TAKE as much boiled Pulp of Potatoes as wheaten Flower, and knead them together, as common Dough is done for Bread.

To make *Potatoe-Pudding.*

BOIL, peel, and then beat them in a Mortar. Take three Pound of this Pulp, and one Pound of Butter, whole Oatmeal, Currants, six Eggs, Pepper, Salt, and grated Nutmeg;
beat

beat all well together in the Mortar for boiling or baking. When it is done, make a Hole in the Middle or Top, and pour in melted Butter.

Another Way.] Add to the Pulp of Potatoes a fourth part weight of Marrow, and season it with Orange-Juice, Orange-flower Water, beaten Spices, and Rose-Water; lay this in a prepared Paste, in a Dish, and bake it in a gentle Oven. When ready, pour some sweeten'd Cream over it.

Another Way.] Mix Potatoe Pulp with Apples chopt small, Cream, and Loaf-Sugar, Powder of Cinnamon, and Cloves; put all into a Paste, and bake it in a slow Oven.

Another Way.] Mix Potatoe Pulp with fat Bacon, finely cut, Oatmeal whole, Currants, Pepper, and Salt, which bake in a Pan.

To fry *Potatoes*.

WHEN they are boiled and slic'd, have Yolks of Eggs ready beaten up with a grated Nutmeg or two. When the Pan is hot, dip the Slices in the Yolks of Eggs, and put them in your Pan; when they are fried on both Sides, pour over them Butter, Sugar, and Rose-Water.

To make *Potatoe Fritters*.

BOIL, and then mix the Pulp with Milk, Cloves, Cinnamon, and Loaf Sugar powdered. To this put minced Apples, and fry them as common Fritters, in Hog's Lard.

Another Way.] To the Pulp put Cream, and mix Pepper, Salt and Currants with them for a Batter, or if you think proper, you may add chopt Beef Suet.

To make *Potatoe Pye.*

BOIL Potatoés (not too much) cut them in Slices as thick as your Thumb, season them with Nutmeg, Cinnamon, Ginger, and Sugar; your Paffe being ready, put them in upon the Bottom; add to them the Marrow of two or three Bones, seasoned as before, a Handful of stoved Raisins of the Sun, Dates, Mango, Citron, with Eringo Roots slic'd; put Butter over it, and bake them. Let their Layer be a little Vinegar, Sack and Sugar, beaten up with the Yolk of an Egg, and a little drawn Butter; when your Pye is enough, pour it in, shake it together, scrape over Sugar, garnish it, and serve it up.

The common Way of dressing Potatoes for Families is to boil them, peel them, and slice them; when this is done, put them into a Dish with boiled Salt-fish, or with a Piece of Bacon, or with pickled Pork, powdered Beef, or under a Shoulder or Leg of Mutton. In short, they may be used with almost any kind of Meat, dress'd in any manner; and it is the best Root in the World for supplying the Place of Bread and Meat, for it is nourishing, pleasant, and cloying.

To make *Biscuits* of *Potatoes*.

BOIL your Potatoes till they are tender, then peel them, and take their Weight of fine Sugar finely sifted; grate some Lemon-Peel on the Sugar, and then beat the Potatoes and Sugar together, in a Stone Mortar with some Butter, a little Mace or Cloves finely sifted, and a little Gum-Dragon steep'd in Orange-flower Water or Rose-Water, till it becomes a Paste; then make it into Cakes with Sugar finely powder'd, and dry them in a gentle Oven.

Q U I N C E S.

A *Quince* Pudding.

SCALD your Quinces very tender, pare them away thin, scrape off the Soft, and wash it well; put to it Sugar, Powder of Ginger, and Cinnamon. Then take a Pint of Cream, put to it four Yolks of Eggs, and then put in your Quince; and so you may do it with Apricots, &c.

To pickle *Quinces*.

CUT five or six Quinces in Pieces, and put them in an Earthen Pot, with a Gallon of Water, and two Pounds of Honey. Mix them well together, and put them in a Kettle to boil
half

half an Hour; then strain it into an Earthen Pot, and when cold, wipe your Quinces clean, and put them in it. Cover them close, and they will keep all the Year.

Quince Cream.

PARE your Quinces, having first scalded them till soft. Mash the clear part of them and pulp it through a Sieve; take an equal Weight of Quince and fine Sugar powdered, and the Whites of Eggs, and beat it till it is as white as Snow; then put it in Dishes.

Jelly of Quinces.

BRUISE your Quinces, press out the Juice and clarify it, allowing a Pound of clarify'd Sugar, boiled to a Candy Height, to every Quart of Juice. Boil them together, and add a Pint of white Wine, in which Plumb-Tree or Cherry-Tree Gum has been dissolved, and this will compleat it.

To preserve Quinces.

PARE and core your Quinces, and to every Pound of Sugar and Quince, put a Pint of Water, and boil them together as fast as you can uncovered. In this manner you may do Golden Pippins.

To make *Marmalade of Quinces.*

TAKE Quince Liquor, and to every Pint of Liquor put a Pound of fine Sugar ; then take your Quinces, pare and slice them, and put in as many as the Liquor will cover ; boil them to a Jelly, when they will turn red ; during which keep the Skillet close covered, and then put them into Glasses.

To make *Conserve of Quinces.*

CUT away the Rinds, Cores, and Seeds of Quinces ; then cut them into small Pieces, to the Weight of eight Pounds ; boil them till they are soft, and then put six Pounds of fine Sugar to them, and boil them to a Consistence.

*R A S P B E R R I E S.**A Raspberry Tart.*

LAY thin Puff-Paste in the Bottom of your Patty-pan ; then put in your Raspberries, strew on Sugar, close it up, and bake it. When bak'd, cut it up, put in half a Pint of Cream, three Yolks of Eggs beaten, and some Sugar ; let it stand till 'tis cold ; then serve it with Sugar.

Raspberry

Raspberry Wine.

TO every Quart of Raspberries, put one Pound of Sugar ; and let them stand two Days in an Earthen Pot, often stirring and bruising them. Then put them in a Woollen Bag, and hang them so, that the Liquor may drop into a Vessel for twenty-four Hours or more. Afterwards the Liquor must be put into a Steen with a Faucet in it, where it works, and in a Week's Time take off the Scum. If it be any thing fine, bottle it off, and at another Week's End let it be shifted into fresh Bottles, reserving the Settling in the Bottom of the Bottles, which may afterwards be put together in a Bottle by itself. In this Manner the Bottles are to be shifted two or three Times, as long as there is any Settlement.

Another Way.] Pick and bruise your Raspberries, and add to them the same Quantity of white Wine, and let it stand two or three Days close covered, stirring it once a Day ; then strain the Liquor, put it into a Steen with a Faucet, with some Sugar, and in four or five Days you may bottle it.

To preserve Raspberries.

TAKE Juice of red and white Raspberries (if you have no white Raspberries, use half Codling Jelly) put a Pint and a half of Juice to

two Pounds of Sugar; boil and scum it. Then put in three Quarters of a Pound of large Raspberries, boil 'em till they jelly and clear, but do not take them off the Fire for a Quarter of an Hour after they have begun to boil fast; after which put them into Pots or Glassess, the Raspberries first; then strain the Jelly from the Seeds, and put it to the Raspberries; when they begin to cool, stir them, that they may not all lie on the Top of the Glassess. When they are cold, lay Papers to them; first wet the Papers, and dry 'em in a Cloth.

To make *Quidney of Raspberries.*

MAKE a Decoction of Raspberries as you do of Currants, in Jelly; strain the Juice and let it settle, and put a Pound of Loaf-Sugar or better, to a Pint of the Juice, and boil it till it will jelly; then scum it and put it into flat Pots or Glassess, and cover them with wetted Paper when 'tis cold; then cover them with dry ones, and put them by.

Raspberries, or Strawberry Cream.

STRAIN out the Juice of a Pint of Raspberries, put to it a little Orange-flower Water, and five Ounces of fine Sugar; then boil a Pint of Cream, and put your Juice to it; give it

I

Stir

⋮

a Stir round, and then put it in your Bason; stir it a little in the Bason, and when 'tis cold use it.

Syrup of Raspberries, Currants, &c.

Press out the Juice with the Hands, and don't break the Seeds, because they will give it an ill Taste; pass it through a Sieve, and when it has stood to settle, pour off the clear, and put to it its Weight of fine Sugar; put this in a Gallipot, and set that Pot in a Kettle of hot Water, which should be kept simmering near two Hours; stir it every now and then with a Silver Spoon, and take off what Scum may arise: When 'tis enough let it stand till 'tis quite cold, and then put it into clear dry Bottles, with large Mouths, and stop them close. Keep this in a dry Place.

Raspberry Pudding.

TAKE a Pint of Cream, and grate into it four Penny *Naples* Biscuits; then take the Yolks of eight hard Eggs, chopp'd and broken small; then beat four Eggs, and put in two Spoonfuls of Flower, and as much Powder of double refined Sugar; then put in as much Syrup of Raspberries, as you think proper, to give it a Flavour and Colour. If you find your Composition is not thick enough, you may grate in more

Naples Biscuit. Mix all well together, and, if you will, make a fine Crust roll'd thin, and laid in a Dish, and bake it in a gentle Oven.

To make *Raspberry bak'd Cakes.*

BOIL Potatoes, peel them, and beat them in a Mortar with half the Quantity of fine Sugar powdered; then put in some of your Raspberry Syrup, till it is coloured with it, and make up your Cakes in fine Sugar powdered. Then dry them or bake them in a gentle Oven.

Note, These Cakes should be made thin.

S A G E.

To make *Sage Wine, &c.*

TO three Gallons of Water, put six Pounds of Sugar; boil these together, and as the Scum rises, take it off; and when it is well boil'd, put it in a Tub boiling hot, in which there is already a Gallon of red Sage Leaves, ready pick'd and wash'd. When the Liquor is near cold, put in the Juice of four large Lemons, beaten well with a little Ale Yeast; mix these all well together, and cover it very close from the Air, and let it stand forty-eight Hours; then strain all through a fine Hair Sieve, and put it into a Vessel that will but just hold it; and when it has done
work-

working, stop it down close, and let it stand three Weeks or a Month before you bottle it, putting a Lump of Loaf Sugar in every Bottle. This Wine is best when it is three Months old. After this manner you may make Wine of any other Herb or Flower.

S A V O Y S.

To farce and stove whole *Savoys*.

TAKE out the Insides of two green Savoys and fill the Vacancies with forced Meats; then tie them up and stove them with Broth and Gravy, season them with Pepper, Salt, and Nutmeg; and when they are enough, thicken some Gravy, and put in a little Vinegar, so serve it.

S C O R Z O N E R A.

To butter *Scorzoner*.

SCRAPE them, boil them tender, and cut them in bits; then squeeze in a Lemon, with half a Pint of Cream, four Ounces of Butter, and a little Salt and Nutmeg. You may fry them also.

S K I R R E T S.

To dress *Skirrets*.

WASH the Roots very well, and boil 'em till they are tender. Then skin them, and pour over them a Sauce made with melted

Butter and Sack. Some eat them in this manner with Juice of Orange, and some with Sugar, but the Root is very sweet of itself. Some, after they are boiled and skin'd, fry them, and use the above Sauce. The Roots of Salsafy and Scorzonera are dressed in the same maner.

Skirret Fritters.

TAKE a Pint of the Pulp of Skirrets, a Spoonful of Flower, Yolks of Eggs, Sugar, and Spice; make it into a thick Batter, and fry them out in Fritters.

S O R R E L.

To make a *Sorrel Amulet.*

PICK, wash, and blanch your Sorrel; then cut it and fry it in Butter, with a little Parsley and Chibbol. When it is fried, pour in some Cream, season them, and let them boil over a gentle Fire; then make an Amulet of Eggs and Cream, seasoned at Discretion. When it is enough, dress it on Eggs, mixed with two Ounces of Cordi-citron very small; season with Salt, Cinnamon, and Nutmeg; put all in a Saucepan, let them cool, and make a Paste of them as follows: Take four raw Eggs, four Spoonfuls of Milk, a Lump of Sugar, and a little Salt; work this to a Paste with Flower, and roll it up as thin as for a Tart, or thinner. Cut the Paste into Pieces three or four Inches square, and lay upon each

each Piece a Spoonful of the Ingredients above-mentioned ; then turn the Paste over the Spinage, and pinch it round in the form of an Half Moon; close them well up, that they may not open in dressing, and cut them round with a Rummer or Jag. You may either boil them for a quarter of an Hour in boiling Water, and throw over 'em a little grated Bread and Cheese, when you serve them up ; or you may fry them in clarified Butter or Hog's Lard, and grate Sugar over them, and so serve them.

Sorrel with Eggs.

BOIL your Sorrel and strain it ; then poach three Eggs soft, and three hard ; butter your Sorrel, fry some Sippets, and lay three poached Eggs and three whole hard Eggs between, and stick Sippets all over the Top, and garnish with slic'd Oranges, and curled Bacon or Ham fried.

A Ragoo of Sorrel.

PICK your Sorrel from the Stalks ; then scald it in boiling Water, and squeeze and drain it as you do Spinage ; then put it in a Saucepan, with thin Cullis of Veal and Ham ; season it with Pepper and Salt, and let it simmer over the Fire. When it is enough, you may put to it some Essence of Ham. This may be used with all those Dishes with which you use Sorrel,

S P I N A G E.

Spinage with Eggs.

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

Spinage Toasts.

PICK it, boil it, and blanch it off in boiling Water for a quarter of an Hour ; then strain it, squeeze it, mince it, and put it in a Mortar, with three Spoonfuls of Apples boiled to a Marmalade, the Yolk of four Eggs boil'd hard, three raw, and a Couple of coarse Biskets soak'd in Cream, and seasoned with Salt and Sugar ; beat them together and put them in a Dish, and mix with them an Handful of Currants picked and washed, and three or four Spoonfuls of melted Butter ; then make small Toasts, and spread your Spinage on them, wet it over with the White of an Egg, butter the Bottom of a Mazarine Dish, lay your Toasts on, and bake them ; they will be done in half an Hour ; scrape a little
Nutmeg,

Nutmeg, and squeeze a little Orange on them, so serve them.

A Spinage Pudding.

SCALD your Spinage, and chop it fine, mix it with Cream, the Yolks of eight Eggs, four Ounces of Bisket, and four of melted Butter; season with Sugar, Nutmeg, and Salt, and set it on the Fire till 'tis stiffe, but don't boil it; then cool it, and bake it in Puff-Paste, or boil it.

A Spinage Tart.

TAKE Spinage, Marrow, and hard Eggs, of each one Handful, some Cloves, Mace, Nutmeg, and Lemon-Peel shread fine, some Currants, Raisins ston'd, Orange and Citron-Peel candy'd; shread all, and sweeten it to your Taste; then fill up your Tarts and bake them.

W A L N U T S.

To pickle Walnuts.

TAKE your Walnuts, when a Pin will go through them, put them in a Pot and cover them with Vinegar; change the Vinegar every fourteen Days for four Times. Then to two Gallons of Vinegar, put of Coriander Seeds, Carraway Seeds, Dill Seeds, of each an Ounce,
I 6 bruis'd;

bruise'd; slic'd Ginger three Ounces, Mace an Ounce, Nutmeg bruised, two Ounces. Boil all together, and pour the Liquor boiling hot over the Walnuts; do so eight or nine Times.

Another Way.] Prick them full of Holes, and cut the Slit in the Crease half through. Put them as you do them into Brine; let them lie three Weeks, changing the Brine every four Days; then take them out, wipe them dry, and put them in a Pot with bruised Mustard-Seed; then take as much white Wine Vinegar as will cover them, put in it Cloves, Mace, Nutmeg, Ginger, Pepper, Salt, three or four Cloves of Garlick stuck with Cloves, boil it, and so pour it on them, and keep them tied close for a Fortnight. Then boil the Pickle again, and do so three times more; then pour Oil over them.

To preserve and dry *Walnuts*.

TAKE large Walnuts, before the Shells are grown hard, and mix some Milk and Water together, and pare off the green Part, and put them into it; when they are all pared, set them on the Fire, and boil them till they are tender; but if you see the Milk and Water turn them black, then boil them in some fresh Milk and Water; and when they are tender, put them in cold Water, and take their Weight in Sugar, and clarify it with a Quart of Water to a Pound; and

and when 'tis cold, put them into it, and let them stand twelve Hours; then set 'em on the Fire, and boil them in the Sugar a little; then set them by till the next Day, drain them from the Sugar, and boil it till it will draw ropy, and then put them into it again, and let them have a little boiling; then set them in a hot Stove a Day and a Night, and when they are cold, drain them from the Syrup and put them upon Plates and dry them; you must dust them a little with fine Sugar. If you would put any of them in Pots, put in a little Water wherein Goosberries have been boiled to the Syrup, to keep them from candying, and stick half a Clove in each.

To make *Walnut-Water*.

TAKE a Peck of Walnuts in *July*, and beat them pretty small, put to them two Quarts of Clove *July* Flowers, and the same Quantity of each of the following Flowers: *viz.* Poppy Flowers, Cowslip Flowers dried, Marigold Flowers, Sage Flowers, and Borage Flowers, with two Ounces of Mace, two of Nutmeg, and one of Cinnamon, all bruised. Steep all these in a Gallon of Brandy, and two Gallons of very strong Beer, let it stand twenty-four Hours, then distill it off.



RECEIPTS for all Sorts
of SOUPS that are made
with KITCHEN-GARDEN Stuff.

To make *Green Peas-Soup.*

AKE half a Bushel of the youngest Peas, divide the greatest from the small, boil the smallest in two Quarts of Water, and the largest in one Quart; when they are well boiled, bruise the largest, and when they are drained, boil the thick in as much cold Water as will cover it; then rub away the Skins, and take a little Spinage, Mint, Sorrel, Lettuce, Parsley, and a good Quantity of Marigolds; wash, shread, and boil these in half a Pound of Butter; drain the small Pease, save the Water, and mix all together, with a Spoonful of whole Pepper; then melt a quarter of a Pound of Butter, shake a little Flower into it, and let it boil; put the Liquor to the Butter, mix them all well together, and let them boil up; and serve it up with dry Bread.

Artichoke Soup.

WASH the Bottoms of the Artichokes, and boil them in blanch'd Water, putting in a large Piece of Butter, kneaded up with a little Flower and Salt. When they are boiled, take them out, mash them, and strain them through a Sieve, as you do Pease; then let them simmer in a Stewpan over a gentle Fire, putting in Butter, Salt, Pepper, Nutmeg, and Cloves pounded in a Mortar, also a Bunch of young Onions, Thyme, and a Bay Leaf. When it is almost ready, pound in a Mortar some blanch'd sweet Almonds, candy'd Lemon-Peel, Biskets, bitter Almonds, Yolks of hard Eggs, Sugar, and a little Orange-flower Water; put this to your Soup, set it a little over the Fire, and then serve it.

A good Spring Soup.

TAKE twelve Cabbage-Lettuces, six green Cucumbers, pare them and cut out the Cores; then cut them in small Pieces, scald 'em with boiling Water, and then put them in Broth; let them boil till very tender, with a Handful of green Peas, and some *French Roll*.

Asparagus

Asparagus Soup.

TAKE some good Broth, and boil in it a large brown Toast (which must be strained off before your Asparagus is put in) a little Flower sifted from Oatmeal, and three or four Handfuls of Asparagus cut small, so far as they are green, some Spinage, Beets, Cellery, Parsley, and what Herbs you like. Then bake some small Toasts of Bread, butter them, and pour your Soup upon them; then season it as you like.

To make Hodge-Podge.

TAKE about six Pounds of Beef, a Knuckle of Veal, a Cow Heel, and a Pig's Ear; let them be a little more than covered with Water, put them on the Fire, keep skimming them, and let them boil about an Hour; then season it with Pepper and Salt, and put in Carrots and Turnips cut; some Onions, Beet-Leaves, Cellery, Thyme, and Winter Savory in a Faggot, to be taken out again; then let them all stew over a gentle Fire about two Hours more.

A Savoy Soup.

QUARTER your Savoys, boil them, squeeze them, and put them in Gravy enough to cover them, and boil them again; then take a
Sauce-

Saucepan, and put in a quarter of a Pound of Butter, and a little Flower, and stir it till 'tis brown; then put in two minced Onions, a Quart of Veal Gravy, and boil it, and pour it over your Savoys, so serve it. You may, if you think fit, force Pigeons or Fowls, between the Skin and the Body with forc'd Meat, and fry it, and then put it to stew with your Savoys, with a little Bacon stuck with Cloves; skim off the Fat, place your Savoys at a due Distance, and your Pigeons or Fowls in the Middle, and serve it.

Sorrel Soup with Eggs.

BOIL a Neck of Mutton, and a Knuckle of Veal; scum them and put in a Faggot of Herbs; season it with Pepper, Salt, Cloves, and Mace, and when 'tis boiled enough, strain it off, let it settle and scum the Fat off. Then take your Sorrel and chop it, but not small; pass it in brown Butter, put in your Broth, and some slices of *French* Bread, and stowe in the Middle a Fowl. Garnish your Dish with Slices of fried Bread and stew'd Sorrel, with six poached Eggs laid round the Dish or in the Soup.

A Turnip Soup.

PARE and cut your Turnips in Dice, and fry them brown in clarify'd Butter; then take two Quarts of Veal Gravy, and the Crusts of two
French

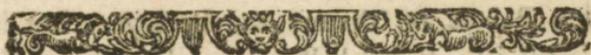
French Rolls ; boil them up together, and strain them through a fine Strainer ; then strain your Turnips from the Fat they were fried in, put them together, and boil them till tender. You may, if you will, roast Ducks or Fowls, &c. to put in the Middle.

To make *Asparagus Soup*.

TAKE twelve Pounds of lean Beef cut into Slices ; then put a quarter of a Pound of Butter in a Stewpan over the Fire, and put your Beef in, and let it boil quick till it begins to brown ; then put in a Pint of brown Ale, and a Gallon of Water, cover it, and let it stew an Hour and a half ; put in Spice, strain the Liquor, and scum off the Fat. Then put in Vermicelli, and Cellery wash'd and cut small, and half an Hundred of Asparagus cut small, and Palates boiled tender and cut ; put all in, and let them boil gently till tender, so serve it.

Another with *Asparagus*, &c.

BOIL a large brown Toast in some Beef or Mutton Broth, then strain it off, then put in a little Flower sifted from Oatmeal, three or four Handfuls of Asparagus cut small, some Spinage, white Beets, Cellery, Parsley, and other Herbs you like. Bake some small white Toasts, butter them, and pour your Syrup upon 'em ; then season it to your Taste.



RECEIPTS which could not properly come under any of the foregoing Heads.

How to boil all *Garden-stuff* green.



YOU must boil them by themselves in a good deal of Water, which must always boil before you put in what you design to boil in it. When it boils, put in your Greens, Peas, Beans, Asparagus, or whatever you design to boil of Kitchen-Garden Stuff, and keep it boiling, uncovered, watching them till you see them sink to the Bottom; when they begin to sink to the Bottom, if they have boiled all the Time, they are enough. Therefore take them out when they sink, or they will immediately change Colour.

To make a good *Broth* for all *Soups* and *Sauces*.

TAKE a Leg of Beef, or a large Quantity of any other Part, and set it over the Fire in four Gallons of Water; scum it, and season
it

it with Salt, Pepper, Cloves, Mace, six Onions, and a Bundle of Thyme and Parsley. Let it boil, till it is boiled half away; then strain it, and keep it for use.

Broth of Roots for Soups.

BOIL about two Quarts of Seed Peas, then mash them, and put them in a Boiler that holds eight Gallons of Water, hang it over the Fire for an Hour and a half; then take it off, and let it settle. Then take another Kettle, and strain into it through a Sieve the clear Purce, into which put a Bunch of Carrots, a Bunch of Parsnips, a Bunch of Parsley Roots, and a Dozen Onions; season it with Salt, a Bunch of Pot-Herbs, and an Onion stuck with Cloves. Boil all together, and put in a Bunch of Sorrel, another of Chervil, and two or three Spoonfuls of Juice of Onions. You may use this Broth for all manner of Soup made with Garden-stuff.

Another Broth of Roots.

TAKE Chervil, Chards, Cellery, Spinage, Leek, and such like Herbs, with some Crust of Bread, some Butter, a Bunch of sweet Herbs, and a little Salt; put these with a moderate Quantity of Water into a Kettle, and boil them for an Hour and a half; then strain the Liquor through

a Sieve, and it will be a good Broth for Soups of Asparagus-Buds, Lettuce, or any other kind.

Another *Broth*.

TAKE a Glas of small Beer, a Glas of Water, an Onion cut small, some Pepper and Salt, a little Lemon-Peel grated, a Clove or two, a Spoonful of Mushroom Liquor, or pickled Walnut Liquor; put this in a Bason, then take a Piece of Butter, and put it in a Saucepan on a Fire to melt, drudge in Flower, and stir it till the Froth sinks, and it will be brown; then put in some sliced Onion, and your Mixture to the brown Butter, and give it a Boil up.

To make *Mustard*.

HAVING made Choice of a good Seed, pick and wash it in cold Water; then drain it and rub it dry in a Cloth, then pound it fine in a Mortar.

The best Way to beat up *Butter* for all uses.

PUT a little Water in a Saucepan, just enough to cover the Bottom; boil it, then put in your Butter; when it is melted shake it round, till it is so thick you may almost cut it with a Knife;

Knife; then squeeze in the Juice of Orange, &c. and heat it again. This Butter will always continue thick, and never turn to Oil, though you heat it several times.

A green Pudding of *sweet Herbs*.

STEEP a Penny-Loaf in a Quart of Cream or Milk, with eight Yolks of Eggs, some Currants, Sugar, Cloves, Mace, Dates, Spinage, Saffron, Cinnamon, Nutmeg, sweet Marjoram, Thyme, Savory, Pennyroyal, all minced very small, add some Salt. Boil it with Beef Suet or Marrow.

To pickle *Purslain Stalks*.

WASH your Stalks, and cut them in Pieces six Inches long; boil them in Water and Salt, pretty thick; then take them out and drain em; when cold, make a Pickle of stale Beer, white Wine Vinegar and Salt. Put them in a Pot and cover them close.

To pickle *Elder-Shoots*, in Imitation of *India Bamboo*.

GET the largest and youngest Elder-Shoots, the middle Stalks are most tender, and largest, the small are not worth doing. Peel off
the

the outward Peel, and lay them in a strong Brine of Salt and Water for a Night, then dry them with a Cloth ; then make your Pickle, which must be half white Wine, and half Beer Vinegar. To each Quart, put an Ounce of Pepper, an Ounce of Ginger, a little Mace, and *Jamaica* Pepper. Pour it boiling hot on the Shoots, and stop them close immediately, and set the Jar two Hours before the Fire, turning it often, and it will make them green.

To pickle *Grapes*.

PICK your Grapes, and put them in the Juice of Crab-Cherries, Grape-Verjuice, or other Verjuice, and cover them close.

To pickle *Ashen Keys*.

TAKE them when young, and parboil them ; then take a Quart of Vinegar, the Juice of two Lemons, and a little Bay Salt, and boil them together. When cold, put in the Ashen Keys and cover them up.

To pickle *Barberries*.

TAKE of Wine Vinegar and Water an equal Quantity, and to every Pint put a Pound of Sugar ; set it over the Fire, bruise some
of

of the Barberries, and put them in it, with a little Salt. Let it boil about half an Hour; then take it off and strain it. When 'tis cold, pour it in your Glafs over the Barberries; a Piece of Flannel must be boiled in the Liquor, and put over them, and cover the Glafs with Leather.

To pickle *Beet-Roots, Turneps, and Carrots.*

BOIL your Beet Roots, &c. in Water, Salt, Spice, a Pint of Vinegar, and a little Cochineal; when they are half boiled, put in your Turnips and Carrots, they being first pared and scraped. When they are all boiled, take them off and keep them in this Pickle.

To make *Catchup*, to keep a long Time.

TAKE a Pound of Anchovies washed and grated, Mace and Cloves, half an Ounce of each; a quarter of an Ounce of Pepper, three Races of Ginger, a Pound of Shallots, and a Quart of Flap Mushrooms well rubbed and pickled. Put all these to one Gallon of strong stale Beer, and boil it till it is almost half wasted; then strain it through a Flannel Bag, and when cold, bottle and stop it close.

Mustard

Mustard Balls.

GRIND your Seed very fine, and make it into a PASTE, with Honey, and a little Canary. Make it into Balls, and dry them in the Sun, or in a gentle Oven, so keep them.

When you use them, shave some of it to a little Vinegar and Salt.

To pickle *Flowers* of any sort.

PUT your Flowers into a Pot with their Weight of Sugar, and to every Pound of Sugar, put a Pint of Vinegar.

To clarify *Sugar* for preserving.

DISSOLVE your Sugar in Water, put in the White of an Egg, and set it on the Fire; as soon as it begins to rise, pour in a little cold Water to check it, first scumming it; do so two or three Times, then take it off, pass it through the straining Bag, let it stand a Quarter of an Hour, and if there is any Scum arises, take it off, and 'tis done. When it is scum'd enough, only a white Froth will rise, and it will appear on the Skimmer perfectly clear.

For the several Uses in CONFECTION-ARY, &c. there are five different Degrees of boiling *Sugar* ; viz. *Smooth, Pearled, Blown, Feathered and Cracked.*

The smooth Boiling.] DIP your Finger in the Sugar, and then touch it with your Thumb, which draw away, and a small Thread or String will stick to the Finger, and the Thread breaking a Drop remains upon it, and the String is scarce perceivable ; the Sugar is a little smooth boiled, and when it stretch-
es farther before it breaks, 'tis boiled very smooth.

The pearled Boiling.] When 'tis boiled a little longer, try it again, and if, when the Fingers are separated, the Strings do not break, it is come to its pearled Quality.

The blown Boiling.] Let it still continue boiling a little longer, shake the Skimmer with your Hand, and beat the Side of the Pan ; blow thro' the Holes from one Side to the other, that the small Bubbles may fly out ; then 'tis come to its blown Quality.

The feathered Boiling.] Let it still boil a little more, and blow through the Skimmer as before, or shake it, and thicker and larger Bubbles will arise up high ; then 'tis feathered.

The

The cracked Boiling.] Dip your Finger in Water, and put it into the boiling Sugar; take it out quick, and put it in the Water again, and rub your Finger, scraping off the Sugar; and if it break with a cracking Noise, it is come to the cracked Degree.

To make *Conserve of Red Roses.*

TAKE one Pound of red Rose-Buds, and bruise them with a Wooden Pestle in a Marble Mortar, adding by Degrees, of white Loaf-Sugar powdered and sifted, three Pounds; continue beating them, till no Particles of the Roses can be seen, and till the Mass is all alike.

To preserve *Barberries.*

TAKE a Pound of Barberries picked from the Stalks, put them in two Quart Pots, and set them in a Brass Pot full of hot Water to stew. When done, strain them, and add a Pound of Sugar, and a Pint of Rose-Water, and boil them together: Then take half a Pound of the best Clusters of Barberries you can get, and dip them in the Syrup while 'tis boiling; take out the Barberries, and let the Syrup boil till 'tis thick; and when they are cold, put them in Glasses or Gallypots with the Syrup.

To make Syrup of *Mulberries*.

TAKE of the Juice of Mulberries (become clear by settling) a Quart, and with four Pounds of white Sugar, make a Syrup of it by gentle boiling.

To make Syrup of *Marsh Mallows*.

TAKE of the fresh Roots of Marsh-Mallows two Ounces, those of Parsley an Ounce, Liquorice Root, the Tops of Marsh-Mallows, Figs, each half an Ounce, stoned Raisins two Ounces, sweet Almonds blanch'd an Ounce; let all these steep together for a Day in three Quarts of clear Barley Water; then boil it to two Quarts. After which press out the Decoction, and in the Liquor grown fine by standing, dissolve Gum Arabic an Ounce, fine Sugar four Pounds, and make a Syrup thereof with the requisite Art.

To keep all Sorts of *Flowers* fresh,
out of their proper Seasons.

FILL an Earthen Vessel with half Water and half Verjuice; put to it as much Salt as will make the Liquor taste well of it; gather the Flowers in the Prime, before they are too

much

much blown, and put them into the Liquor, pressing or rumpling them as little as you can. Cover the Vessel close, and set it in a warm Place ; when you have occasion for them, take each out by the Stalk, and hold it to the Warmth of the Fire, and it will recover much of its Colour ; spread it in its proper Form, and 'twill want nothing of the perfect Flower, but the true Scent.

To make *Cream* of several sorts of *Fruits*.

TAKE Goosberries, Currants, Raspberries, Mulberries, or almost any Fruit you will ; sprinkle them with Rose-Water, and press out the Juice. Draw the Milk to them hard out of the Cow's Udder ; sweeten it with a little Sugar, and beat it well with Birchen Twigs till it froth up ; then strew over it a little fine beaten Cinnamon, and it will be excellent.

To make *Elder-Wine*.

TAKE twenty Pounds of *Malaga* Raisins, pick'd and rubb'd clean, but not washed ; shred them small, and steep them in five Gallons of Spring Water, putting the Water cool to them, and stirring them every Day ; then pass the Liquor through a Hair Sieve, pressing the Raisins with your Hand, and have in Readiness six Pints of the Juice of Elder-berries, that have

been first pick'd from the Stalks, and then drawn by boiling the Berries in a glazed Earthen Pot, set in a Pan of Water over the Fire. Put this Juice cold into the Liquor, stirring it well together, and then tunning it in a Vessel that will just hold it, and let it stand six Weeks or two Months in a warm Place; then bottle it, and it will keep a Year, if the Bottles are well stopp'd.

Note, That the Elder-berries must be full ripe and gathered in a dry Day; and when you have tunned your Wine, let the Place where you set it be warm and dry, where no external Air is admitted, that it may ferment and work duly, for that is a material Point. If it be otherwise disposed, so that it stands in a Place which is subject to Heats and Colds, the Ferment will stop upon Colds, or be too violent upon Heats; but in cold Weather put some Straw about it. Take care also that your Bottles are dry, when you bottle your Wine, and that you have good Corks; take Care likewise that your Wine is clear before you bottle it, or it will be good for nothing.

To make *Wine of white Elder-berries,*
like *Cyprus Wine.*

TO nine Gallons of Water put nine Quarts of the Juice of white Elder-berries, which has been press'd gently from the Berries with the
Hand.

Hand, and pass'd through a Sieve, without bruising the Kernel of the Berries; add to every Gallon of Liquor three Pounds of *Lisbon* Sugar, and to the whole Quantity put an Ounce and a half of Ginger sliced, and three Quarters of an Ounce of Cloves; then boil this near an Hour, taking off the Scum as it rises, and pour the whole to cool in an open Tub, and work it with Ale Yeast spread upon a Toast of white Bread, for three Days, and then tun it into a Vessel that will just hold it; adding about a Pound and a half of Raisins of the Sun split, to slice in the Liquor till you draw it off, which should not be till the Wine is fine, which you will find about *January*.

To make black *Elder Wine* like *Hermitage Claret*.

TAKE nine Gallons of Spring Water, and half a Bushel of Elder berries picked clean from the Stalks; boil these till the Berries begin to dimple, then gently strain off the Liquor, and to every Gallon of it, put two Pound of *Lisbon* Sugar, and boil it an Hour; then let it stand to cool in an open Tub, for if it was to cool in the Copper or Brass Kettle it was boiled in, the Liquor would be ill tasted. When it is almost cool, spread some Ale Yeast upon a Toast of white Bread, and put it into the Liquor to work three

K. 4.

Days

Days in the open Tub, stirring the Liquor once or twice a Day, and then tun it in a Vessel of a right Size to hold it. At the same time add to every Gallon one Pound of Raisins of the Sun whole, and let them lie in the Cask till the Wine is drawn off. This Quantity will be fit to draw in *January*, but larger Casks should not be drawn off till *March* or *April*,

To make *Bitters* to be drank with
Wine.

TO a Quart of good Brandy, put an Ounce of *Gentian* Root sic'd, an Ounce and a half of dried Orange-peel, and one Dram of *Virginia* Snake-Root, half a Dram of *Cochineal*, and half a Dram of Loaf-Sugar: This last will heighten the Bitter to Admiration. A few Drops of this Bitter in a Glafs of Wine or other Liquor is good to create an Appetite.

To pickle the Pods of *Radishes.*

PUT your youngest Pods in Salt and Water for twenty-four Hours; then make a Pickle with Vinegar, Cloves, Mace, and Pepper; boil this Pickle, drain the Pods from the Salt and Water, pour the Pickle on them boiling hot, and put to them a Clove of Garlick.

To

To make *Cream* of all preserved Fruits.

PUT half a Pound of the Pulp of any preserved Fruit in a large Pan, with the White of two Eggs ; beat them together very well, then take it off with a Spoon, and lay it heap'd up high on the Dish or Salver, with other Cream.

To dress a *Sallad*.

AFTER you have duly proportion'd the Herbs, take two thirds of Oil of Olives, one third of Vinegar, some hard Eggs cut small, both the Whites and Yolks, a little Salt and some Mustard, all which must be well mixed, and poured over the Sallad, having first cut the large Herbs, such as Celery, Endive, Cabbage-Lettuce, but none of the small ones : Then mix all well together, that it may be ready just when you want to use it, for the Oil will make it presently soften, and lose its Briskness.



The Art of keeping all Sorts of *Fruits*,
Berries, &c. found, throughout the
 whole Year.

Gathering of Fruit.

YOU must take Care not to bruise them,
 especially such as you design to keep, and
 that it be done when they have attained to their
 due Maturity; at which time they are not only
 best for eating, but even for keeping. Fruit ri-
 pens sooner or later, according as the sort is, or
 as they are situated and shelter'd, and as the Soil
 is either hot or cold. But the best Time for the
 Gathering of Winter Fruit is about *Michaelmas*,
 after the first Autumn Rains fall; when the Trees
 being sobbed and wet, swells the Wood and
 loosens the Fruit: Or when the Frosts give
 Notice that 'tis time to lay them up: Begin
 to gather the softest Fruit first; but observe never
 to gather Fruit in wet Weather, and gather 'em
 by the Stalks to prevent bruising, and never be-
 gin to gather till ten or eleven a Clock in the
 Morning, that the Sun may exhale the Dew off
 them; and where Fruit, especially Stone Fruit,
 is not all ripe at once, gather them as they ri-
 pen. Do not lay them in Heaps, but on Nettles
 or other such like Weeds not offensive in Smell,
 which

which will perfect their Ripeness; sweat out their Superfluity, and make them sweeter in Taste. Keep them dry, and if the Weather be hot, let the cool North, East, or West Winds blow upon them, by opening of Windows, or other Conveniencies in clear dry Days.

To know if Apples or Pears are ripe, take one from the Middle of the Tree, cut it in the Middle, and if there be a great Hollowness, and the Kernels seem loose, they are ripe. Stone Fruits are known when ripe, by the Stone's parting from the Fruit. When you gather Stone Fruits, rub off gently the Wooliness, pack them in Straw in a dry Cask, with a Layer of Straw between each Layer of Fruit, for they are very subject to Mouldiness and rotting upon the least contracted Moisture, and must be placed at a Distance from other Fruits, because their Scent is offensive to them. If you gather Medlars or Services, do it before they are ripe; just when they are turned brown, and by laying the first in Straw thinly, and hanging the other upon Lines in Bunches, they will kindly ripen of themselves. It is proper to gather Winter Apples without the Stalks, because they will soonest perish. In stowing your Winter Fruit, they must not be too hot, nor too cold, too close nor too open, but removed from all offensive Smells; for if any

be near them, they will be apt to attract it, and Spoil their Taste, as well as corrupt them.

The proper Place to stow them in, is a low Room or Cellar, clean and sweet, either paved or boarded, but not too stifling or close, and into these it will be proper to lay your Fruit at *Christmas*; and with a very little shifting and airing at convenient Times, you may let them continue there till the Middle of *March*, stopping all the Crevices in extream Frosty Weather. When the warm Air returns, if you find any considerable Defect among your Fruit, uncover them from these close Places to Airy Rooms, with fresh Straw, opening a Window on clear dry Days. When your Fruit are in Cellars, take care there is no damp, sweaty Walls, which will make them rot in time, and spoil their Taste. Lay by themselves those that are earliest subject to decay; those that last till *Christmas*, by themselves; those that last till *Shrovetide*, by themselves, and such as last all the Year by themselves. Pears keep very long, and many Sorts all the Year. When any of the Fruit are specked, take them out, lest they infect the rest. Do not handle them in great Frosts or great Rains, except those you use, for the least Bruise subjects them to rot.

To keep *Grapes, Gooseberries, Apricots, Peaches, Currants, Plumbs*, the whole Year.

TAKE fine dry Sand that has little or no Saltness in it; make it as dry as possible, gather your Fruits when they are just ripening, or coming something near Ripeness; dip the Ends of their Stalks in melted Pitch or Bees-Wax, and having a large Box to shut down with a close Lid, dry your Fruit in the Sun a little, to take away the superfluous Moisture, and lightly spread a Layer of Sand in the Bottom of the Box, and a Layer of Fruit on them, but not too near each other; then scatter Sand, with much Evenness, about an Inch thick over them, and so another Layer till the Box is full; then shut down the Lid close, and as you take them out, lay them even again. In this Manner you will have them fit for Tarts and other uses, till new ones come again. If they are a little wrinkled, wash 'em in warm Water, and it will plump them up again. You may use Millet instead of Sand, if you will.

To keep *Figs* and *Stone Fruit* sound
all the Year.

TAKE a large Earthen Pot, put the Fruit into it in Layers, with their own Leaves between each Layer. Then boil up Water and Honey, scumming it till no more will arise, but make it not too thick of the Honey, and pour it in warm to them; stop up the Vessel close, and when you take them out for use, put them two Hours in warm Water, and they will have in a great Measure their natural Taste.

To keep *Strawberries*, *Raspberries*,
Currants, *Gosberries*, and *Mulber-*
ries.

TAKE new Stone Bottles, air them well in the Sun, or by the Fire, dry your Fruit from superfluous Moisture, to prevent its sweating; take off the Stalks, and put them into the empty Bottles by a Fire, that will draw out as much of the Air as may be; then suddenly cork them up, and tie down the Corks with Wires; let the Corks be sound, and not any ways visibly porous, for if they be, the Air will come in abundantly, and corrupt the Fruit; then put it in a moderate cool Place, cover the Bottles with Sand, laying them sideways, and the Closeness will preserve them.

*The Physical Virtues of all Sorts of
Garden-Roots and Herbs.*

THE *Artichoke* is accounted Diuretic, good against the Jaundice, and very strength'ning; when boil'd 'tis easily digested, and produces no ill Effect.

Asparagus are very Diuretic, Opening, Cleansing, and remove Obstructions; they give the Urine a strong Smell, if eaten to Excess, sharpen the Humours and Heat.

Apples are cooling, pectoral, cause Spitting, and flake Thirst; they are not good for those who have a weak Stomach.

Apricots are astringent and strengthen the Stomach; but they are windy and soon corrupt in the Stomach.

Beans cause Sleep, provoke Urine, and are nourishing; but they are windy and cause the Colick.

Beets are cooling and emollient, but hard of Digestion and cause Wind.

Cabbages are Balsamic, Diuretic, prevent Drunkenness. The red Cabbage is good in Asthmas. Cabbages produce gross Humours, are hard of Digestion, therefore they must be well boil'd and pepper'd before you eat them, to help their Digestion in the Stomach.

Carrots are opening, expel the Stone, purify

the Blood, and help Women's Terms ; they produce no Inconveniency if moderately us'd.

Cherries, the red or *Kentish* Cherry, is a good and wholesome Food. Black Cherries are good in Diseases of the Head and Nerves, and are accounted Diuretic ; they easily corrupt in the Stomach, cause Wind and the Colick.

Clary is strength'ning, good for the Whites and Colick.

Cucumbers are very Cooling and Viscid, and therefore apt to dispose the Blood to putrid Fermentations ; they do well who dress them with Pepper and Vinegar, which will in some Measure prevent their bad Effects.

Currants are cooling, slake Thirst, fortify the Stomach, and help Digestion ; and if not eaten in too large Quantities, produce no ill Effects.

Endive is accounted a good Cooler, and of Service in Obstructions.

Goosberries are cooling and wholesome if eat moderately ; green Goosberries are more Acid, Cooling, and Astringent than ripe ones, which are more likely to produce Surfeits.

Lettuce is cooling, and inclines to Sleep, nourishing, and increasing Women's Milk ; too frequent use of them lessens natural Heat, makes the Body slothful, and weakens the Stomach.

Melons are cooling, quench Thirst, and create an Appetite ; they are windy, and not good for those

those subject to the Colick; they are apt also to bring on bloody Fluxes, Fevers, and Quartan Agues.

Mushrooms are Restorative, Strength'ning, and create an Appetite, but must not be eaten too freely, for they will sometimes work violently upwards and downwards, and cause the Palsy and Apoplexy.

Onions are very Diuretic, and powerfully clean away Obstructions in the Urinary Passages, whether from Slough, or Gravel; they are good in Disorders of the Lungs, promote Expectoration, and relieve Asthmas; they are good also to destroy Worms. Roasted and apply'd to the Ear, they help to ripen, break, and clean away Impostumations in the Head: The too frequent Use of Onions inflames the Blood, causes Wind, and the Head-Ach.

Parsnips are nourishing, and excite to Venery, if much us'd; they are heavy in the Stomach, and hard of Digestion.

Peaches are astringent, and strengthen the Stomach.

Pears create an Appetite and fortify the Stomach; Colicky Persons should not eat Pears, neither should they be eaten before other Meats.

Pease are nourishing, qualify the sharp Humors of the Breast; and are laxative; they are windy and bad for those subject to the Gravel.

Plumbs

Plumbs are cooling, softening, laxative, and quench Thirst; Persons of a weak Stomach ought not to eat them, they breeding Phlegm.

Potatoes are nourishing, and allay sharp Humors of the Breast, but they produce gross Humors, and cause Wind.

Quinces are very rough and astringent, eaten raw; they cool and strengthen the Stomach, remove Nauseousness, and stop Fluxes of the Belly: raw Quinces cause the Colick, Wind, and bad Digestion; therefore 'tis proper to boil them and sweeten them with Sugar.

Raspberries are cooling and astringent, good against Vomitings, and Looseness of the Belly; but they soon corrupt in the Stomach.

Sage makes an excellent Tea to be used in Fevers with a little Lemon Juice; it is Detergent, and is used in Diet-Drinks, and in Medicinal Ales, as a Sweetner and Cleanser of the Blood.

Sorrel is cooling, quenches Thirst, and allays the Heat of the Bile.

Spinage stops coughing, allays the sharp Humors of the Breast, and keeps the Body open; but causes Wind, and gross Humors.

Turnips are cooling and cleansing, and their Liquor is very Diuretic, and is used to cleanse the Kidnies, Hecticks, tartarous Obstructions, and Tubercles of the Lungs.

Mint is strength'ning to the Stomach, and of great Service in taking off Nauseousness, and Reachings to vomit.

Parsley absterges much Slime and viscid Adhe- sions from the Stomach and Bowels; cleanses all the Passages, keeps the Juices Fluid, and assists the Discharges by Urine: The too frequent use inflames the Blood, and causes Head-Ach.

Barberries quench Thirst, fortify the Stomach and are good in Diarrhceas and Dysenteries.

Radishes are deterfive, cutting, and provoke Urine; if eaten to Excess, they make People lean, create Vapours, and cause Pains in the Head.



I N-



I N D E X.

INTRODUCTION,

p. 5.

PART I.

Of raising the Products of the Kitchen-Garden.

A RTICHOKE	1	Horfe-radish	p. 41
Artichoke of <i>Jeru-</i>		Kidney-Beans	42
<i>salem</i>	4	Leeks	45
Asparagus	4	Lettuce	45
Baum	10	Marjoram	45
Beans	11	Marygold	47
Beet	12	Melon	48
Borage	13	Mint	56
Bor-cole	13	Mushrooms	57
Brocoli	13	Mustard	58
Cabbage	14	Nasturtium	59
Carrot	17	Navew, or <i>French</i> Turnip	60
Cellery	19	Onions	60
Chervil	22	Parsley	62
Chives	22	Parsnips	63
Coastmary	23	Pease	64
Colliflower	23	Penyroyal	66
Corn-Sallet	28	Potatoes	66
Cressies	28	Pumpion	68
Cucumber	29	Purslain	69
Currants	35	Radish	69
Dill	37	Raspberries	70
Endive	38	Rocambole	71
Fennel	39	Sage	72
Garlick	40	Savory	72
Goosberry	40	Shallot	73

Scorzonera	74	Tansy	77
Skirret	74	Tarragon	78
Sorrel	75	Thyme	78
Spinage	75	Turnip	79
Strawberries	76		

The Kitchen Gardener's Kalendar, directing what is to be done in each Month; also the Products of each Month.

January	81	July	92
February	83	August	93
March	85	September	95
April	87	October	96
May	89	November	97
June	90	December	99

PART II.

Containing a Collection of Receipts for dressing all Sorts of Kitchen-Stuff, so as to afford a great Variety of cheap, healthful and palatable Dishes.

APPLES. 101

Apple Pancakes, or Fritters. Apple Pasties. Pippin Tarts. Pippin Pudding. To pickle Codlings. To stew Apples. To pickle Codlings like Mango. Jelly of Apples. To preserve Golden Pippins. To dry Apples without Sugar. Apple Tanzy. Cyder. Apple Dumplings.

APRICOT. 109

Apricot Padding. Apricot Wine. To preserve Apricots in Jelly. To preserve green Apricots. To dry Apricots. Marmalade of Apricots.

ARTICHOKE 112

A Fricassey of Artichokes. Artichoke Bottoms with Cream. With white Sauce. Artichoke Pye. To boil Artichokes. To keep Artichokes. To pickle them.

- ASPARAGUS. p. 115
 A white Ragoo. With Cream. With Butter.
 With Gravy. An Amulet of Asparagus. To pre-
 serve it. To pickle it.
- BEANS. 118
 Bean Amulet. Bean Tanzy. Bean Tart.
- BEETS. 119
 To fry the Roots of red Beet. To make a crimson
 Biscuit.
- CABBAGE. 120
 Ragoo. To force a Cabbage. To farce a Cabbage.
 To stew red Cabbage. Cabbage Pudding. To boil
 Cabbage. To pickle it.
- COLLIFLOWERS. 124
 Ragoo. With Butter. With Gravy. Sweet. Pickled.
- CARROTS. 125
 Carrot Pudding.
- CELLERY. 126
 Ragoo'd. Stew'd. Fry'd. Dress'd with Cream.
 Pickled.
- CHARDOONS. 128
 Fry'd. Butter'd. Dress'd with Cheese. With
 Gravy, &c.
- CHERRIES. 129
 Cherry Wine. Cherry Brandy. To preserve them
 liquid. To preserve them dry. Marmalade.
- CLARY. 131
 Amulet. Clary and Eggs.
- CUCUMBERS. 132
 To force. To farce. To stew. A Regalia of
 Cucumbers. To pickle. To preserve them.
- CURRANTS. 135
 To pickle Currants. Currant Cream. Currant
 Wine. To preserve them. To make Jelly of Currants.
- ENDIVE. 137
 Ragoo.
- GOOSBERRIES 138
 Gooseberry Tanzy. Fool. Cream. Brandy. Wine.

To keep Goosberries for Tarts. To preserve green
Goosberries Liquid. Goosberry Jam.

KIDNEY-BEANS. 141

To pickle.

LETTUCE. 142

To ragoo. To force. To farce.

MELONS. 143

To pickle.

MUSHROOMS. 144

To ragoo. To fricasse. To dress with Cream.
To fry. To bake. To pot. To pickle. To keep
without Pickle. To farce. To make Catchup. To
make Mushroom Loaves.

ONIONS. 150

To butter. To ragoo. Onion Sauce. To boil
sweet. To pickle.

PARSNIPS. 152

Parfnip Cakes. Fritters. Puffs.

PEACHES. 154

Peach Tart. Peach Marmalade. Stew'd Peaches.

PEARS. 155

Pear Pudding. To preserve Pears. To make Perry.

PEASE. 157

With Cream. A *French* Way. *Portuguese* Way.
To preserve Green-Pease. Pea Tart. Pease Pottage
with Milk.

PLUMBS. 161

To preserve. To make Damson Wine. To pickle
Plumbs.

POTATOES. 164

Several Ways of dressing them. Potatoe Bread.
Pudding. Pye. Biscuit. Fritters, &c

QUINCE. 168

To pickle. To preserve. To make Conserve of
Quinces, Quince Pudding. Cream. Jelly. Marmalade.

RASPBERRIES. 170

Raspberry Tart. Wine. Quidney. Cream. Syrup.
Pudding. Cakes. To preserve Raspberries.

	SAGE.	174
Sage Wine.		
	SAVOYS.	175
To farce and stove.		
	SCONZONERA.	175
To butter.		
	SKIRRETS.	175
To dress. To make Fritters.		
	SORREL.	176
Sorrel Amulet. Sorrel with Eggs. Ragoo.		
	SPINAGE.	178
Spinage with Eggs. Spinage Toasts. Spinage Pudding. Tart.		
	WALNUTS.	179
To pickle. To dry. Walnut Water.		

Various Soups.

Green Pease Soup	p. 182	Savoy Soup	184
Artichoke Soup	185	Sorrel Soup with Eggs	185
Spring Soup	183	Turnip Soup	185
Asparagus soup	184	Asparagus Soup	186
Hodge Podge	184		

Receipts which could not come under any of the foregoing Heads.

To boil Garden Stuff green		To make Catchup	192
	187	To clarify Sugar	193
To make strong Broth for Soups and Sauces	187	To boil Sugar	194
Broth of Roots for Soups		To conserve red Roses	195
	188	To preserve Barberries	195
To make Mustard	189	Syrup of Marshmallows	196
To beat up Butter	189	Syrup of Mulberries	196
A green Pudding of Herbs		Elder Wine	197
	190	To make Bitters	200
To pickle Purslain Stalks, Athen-Keys, Barberries, Beet-Roots, Turnips, and Carrots	190	To dress a Sallad	202
		To gather Fruit	202
		To keep Fruits	205
		The Physical Virtues of Roots and Herbs	207

F I N I S.

74

75

75

75

6

8

d-

9

4

5

5

6

e

e

g

h

i

j

k

l

m

n

o

p

Adam's luxury, and
" Eve's cookery

F.B.M. 1944-8-3

SB97

A35

Rare Bk. Coll.

THE KATHERIN GOLDEN BITTING

COLLECTION ON GASTRONOMY

Presented by A. W. Bitting

October 6, 1939

