THE

Art of Cookery,

MADE

PLAIN and EASY;

Which far exceeds any Thing of the Kind ever yet publiſhed.

CONTAINING,

I. Of Roaſting, Boiling, &c.
II. Of Made-Diſhes.
III. Read this Chapter, and you will find how Expenſive a *French* Cook's Sauce is.
IV. To make a Number of pretty little Diſhes fit for a Supper, or Side-Diſh, and little Corner-Diſhes for a great Table; and the reſt you have in the Chapter for *Lent*.
V. To dreſs Fiſh.
VI. Of Soops and Broths.
VII. Of Puddings.
VIII. Of Pies.
IX. For a Faſt-Dinner, a Number of good Diſhes, which you may make uſe of for a Table at any other Time.
X. Directions for the Sick.
XI. For Captains of Ships.
XII. Of Hog's Puddings, Sauſages, &c.
XIII. To Pot and Make Hams, &c.
XIV. Of Pickling.
XV. Of Making Cakes, &c.
XVI. Of Cheeſecakes, Creams, Jellies, Whip Syllabubs, &c.
XVII. Of Made Wines, Brewing, *French* Bread, Muffins, &c.
XVIII. Jarring Cherries, and Preſerves, &c.
XIX. To Make Anchovies, Vermicella, Catchup, Vinegar, and to keep Artichokes, French-Beans, &c.
XX. Of Diſtilling.
XXI. How to Market, and the Seaſons of the Year for Butcher's Meat, Poultry, Fiſh, Herbs, Roots, &c. and Fruit.
XXII. A certain Cure for the Bite of a Mad Dog. By Dr. *Mead*.
XXIII. A Receipt to keep clear from Buggs.

By a LADY.

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M.DCC.XLVII.

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The Art of Cookery,

MADE

PLAIN and EASY;

TO THE

CONTAINING,

I. Of Roasting, Boiling, &c.
II. Of Made Dishes.
III. To make Variety of Soups.
IV. To make a Number of pretty Dishes fit for a Supper, or Side-Table.
V. To dress Fish.
VI. Of Pickling.
VII. Of Potting and Collaring.
VIII. Of Making Wines, &c.
IX. Of Cakes and Cheesecakes.
X. Of Preserving and Candying.
XI. Of Jellies, Syllabubs, &c.
XII. Of Pickling.
XIII. To dress and Make Sauces.
XIV. Of Making Cakes, &c.
XV. Of Confections.
XVI. Of Distilling.
XVII. Of Made Wines, &c.
XVIII. Of Cookery.
XIX. Of Carving.
XX. Of Marketing.
XXI. Of Pastry.
XXII. Of Preserving.
XXIII. To dress Roots and Herbs.
XXIV. Of Making Cakes, &c.
XXV. Of Making Cakes, &c.
XXVI. Of Confections.
XXVII. Of Distilling.
XXVIII. Of Made Wines, &c.
XXIX. Of Cookery.
XXX. Of Carving.
XXXI. Of Marketing.
XXXII. Of Pastry.
XXXIII. Of Preserving.
XXXIV. To dress Roots and Herbs.

By a LADY.

TO THE

READER.

I Believe I have attempted a Branch of Cookery which Nobody has yet thought worth their while to write upon: But as I have both ſeen, and found by Experience that the Generality of Servants are greatly wanting in that Point, therefore I have taken upon me to inſtruct them in the beſt Manner I am capable; and I dare ſay, that every Servant who can but read will be capable of making a tollerable good Cook, and thoſe who have the leaſt Notion of Cookery can't miſs of being very good ones.

If I have not wrote in the high, polite Stile, I hope I ſhall be forgiven; for my Intention is to inſtruct the lower Sort, and therefore muſt treat them in their own Way. For Example; when I bid them lard a Fowl, if I ſhould bid them lard with large Lardoons, they would not know what I meant: But when I ſay they muſt lard with little Pieces of Bacon, they know what I mean. So in many other Things in Cookery, the great Cooks have ſuch a high Way of expreſſing themſelves that the poor Girls are at a Loſs to know what they mean: And in all Receipt Books yet printed there are ſuch an odd Jumble of Things as would quite ſpoil a good Diſh; and indeed ſome Things ſo extravagant, that it would be almoſt a Shame to make Uſe of them, when a Diſh can be made full as good, or better without them. For Example; when you entertain ten or twelve People you ſhall uſe for a Cullis a Leg of Veal and a Ham; which, with the other Ingredients, makes it very expenſive, and all this only to mix with other Sauce. And again, the Eſſence of a Ham

for

for Sauce to one Dish; when I will prove it for about three Shillings I will make as rich and high a Sauce as all that will be, when done. For Example; take a large deep Stew-pan, Half a Pound of Bacon, Fat and Lean together, cut the Fat and lay it over the Bottom of the Pan; then take a Pound of Veal, cut it into thin Slices, beat it well with the Back of a Knife, lay it all over the Bacon; then have six Pennyworth of the coarse lean Part of the Beef cut thin and well beat, lay a Layer of it all over, with some Carrot, then the Lean of the Bacon cut thin and laid over that; then cut two Onions and strew over, a Bundle of Sweet Herbs, four or five Blades of Mace, six or seven Cloves, a Spoonful of Whole Pepper, Black and White together, Half a Nutmeg beat, a Pigeon beat all to Pieces, lay that all over, Half an Ounce of Truffles and Morels, then the rest of your Beef, a good Crust of Bread toasted very brown and dry on both Sides: You may add an old Cock beat to Pieces; cover it close, and let it stand over a slow Fire two or three Minutes, then pour in boiling Water enough to fill the Pan, cover it close, let it stew till it is as rich as you would have it, and then strain off all that Sauce. Put all your Ingredients together again, fill the Pan with boiling Water, put in a fresh Onion, a Blade of Mace, and a Piece of Carrot; cover it close, and let it stew till it is as strong as you want it. This will be full as good as the Essence of a Ham for all Sorts of Fowls, or indeed most Made-Dishes, mixed with a Glass of Wine and two or three Spoonfuls of Catchup. When your first Gravy is cool skim off all the Fat, and keep it for Use. This falls far short of the Expense of a Leg of Veal and a Ham, and answers every Purpose you want.

If you go to Market the Ingredients will not come to above Half a Crown; or, for about Eighteen-pence you may make as much good Gravy as will serve twenty People. Take twelve Pennyworth of coarse lean Beef, which will be six or seven Pounds, cut it all to Pieces, flour it well; take a Quarter of a Pound of good Butter, put it into a little Pot or large deep Stew-pan, and put in your Beef: Keep stirring it, and when it begins to look a little Brown pour in a Pint of boiling Water; stir it together, put in a large Onion, a Bundle of Sweet Herbs, two or three Blades of Mace, five or six Cloves, a Spoonful of Whole Pepper, a Crust of Bread toasted, and a Piece of Carrot; then pour in four or five Quarts of Water, stir all together, cover close, and let it stew till it is as rich as you would have it; when enough, strain it off, mix with it two or three Spoonfuls of Catch-

up,

up, and Half a Pint of White Wine, then put all the Ingredients together again, and put in two Quarts of boiling Water, cover it close and let it boil till there is about a Pint; strain it off well, add it to the first, and give it a boil all together. This will make a great deal of rich good Gravy.

You may leave out the Wine, according to what Use you want it for: So that really one might have a genteel Entertainment for the Price the Sauce of one Dish comes to. But if Gentlemen will have French *Cooks, they must pay for* French *Tricks.*

A Frenchman, *in his own Country, would dress a fine Dinner of twenty Dishes, and all genteel and pretty, for the Expence he will put an* English *Lord to for dressing one Dish. But then there is the little petty Profit. I have heard of a Cook that used six Pounds of Butter to fry twelve Eggs; when every Body knows, that understands Cooking, that Half a Pound is full enough, or more than need be used: But then it would not be* French. *So much is the blind Folly of this Age, that they would rather be impos'd on by a* French *Booby, than give Encouragement to a good* English *Cook!*

I doubt I shall not gain the Esteem of those Gentlemen: However, let that be as it will, it little concerns me; but should I be so happy as to gain the good Opinion of my own Sex I desire no more, that will be a full Recompence for all my Trouble: And I only beg the Favour of every Lady to read my Book throughout before they censure me, and then I flatter myself I shall have their Approbation.

I shall not take upon me to meddle in the physical Way farther than two Receipts which will be of Use to the Publick in general: One is for the Bite of a mad Dog; and the other, if a Man should be near where the Plague is, he shall be in no Danger; which, if made Use of, would be found of very great Service to those who go Abroad.

Nor shall I take upon me to direct a Lady in the Oeconomy of her Family, for every Mistress does, or at least ought to know what is most proper to be done there; therefore I shall not fill my Book with a deal of Nonsense of that Kind, which I am very well assur'd none will have Regard to.

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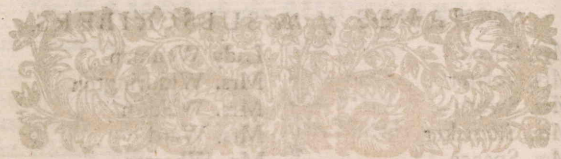

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THE ART of COOKERY, MADE *Plain* and *Eaſy.*

CHAP. I.

Of Roaſting, Boiling, &c.

THAT profeſs'd Cooks will find Fault with touching upon a Branch of Cookery which they never thought worth their Notice, is what I expect: However, this I know, it is the moſt neceſſary Part of it; and few Servants there are, that know how to Roaſt and Boil to Perfection.

I don't pretend to teach profeſs'd Cooks, but my Deſign is to inſtruct the Ignorant and Unlearned (which will likewiſe be of great Uſe in all private Families) and in ſo plain and full a Manner, that the moſt illiterate and ignorant Perſon, who can but read, will know how to do every Thing in Cookery well.

I ſhall firſt begin with Roaſt and Boil'd of all Sorts, and muſt deſire the Cook to order her Fire according to what ſhe is to dreſs; if any Thing very little or thin, then a pretty little brisk Fire, that it may be done quick and nice: If a very large Joint, then be ſure a good Fire be laid to cake. Let it be clear at the Bottom; and when your Meat is Half done, move the Dripping-pan and Spit a little from the Fire, and ſtir up a good brisk Fire; for according to the Goodneſs of your Fire, your Meat will be done ſooner or later.

BEEF.

BEEF.

IF Beef, be ſure to Paper the Top, and baſte it well all the Time it is roaſting, and throw a Handful of Salt on it. When you ſee the Smoke draw to the Fire, it is near enough; then take off the Paper, baſte it well, and drudge it with a little Flour to make a fine Froth. (Never ſalt your roaſt Meat before you lay it to the Fire, for that draws out all the Gravy. If you would keep it a few Days before you dreſs it, dry it very well with a clean Cloth, then flour it all over, and hang it where the Air will come to it; but be ſure always to mind that there is no damp Place about it, if there is you muſt dry it well with a Cloth.) Take up your Meat, and garniſh your Diſh with nothing but Horſe-raddiſh.

MUTTON and LAMB.

AS to roaſting of Mutton; the Loin, the Saddle of Mutton (which is the two Loins) and the Chine (which is the two Necks) muſt be done as the Beef above: But all other Sorts of Mutton and Lamb muſt be roaſted with a quick clear Fire, and without Paper; baſte it when you lay it down and juſt before you take it up, and drudge it with a little Flour; but be ſure not to uſe too much, for that takes away all the fine Taſte of the Meat. Some chuſe to skin a Loin of Mutton, and roaſt it Brown without Paper: But that you may do juſt as you pleaſe, but be ſure always to take the Skin off a Breaſt of Mutton.

VEAL.

AS to Veal, you muſt be careful to roaſt it of a fine Brown; if a large Joint, a very good Fire; if a ſmall Joint, a pretty little brisk Fire; if a Fillet or Loin, be ſure to Paper the Fat, that you loſe as little of that as poſſible. Lay it ſome Diſtance from the Fire till it is ſoaked, then lay it near the Fire. When you lay it down, baſte it well with good Butter; and when it is near enough baſte it again, and drudge it with a little Flour. The Breaſt you muſt roaſt with the Caul on till it is nigh enough; and skewer the Sweetbread on the Back-ſide of the Breaſt. When it is nigh enough, take off the Caul, baſte it, and drudge it with a little Flour.

PORK.

PORK.

PORK muſt be well done, or it is apt to Surfeit. When you roaſt a Loin, take a ſharp Penknife and cut the Skin acroſs, to make the Crackling eat the better. The Chine you muſt not cut at all. The beſt Way to roaſt a Leg, is firſt to parboil it, then skin it and roaſt it; baſte it with Butter, then take a little Sage, ſhred it fine, a little Pepper and Salt, a little Nutmeg, and a few Crumbs of Bread; throw theſe over it all the Time it is roaſting, then have a little Drawn Gravy to put in the Diſh with the Crumbs that drop from it. Some love the Knuckle ſtuffed with Onions and Sage ſhred ſmall, with a little Pepper and Salt, Gravy and Apple-Sauce to it. This they call a Mock-Gooſe. The Spring, or Hand of Pork, if very young, roaſted like a Pig, eats very well, otherwiſe it is better boiled. The Sparerib ſhould be baſted with a little Bit of Butter, a very little Duſt of Flour, and ſome Sage ſhred ſmall: But we never make any Sauce to it but Apple-Sauce. The beſt Way to dreſs Pork Griskins is to roaſt them, baſte them with a little Butter and Crumbs of Bread, Sage, and a little Pepper and Salt. Few eat any Thing with theſe but Muſtard.

To Roaſt a Pig.

SPIT your Pig and lay it to the Fire, which muſt be a very good one at each End, or hang a flat Iron in the Middle of the Grate. Before you lay your Pig down, take a little Sage ſhred ſmall, a Piece of Butter as big as a Walnut, and a little Pepper and Salt; put them into the Pig and ſew it up with coarſe Thread, then flour it all over very well, and keep flouring it till the Eyes drop out, or you find the Crackling hard. Be ſure to ſave all the Gravy that comes out of it, which you muſt do by ſetting Baſons or Pans under the Pig in the Dripping-pan, as ſoon as you find the Gravy begin to run. When the Pig is enough, ſtir the Fire up brisk; take a coarſe Cloth, with about a Quarter of a Pound of Butter in it, and rub the Pig all over till the Crackling is quite criſp, and then take it up. Lay it in your Diſh, and with a ſharp Knife cut off the Head, and then cut the Pig in two, before you draw out the Spit. Cut the Ears off the Head and lay at each End, and cut the Under-Jaw in two and lay on each Side: Melt ſome good Butter, take the Gravy you ſaved and put into it, boil it, and pour it into the Diſh with the Brains bruiſed fine, and the Sage mixed all together, and then ſend it to Table.

Different Sorts of Sauce for a Pig.

NOW you are to obſerve there are ſeveral Ways of making Sauce for a Pig. Some don't love any Sage in the Pig, only a Cruſt of Bread; but then you ſhould have a little dried Sage rubbed and mixed with the Gravy and Butter. Some love Bread-Sauce in a Baſon; made thus: Take a Pint of Water, put in a good Piece of Crumb of Bread, a Blade of Mace, and a little Whole Pepper; boil it for about five or ſix Minutes, and then pour the Water off: Take out the Spice, and beat up the Bread with a good Piece of Butter. Some love a few Currants boiled in it, a Glaſs of Wine, and a little Sugar; but that you muſt do juſt as you like it. Others take Half a Pint of good Beef Gravy, and the Gravy which comes out of the Pig, with a Piece of Butter rolled in Flour, two Spoonfuls of Catchup, and boil them all together; then take the Brains of the Pig and bruiſe them fine, with two Eggs boiled hard and chopped: Put all theſe together, with the Sage in the Pig, and pour into your Diſh. It is very good Sauce. When you have not Gravy enough comes out of your Pig with the Butter for Sauce, take about Half a Pint of Veal Gravy and add to it: Or ſtew the Petty-Toes, and take as much of that Liquor as will do for Sauce mixed with the other.

To Roaſt the Hind-Quarter of a Pig, Lamb *Faſhion.*

AT the Time of the Year when Houſe-Lamb is very dear, take the Hind-Quarter of a large Pig; take off the Skin and roaſt it, and it will eat like Lamb with Mint Sauce, or with a Sallad or *Seville* Orange. Half an Hour will roaſt it.

To Bake a Pig.

IF you ſhould be in a Place where you cannot roaſt a Pig, lay it in a Diſh, flour it all over very well, and rub it over with Butter; Butter the Diſh you lay it in, and put it into an Oven. When it is enough, draw it out of the Oven's Mouth, and rub it over with a buttery Cloth; then put it into the Oven again till it is dry, take it out and lay it in a Diſh; cut it up, take a little Veal Gravy, and take off the Fat in the Diſh it was bak'd in, and there will be ſome good Gravy at the Bottom; put that to it, with a little Piece of Butter rolled in Flour; boil it up, and put it into the Diſh with the Brains and Sage in the Belly. Some love a Pig brought whole to Table, then you are only to put what Sauce you like into the Diſh.

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To melt Butter.

IN melting of Butter you muſt be very careful; let your Sauce-pan be well tinn'd, take a Spoonful of cold Water, a little Duſt of Flour, and your Butter cut to Pieces: Be ſure to keep ſhaking your Pan one Way for fear it ſhould oil; when it is all melted, let it boil, and it will be ſmooth and fine. A Silver Pan is beſt, if you have one.

To Roaſt Geeſe, Turkies, *&c.*

WHEN you roaſt a Gooſe, Turky, or Fowls of any Sort, take care to ſinge them with a Piece of white Paper, and baſte them with a Piece of Butter; drudge them with a little Flour, and when the Smoak begins to draw to the Fire, and they look plump, baſte them again, and drudge them with a little Flour, and take them up.

Sauce for a Gooſe.

FOR a Gooſe make a little good Gravy, and put it in a Baſon by itſelf, and ſome Apple-Sauce in another.

Sauce for a Turky.

FOR a Turky good Gravy in the Diſh, and either Bread or Onion Sauce in a Baſon.

Sauce for Fowls.

TO Fowls you ſhould put good Gravy in the Diſh, and either Bread or Egg Sauce in a Baſon.

Sauce for Ducks.

FOR Ducks a little Gravy in the Diſh, and Onion in a Cup, if liked.

Sauce for Pheaſants *and* Partridges.

PHEASANTS and Partridges ſhould have Gravy in the Diſh, and Bread Sauce in a Cup.

Sauce for Larks.

LARKS, roaſt them, and for Sauce have Crumbs of Bread done thus: Take a Sauce-pan or Stew-pan and ſome Butter; when melted, have a good Piece of Crumb of Bread, and rub it in

in a clean Cloth to Crumbs, then throw it into your Pan; keep ſtirring them about till they are brown, then throw them into a Sieve to drain, and lay them round your Larks.

To Roaſt Woodcocks *and* Snipes.

PUT them on a little Spit; take a Round of a Three-penny Loaf and toaſt it brown, then lay it in a Diſh under the Birds, baſte them with a little Butter, and let the Trail drop on the Toaſt. When they are roaſted put the Toaſt in the Diſh, lay the Woodcocks on it, and have about a Quarter of a Pint of Gravy; pour it into the Diſh, and ſet it over a Lamp or Chaffing-diſh for three Minutes, and ſend them to Table. You are to obſerve, we never take any Thing out of a Woodcock or Snipe.

To Roaſt a Pigeon.

TAKE ſome Parſley ſhred fine, a Piece of Butter as big as a Walnut, a little Pepper and Salt; tye the Neck End tight; tye a String round the Legs and Rump, and faſten the other End to the Top of the Chimney-piece: Baſte them with Butter, and when they are enough lay them in the Diſh, and they will ſwim with Gravy. You may put them on a little ſmall Spit, and then tye both Ends cloſe.

To Broil a Pigeon.

WHEN you broil them, do them in the ſame Manner, and take care your Fire is very clear, and ſet your Gridiron high, that they may not burn, and have a little melted Butter in a Cup. You may ſplit them, and broil them with a little Pepper and Salt; and you may roaſt them only with a little Parſley and Butter in the Diſh.

Directions for Geeſe *and* Ducks.

AS to Geeſe and Ducks, you ſhould have ſome Sage ſhred fine, and a little Pepper and Salt, and put them into the Belly; but never put any Thing into Wild Ducks.

To Roaſt a Hare.

TAKE your Hare when it is cas'd and make a Pudding; take a Quarter of a Pound of Sewet, and as much Crumbs of Bread, a little Parſley ſhred fine, and about as much Thyme as will lie on a Six-pence, when ſhred; an Anchovy ſhred ſmall, a very

To melt Butter.

IN melting of Butter you must be very careful; let your Sauce-pan be well tinn'd, take a Spoonful of cold Water, a little Dust of Flour, and your Butter cut to Pieces: Be sure to keep shaking your Pan one Way for fear it should oil; when it is all melted, let it boil, and it will be smooth and fine. A Silver Pan is best, if you have one.

To Roast Geese, Turkies, *&c.*

WHEN you roast a Goose, Turky, or Fowls of any Sort, take care to singe them with a Piece of white Paper, and baste them with a Piece of Butter; drudge them with a little Flour, and when the Smoak begins to draw to the Fire, and they look plump, baste them again, and drudge them with a little Flour, and take them up.

Sauce for a Goose.

FOR a Goose make a little good Gravy, and put it in a Bason by itself, and some Apple-Sauce in another.

Sauce for a Turky.

FOR a Turky good Gravy in the Dish, and either Bread or Onion Sauce in a Bason.

Sauce for Fowls.

TO Fowls you should put good Gravy in the Dish, and either Bread or Egg Sauce in a Bason.

Sauce for Ducks.

FOR Ducks a little Gravy in the Dish, and Onion in a Cup, if liked.

Sauce for Pheasants *and* Partridges.

PHEASANTS and Partridges should have Gravy in the Dish, and Bread Sauce in a Cup.

Sauce for Larks.

LARKS, roast them, and for Sauce have Crumbs of Bread done thus: Take a Sauce-pan or Stew-pan and some Butter; when melted, have a good Piece of Crumb of Bread, and rub it in

in a clean Cloth to Crumbs, then throw it into your Pan; keep ſtirring them about till they are brown, then throw them into a Sieve to drain, and lay them round your Larks.

To Roaſt Woodcocks *and* Snipes.

PUT them on a little Spit; take a Round of a Three-penny Loaf and toaſt it brown, then lay it in a Diſh under the Birds, baſte them with a little Butter, and let the Trail drop on the Toaſt. When they are roaſted put the Toaſt in the Diſh, lay the Woodcocks on it, and have about a Quarter of a Pint of Gravy; pour it into the Diſh, and ſet it over a Lamp or Chaffing-diſh for three Minutes, and ſend them to Table. You are to obſerve, we never take any Thing out of a Woodcock or Snipe.

To Roaſt a Pigeon.

TAKE ſome Parſley ſhred fine, a Piece of Butter as big as a Walnut, a little Pepper and Salt; tye the Neck End tight; tye a String round the Legs and Rump, and faſten the other End to the Top of the Chimney-piece: Baſte them with Butter, and when they are enough lay them in the Diſh, and they will ſwim with Gravy. You may put them on a little ſmall Spit, and then tye both Ends cloſe.

To Broil a Pigeon.

WHEN you broil them, do them in the ſame Manner, and take care your Fire is very clear, and ſet your Gridiron high, that they may not burn, and have a little melted Butter in a Cup. You may ſplit them, and broil them with a little Pepper and Salt; and you may roaſt them only with a little Parſley and Butter in the Diſh.

Directions for Geeſe *and* Ducks.

AS to Geeſe and Ducks, you ſhould have ſome Sage ſhred fine, and a little Pepper and Salt, and put them into the Belly; but never put any Thing into Wild Ducks.

To Roaſt a Hare.

TAKE your Hare when it is cas'd and make a Pudding; take a Quarter of a Pound of Sewet, and as much Crumbs of Bread, a little Parſley ſhred fine, and about as much Thyme as will lie on a Six-pence, when ſhred; an Anchovy ſhred ſmall, a very

very little Pepper and Salt, ſome Nutmeg, two Eggs, and a little Lemon-peel: Mix all this together, and put it into the Hare. Sew up the Belly, ſpit it, and lay it to the Fire, which muſt be a good one. Your Dripping-pan muſt be very clean and nice. Put two Quarts of Milk and Half a Pound of Butter into the Pan; keep baſting it all the while it is roaſting with the Butter and Milk till the Whole is uſed, and your Hare will be enough. You may mix the Liver in the Pudding, if you like it. You muſt firſt parboil it, and then chop it fine.

Different Sorts of Sauce for a Hare.

TAKE for Sauce a Pint of Cream and Half a Pound of freſh Butter; put them in a Sauce-pan, and keep ſtirring it with a Spoon till all the Butter is melted, and the Sauce is thick; then take up the Hare, and pour the Sauce into the Diſh. Another Way to make Sauce for a Hare, is to make good Gravy, thicken'd with a little Piece of Butter rolled in Flour, and pour it into your Diſh. You may leave the Butter out, if you don't like it, and have ſome Currant Jelly warm'd in a Cup, or Red Wine and Sugar boil'd to a Syrup: Done thus; take Half a Pint of Red Wine, a Quarter of a Pound of Sugar, and ſet over a ſlow Fire to ſimmer for about a Quarter of an Hour. You may do Half the Quantity and put it into your Sauce-Boat or Baſon.

To Broil Steaks.

FIRST have a very clear brisk Fire; let your Gridiron be very clean; put it on the Fire, and take a Chaffing-diſh with a few hot Coals out of the Fire: Put the Diſh on it which is to lay your Steaks on, then take fine Rump Steaks about Half an Inch thick; put a little Pepper and Salt on them, lay them on the Gridiron, and (if you like it) take a Shalot or two, or a fine Onion, and cut it fine; put it into your Diſh: Don't turn your Steaks till one Side is done, then when you turn the other Side there will ſoon be a fine Gravy lie on the Top of the Steak, which you muſt be careful not to loſe. When the Steaks are enough take them carefully off into your Diſh, that none of the Gravy be loſt; then have ready a hot Diſh or Cover, and carry them hot to Table, with the Cover on.

Directions

Directions concerning the Sauce for Steaks.

IF you love Pickles or Horſe-raddiſh with Steaks, never garniſh your Diſh, becauſe both the Garniſhing will be dry, and the Steaks will be cold, but lay thoſe Things on little Plates, and carry to Table. The great Nicety is to have them hot and full of Gravy.

General Directions concerning Broiling.

AS to Mutton and Pork Steaks, you muſt keep them turning quick on the Gridiron, and have ready your Diſh over a Chaffing-diſh of hot Coals, and carry them to Table cover'd hot. When you broil Fowls or Pigeons always take Care your Fire is clear, and never baſte any Thing on the Gridiron, for it only makes it ſmoak'd and burnt.

General Directions concerning Boiling.

AS to all Sorts of boil'd Meats, allow a Quarter of an Hour to every Pound; be ſure the Pot is very clean, and skim it well, for every Thing will have a Scum riſe, and if that boils down it makes the Meat black. All Sorts of freſh Meat you are to put in when the Water boils, but ſalt Meat when the Water is cold.

To Boil a Ham.

WHEN you boil a Ham, put it into a Copper, if you have one; let it be about three or four Hours before it boils, and keep it well skim'd all the Time; then, if it is a ſmall one, one Hour and a Half will boil it, after the Copper begins to boil; and, if a large one, two Hours will do: For you are to conſider the Time it has been heating in the Water, which ſoftens the Ham, and makes it boil the ſooner.

To Boil a Tongue.

A Tongue, if ſalt, put it in the Pot over Night, and don't let it boil till about three Hours before Dinner, and then boil all that three Hours; if freſh out of the Pickle, two Hours, and put it in when the Water boils.

very little Pepper and Salt, ſome Nutmeg, two Eggs, and a little Lemon-peel: Mix all this together, and put it into the Hare. Sew up the Belly, ſpit it, and lay it to the Fire, which muſt be a good one. Your Dripping-pan muſt be very clean and nice. Put two Quarts of Milk and Half a Pound of Butter into the Pan; keep baſting it all the while it is roaſting with the Butter and Milk till the Whole is uſed, and your Hare will be enough. You may mix the Liver in the Pudding, if you like it. You muſt firſt parboil it, and then chop it fine.

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Directions

To Roaſt Veniſon.

TAKE a Haunch of Veniſon, and ſpit it; take four Sheets of white Paper, butter them well, and roll about your Veniſon, then tye your Paper on with a ſmall String, and baſte it very well all the Time it is Roaſting. If your Fire is very good and brisk, two Hours will do it; and, if a ſmall Haunch, an Hour and a Half. The Neck and Shoulder muſt be done in the ſame Manner, which will take an Hour and a Half, and when it is enough take off the Paper, and drudge it with a little Flour juſt to make a Froth; but you muſt be very quick, for fear the Fat ſhould melt. You muſt not put any Sauce in the Diſh but what comes out of the Meat, but have ſome very good Gravy and put into your Sauce-Boat or Baſon: You muſt always have Sweet-Sauce with your Veniſon in another Baſon. If it is a very large Haunch it will take two Hours and a Half.

Different Sorts of Sauce for Veniſon.

YOU may take either of theſe Sauces for Veniſon: Currant Jelly warm'd; or Half a Pint of Red Wine, with a Quarter of a Pound of Sugar, ſimmer'd over a clear Fire for five or ſix Minutes; or Half a Pint of Vinegar, and a Quarter of a Pound of Sugar, ſimmer'd till it is a Syrup.

To Roaſt Mutton, Veniſon *Faſhion.*

TAKE a Hind-Quarter of fat Mutton, and cut the Leg like a Haunch; lay it in a Pan with the Back-Side of it down, pour a Bottle of Red Wine over it, and let it lye twenty-four Hours, then ſpit it, and baſte it with the ſame Liquor and Butter all the Time it is Roaſting at a good quick Fire, and an Hour and a Half will do it. Have a little good Gravy in a Cup, and Sweet-Sauce in another. A good fat Neck of Mutton eats finely, done thus.

To keep Veniſon *or* Hares *ſweet; or to make them freſh, when they ſtink.*

IF your Veniſon be very ſweet, only dry it with a Cloth, and hang it where the Air comes. If you would keep it any Time, dry it very well with clean Cloths, rub it all over with beaten Ginger, and hang it in an airy Place, and it will keep a great while. If it ſtinks, or is muſty, take ſome luke-warm Water, and

waſh

To Boil Fowls *and* Houſe-Lamb.

FOWLS and Houſe-Lamb boil in a Pot by themſelves, in a good deal of Water, and if any Scum riſes take it off. They will be both ſweeter and whiter than if boil'd in a Cloth. A little Chicken will be done in fifteen Minutes, a large Chicken in twenty Minutes, a good Fowl in Half an Hour, a little Turky or Gooſe in an Hour, and a large Turky an Hour and a Half.

Sauce for a Boil'd Turky.

THE beſt Sauce to a boil'd Turky is this: Take a little Water, or Mutton Gravy, if you have it, a Blade of Mace, an Onion, a little Bit of Thyme, a little Bit of Lemon-peel, and an Anchovy; boil all theſe together, ſtrain them through a Sieve, melt ſome Butter and add to them, and fry a few Sauſages and lay round the Diſh. Garniſh your Diſh with Lemon.

Sauce for a Boil'd Gooſe.

SAUCE for a boil'd Gooſe muſt be either Onions or Cabbage, firſt boil'd, and then ſtew'd in Butter for five Minutes.

Sauce for Boil'd Ducks *or* Rabbits.

TO boil'd Ducks or Rabbits, you muſt pour boil'd Onions over them, which make thus: Take the Onions, peel them, and boil them in a great deal of Water; ſhift your Water, then let them boil about two Hours, take them up and throw them into a Cullender to drain, then with a Knife chop them on a Board; put them into a Sauce-pan, juſt ſhake a little Flour over them, put in a little Milk or Cream, with a good Piece of Butter; ſet them over the Fire, and when the Butter is all melted they are enough. But if you would have Onion-Sauce in Half an Hour, take your Onions, peel them, and cut them in thin Slices, put them into Milk and Water, and when the Water boils they will be done in twenty Minutes, then throw them into a Cullender to drain, and chop them and put them into a Sauce-pan; ſhake in a little Flour, with a little Cream, if you have it, and a good Piece of Butter; ſtir all together over the Fire till the Butter is melted, and they will be very fine. This Sauce is very good with roaſt Mutton, and it is the beſt Way of boiling Onions.

To

To Roaſt Veniſon.

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To keep Veniſon *or* Hares *ſweet; or to make them freſh, when they ſtink.*

IF your Veniſon be very ſweet, only dry it with a Cloth, and hang it where the Air comes. If you would keep it any Time, dry it very well with clean Cloths, rub it all over with beaten Ginger, and hang it in an airy Place, and it will keep a great while. If it ſtinks, or is muſty, take ſome luke-warm Water, and

waſh

wash it clean; then take fresh Milk and Water luke-warm, and wash it again; then dry it in clean Cloths very well, and rub it all over with beaten Ginger, and hang it in an airy Place. When you roast it, you need only wipe it with a clean Cloth and paper it, as before-mention'd. Never do any Thing else to Venison, for all other Things spoil your Venison, and take away the fine Flavour, and this preserves it better than any Thing you can do. A Hare you may manage just the same Way.

To Roast a Tongue, *or* Udder.

PArboil it first, then roast it, stick eight or ten Cloves about it; baste it with Butter, and have some Gravy and Sweet-Sauce. An Udder eats very well, done the same Way.

To Roast Rabbits.

BASTE them with good Butter, and drudge them with a little Flour. Half an Hour will do them, at a very quick clear Fire; and, if they are very small, twenty Minutes will do them. Take the Liver, with a little Bunch of Parsley, and boil them, and then chop them very fine together. Melt some good Butter, and put Half the Liver and Parsley into the Butter; pour it into the Dish, and garnish the Dish with the other Half. Let your Rabbits be done of a fine light Brown.

To Roast a Rabbit, Hare *Fashion.*

LARD a Rabbit with Bacon; roast it as you do a Hare, and it eats very well: But then you must make Gravy-Sauce; but if you don't lard it White-Sauce.

Turkies, Pheasants, *&c. may be Larded.*

YOU may lard a Turky, or Pheasant, or any Thing, just as you like it.

To Roast a Fowl, Pheasant *Fashion.*

IF you should have but one Pheasant, and want two in a Dish, take a large full-grown Fowl, keep the Head on, and truss it just as you do a Pheasant; lard it with Bacon, but don't lard the Pheasant, and no Body will know it.

Rules to be obſerv'd in Roaſting.

IN the firſt Place, take great Care the Spit be very clean; and be ſure to clean it with nothing but Sand and Water. Waſh it clean, and wipe it with a dry Cloth; for Oil, Brick-duſt, and ſuch Things, will ſpoil your Meat.

B E E F.

TO roaſt a Piece of Beef of about ten Pounds will take an Hour and a Half, at a good Fire. Twenty Pounds Weight will take three Hours, if it be a thick Piece; but if it be a thin Piece of twenty Pounds Weight, two Hours and a Half will do it; and ſo on, according to the Weight of your Meat, more or leſs. *Obſerve*, In froſty Weather your Beef will take Half an Hour longer.

M U T T O N.

A Leg of Mutton of ſix Pounds will take an Hour at a quick Fire; if froſty Weather an Hour and a Quarter; nine Pounds, an Hour and a Half; a Leg of twelve Pounds will take two Hours; if froſty, two Hours and a Half; a large Saddle of Mutton will take three Hours, becauſe of papering it; a ſmall Saddle will take an Hour and a Half, and ſo on, according to the Size; a Breaſt will take Half an Hour at a quick Fire; a Neck, if large, an Hour; if very ſmall, little better than Half an Hour; a Shoulder much about the ſame Time as the Leg.

P O R K.

PORK muſt be well done. To every Pound allow a Quarter of an Hour: For Example; a Joint of twelve Pounds Weight three Hours, and ſo on; if it be a thin Piece of that Weight two Hours will roaſt it.

Directions concerning Beef, Mutton *and* Pork.

THESE three you may baſte with fine nice Dripping. Be ſure your Fire be very good and briſk; but don't lay your Meat too near the Fire, for fear of burning or ſcorching.

VEAL

V E A L.

VEAL takes much the same Time roasting as Pork; but be sure to paper the Fat of a Loin or Fillet, and baste your Veal with good Butter.

HOUSE-LAMB.

IF a large Fore-Quarter an Hour and a Half; if a small one, an Hour. The Out-side must be paper'd, basted with good Butter, and you must have a very quick Fire. If a Leg, about three Quarters of an Hour; a Neck, Breast or Shoulder, three Quarters of an Hour; if very small, Half an Hour will do.

A P I G.

IF just kill'd, an Hour; if kill'd the Day before, an Hour and a Quarter; if a very large one, an Hour and a Half. But the best Way to judge is when the Eyes drop out, and the Skin is grown very hard; then you must rub it with a coarse Cloth, with a good Piece of Butter roll'd in it, till the Crackling is crisp, and of a fine light Brown.

A H A R E.

YOU must have a quick Fire. If it be a small Hare, put three Pints of Milk and Half a Pound of fresh Butter in the Dripping-pan, which must be very clean and nice; if a large one, two Quarts of Milk and Half a Pound of fresh Butter. You must baste your Hare well with this all the Time it is roasting, and when the Hare has soak'd up all the Butter and Milk it will be enough.

A TURKY.

A Middling Turky will take an Hour; a very large one, an Hour and a Quarter; a small one, three Quarters of an Hour. You must paper the Breast till it is near done enough, then take the Paper off and froth it up. Your Fire must be very good.

A GOOSE.

OBSERVE the same Rules.

FOWLS.

FOWLS.

A Large Fowl, three Quarters of an Hour; a middling one, Half an Hour; very ſmall Chickens, twenty Minutes. Your Fire muſt be very quick and clear when you lay them down.

TAME DUCKS.

OBSERVE the ſame Rules.

WILD DUCKS.

TEN Minutes at a very quick Fire will do them; but if you love them well done, a Quarter of an Hour.

TEAL, WIGEON, &c.

OBSERVE the ſame Rules.

WOODCOCKS, SNIPES and *PARTRIDGES.*

THEY will take twenty Minutes.

PIGEONS and *LARKS.*

THEY will take fifteen Minutes to do them.

Directions concerning Poultry.

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

To keep Meat *hot.*

THE beſt Way to keep Meat hot, if it be done before your Company is ready, is to ſet the Diſh over a Pan of boiling Water; cover the Diſh with a deep Cover ſo as not to touch the Meat, and throw a Cloth over all. Thus you may keep your Meat hot a long Time, and it is better than over roaſting and ſpoiling the Meat. The Steam of the Water keeps the Meat hot, and don't draw the Gravy out, or dry it up; whereas if you ſet a

Diſh

Diſh of Meat any Time over a Chaffing-Diſh of Coals, it will dry up all the Gravy, and ſpoil the Meat.

To dreſs Greens, Roots, *&c.*

ALWAYS be very careful that your Greens be nicely pick'd and waſh'd. You ſhould lay them in a clean Pan for fear of Sand or Duſt, which is apt to hang round wooden Veſſels. Boil all your Greens in a Copper Sauce-pan by themſelves with a great Quantity of Water. Boil no Meat with them, for that diſcolours them. Uſe no Iron Pans, *&c.* for they are not proper; but let them be Copper, Braſs or Silver.

To dreſs Spinach.

PICK it very clean, and waſh it in five or ſix Waters; put it in a Sauce-pan that will juſt hold it, throw a little Salt over it, and cover the Pan cloſe. Don't put any Water in, but ſhake the Pan often. You muſt put your Sauce-pan on a clear quick Fire. As ſoon as you find the Greens are ſhrunk and fallen to the Bottom, and that the Liquor which comes out of them boils up, they are enough. Throw them into a clean Sieve to drain, and juſt give them a little Squeeze. Lay them in a Plate, and never put any Butter on it, but put it in a Cup.

To dreſs Cabbages, *&c.*

CAbbage, and all Sorts of young Sprouts, muſt be boiled in a great deal of Water. When the Stalks are tender, or fall to the Bottom, they are enough; then take them off, before they loſe their Colour. Always throw Salt into your Water before you put your Greens in. Young Sprouts you ſend to Table juſt as they are, but Cabbage is beſt chopp'd and put into a Sauce-pan with a good Piece of Butter, ſtirring it for about five or ſix Minutes till the Butter is all melted, and then ſend it to Table.

To dreſs Carrots.

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

To

To dreſs Turnips.

THEY eat beſt boil'd in the Pot, and when enough take them out and put them into a Pan and maſh them with Butter and a little Salt, and ſend them to Table. But you may do them thus; pare your Turnips, and cut them into Dice as big as the Top of one's Finger; put them into a clean Sauce-pan and juſt cover them with Water; when enough throw them into a Sieve to drain, and put them into a Sauce-pan with a good Piece of Butter; ſtir them over the Fire for five or ſix Minutes, and ſend them to Table.

To dreſs Parſnips.

THEY ſhould be boil'd in a great deal of Water, and when you find they are ſoft (which you will know by running a Fork into them) take them up, and carefully ſcrape all the Dirt off them, and then with a Knife ſcrape them all fine, throwing away all the ſticky Parts; then put them into a Sauce-pan with ſome Milk, and ſtir them over the Fire till they are thick. Take great Care they don't burn, and add a good Piece of Butter and a little Salt, and when the Butter is melted ſend them to Table.

To dreſs Brockala.

STRIP all the little Branches off till you come to the top one, then with a Knife peel off all the hard outſide Skin which is on the Stalks and little Branches, and throw them into Water. Have a Stew-pan of Water with ſome Salt in it: When it boils put in the Brockala, and when the Stalks are tender it is enough, then ſend it to Table with Butter in a Cup. The *French* eat Oil and Vinegar with it.

To dreſs Potatoes.

YOU muſt boil them in as little Water as you can without burning the Sauce-pan. Cover the Sauce-pan cloſe, and when the Skin begins to crack they are enough: Drain all the Water out and let them ſtand cover'd for a Minute or two; then peel them, lay them in your Plate, and pour ſome melted Butter over them. The beſt Way to do them is, when they are peel'd to lay them on a Gridiron till they are of a fine Brown, and ſend them to Table. Another Way is to put them into a Sauce-pan with ſome good Beef Dripping, cover them cloſe, and ſhake the Sauce-pan often for fear of burning to the Bottom: When they are of a fine

fine Brown and crisp, take them up in a Plate, then put them into another for fear of the Fat, and put Butter in a Cup.

To dress Cauliflowers.

TAKE your Flowers, cut off all the green Part, and then cut the Flowers into four, and lay them in Water for an Hour: Then have some Milk and Water boiling, put in the Cauliflowers, and be sure to skim the Sauce-pan well. When the Stalks are tender take them carefully up, and put them into a Cullender to drain; then put a Spoonful of Water into a clean Stew-pan with a little Dust of Flour, about a Quarter of a Pound of Butter, and shake it round till it is all finely melted, with a little Pepper and Salt; then take Half the Cauliflower and cut it as you would for Pickling, lay it into the Stew-pan, turn it, and shake the Pan round. Ten Minutes will do it. Lay the stew'd in the Middle of your Plate, and the boil'd round it: Pour the Butter you did it in over it, and send it to Table.

To dress French Beans.

FIRST string them, then cut them in two, and afterwards across: But if you would do them nice, cut the Bean into four, and then across, which is eight Pieces; lay them into Water and Salt, and when your Pan boils put in some Salt and the Beans: When they are tender they are enough; they will be soon done. Take Care they don't lose their fine Green. Lay them in a Plate, and have Butter in a Cup.

To dress Artichokes.

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

To dress Asparagus.

SCRAPE all the Stalks very carefully till they look white, then cut all the Stalks even alike, throw them into Water and have ready a Stew-pan boiling: Put in some Salt, and tye the Asparagus in little Bundles. Let the Water keep boiling, and when they are a little tender take them up. If you boil them too much you lose both Colour and Taste. Cut the Round of a small Loaf about Half an Inch thick, toast it Brown on both Sides, dip it in

the

the Asparagus Liquor, and lay it in your Dish: Pour a little Butter over the Toast, then lay your Asparagus on the Toast all round the Dish with the white Tops outward. Don't pour Butter over the Asparagus, for that makes them greasy to the Fingers, but have your Butter in a Bason, and send it to Table.

Directions concerning Garden Things.

MOST People spoil Garden Things by over boiling them: All Things that are Green should have a little Crispness, for if they are over boil'd they neither have any Sweetness or Beauty.

To dress Beans *and* Bacon.

WHEN you dress Beans and Bacon, boil the Bacon by itself and the Beans by themselves, for the Bacon will spoil the Colour of the Beans. Always throw some Salt into the Water, and some Parsley nicely pick'd. When the Beans are enough (which you will know by their being tender) throw them into a Cullender to drain: Take up the Bacon and skin it; throw some Raspings of Bread over the Top, and if you have an Iron make it red-hot and hold over it, to brown the Top of the Bacon: If you have not one, set it before the Fire to brown. Lay the Beans in the Dish, and the Bacon in the Middle on the Top, and send them to Table, with Butter in a Bason.

To make Gravy for a Turky, *or any Sort of* Fowl.

TAKE a Pound of the lean Part of the Beef, hack it with a Knife, flour it well, have ready a Stew-pan with a Piece of fresh Butter: When the Butter is melted put in the Beef, fry it till it is Brown, and then pour in a little boiling Water; shake it round, and then fill up with a Tea-kettle of boiling Water: Stir it all together, and put in two or three Blades of Mace, four or five Cloves, some Whole Pepper, an Onion, a Bundle of Sweet Herbs, a little Crust of Bread baked Brown, and a little Piece of Carrot: Cover it close, and let it stew till it is as good as you would have it. This will make a Pint of rich Gravy.

To draw Mutton, Beef, *or* Veal *Gravy.*

TAKE a Pound of Meat, cut it very thin, lay a little Piece of Bacon about two Inches long at the Bottom of the Stew-pan

or

or Sauce-pan, and lay the Meat on it: Lay in ſome Carrot, and cover it cloſe for two or three Minutes, then pour in a Quart of boiling Water, ſome Spice, Onion, Sweet Herbs, and a little Cruſt of Bread toaſted; let it do over a ſlow Fire, and thicken it with a little Piece of Butter rolled in Flour. When the Gravy is as good as you would have it ſeaſon it with Salt, and then ſtrain it off. You may omit the Bacon, if you diſlike it.

To burn Butter *for thickening of Sauce.*

SET your Butter on the Fire and let it boil till it is brown, then ſhake in ſome Flour, and ſtir it all the Time it is on the Fire till it is thick. Put it bye, and keep it for Uſe. A little Piece is what the Cooks uſe to thicken and brown their Sauce; but there are few Stomachs it agrees with, therefore ſeldom make uſe of it.

To make Gravy.

IF you live in the Country where you can't always have Gravy Meat, when your Meat comes from the Butcher take a Piece of Beef, a Piece of Veal, and a Piece of Mutton; cut them into as ſmall Pieces as you can, and take a large deep Sauce-pan with a Cover, lay your Beef at Bottom, then your Mutton, then a very little Piece of Bacon, a Slice or two of Carrot, ſome Mace, Cloves, Whole Pepper Black and White, a large Onion cut in Slices, a Bundle of Sweet Herbs, and then lay in your Veal: Cover it cloſe over a very ſlow Fire for ſix or ſeven Minutes, ſhaking the Sauce-pan now and then; then ſhake ſome Flour in, and have ready ſome boiling Water, pour it in till you cover the Meat and ſomething more: Cover it cloſe, and let it ſtew till it is quite rich and good; then ſeaſon it to your Taſte with Salt, and ſtrain it off. This will do for moſt Things.

To make Gravy for Soops, *&c.*

TAKE a Leg of Beef, cut and hack it, put it into a large earthen Pan; put to it a Bundle of Sweet Herbs, two Onions ſtuck with a few Cloves, a Blade or two of Mace, a Piece of Carrot, a Spoonful of Whole Pepper Black and White, and a Quart of ſtale Beer: Cover it with Water, tye the Pot down cloſe with Brown Paper rubbed with Butter, ſend it to the Oven, and let it be well baked. When it comes Home, ſtrain it through a coarſe Sieve; lay the Meat into a clean Diſh as you ſtrain it, and keep it for Uſe. It is a fine Thing in a Houſe, and will ſerve for Gra-

vy, thicken'd with a Piece of Butter, Red Wine, Catchup, or whatever you have a mind to put in, and is always ready for Soops of moſt Sorts. If you have Peaſe ready boil'd, your Soop will ſoon be made: Or take ſome of the Broth and ſome *Vermicelli*, boil it together, fry a *French* Roll and put in the Middle, and you have a good Soop. You may add a few Truffles and Morels, or Sellery ſtew'd tender, and then you are always ready.

To Bake a Leg of Beef.

DO it juſt in the ſame Manner as before directed in the making Gravy for Soops, *&c.* and when it is baked, ſtrain it through a coarſe Sieve: Pick out all the Sinews and Fat, put them into a Sauce-pan with a few Spoonfuls of the Gravy, a little Red Wine, a little Piece of Butter rolled in Flour, and ſome Muſtard; ſhake your Sauce-pan often, and when the Sauce is hot and thick diſh it up and ſend it to Table. It is a pretty Diſh.

To Bake an Ox's Head.

DO it juſt in the ſame Manner as the Leg of Beef is directed to be done in the making Gravy for Soops, *&c.* and it does full as well for the ſame Uſes. If it ſhould be too ſtrong for any Thing you want it for, it is only putting ſome hot Water. Cold Water will ſpoil it.

To Boil Pickled Pork.

BE ſure you put it in when the Water boils. If a middling Piece an Hour will boil it: If a very large Piece, an Hour and a Half, or two Hours. If you boil pickled Pork too long it will go to a Jelly.

CHAP.

CHAP. II.

MADE-DISHES.

To dreſs Scotch Collops.

TAKE Veal, cut it thin, beat it well with the Back of a Knife or Rolling-pin, and grate ſome Nutmeg over them; dip them in the Yolk of an Egg, and fry them in a little Butter till they are of a fine Brown; then pour the Butter from them, and have ready Half a Pint of Gravy, a little Piece of Butter rolled in Flour, a few Muſhrooms, a Glaſs of White Wine, the Yolk of an Egg, and a little Cream mixt together. If it wants a little Salt put it in. Stir it all together, and when it is of a fine Thickneſs diſh it up. It does very well without the Cream, if you have none; and very well without Gravy, only put in juſt as much warm Water, and either Red or White Wine.

To dreſs White Scotch Collops.

DO not dip them in Egg, but fry them till they are tender, but not Brown. Take your Meat out of the Pan, and pour all out; then put in your Meat again, as above, only you muſt put in ſome Cream.

To dreſs a Fillet of Veal *with* Collops.

FOR an Alteration, take a ſmall Fillet of Veal, cut what Collops you want, then take the Udder and fill it with Force-Meat, roll it round, tye it with a Packthread acroſs, and roaſt it; lay your Collops in the Diſh, and lay your Udder in the Middle. Garniſh your Diſhes with Lemon.

To make Force-Meat Balls.

NOW you are to obſerve, that Force-Meat Balls are a great Addition to all Made-Diſhes, made thus: Take Half a Pound of Veal, and Half a Pound of Sewet, cut fine, and beat in a Marble Mortar or Wooden Bowl; have a few Sweet Herbs ſhred fine, a little Mace dry'd and beat fine, a ſmall Nutmeg grated, or Half a large one, a little Lemon-peel cut very fine, a little Pepper and Salt, and the Yolks of two Eggs; mix all theſe well

well together, then roll them in little round Balls, and some in little long Balls; roll them in Flour, and fry them Brown. If they are for any Thing of White Sauce, put a little Water on in a Sauce-pan, and when the Water boils put them in, and let them boil for a few Minutes, but never fry them for White Sauce.

Truffles *and* Morels, *good in* Sauces *and* Soops.

TAKE Half an Ounce of Truffles and Morels, simmer them in two or three Spoonfuls of Water for a few Minutes, then put them with the Liquor into the Sauce. They thicken both Sauce and Soop, and give it a fine Flavour.

To Stew Ox-Palates.

STEW them very tender: Which must be done by putting them into cold Water, and let them stew very softly over a slow Fire till they are tender, then cut them into Pieces and put them either into your Made-Dish or Soop; and Cocks-combs and Artichoke-bottoms, cut small, and put into the Made-Dish. Garnish your Dishes with Lemon, Sweetbread stewed for White Dishes, and fry'd for Brown Ones, and cut in little Pieces.

To Ragoo a Leg of Mutton.

TAKE all the Skin and Fat off, cut it very thin the right Way of the Grain, then butter your Stew-pan, and shake some Flour into it; slice Half a Lemon and Half an Onion, cut them very small, a little Bundle of Sweet Herbs, and a Blade of Mace; Put all together with your Meat into the Pan, stir it a Minute or two, then put in six Spoonfuls of Gravy, and have ready an Anchovy minc'd small; mix it with some Butter and Flour, stir it all together for six Minutes, and then dish it up.

To make a Brown Fricasey.

YOU must take your Rabbits or Chickens and skin them, then cut them into small Pieces, and rub them over with Yolks of Eggs: Have ready some grated Bread, a little beaten Mace, and a little grated Nutmeg mixt together, and then roll them in it; put a little Butter into your Stew-pan, and when it is melted put in your Meat: Fry it of a fine Brown, and take Care they don't stick to the Bottom of the Pan, then pour the Butter from them, and pour in Half a Pint of Gravy, a Glass of Red Wine, a few Mushrooms,

Muſhrooms, or two Spoonfuls of the Pickle, a little Salt (if wanted) and a Piece of Butter rolled in Flour. When it is of a fine Thickneſs diſh it up, and ſend it to Table.

To make a White Fricaſey.

YOU may take two Chickens or Rabbits, skin them, and cut them into little Pieces; lay them into warm Water to draw out all the Blood, and then lay them in a clean Cloth to dry: Put them into a Stew-pan with Milk and Water, ſtew them till they are tender, and then take a clean Pan, put in Half a Pint of Cream and a Quarter of a Pound of Butter; ſtir it together till the Butter is melted, but you muſt be ſure to keep it ſtirring all the Time or it will be greaſy, and then with a Fork take the Chickens or Rabbits out of the Stew-pan and put into the Sauce-pan to the Butter and Cream: Have ready a little Mace dry'd and beat fine, a very little Nutmeg, a few Muſhrooms, ſhake all together for a Minute or two, and diſh it up. If you have no Muſhrooms a Spoonful of the Pickle does full as well, and gives it a pretty Tartneſs. This is a very pretty Sauce for a Breaſt of Veal roaſted.

To Fricaſey Chickens, Rabbits, Lamb, Veal, *&c.*

DO them the ſame Way.

A ſecond Way to make a White Fricaſey.

YOU muſt take two or three Rabbits or Chickens, skin them, and lay them in warm Water, and dry them with a clean Cloth; put them into a Stew-pan with a Blade or two of Mace, a little Black and a little White Pepper, an Onion, a little Bundle of Sweet Herbs, and do but juſt cover them with Water; ſtew them till they are tender, then with a Fork take them out, ſtrain the Liquor, and put them into the Pan again with Half a Pint of the Liquor and Half a Pint of Cream, the Yolks of two Eggs beat well, Half a Nutmeg grated, a Glaſs of White Wine, a little Piece of Butter rolled in Flour, and a Gill of Muſhrooms; keep ſtirring all together, all the while one Way, till it is ſmooth and of a fine Thickneſs, and then diſh it up. Add what you pleaſe.

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A third Way of making a White Fricaſey.

TAKE three Chickens, skin them, cut them into ſmall Pieces; that is, every Joint aſunder, lay them in warm Water for a Quarter of an Hour, take them out and dry them with a Cloth, then put them into a Stew-pan with Milk and Water, and boil them tender; take a Pint of good Cream, a Quarter of a Pound of Butter, and ſtir it till it is thick, then let it ſtand till it is cool, and put to it a little beaten Mace, Half a Nutmeg grated, a little Salt, a Gill of White Wine, and a few Muſhrooms; ſtir all together, then take the Chickens out of the Stew-pan, throw away what they are boil'd in, clean the Pan, and put in the Chickens and Sauce together: Keep the Pan ſhaking round till they are quite hot, and diſh them up. Garniſh with Lemon. They will be very good without Wine.

To Fricaſey Rabbits, Lamb, Sweetbreads, *or* Tripe.

DO them the ſame Way.

Another Way to Fricaſey Tripe.

TAKE a Piece of Double Tripe, cut it into Slices two Inches long and Half an Inch broad, put them into your Stew-pan, and ſprinkle a little Salt over them; then put in a Bunch of Sweet Herbs, a little Lemon-peel, an Onion, a little Anchovy Pickle, and a Bay Leaf: Put all theſe to the Tripe, then put in juſt Water enough to cover them, and let them ſtew till the Tripe is very tender; then take out your Tripe and ſtrain the Liquor out, ſhred a Spoonful of Capers, and put to them a Glaſs of White Wine, and Half a Pint of the Liquor they were ſtew'd in: Let it boil a little while, then put in your Tripe, and beat the Yolks of three Eggs; put into your Eggs a little Mace, two Cloves, a little Nutmeg dry'd and beat fine, a ſmall Handful of Parſley pick'd and ſhred fine, a Piece of Butter rolled in Flour, and a Quarter of a Pint of Cream; mix all theſe well together and put them into your Stew-pan, keep them ſtirring one Way all the while, and when it is of a fine Thickneſs and ſmooth, diſh it up, and garniſh the Diſh with Lemon. You are to obſerve that all Sauces which have Eggs or Cream in you muſt keep ſtirring one Way all the while they are on the Fire, or they will turn to Curds. You may add white Walnut Pickle, or Muſhrooms, in the room of Capers, juſt to make your Sauce a little tart.

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To Ragoo Hog's Feet and Ears.

TAKE your Feet and Ears out of the Pickle they are ſous'd in, or boil them till they are tender, then cut them into little long thin Bits about two Inches long and about a Quarter of an Inch thick; put them into your Stew-pan with Half a Pint of good Gravy, a Glaſs of White Wine, a good deal of Muſtard, a good Piece of Butter rolled in Flour, and a little Pepper and Salt; ſtir all together till it is of a fine Thickneſs, and then diſh it up.

Note, They make a very pretty Diſh fry'd with Butter and Muſtard, and a little good Gravy, if you like it. Then only cut the Feet and Ears in two. You may add Half an Onion, cut ſmall.

To Fry Tripe.

CUT your Tripe into Pieces about three Inches long, dip them in the Yolk of an Egg and a few Crumbs of Bread, fry them of a fine Brown, and then take them out of the Pan and lay them in a Diſh to drain; have ready a warm Diſh to put them in, and ſend them to Table, with Butter and Muſtard in a Cup.

To Stew Tripe.

CUT it juſt as you do for frying, and ſet on ſome Water in a Sauce-pan, with two or three Onions cut into Slices, and ſome Salt; when it boils, put in your Tripe. Ten Minutes will boil it. Send it to Table with the Liquor in the Diſh, and the Onions; have Butter and Muſtard in a Cup, and diſh it up. You may put in as many Onions as you like to mix with your Sauce, or leave them quite out, juſt as you pleaſe. Put a little Bundle of Sweet Herbs, and a Piece of Lemon-peel into the Water, when you put in the Tripe.

A Fricaſey of Pigeons.

TAKE eight Pigeons, new kill'd, cut them into ſmall Pieces, and put them into a Stew-pan with a Pint of Claret and a Pint of Water; ſeaſon your Pigeons with Salt and Pepper, a Blade or two of Mace, an Onion, a Bundle of Sweet Herbs, a good Piece of Butter juſt rolled in a very little Flour; cover it cloſe, and let them ſtew till there is juſt enough for Sauce, and then take

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out the Onion and Sweet Herbs, beat up the Yolks of three Eggs, grate Half a Nutmeg in, and with your Spoon push the Meat all to one Side of the Pan and the Gravy to the other Side, and stir in the Eggs; keep them stirring for fear of turning to Curds, and when the Sauce is fine and thick shake all together, put in Half a Spoonful of Vinegar, and give them a shake; then put the Meat into the Dish, pour the Sauce over it, and have ready some Slices of Bacon toasted, and fry'd Oysters; throw the Oysters all over, and lay the Bacon round. Garnish with Lemon.

A Fricasey of Lambstones *and* Sweetbreads.

HAVE ready some Lambstones blanched, parboiled and sliced, and flour two or three Sweetbreads; if very thick, cut them in two, the Yolks of six hard Eggs whole, a few Pistaco Nut Kernels, and a few large Oysters: Fry these all of a fine Brown, then pour out all the Butter, and add a Pint of drawn Gravy, the Lambstones, some Asparagus Tops about an Inch long, some grated Nutmeg, a little Pepper and Salt, two Shalots shred small, and a Glass of White Wine; stew all these together for ten Minutes, then add the Yolks of six Eggs beat very fine, with a little White Wine, and a little beaten Mace; stir all together till it is of a fine Thickness, and then dish it up. Garnish with Lemon.

To Hash a Calf's Head.

BOIL the Head almost enough, then take the best Half and with a sharp Knife take it nicely from the Bone, with the two Eyes; lay it in a little deep Dish before a good Fire, and take great Care no Ashes fall into it, and then hack it with a Knife cross and cross; grate some Nutmeg all over, a very little Pepper and Salt, a few Sweet Herbs, some Crumbs of Bread, and a little Lemon-peel chopp'd very fine; baste it with a little Butter, then baste it again and pour over it the Yolks of two Eggs; keep the Dish turning that it may be all Brown alike: Cut the other Half and Tongue into little thin Bits, and set on a Pint of drawn Gravy in a Sauce-pan, a little Bundle of Sweet Herbs, an Onion, a little Pepper and Salt, a Glass of Red Wine, and two Shalots; boil all these together a few Minutes, then strain it through a Sieve, and put it into a clean Stew-pan with the Hash: Flour the Meat before you put it in, and put in a few Mushrooms, a Spoonful of the Pickle, two Spoonfuls of Catchup, and a few Truffles and Morels; stir all these together for a few Minutes, then beat up Half the Brains and stir into the Stew-pan, and

and a little Piece of Butter rolled in Flour: Take the other Half of the Brains, and beat them up with a little Lemon-peel cut fine, a little Nutmeg grated, a little beaten Mace, a little Thyme ſhred ſmall, a little Parſley, the Yolk of an Egg, and have ſome good Dripping boiling in a Stew-pan; then fry the Brains in little Cakes about as big as a Crown-piece: Fry about twenty Oyſters dipp'd in the Yolk of an Egg, toaſt ſome Slices of Bacon, fry a few Force-Meat Balls, and have ready a hot Diſh, if Pewter, over a few clear Coals; if China, over a Pan of hot Water; pour in your Haſh, then lay in your toaſted Head, throw the Force-Meat Balls over the Haſh, and garniſh the Diſh with fry'd Oyſters, the fry'd Brains, and Lemon; throw the reſt over the Haſh, lay the Bacon round the Diſh, and ſend it to Table.

To Haſh a Calf's Head *White.*

TAKE Half a Pint of Gravy, a large Wine-Glaſs of White Wine, a little beaten Mace, a little Nutmeg, and a little Salt; throw into your Haſh a few Muſhrooms, a few Truffles and Morels firſt parboil'd, a few Artichoke Bottoms and Aſparagus Tops, if you have them, a good Piece of Butter rolled in Flour, the Yolks of two Eggs, Half a Pint of Cream, and one Spoonful of Muſhroom-Catchup; ſtir all together very carefully till it is of a fine Thickneſs, then pour it into your Diſh, and lay the other Half of the Head, as before mention'd, in the Middle, and garniſh it as before directed, with fry'd Oyſters, Brains, Lemon, and Force-Meat Balls fry'd.

To Bake a Calf's Head.

TAKE the Head, pick it and waſh it very clean; take an earthen Diſh large enough to lay the Head on, rub a little Piece of Butter all over the Diſh, then lay ſome long Iron Skewers acroſs the Top of the Diſh, and lay the Head on them; skewer up the Meat in the Middle that it don't lie in the Diſh, then grate ſome Nutmeg all over it, a few Sweet Herbs ſhred ſmall, ſome Crumbs of Bread, a little Lemon-peel cut fine, and then flour it all over; ſtick Pieces of Butter in the Eyes and all over the Head, and flour it again: Let it be well baked, and of a fine Brown; you may throw a little Pepper and Salt over it, and put into the Diſh a Piece of Beef cut ſmall, a Bundle of Swee Herbs, an Onion, ſome Whole Pepper, a Blade of Mace, two Cloves, a Pint of Water, and boil the Brains with ſome Sage: When the Head is enough, lay it on a Diſh, and ſet it to the Fire to keep

warm, then ſtir all together in the Diſh, and boil it in a Sauce-pan; ſtrain it off, put it into the Sauce-pan again, add a Piece of Butter rolled in Flour, and the Sage in the Brains chopp'd fine, a Spoonful of Catchup, and two Spoonfuls of Red Wine, boil them together, and take the Brains, beat them well, and mix them with the Sauce; pour it into the Diſh, and ſend it to Table. You muſt bake the Tongue with the Head, and don't cut it out. It will lie the handſomer in the Diſh.

To Bake a Sheep's Head.

DO it the ſame Way, and it eats very well.

To dreſs a Lamb's Head.

BOIL the Head and Pluck tender, but don't let the Liver be too much done; take the Head up, hack it croſs and croſs with a Knife, grate ſome Nutmeg over it, and lay it in a Diſh before a good Fire; then grate ſome Crumbs of Bread, ſome Sweet Herbs rubb'd, a little Lemon-peel chopp'd fine, a very little Pepper and Salt, and baſte it with a little Butter; then throw a little Flour over it, and juſt before it is done do the ſame, baſte it and drudge it: Take Half the Liver, the Lights, the Heart and Tongue, chop them very ſmall, with ſix or eight Spoonfuls of Gravy or Water; firſt ſhake ſome Flour over the Meat, and ſtir it together, then put in the Gravy or Water, a good Piece of Butter rolled in a little Flour, a little Pepper and Salt, and what runs from the Head in the Diſh; ſimmer all together a few Minutes, and add Half a Spoonful of Vinegar, pour it into your Diſh, lay the Head in the Middle on the Mince-Meat, have ready the other Half of the Liver cut thin, with ſome Slices of Bacon broil'd, and lay round the Head. Garniſh the Diſh with Lemon, and ſend it to Table.

To Ragoo a Neck of Veal.

CUT a Neck of Veal into Steaks, flatten them with a Rolling-pin, ſeaſon them with Salt, Pepper, Cloves and Mace, lard them with Bacon, Lemon-peel and Thyme, dip them in the Yolks of Eggs, make a Sheet of ſtrong Cap-Paper up at the four Corners in the Form of a Dripping-pan, pin up the Corners, butter the Paper and alſo the Gridiron, and ſet it over a Fire of Charcoal; put in your Meat, let it do leiſurely, keep it baſting and turning

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to keep in the Gravy, and when it is enough have ready Half a Pint of ſtrong Gravy, ſeaſon it high, put in Muſhrooms and Pickles, Force-Meat Balls dipp'd in the Yolks of Eggs, Oyſters ſtew'd and fry'd, to lay round and at the Top of your Diſh, and then ſerve it up. If for a Brown Ragoo, put in Red Wine. If for a White One, put in White Wine, with the Yolks of Eggs beat up with two or three Spoonfuls of Cream.

To Ragoo a Breaſt of Veal.

TAKE your Breaſt of Veal, put it into a large Stew-pan, put in a Bundle of Sweet Herbs, an Onion, ſome Black and White Pepper, a Blade or two of Mace, two or three Cloves, a very little Piece of Lemon-peel, and cover it juſt with Water; when it is tender take it up, bone it, put in the Bones, boil it up till the Gravy is very good, then ſtrain it off, and if you have a little rich Beef Gravy add a Quarter of a Pint, put in Half an Ounce of Truffles and Morels, a Spoonful or two of Catchup, two or three Spoonfuls of White Wine, and let them all boil together; in the mean Time flour the Veal, and fry it in Butter till it is of a fine Brown, then drain out all the Butter and pour the Gravy you are boiling to the Veal, with a few Muſhrooms; boil all together till the Sauce is rich and thick, and cut the Sweetbread into four. A few Force-Meat Balls is proper in it. Lay the Veal in the Diſh, and pour the Sauce all over it. Garniſh with Lemon.

Another Way to Ragoo a Breaſt of Veal.

YOU may bone it nicely, flour it, and fry it of a fine Brown, then pour the Fat out of the Pan, and the Ingredients as above, with the Bones; when enough, take it out, and ſtrain the Liquor, then put in your Meat again, with the Ingredients, as before directed.

A Breaſt of Veal *in Hodge-Podge.*

TAKE a Breaſt of Veal, cut the Briſcuit into little Pieces, and every Bone aſunder, then flour it, and put Half a Pound of good Butter into a Stew-pan; when it is hot, throw in the Veal, fry it all over of a fine light Brown, and then have ready a Tea-Kettle of Water boiling, pour it in the Stew pan, fill it up and ſtir it round, throw in a Pint of Green Peaſe, a fine Lettuce whole, clean waſh'd, two or three Blades of Mace, a little Whole Pepper ty'd in a Muſlin Rag, a little Bundle of Sweet Herbs, a ſmall Onion

Onion ſtuck with a few Cloves, and a little Salt: Cover it cloſe, and let it ſtew an Hour, or till it is boil'd to your Palate, if you would have Soop made of it; if you would only have Sauce to eat with the Veal, you muſt ſtew it till there is juſt as much as you would have for Sauce, and ſeaſon it with Salt to your Palate; take out the Onion, Sweet Herbs and Spice, and pour it all together into your Diſh. It is a fine Diſh. If you have no Peaſe, pare three or four Cucumbers, ſcoop out the Pulp and cut it into little Pieces, and take four or five Heads of Sellery, clean waſh'd, and cut the white Part ſmall; when you have no Lettuces, take the little Hearts of Savoys, or the little young Sprouts that grow on the old Cabbage Stalks about as big as the Top of your Thumb.

Note, If you would make a very fine Diſh of it, fill the Inſide of your Lettuce with Force-Meat, and tye the Top cloſe with a Thread; ſtew it till there is but juſt enough for Sauce, ſet the Lettuce in the Middle, and the Veal round, and pour the Sauce all over it. Garniſh your Diſh with raſpp'd Bread, made into Figures with your Fingers. This is the cheapeſt Way of dreſſing a Breaſt of Veal to be good, and ſerve a Number of People.

To Collar a Breaſt of Veal.

TAKE a very ſharp Knife and nicely take out all the Bones, but take great Care you do not cut the Meat through, pick all the Fat and Meat off the Bones, then grate ſome Nutmeg all over the Inſide of the Veal, a very little beaten Mace, a little Pepper and Salt, a few Sweet Herbs ſhred ſmall, ſome Parſley, a little Lemon-peel ſhred ſmall, a few Crumbs of Bread and the Bits of Fat pick'd off the Bones, roll it up tight, ſtick one Skewer in to hold it together, but do it cleaver that it ſtands upright in the Diſh, tye a Packthread acroſs it to hold it together, ſpit it, then roll the Caul all round it, and roaſt it. An Hour and a Quarter will do it. When it has been about an Hour at the Fire take off the Caul, drudge it with Flour, baſte it well with Freſh Butter, and let it be of a fine Brown. For Sauce take Two Pennyworth of Gravy Beef, cut it and hack it well, then flour it, fry it a little Brown, then pour into your Stew-pan ſome boiling Water, ſtir it well together, then fill your Pan two Parts full of Water, put in an Onion, a Bundle of Sweet Herbs, a little Cruſt of Bread toaſted, two or three Blades of Mace, four Cloves, ſome Whole Pepper, and the Bones of the Veal: Cover it cloſe, and let it ſtew till it is quite rich and thick, then ſtrain it, boil it up again with Truffles and Morels, a few Muſhrooms, a Spoonful of Catchup, two or three Bottoms of Artichokes, if you have them,

add

add a little Salt, juſt enough to ſeaſon the Gravy, take the Packthread off the Veal, and ſet it upright in the Diſh; cut the Sweetbread into four, and broil it of a fine Brown, with a few Force-Meat Balls fry'd, lay theſe round the Diſh, and pour in the Sauce. Garniſh the Diſh with Lemon, and ſend it to Table.

To Collar a Breaſt of Mutton.

DO it the ſame Way, and it eats very well. But you muſt take off the Skin.

Another good Way to dreſs a Breaſt of Mutton.

COLLAR it, as before, roaſt it, and baſte it with Half a Pint of Red Wine, and when that is all ſoak'd in, baſte it well with Butter, have a little good Gravy, ſet the Mutton upright in the Diſh, pour in the Gravy, have Sweet Sauce as for Veniſon, and ſend it to Table. Don't garniſh the Diſh, but be ſure to take the Skin off the Mutton.

The Inſide of a Surloin of Beef is very good, done this Way.

If you don't like the Wine, a Quart of Milk, and a Quarter of a Pound of Butter, put into the Dripping-pan, does full as well to baſte it.

To Force a Leg of Lamb.

WITH a ſharp Knife carefully take out all the Meat, and leave the Skin whole and the Fat on it, make the Lean you cut out into Force-Meat thus: To two Pounds of Meat, three Pounds of Beef Sewet cut fine, and beat in a Marble Mortar till it is very fine, and take away all the Skin of the Meat and Sewet, then mix with it four Spoonfuls of grated Bread, eight or ten Cloves, five or ſix large Blades of Mace dry'd and beat fine, Half a large Nutmeg grated, a little Pepper and Salt, a little Lemon-peel cut fine, a very little Thyme, ſome Parſley, and four Eggs; mix all together, put it into the Skin again juſt as it was, in the ſame Shape, ſew it up, roaſt it, baſte it with Butter, cut the Loin into Steaks and fry it nicely, lay the Leg in the Diſh and the Loin round it, with ſtew'd Cauliflower (as in *Page* 17) all round upon the Loin, pour a Pint of good Gravy into the Diſh, and ſend it to Table. If you don't like the Cauliflower, it may be omitted.

To Boil a Leg of Lamb.

LET the Leg be boil'd very white. An Hour will do it. Cut the Loin into Steaks, dip into a few Crumbs of Bread and Egg, fry them nice and brown, boil a good deal of Spinach and lay in the Diſh, put the Leg in the Middle, lay the Loin round it, cut an Orange in four, and garniſh the Diſh, and have Butter in a Cup. Some love the Spinach boil'd, then drain'd, put into a Sauce-pan with a good Piece of Butter, and ſtew'd.

To Force a Large Fowl.

CUT the Skin down the Back, and carefully ſlip it up ſo as to take out all the Meat, mix it with one Pound of Beef Sewet, cut it ſmall, and beat them together in a Marble Mortar; take a Pint of large Oyſters cut ſmall, two Anchovies cut ſmall, one Shalot cut fine, a few Sweet Herbs, a little Pepper, a little Nutmeg grated, and the Yolks of four Eggs; mix all together and lay this on the Bones, draw over the Skin and ſew up the Back, put the Fowl into a Bladder, boil it an Hour and a Quarter, ſtew ſome Oyſters in good Gravy thicken'd with a Piece of Butter rolled in Flour, take the Fowl out of the Bladder, lay it in your Diſh, and pour the Sauce over it. Garniſh with Lemon.

It eats much better roaſted, with the ſame Sauce.

To Roaſt a Turky *the genteel Way.*

FIRST cut it down the Back, and with a ſharp Penknife bone it, then make your Force-Meat thus: Take a large Fowl, or a Pound of Veal, as much grated Bread, Half a Pound of Sewet cut and beat very fine, a little beaten Mace, two Cloves, Half a Nutmeg grated, about a large Tea Spoonful of Lemon-peel, and the Yolks of two Eggs; mix all together, with a little Pepper and Salt, fill up the Places where the Bones came out, and fill the Body, that it may look juſt as it did before, ſew up the Back, and roaſt it. You may have Oyſter Sauce, Sellery Sauce, or juſt as you pleaſe; but good Gravy in the Diſh, and garniſh with Lemon, is as good as any Thing. Be ſure to leave the Pinions on.

To Stew a Turky *or* Fowl.

FIRST let your Pot be very clean, lay four clean Skewers at the Bottom, lay your Turky or Fowl upon them, put in a Quart of Gravy, take a Bunch of Sellery, cut it ſmall, and waſh it

it very clean, put it into your Pot, with two or three Blades of Mace, let it ſtew ſoftly till there is juſt enough for Sauce, then add a good Piece of Butter rolled in Flour, two Spoonfuls of Red Wine, two of Catchup, and juſt as much Pepper and Salt as will ſeaſon it, lay your Fowl or Turky in the Diſh, pour the Sauce over it, and ſend it to Table. If the Fowl or Turky is enough before the Sauce, take it up, and keep it hot till the Sauce is boil'd enough, then put it in, let it boil a Minute or two, and diſh it up.

To Stew a Knuckle of Veal.

BE ſure let the Pot or Sauce-pan be very clean, lay at the Bottom four clean wooden Skewers, waſh and clean the Knuckle very well, then lay it in the Pot, with two or three Blades of Mace, a little Whole Pepper, a little Piece of Thyme, a ſmall Onion, a Cruſt of Bread, and two Quarts of Water; cover it down cloſe, make it boil, then only let it ſimmer for two Hours, and when it is enough take it up, lay it in a Diſh, and ſtrain the Broth over it.

Another Way to Stew a Knuckle of Veal.

CLEAN it as before directed, and boil it till there is juſt enough for Sauce, add one Spoonful of Catchup, one of Red Wine, and one of Walnut Pickle, ſome Truffles and Morels, or ſome dry'd Muſhrooms cut ſmall; boil it all together, take up the Knuckle, lay it in a Diſh, pour the Sauce over it, and ſend it to Table.

Note, It eats very well done as the Turky, before directed.

To Ragoo a Piece of Beef.

TAKE a large Piece of the Flank which has Fat at the Top cut ſquare, or any Piece that is all Meat, and has Fat at the Top, but no Bones. The Rump does well. Cut all nicely off the Bone (which makes fine Soop) then take a large Stew-pan and with a good Piece of Butter fry it a little Brown all over, flouring your Meat well before you put it into the Pan, then pour in as much Gravy as will cover it, made thus: Take about a Pound of coarſe Beef, a little Piece of Veal cut ſmall, a Bundle of Sweet Herbs, an Onion, ſome Whole Black Pepper and White Pepper, two or three large Blades of Mace, four or five Cloves, a Piece of Carrot, a little Piece of Bacon ſteep'd in Vinegar a little while, a

Cruſt

Cruſt of Bread toaſted brown; put to this a Quart of Water, and let it boil till Half is waſted. While this is making pour a Quart of boiling Water into the Stew-pan, cover it cloſe, and let it be ſtewing ſoftly. When the Gravy is done ſtrain it, pour it into the Pan where the Beef is, take an Ounce of Truffles and Morels cut ſmall, ſome freſh or dry'd Muſhrooms cut ſmall, two Spoonfuls of Catchup, and cover it cloſe; let all this ſtew till the Sauce is rich and thick, then have ready ſome Artichoke-bottoms cut into four, and a few pickled Muſhrooms; give them a Boil or two, and when your Meat is tender and your Sauce quite rich, lay the Meat into a Diſh and pour the Sauce over it. You may add a Sweetbread cut in ſix Pieces, a Palate ſtew'd tender cut into little Pieces, ſome Cocks Combs, and a few Force-Meat Balls. Theſe are a great Addition, but it will be good without.

Note, For Variety when the Beef is ready and the Gravy put to it, add a large Bunch of Sellery cut ſmall and waſh'd clean, two Spoonfuls of Catchup, and a Glaſs of Red Wine. Omit all the other Ingredients. When the Meat and Sellery are tender, and the Sauce rich and good, ſerve it up. It is alſo very good this Way: Take ſix large Cucumbers, ſcoop out the Seeds, pare them, cut them into Slices, and do them juſt as you do the Sellery.

To Force the Inſide of a Surloin of Beef.

TAKE a ſharp Knife, and carefully lift up the Fat of the Inſide, take out all the Meat cloſe to the Bone, chop it ſmall, take a Pound of the Sewet and chop fine, about as many Crumbs of Bread, a little Thyme and Lemon-peel, a little Pepper and Salt, Half a Nutmeg grated, and two Shalots chopp'd fine; mix all together, with a Glaſs of Red Wine, then put it into the ſame Place, cover it with the Skin and Fat, ſkewer it down with fine Skewers, and cover it with Paper; don't take the Paper off till the Meat is in the Diſh. Take a Quarter of a Pint of Red Wine, two Shalots ſhred ſmall, boil them, and pour into the Diſh, with the Gravy which comes out of the Meat eats well. Spit your Meat before you take out the Inſide.

To Force the Inſide of a Rump of Beef.

YOU may do it juſt in the ſame Manner, only lift up the outſide Skin, take the Middle of the Meat, and do as before directed; put it into the ſame Place, and with fine Skewers put it down cloſe.

A Roll'd

A Roll'd Rump of Beef.

CUT the Meat all off the Bone whole, ſlit the Inſide down from Top to Bottom, but not through the Skin, ſpread it open, take the Fleſh of two Fowls and Beef Sewet, an equal Quantity, and as much cold boil'd Ham, if you have it, a little Pepper, an Anchovy, a Nutmeg grated, a little Thyme, a good deal of Parſley, a few Muſhrooms, and chop them all together, beat them in a Mortar, with a Half-Pint Baſon full of Crumbs of Bread; mix all theſe together, with four Yolks of Eggs, lay it into the Meat, cover it up, and roll it round, ſtick one Skewer in, and tye it with a Packthread croſs and croſs to hold it together; take a Pot or large Sauce-pan that will juſt hold it, lay a Layer of Bacon and Layer of Beef cut in thin Slices, a Piece of Carrot, ſome Whole Pepper, Mace, Sweet Herbs, and a large Onion, lay the roll'd Beef on it, juſt put Water enough to the Top of the Beef, cover it cloſe, and let it ſtew very ſoftly on a ſlow Fire for eight or ten Hours, but not too faſt. When you find the Beef tender, which you will know by running a Skewer into the Meat, then take it up, cover it up hot, boil the Gravy till it is good, then ſtrain it off, and add ſome Muſhrooms chopp'd, ſome Truffles and Morels cut ſmall, two Spoonfuls of Red or White Wine, the Yolks of two Eggs, and a Piece of Butter roll'd in Flour; boil it together, ſet the Meat before the Fire, baſte it with Butter, and throw Crumbs of Bread all over it: When the Sauce is enough, lay the Meat into the Diſh, and pour the Sauce over it. Take Care the Eggs don't Curd.

To Boil a Rump of Beef *the* French *Faſhion.*

TAKE a Rump of Beef, boil it Half an Hour, take it up, lay it into a large deep Pewter Diſh or Stew-pan, cut three or four Gaſhes in it all along the Side, rub the Gaſhes with Pepper and Salt, and pour into the Diſh a Pint of Red Wine, as much hot Water, two or three large Onions cut ſmall, the Hearts of eight or ten Lettuces cut ſmall, and a good Piece of Butter roll'd in a little Flour; lay the fleſhy Part of the Meat downwards, cover it cloſe, let it ſtew an Hour and a Half over a Charcoal Fire, or a very ſlow Coal Fire. Obſerve that the Butcher chops the Bone ſo cloſe that the Meat may lie as flat as you can in the Diſh. When it is enough, take the Beef, lay it in the Diſh, and pour the Sauce over it.

Note, When you do it in a Pewter Diſh, it is beſt done over a Chaffing-diſh of hot Coals, with a Bit or two of Charcoal to keep it alive.

Beef *Eſcarlot.*

TAKE a Briſcuit of Beef, Half a Pound of coarſe Sugar, two Ounces of Bay Salt, a Pound of common Salt, mix all together and rub the Beef, lay it in an earthen Pan, and turn it every Day. It may lie a Fortnight in the Pickle, then boil it, and ſerve it up either with Savoys, or a Peaſe Pudding.

Note, It eats much finer cold, cut into Slices, and ſent to Table.

Beef *à la Daub.*

YOU may take a Buttock or a Rump of Beef, lard it, fry it Brown in ſome ſweet Butter, then put it into a Pot that will juſt hold it; put in ſome Broth or Gravy hot, ſome Pepper, Cloves, Mace, and a Bundle of Sweet Herbs, ſtew it four Hours, till it is tender, and ſeaſon it with Salt; take Half a Pint of Gravy, two Sweetbreads cut into eight Pieces, ſome Truffles and Morels, Palates, Artichoke-Bottoms and Muſhrooms, boil all together, lay your Beef into the Diſh, ſtrain the Liquor into the Sauce, and boil all together. If it is not thick enough roll a Piece of Butter in Flour, and boil in it. Pour this all over the Beef. Take Force-Meat roll'd in Pieces Half as long as one's Finger, dip them into Batter made with Eggs, and fry them Brown, fry ſome Sippets dipp'd into Batter cut three Corner ways, ſtick them into the Meat, and garniſh with the Force-Meat.

Beef *à la Mode in Pieces.*

YOU muſt take a Buttock of Beef, cut it into two Pound Pieces, lard them with Bacon, fry them Brown, put them into a Pot that will juſt hold them, put in two Quarts of Broth or Gravy, a few Sweet Herbs, an Onion, ſome Mace, Cloves, Nutmeg, Pepper and Salt; when that is done, cover it cloſe, and ſtew till it is tender, skim off all the Fat, lay the Meat in the Diſh, and ſtrain the Sauce over it. You may ſerve it up hot or cold.

Beef *à la Mode, the* French *Way.*

TAKE a Piece of the Buttock of Beef, and ſome fat Bacon cut into little long Bits, then take two Tea Spoonfuls of Salt, one Tea Spoonful of beaten Pepper, one of beaten Mace, and one of Nutmeg; mix all together, have your Larding-pins ready, firſt dip the Bacon in Vinegar, then roll it in your Spice, and lard your

your Beef very thick and nice; put the Meat into a Pot with two or three large Onions, a good Piece of Lemon-peel, a Bundle of Herbs, and three or four Spoonfuls of Vinegar; cover it down cloſe, and put a wet Cloth round the Edge of the Cover that no Steam can get out, and ſet it over a very ſlow Fire: When you think one Side is done enough, turn the other, and cover it with the Rind of the Bacon; cover the Pot cloſe again as before, and when it is enough (which it will be when quite tender) take it up and lay it in your Diſh, take off all the Fat from the Gravy, and pour the Gravy over the Meat. If you chuſe your Beef to be Red, you may rub it with Salt-petre over Night.

Note, You muſt take great Care in doing your Beef this Way that your Fire is very ſlow; it will take at leaſt ſix Hours doing if the Piece be any Thing large. If you would have the Sauce very rich boil Half an Ounce of Truffles and Morels in Half a Pint of good Gravy till they very tender, and add a Gill of pickled Muſhrooms, or freſh Ones are beſt; mix all together with the Gravy of the Meat, and pour it over your Beef. You muſt mind and beat all your Spices very fine; and if you have not enough mix ſome more, according to the Bigneſs of your Beef.

Beef Olives.

TAKE a Rump of Beef, cut it into Steaks Half a Quarter long, about an Inch thick, let them be ſquare, lay on ſome good Force-Meat made with Veal, roll them, tye them once round with a hard Knot, dip them in Egg, Crumbs of Bread and grated Nutmeg, and a little Pepper and Salt. The beſt Way is to roaſt them, or fry them Brown in Freſh Butter, lay them every one on a Bay-Leaf, and cover them every one with a Piece of Bacon toaſted, have ſome good Gravy, a few Truffles and Morels, and Muſhrooms; boil all together, pour into the Diſh, and ſend it to Table.

Veal Olives.

THEY are good done the ſame Way, only roll them narrow at one End and broad at the other. Fry them of a fine Brown. Omit the Bay-Leaf, but lay little Bits of Bacon about two Inches long on them. The ſame Sauce. Garniſh with Lemon.

Beef Collops.

CUT them into thin Pieces about two Inches long, beat them with a Back of a Knife very well, grate ſome Nutmeg, flour them a little, lay them in a Stew-pan, put in a Pint of Water, Half

Half an Onion cut ſmall, a little Piece of Lemon-peel cut ſmall, a Bundle of Sweet Herbs, a little Pepper and Salt, a Piece of Butter roll'd in a little Flour: Set them on a ſlow Fire, when they begin to ſimmer ſtir them now and then; when they begin to be hot, ten Minutes will do them, but take Care they don't boil. Take out the Sweet Herbs, pour it into the Diſh, and ſend it to Table.

Note, You may do the Inſide of a Surloin of Beef in the ſame Manner the Day after it is roaſted, only don't beat them, but cut them thin.

N. B. You may do this Diſh between two Pewter Diſhes, hang them between two Chairs, take ſix Sheets of White-brown Paper, tare them into Slips, and burn them under the Diſh one Piece at a Time.

To Stew Beef Steaks.

TAKE Rump Steaks, Pepper and Salt them, lay them in a Stew-pan, pour in Half a Pint of Water, a Blade or two of Mace, two or three Cloves, a little Bundle of Sweet Herbs, an Anchovy, a Piece of Butter rolled in Flour, a Glaſs of White Wine, and an Onion; cover them cloſe, and let them ſtew ſoftly till they are tender, then take out the Steaks, flour them, fry them in Freſh Butter, and pour away all the Fat, ſtrain the Sauce they were ſtew'd in, and pour into the Pan; toſs it all up together till the Sauce is quite hot and thick. If you add a Quarter of a Pint of Oyſters it will make it the better. Lay the Steaks into the Diſh, and pour the Sauce over them. Garniſh with any Pickle you like.

To Fry Beef Steaks.

TAKE Rump Steaks, beat them very well with a Roller, fry them in Half a Pint of Ale that is not bitter, and whilſt they are frying cut a large Onion ſmall, a very little Thyme, ſome Parſley ſhred ſmall, ſome grated Nutmeg, and a little Pepper and Salt; roll all together in a Piece of Butter, and then in a little Flour, put it into the Stew-pan, and ſhake all together. When the Steaks are tender, and the Sauce of a fine Thickneſs, diſh it up.

A ſecond Way to Fry Beef Steaks.

CUT the Lean by itſelf, and beat them well with the Back of a Knife, fry them in juſt as much Butter as will moiſten the Pan, pour out the Gravy as it runs out of the Meat, turn them often,

often, do them over a gentle Fire, then fry the Fat by itself and lay upon the Meat, and put to the Gravy a Glass of Red Wine, Half an Anchovy, a little Nutmeg, a little beaten Pepper, and a Shalot cut small; give it two or three little Boils, season it with Salt to your Palate, pour it over the Steaks, and send them to Table.

Another Way to do Beef Steaks.

CUT your Steaks, Half broil them, then lay them into a Stew-pan, season them with Pepper and Salt, just cover them with Gravy, and a Piece of Butter rolled in Flour; let them stew for Half an Hour, beat up the Yolks of two Eggs, stir all together for two or three Minutes, and then serve it up.

A pretty Side-Dish of Beef.

ROAST a tender Piece of Beef, lay fat Bacon all over it and roll it in Paper, baste it, and when it is roasted cut about two Pounds in thin Slices, lay them into a Stew-pan, and take six large Cucumbers, peel them, and chop them small, lay over them a little Pepper and Salt, stew them in Butter for about ten Minutes, then drain out the Butter, and shake some Flour over them; toss them up, pour in Half a Pint of Gravy, let them stew till they are thick, and dish them up.

To dress a Fillet of Beef.

IT is the Inside of the Surloin: You must carefully cut it all out from the Bone, grate some Nutmeg over it, a few Crumbs of Bread, a little Pepper and Salt, a little Lemon-peel, a little Thyme, some Parsley shred small, and roll it up tight; tye it with a Packthread, roast it, put a Quart of Milk and a Quarter of a Pound of Butter into the Dripping-pan and baste it; when it is enough take it up, untye it, leave a little Skewer in it to hold it together, have a little good Gravy in the Dish, and some Sweet Sauce in a Cup. You may baste it with Red Wine and Butter, if you like it better, or it will do very well with Butter only.

Beef Steaks *Rolled.*

TAKE three or four Beef Steaks, flat them with a Cleaver, and make a Force-Meat thus: Take a Pound of Veal beat fine in a Mortar, the Flesh of a large Fowl cut small, Half a Pound of cold Ham chopp'd small, the Kidney-Fat of a Loin of Veal chopp'd small, a Sweetbread cut in little Pieces, an Ounce of Truffles and Morels

Morels firſt ſtew'd and then cut ſmall, ſome Parſley, the Yolks of four Eggs, a Nutmeg grated, a very little Thyme, a little Lemon-peel cut fine, a little Pepper and Salt, and Half a Pint of Cream; mix all together, lay it on your Steaks, roll them up firm, of a good Size, and put a little Skewer into them, put them into the Stew-pan, and fry them of a nice Brown; then pour all the Fat quite out, and put in a Pint of good fry'd Gravy (as in *Page* 19) put one Spoonful of Catchup, two Spoonfuls of Red Wine, a few Muſhrooms, and let them ſtew for a Quarter of an Hour. Take up the Steaks, cut them in two, lay the cut Side uppermoſt, and pour the Sauce over it. Garniſh with Lemon.

Note, Before you put the Force-Meat into the Beef, you are to ſtir it all together over a ſlow Fire for eight or ten Minutes.

To Stew a Rump of Beef.

HAVING boil'd it till it is little more than Half enough, take it up, and peel off the Skin; take Salt, Pepper, beaten Mace, grated Nutmeg, a Handful of Parſley, a little Thyme, Winter-Savoury, Sweet Marjoram, all chopp'd fine and mixt, and ſtuff them in great Holes in the Fat and Lean, the reſt ſpread over it, with the Yolks of two Eggs; ſave the Gravy that runs out, put to it a Pint of Claret, and put the Meat into a deep Pan, pour the Liquor in, cover it cloſe, and let it bake two Hours, then put it into the Diſh, pour the Liquor over it, and ſend it to Table.

Another Way to Stew a Rump of Beef.

YOU muſt cut the Meat off the Bone, lay it in your Stew-pan, cover it with Water, put in a Spoonful of Whole Pepper, two Onions, a Bundle of Sweet Herbs, ſome Salt, and a Pint of Red Wine; cover it cloſe, ſet it over a Stove or ſlow Fire for four Hours, ſhaking it ſometimes, and turning it four or five Times; make Gravy as for Soop, put in three Quarts, keep it ſtirring till Dinner is ready: Take ten or twelve Turnips, cut them into Slices the broad Way, then cut them into four, flour them, and fry them Brown in Beef Dripping. Be ſure to let your Dripping boil before you put them in, then drain them well from the Fat, lay the Beef into your Soop-diſh, toaſt a little Bread very nice and brown, cut in three Corner Dice, lay them into the Diſh, and the Turnips likewiſe, ſtrain in the Gravy, and ſend it to Table. If you have the Convenience of a Stove, put the Diſh over it for five or ſix Minutes; it gives the Liquor a fine Flavour of the Turnips, makes

makes the Bread eat better, and is a great Addition. Seaſon it with Salt to your Palate.

Portugal *Beef.*

TAKE a Rump of Beef, cut off the Bone, cut it acroſs, flour it, fry the thin Part Brown in Butter, the thick End ſtuff with Sewet, boil'd Chelnuts, an Anchovy, an Onion, and a little Pepper; ſtew it in a Pan of ſtrong Broth, and when it is tender lay both the Fry'd and Stew'd together into your Diſh, cut the Fry'd in two and lay on each Side of the Stew'd, ſtrain the Gravy it was ſtew'd in, put to it ſome pickled Gerkins chopp'd and boil'd Chelnuts, thicken it with a Piece of Burnt Butter, give it two or three Boils up, ſeaſon it with Salt to your Palate, and pour it over the Beef. Garniſh with Lemon.

To Stew a Rump of Beef, *or the* Briſcuit, *the* French *Way.*

TAKE a Rump of Beef, put it into a little Pot that will hold it, cover it with Water, put on the Cover, let it ſtew an Hour, but if a Briſcuit two Hours; ſkim it clean, then ſlaſh the Meat with a Knife to let out the Gravy, put in a little beaten Pepper, ſome Salt, four Cloves, with two or three large Blades of Mace beat fine, ſix Onions ſliced, and Half a Pint of Red Wine; cover it cloſe, let it ſtew an Hour, then put in two Spoonfuls of Capers or Aſſertion Buds pickled, or Broom Buds, chop them, two Spoonfuls of Vinegar and two of Verjuice; boil ſix Cabbage Lettuces in Water, then put them in the Pot, put in a Pint of good Gravy, let all ſtew together for Half an Hour, ſkim all the Fat off, lay the Meat into the Diſh, and pour the reſt over it, have ready ſome Pieces of Bread cut three Corner ways, and fry'd criſp, ſtick them about the Meat, and garniſh with them. When you put in the Cabbage, put with it a good Piece of Butter rolled in Flour.

To Stew Beef Gobbets.

GET any Piece of Beef, except the Leg, cut it in Pieces about the Bigneſs of a Puller's Egg, put them in a Stew-pan, cover them with Water, let them ſtew, ſkim them clean, and when they have ſtew'd an Hour take Mace, Cloves, and Whole Pepper ty'd in a Muſlin Rag looſe, ſome Sellery cut ſmall, put them into the Pan with ſome Salt, Turnips and Carrots, par'd and cut in Slices, a little Parſley, a Bundle of Sweet Herbs, and a large Cruſt of Bread.

Bread. You may put in an Ounce of Barley or Rice, if you like it. Cover it close, and let it stew till it is tender; take out the Herbs, Spices and Bread, and have ready fry'd a *French* Roll cut in four. Dish up all together, and send to Table.

Beef *Royal.*

TAKE a Surloin of Beef, or a large Rump, bone it and beat it very well, then lard it with Bacon, season it all over with Salt, Pepper, Mace, Cloves, and Nutmeg, all beat fine, some Lemon-peel cut small, and some Sweet Herbs; in the mean Time make a strong Broth of the Bones, take a Piece of Butter with a little Flour, brown it, put in the Beef, keep it turning often till it is Brown, then strain the Broth, put all together into a Pot, put in a Bay-Leaf, a few Truffles, and some Ox Palates cut small; cover it close, and let it stew till it is tender, take out the Beef, skim off all the Fat, pour in a Pint of Claret, some fry'd Oysters, an Anchovy, and some Gerkins shred small; boil all together, put in the Beef to warm, thicken your Sauce with a Piece of Butter rolled in Flour, or Mushroom Powder, or Burnt Butter. Lay your Meat in the Dish, pour the Sauce over it, and send it to Table. This may be eat either Hot or Cold.

A Tongue *and* Udder *forced.*

FIRST parboil your Tongue and Udder, blanch the Tongue and stick it with Cloves; as for the Udder, you must carefully raise it, and fill it with Force-Meat, made with Veal: First wash the Inside with the Yolk of an Egg, then put in the Force-Meat, tye the Ends close and spit them, roast them, and baste them with Butter; when enough, have good Gravy in the Dish, and Sweet Sauce in a Cup.

Note, For Variety you may lard the Udder.

To Fricasey Neats Tongues.

TAKE Neats Tongues, boil them tender, peel them, cut them into thin Slices, and fry them in Fresh Butter, then pour out the Butter, put in as much Gravy as you shall want for Sauce, a Bundle of Sweet Herbs, an Onion, some Pepper and Salt, and a Blade or two of Mace; simmer all together for Half an Hour, then take out your Tongue, strain the Gravy, put it with the Tongue into the Stew-pan again, beat up the Yolks of two Eggs with a Glass of White Wine, a little grated Nutmeg, a Piece of Butter as big as a Walnut rolled in Flour, shake all together for four or five Minutes, dish it up, and send it to Table.

To

To Force a Tongue.

BOIL it till it is tender, let it ſtand till it is cold, then cut a Hole at the Root-end of it, take out ſome of the Meat, chop it with as much Beef Sewet, a few Pippins, ſome Pepper and Salt, a little Mace beat, ſome Nutmeg, a few Sweet Herbs, and the Yolks of two Eggs; chop it all together, ſtuff it, cover the End with a Veal Caul or butter'd Paper, roaſt it, baſte it with Butter, and diſh it up. Have for Sauce good Gravy, a little melted Butter, the Juice of an Orange or Lemon, and ſome grated Nutmeg; boil it up, and pour it into the Diſh.

To Stew Neats Tongues *Whole.*

TAKE two Tongues, let them ſtew in Water juſt to cover them for two Hours, then peel them, put them in again with a Pint of ſtrong Gravy, Half a Pint of White Wine, a Bundle of Sweet Herbs, a little Pepper and Salt, ſome Mace, Cloves, and Whole Pepper ty'd in a Muſlin Rag, a Spoonful of Capers chopp'd, Turnips and Carrots ſliced, and a Piece of Butter rolled in Flour; let all ſtew together very ſoftly over a ſlow Fire for two Hours, then take out the Spice and Sweet Herbs, and ſend it to Table.

To Fricaſey Ox Palates.

AFTER boiling your Palates very tender (which you muſt do by ſetting them on in cold Water, and letting them do ſoftly) then blanch them and ſcrape them clean, take Mace, Nutmeg, Cloves, and Pepper beat fine, rub them all over with thoſe, and with Crumbs of Bread; have ready ſome Butter in a Stew-pan, and when it is hot put in the Palates, fry them Brown on both Sides, then pour out the Fat, and put to them ſome Mutton or Beef Gravy, enough for Sauce, an Anchovy, a little Nutmeg, a little Piece of Butter rolled in Flour, and the Juice of a Lemon; let it ſimmer all together for a Quarter of an Hour, diſh it up, and garniſh with Lemon.

To Roaſt Ox Palates.

HAVING boil'd your Palates tender, blanch them, cut them into Slices about two Inches long, lard Half with Bacon, then have ready two or three Pigeons and two or three Chicken-peepers, draw them, truſs them, and fill them with Force-Meat, let Half of them be nicely larded, ſpit them on a Bird-ſpit, ſpit them thus; a Bird, a Palate, a Sage-Leaf, and a Piece of Bacon,

and ſo on, a Bird, a Palate, a Sage-Leaf, and a Piece of Bacon. Take Cocks Combs and Lambſtones parboil'd and blanch'd, lard them with little Bits of Bacon, large Oyſters parboil'd, and each one larded with one Piece of Bacon; put theſe on a Skewer with a little Piece of Bacon and a Sage-Leaf between them, tye them on to a Spit and roaſt them, then beat up the Yolks of three Eggs, ſome Nutmeg, a little Salt and Crumbs of Bread; baſte them with theſe all the Time they are Roaſting, and have ready two Sweetbreads each cut in two, ſome Artichoke-Bottoms cut into four and fry'd, and then rub the Diſh with Shalots; lay the Birds in the Middle piled upon one another, and lay the other Things all ſeparate by themſelves round about in the Diſh. Have ready for Sauce a Pint of good Gravy, a Quarter of a Pint of Red Wine, an Anchovy, the Oyſter Liquor, a Piece of Butter rolled in Flour; boil all theſe together and pour into the Diſh, with a little Juice of Lemon. Garniſh your Diſh with Lemon.

To dreſs a Leg of Mutton *à la Royale.*

HAVING taken off all the Fat, Skin, and Shank Bone, lard it with Bacon, ſeaſon it with Pepper and Salt, and a round Piece of about three or four Pounds of Beef or Leg of Veal, lard it; have ready ſome Hog's-Lard boiling, flour your Meat, and give it a Colour in the Lard, then take the Meat out and put it into a Pot, with a Bundle of Sweet Herbs, ſome Parſley, an Onion ſtuck with Cloves, two or three Blades of Mace, ſome Whole Pepper, and three Quarts of Water; cover it cloſe, and let it boil very ſoftly for two Hours, mean while get ready a Sweetbread ſplit, cut into four, and broil'd, a few Truffles and Morels ſtew'd in a Quarter of a Pint of ſtrong Gravy, a Glaſs of Red Wine, a few Muſhrooms, two Spoonfuls of Catchup, and ſome Aſparagus Tops; boil all theſe together, then lay the Mutton in the Middle of the Diſh, cut the Beef or Veal into Slices, make a Rim round your Mutton with the Slices, and pour the Ragoo over it; when you have taken the Meat out of the Pot, ſkim all the Fat off the Gravy, ſtrain it, and add as much to the other as will fill the Diſh. Garniſh with Lemon.

A Leg of Mutton *à la Hautgoût.*

LET it hang a Fortnight in an airy Place, then have ready ſome Cloves of Garlick and ſtuff it all over, rub it with Pepper and Salt, roaſt it, have ſome good Gravy and Red Wine in the Diſh, and ſend it to Table.

To

To Roaſt a Leg of Mutton *with* Oyſters.

TAKE a Leg about two or three Days kill'd, ſtuff it all over with Oyſters, and roaſt it. Garniſh with Horſe-raddiſh.

To Roaſt a Leg of Mutton *with* Cockles.

STUFF it all over with Cockles, and roaſt it. Garniſh with Horſe-raddiſh.

A Shoulder of Mutton *in Epigram.*

ROAST it almoſt enough, then very carefully take off the Skin about the Thickneſs of a Crown-piece, and the Shank Bone with it at the End, then ſeaſon that Skin and Shank Bone with Pepper and Salt, a little Lemon-peel cut ſmall, and a few Sweet Herbs and Crumbs of Bread, then lay this on the Gridiron, and let it be of a fine Brown; in the mean Time take the reſt of the Meat and cut it like a Haſh about the Bigneſs of a Shilling, ſave the Gravy and put to it, with a few Spoonfuls of ſtrong Gravy, Half an Onion cut fine, a little Nutmeg, a little Pepper and Salt, a little Bundle of Sweet Herbs, ſome Gerkins cut very ſmall, a few Muſhrooms, two or three Truffles cut ſmall, two Spoonfuls of Wine, either Red or White, and throw a little Flour over the Meat; let all theſe ſtew together very ſoftly for five or ſix Minutes, but be ſure it don't boil, take out the Sweet Herbs, and put the Haſh into the Diſh, lay the Broil'd upon it, and ſend it to Table.

A Harrico of Mutton.

TAKE a Neck or Loin of Mutton, cut it into ſix Pieces, flour it, and fry it Brown on both Sides in the Stew-pan, then pour out all the Fat, put in ſome Turnips and Carrots cut like Dice, two Dozen of Cheſnuts blanched, two or three Lettuces cut ſmall, ſix little round Onions, a Bundle of Sweet Herbs, ſome Pepper and Salt, and two or three Blades of Mace; cover it cloſe, and let it ſtew for an Hour, then take off the Fat and diſh it up.

To French *a* Hind Saddle of Mutton.

IT is the two Rumps. Cut off the Rump, and carefully lift up the Skin with a Knife, begin at the broad End, but be ſure you don't crack it nor take it quite off, then take ſome Slices of Ham or Bacon chopp'd fine, a few Truffles, ſome young Onions, ſome Parſley, a little Thyme, Sweet Marjoram, Winter Savoury, a little

a little Lemon-peel, all chopp'd fine, a little Mace and two or three Cloves beat fine, Half a Nutmeg, and a little Pepper and Salt; mix all together and throw over the Meat where you took off the Skin, then lay on the Skin again, and faſten it with two fine Skewers at each Side, and roll it in well butter'd Paper. It will take three Hours doing. Then take off the Paper, baſte the Meat, ſtrew it all over with Crumbs of Bread, and when it is of a fine Brown take it up. For Sauce take ſix large Shalots, cut them very fine, put them into a Sauce-pan with two Spoonfuls of Vinegar, and two of White Wine; boil them for a Minute or two, pour it into the Diſh, and garniſh with Horſe-raddiſh.

Another French *Way, call'd, St.* Menehout.

TAKE the Hind Saddle of Mutton, take off the Skin, lard it with Bacon, ſeaſon it with Pepper, Salt, Mace, Cloves beat, and Nutmeg, Sweet Herbs, young Onions, and Parſley, all chopp'd fine; take a large Oval, or a large Gravy-pan, lay Layers of Bacon, and then Layers of Beef all over the Bottom, lay in the Mutton, then lay Layers of Bacon on the Mutton, and then a Layer of Beef, put in a Pint of Wine, and as much good Gravy as will ſtew it, put in a Bay-Leaf, and two or three Shalots, cover it cloſe, put Fire over and under it, if you have a cloſe Pan, and let it ſtand ſtewing for two Hours; when done, take it out, ſtrew Crumbs of Bread all over it, and put it into the Oven to Brown, ſtrain the Gravy it was ſtew'd in, and boil it till there is juſt enough for Sauce, lay the Mutton into the Diſh, pour the Sauce in, and ſerve it up. You muſt Brown it before a Fire, if you have not an Oven.

Cutlets *à la* Maintenon. *A very good Diſh.*

CUT your Cutlets handſomely, beat them thin with your Cleaver, ſeaſon them with Pepper and Salt, make a Force-Meat with Veal, Beef Sewet, Spice, and Sweet Herbs, rolled in Yolks of Eggs, roll Force-Meat round each Cutlet within two Inches of the Top of the Bone, then have as many Half Sheets of White Paper as Cutlets, roll each Cutlet in a Piece of Paper, firſt buttering the Paper well on the Inſide, dip the Cutlets in melted Butter and then in Crumbs of Bread, lay each Cutlet on Half a Sheet of Paper croſs the Middle of it, leaving about an Inch of the Bone out, then cloſe the two Ends of your Paper as you do a Turnover Tart, and cut off the Paper that is too much; broil your Mutton Cutlets Half an Hour, your Veal Cutlets three Quarters of an Hour,

Hour, and then take the Paper off and lay them round in the Dish, with the Bone outwards. Let your Sauce be good Gravy thicken'd, and serve it up.

To make a Mutton *Hash.*

CUT your Mutton in little Bits as thin as you can, strew a little Flour over it, have ready some Gravy (enough for Sauce) wherein Sweet Herbs, Onion, Pepper and Salt, have been boil'd; strain it, put in your Meat, with a little Piece of Butter rolled in Flour and a little Salt, a Shalot cut fine, a few Capers and Gerkins chopp'd fine, and a Blade of Mace: Toss all together for a Minute or two, have ready some Bread toasted thin and cut into Sippets, lay them round the Dish, and pour in your Hash. Garnish your Dish with Pickles and Horse-raddish.

Note, Some love a Glass of Red Wine, or Walnut Pickle. You may put just what you will into a Hash.

To dress Pigs Petty-Toes.

PUT your Petty-Toes into a Sauce-pan with Half a Pint of Water, a Blade of Mace, a little Whole Pepper, a Bundle of Sweet Herbs, and an Onion; let them boil five Minutes, then take out the Liver, Lights, and Heart, mince them very fine, grate a little Nutmeg over them, and shake a little Flour on them; let the Feet do till they are tender, then take them out and strain the Liquor, put all together with a little Salt and a Piece of Butter as big as a Walnut, shake the Sauce-pan often, let it simmer five or six Minutes, then cut some toasted Sippets and lay round the Dish, lay the Mince-Meat and Sauce in the Middle, and the Petty-Toes split round it. You may add the Juice of Half a Lemon, or a very little Vinegar.

A second Way to Roast a Leg of Mutton *with* Oysters.

STUFF a Leg of Mutton with Mutton Sewet, Salt, Pepper, Nutmeg, and the Yolks of Eggs, then roast it, stick it all over with Cloves, and when it is about Half done cut off some of the Under-side of the fleshy End in little Bits, put these into a Pipkin with a Pint of Oysters, Liquor and all, a little Salt and Mace, and Half a Pint of hot Water; stew them till Half the Liquor is wasted, then put in a Piece of Butter rolled in Flour, shake all together, and when the Mutton is enough take it up, pour this Sauce over it, and send it to Table.

To dreſs a Leg of Mutton *to eat like* Veniſon.

TAKE a Hind Quarter of Mutton and cut the Leg in the Shape of a Haunch of Veniſon, ſave the Blood of the Sheep and ſteep it in for five or ſix Hours, then take it out and roll it in three or four Sheets of white Paper well butter'd on the Inſide, tye it with a Packthread and roaſt it, baſting it with good Beef Dripping or Butter. It will take two Hours at a good Fire, for your Mutton muſt be fat and thick. About five or ſix Minutes before you take it up take off the Paper, baſte it with a Piece of Butter, and ſhake a little Flour over it to make it have a fine Froth, and then have a little good drawn Gravy in a Baſon, and Sweet Sauce in another. Don't garniſh with any Thing.

To dreſs Mutton *the* Turkiſh *Way.*

FIRST cut your Meat into thin Slices, then waſh it in Vinegar, and put it into a Pot or Sauce-pan that has a cloſe Cover to it, put in ſome Rice, Whole Pepper, and three or four whole Onions; let all theſe ſtew together, skimming it frequently: When it is enough, take out the Onions, and ſeaſon it with Salt to your Palate, lay the Mutton in the Diſh, and pour the Rice and Liquor over it.

Note, The Neck or Leg are the beſt Joints to dreſs this Way. Put into a Leg four Quarts of Water, and a Quarter of a Pound of Rice: To a Neck two Quarts of Water, and two Ounces of Rice. To every Pound of Meat allow a Quarter of an Hour, being cloſe cover'd. If you put in a Blade or two of Mace and a Bundle of Sweet Herbs, it will be a great Addition. When it is juſt enough, put in a Piece of Butter, and take Care the Rice don't burn to the Pot. In all theſe Things you ſhould lay Skewers at the Bottom of the Pot to lay your Meat on, that it may not ſtick.

A Shoulder of Mutton, *with a Ragoo of* Turnips.

TAKE a Shoulder of Mutton, get the Blade Bone taken out as neat as poſſible, and in the Place put a Ragoo, done thus: Take one or two Sweetbreads, ſome Cocks Combs, Half an Ounce of Truffles, ſome Muſhrooms, a Blade or two of Mace, and a little Pepper and Salt; ſtew all theſe in a Quarter of a Pint of good Gravy, and thicken it with a Piece of Butter rolled in Flour, or Yolks of Eggs, which you pleaſe: Let it be cold before you put it in, and fill up the Place where you took the Bone out juſt in the Form it was before, and ſew it up tight: Take a large deep Stew-pan, or one of the round deep Copper Pans with two Handles, lay

at the Bottom thin Slices of Bacon, then Slices of Veal, a Bundle of Parſley, Thyme and Sweet Herbs, ſome Whole Pepper, a Blade or two of Mace, three or four Cloves, a large Onion, and put in juſt thin Gravy enough to cover the Meat; cover it cloſe, and let it ſtew two Hours, then take eight or ten Turnips, pare them, and cut them into what Shape you pleaſe, put them into boiling Water, and let them be juſt enough, throw them into a Sieve to drain over the hot Water that they may keep warm, then take up the Mutton, drain it from the Fat, lay it in a Diſh, and keep it hot cover'd; ſtrain the Gravy it was ſtew'd in, and take off all the Fat, put in a little Salt, a Glaſs of Red Wine, two Spoonfuls of Catchup, and a Piece of Butter rolled in Flour; boil all together till there is juſt enough for Sauce, then put in the Turnips, give them a Boil up, pour them over the Meat and ſend it to Table. You may fry the Turnips of a light Brown, and toſs them up with the Sauce; but that is according to your Palate.

Note, For a Change you may leave out the Turnips, and add a Bunch of Sellery cut and waſh'd clean, and ſtew'd in a very little Water till it is quite tender, and the Water almoſt boil'd away. Pour the Gravy, as before directed, into it, and boil it up till the Sauce is good. Or you may leave both theſe out, and add Truffles, Morels, freſh and pickled Muſhrooms, and Artichoke Bottoms.

N. B. A Shoulder of Veal without the Knuckle, firſt fry'd, and then done juſt as the Mutton, eats very well. Don't garniſh your Mutton, but garniſh your Veal with Lemon.

To Stuff a Leg *or* Shoulder of Mutton.

TAKE a little grated Bread, ſome Beef Sewet, the Yolks of hard Eggs, three Anchovies, a Bit of an Onion, ſome Pepper and Salt, a little Thyme and Winter Savoury, twelve Oyſters, and ſome Nutmeg grated; mix all theſe together, ſhred them very fine, work them up with raw Eggs like a Paſte, ſtuff your Mutton under the Skin in the thickeſt Place, or where you pleaſe, and roaſt it: For Sauce, take ſome of the Oyſter Liquor, ſome Claret, one Anchovy, a little Nutmeg, a Bit of an Onion, and a few Oyſters; ſtew all theſe together, then take out your Onion, pour your Sauce under your Mutton, and ſend it to Table. Garniſh with Horſe-raddiſh.

Sheeps Rumps *with* Rice.

TAKE ſix Rumps, put them into a Stew-pan with ſome Mutton Gravy, enough to fill it, ſtew them about Half an Hour, take them up and let them ſtand to cool, then put into the Liquor a Quarter

a Quarter of a Pound of Rice, an Onion ſtuck with Cloves, and a Blade or two of Mace; let it boil till the Rice is as thick as a Pudding, but take great Care it don't ſtick to the Bottom, which you muſt do by ſtirring it often: In the mean Time take a clean Stew-pan, put a Piece of Butter into it, dip your Rumps in the Yolks of Eggs beat, and then in Crumbs of Bread with a little Nutmeg, Lemon-peel, and a very little Thyme in it, fry them in the Butter of a fine Brown, then take them out, lay them in a Diſh to drain, pour out all the Fat, and toſs in the Rice into that Pan; ſtir it all together for a Minute or two, then lay the Rice into the Diſh, lay the Rumps all round upon the Rice, have ready four Eggs boil'd hard, cut them into Quarters, lay them round the Diſh with fry'd Parſley between them, and ſend it to Table.

To Bake Lamb *and* Rice.

TAKE a Neck and Loin of Lamb, Half roaſt it, take it up, cut it into Steaks, then take Half a Pound of Rice, put it into a Quart of good Gravy, with two or three Blades of Mace, and a little Nutmeg; do it over a Stove or ſlow Fire till the Rice begins to be thick, then take it off, ſtir in a Pound of Butter, and when that is quite melted ſtir in the Yolks of ſix Eggs, firſt beat, then take a Diſh and butter it all over, take the Steaks and put a little Pepper and Salt over them, dip them in a little melted Butter, lay them into the Diſh, pour the Gravy which comes out of them over them, and then the Rice, beat the Yolks of three Eggs and pour all over, ſend it to the Oven, and bake it better than Half an Hour.

Baked Mutton Chops.

TAKE a Loin or Neck of Mutton, cut it into Steaks, put ſome Pepper and Salt over it, butter your Diſh and lay in your Steaks, then take a Quart of Milk, ſix Eggs beat up fine, and four Spoonfuls of Flour; beat your Flour and Eggs in a little Milk firſt, and then put the reſt to it, put in a little beaten Ginger, and a little Salt; pour this over the Steaks, and ſend it to the Oven. An Hour and a Half will bake it.

A Forced Leg of Lamb.

TAKE a large Leg of Lamb, cut a long Slit on the Back-ſide, but take great Care you don't deface the other Side, then chop the Meat ſmall with Marrow, Half a Pound of Beef Sewet, ſome Oyſters, an Anchovy unwaſh'd, an Onion, ſome Sweet Herbs, a little Lemon-peel, and ſome beaten Mace and Nutmeg; beat all

these together in a Mortar, stuff it up in the Shape it was before, sew it up, and rub it over with the Yolks of Eggs beaten, spit it, flour it all over, lay it to the Fire, and baste it with Butter. An Hour will roast it. You may bake it, if you please, but then you must butter the Dish and lay the Butter over it; cut the Loin into Steaks, season them with Pepper, Salt, and Nutmeg, Lemon-peel cut fine, and a few Sweet Herbs, fry them in Fresh Butter of a fine Brown, then pour out all the Butter, put in a Quarter of a Pint of White Wine, shake it about, and put in Half a Pint of strong Gravy wherein good Spice has been boil'd, a Quarter of a Pint of Oysters and the Liquor, some Mushrooms and a Spoonful of the Pickle, a Piece of Butter rolled in Flour, and the Yolk of an Egg beat; stir all these together till it is thick, then lay your Leg of Lamb in the Dish and the Loin round it, pour the Sauce over it, and garnish with Lemon.

To Fry a Loin of Lamb.

CUT the Loin into thin Steaks, put a very little Pepper and Salt, and a little Nutmeg on them, and fry them in Fresh Butter; when enough, take out the Steaks, lay them in a Dish before the Fire to keep hot, then pour out the Butter, shake a little Flour over the Bottom of the Pan, pour in a Quarter of a Pint of boiling Water, and put in a Piece of Butter; shake all together, give it a Boil or two up, pour it over the Steaks, and send it to Table.

Note, You may do Mutton the same Way, and add two Spoonfuls of Walnut Pickle, or a little Vinegar.

Another Way of Frying a Neck *or* Loin of Lamb.

CUT it into thin Steaks, beat them with a Rolling-pin, fry them in Half a Pint of Ale, season them with a little Salt, and cover them close; when enough, take them out of the Pan, lay them in a Plate before the Fire to keep hot, and pour all out of the Pan into a Bason; then put in Half a Pint of White Wine, a few Capers, the Yolks of two Eggs beat with a little Nutmeg and a little Salt, add to this the Liquor they were fry'd in, and keep stirring it all one Way all the Time till it is thick, then put in the Lamb, keep shaking the Pan for a Minute or two, lay the Steaks into the Dish, pour the Sauce over them, and have some Parsley in a Plate before the Fire a crisping. Garnish your Dish with that and Lemon.

To make a Ragoo of Lamb.

TAKE a Fore-Quarter of Lamb, cut the Knucle Bone off, lard it with little thin Bits of Bacon, flour it, fry it of a fine Brown, and then put it into an Earthen Pot or Stew-pan; put to it a Quart of Broth or good Gravy, a Bundle of Herbs, a little Mace, two or three Cloves, and a little Whole Pepper; cover it close, and let it ſtew pretty faſt for Half an Hour, pour the Liquor all out, ſtrain it, keep the Lamb hot in the Pot till the Sauce is ready, take Half a Pint of Oyſters, flour them, fry them Brown, drain out all the Fat clean that you fry'd them in, skim all the Fat off the Gravy, then pour it into the Oyſters, put in an Anchovy, and two Spoonfuls of either Red or White Wine; boil all together till there is juſt enough for Sauce, add ſome freſh Muſhrooms (if you can get them) and ſome pickled Ones, with a Spoonful of the Pickle, or the Juice of Half a Lemon; lay your Lamb in the Diſh, and pour the Sauce over it. Garniſh with Lemon.

To Stew a Lamb's, *or* Calf's Head.

FIRST waſh it, and pick it very clean, lay it in Water for an Hour, take out the Brains, and with a ſharp Penknife carefully take out the Bones and the Tongue, but be careful you don't brake the Meat, then take out the two Eyes, and take two Pounds of Veal and two Pounds of Beef Sewet, a very little Thyme, a good Piece of Lemon-peel minced, a Nutmeg grated, and two Anchovies; chop all very well together, grate two ſtale Rolls, and mix all together with the Yolks of four Eggs: Save enough of this Meat to make about twenty Balls, take Half a Pint of freſh Muſhrooms clean peel'd and waſh'd, the Yolks of ſix Eggs chopp'd, Half a Pint of Oyſters clean waſh'd, or pickled Cockles, mix all theſe together, but firſt ſtew your Oyſters, and put to it two Quarts of Gravy, with a Blade or two of Mace. It will be proper to tye the Head with a Packthread, cover it cloſe, and let it ſtew two Hours; in the mean Time beat up the Brains with ſome Lemon-peel cut fine, a little Parſley chopp'd, Half a Nutmeg grated, and the Yolk of an Egg; have ſome Dripping boiling, fry Half the Brains in little Cakes, and fry the Balls, keep them both hot by the Fire, take Half an Ounce of Truffles and Morels, then ſtrain the Gravy the Head was ſtew'd in, put the Truffles and Morels to it with the Liquor, and a few Muſhrooms; boil all together, then put in the reſt of the Brains that are not fry'd, ſtew them together for a Minute or two, pour it over the Head, and

and lay the fry'd Brains and Balls round it. Garnish with Lemon. You may fry about twelve Oysters.

To dress Veal *a la Bourgoise.*

CUT pretty thick Slices of Veal, lard them with Bacon, and season them with Pepper, Salt, beaten Mace, Cloves, Nutmeg, and chopp'd Parsley, then take your Stew-pan and cover the Bottom with Slices of Fat Bacon, lay the Veal upon them, cover it, and set it over a very slow Fire for eight or ten Minutes just to be hot and no more, then brisk up your Fire and Brown your Veal on both Sides, then shake some Flour over it and Brown it, pour in a Quart of good Broth or Gravy, cover it close, and let it stew gently till it is enough; when enough, take out the Slices of Bacon, and skim all the Fat off clean, and beat up the Yolks of three Eggs with some of the Gravy; mix all together, and keep it stirring one Way till it is smooth and thick, then take it up, lay your Meat in the Dish, and pour the Sauce over it. Garnish with Lemon.

A disguised Leg of Veal *and* Bacon.

LARD your Veal all over with Slips of Bacon and a little Lemon-peel, and boil it with a Piece of Bacon; when enough, take it up, cut the Bacon into Slices, and have ready some dry'd Sage and Pepper rubb'd fine, rub over the Bacon, lay the Veal in the Dish and the Bacon round it, strew it all over with fry'd Parsley, and have Green Sauce in Cups; made thus: Take two Handfuls of Sorrel, pound it in a Mortar and squeeze out the Juice, put it into a Sauce-pan with some melted Butter, a little Sugar, and the Juice of Lemon. Or you may make it thus: Beat two Handfuls of Sorrel in a Mortar with two Pippins quarter'd, squeeze the Juice out with the Juice of a Lemon or Vinegar, and sweeten it with Sugar.

A Pillaw *of* Veal.

TAKE a Neck or Breast of Veal, Half roast it, then cut it into six Pieces, season it with Pepper, Salt, and Nutmeg; take a Pound of Rice, put to it a Quart of Broth, some Mace, and a little Salt, do it over a Stove or very slow Fire till it is thick, but butter the Bottom of the Dish or Pan you do it in, beat up the Yolks of six Eggs and stir into it, then take a little round deep Dish, butter it, lay some of the Rice at the Bottom, then lay the Veal on a round Heap and cover it all over with the Rice, wash

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it over with the Yolks of Eggs and bake it an Hour and a Half, then open the Top and pour in a Pint of rich good Gravy; garnish with *Seville* Orange cut in Quarters, and send it to Table hot.

Bombarded Veal.

YOU must get a Fillet of Veal, cut out of it five lean Pieces as thick as your Hand, round them up a little, then lard them very thick on the round Side with little narrow thin Pieces of Bacon, and lard five Sheeps Tongues (being first boiled and blanched) lard them here and there with very little Bits of Lemon-peel; make a well-season'd Force-Meat of Veal, Bacon, Ham, Beef Sewet, and an Anchovy beat well; make another tender Force-Meat of Veal, Beef Sewet, Mushrooms, Spinach, Parsley, Thyme, Sweet Marjoram, Winter Savoury, and green Onions; season with Pepper, Salt, and Mace, beat it well, make a round Ball of the other Force-Meat and stuff in the Middle of this, roll it up in a Veal Caul, and bake it; what is left tye up like a *Bolognia* Sausage and boil it, but first rub the Caul with the Yolk of an Egg; put the larded Veal into a Stew-pan with some good Gravy, and when it is enough skim off the Fat, put in some Truffles and Morels, and some Mushrooms. Your Force-Meat being baked enough, lay it in the Middle, the Veal round it, and the Tongues fry'd and laid between, the Boil'd cut into Slices and fry'd, and throw all over. Pour on them the Sauce. You may add Artichoke Bottoms, Sweetbreads, and Cocks Combs, if you please. Garnish with Lemon.

Veal *Rolls.*

TAKE ten or twelve little thin Slices of Veal, lay on them some Force-Meat according to your Fancy, roll them up, and tye them just across the Middle with coarse Thread, put them on a Bird-spit, rub them over with the Yolks of Eggs, flour them, and baste them with Butter. Half an Hour will do them. Lay them into a Dish, and have ready some good Gravy, with a few Truffles and Morels, and some Mushrooms. Garnish with Lemon.

Olives

Olives *of* Veal, *the* French *Way.*

TAKE two Pounds of Veal, some Marrow, two Anchovies, the Yolks of two hard Eggs, a few Mushrooms, and some Oysters, a little Thyme, Marjoram, Parsley, Spinach, Lemon-peel, Salt, Pepper, Nutmeg, and Mace, finely beaten; take your Veal Caul, lay a Layer of Bacon and a Layer of the Ingredients, and a Layer of Bacon and a Layer of the Ingredients, roll it in the Veal Caul, and either roast it or bake it. An Hour will do either. When enough, cut it into Slices, lay it into your Dish, and pour good Gravy over it. Garnish with Lemon.

Scotch Collops *à la Francois.*

TAKE a Leg of Veal, cut it very thin, lard it with Bacon, then take Half a Pint of Ale boiling and pour over it till the Blood is out, and then pour the Ale out into a Bason; take a few Sweet Herbs chopp'd small, strew them over the Veal and fry it in Butter, flour it a little till enough, then put it into a Dish and pour the Butter away, toast little thin Pieces of Bacon and lay round, pour the Ale into the Stew-pan with two Anchovies and a Glass of White Wine, then beat up the Yolks of two Eggs and stir in with a little Nutmeg, some Pepper, and a Piece of Butter, shake all together till thick, and then pour it into the Dish. Garnish with Lemon.

To make a savoury Dish of Veal.

CUT large Collops out of a Leg of Veal, spread them abroad on a Dresser, hack them with the Back of a Knife, and dip them in the Yolks of Eggs; season them with Cloves, Mace, Nutmeg, and Pepper, beat fine, make Force-Meat with some of your Veal, Beef Sewet, Oysters chopp'd, Sweet Herbs shred fine, and the aforesaid Spice, strew all these over your Collops, roll and tye them up, put them on Skewers, tye them to a Spit, and roast them; to the rest of your Force-Meat add a raw Egg or two, roll them in Balls and fry them, put them in your Dish with your Meat when roasted, and make the Sauce with strong Broth, an Anchovy, a Shalot, a little White Wine, and some Spice; let it stew, and thicken it with a Piece of Butter rolled in Flour, pour the Sauce into the Dish, lay the Meat in, and garnish with Lemon.

Scotch

Scotch Collops *Larded.*

PREPARE a Fillet of Veal, cut it into thin Slices, cut off the Skin and Fat, lard them with Bacon, fry them Brown, then take them out and lay them in a Diſh, pour out all the Butter, take a Quarter of a Pound of Butter and melt it in the Pan, then ſtrew in a Handful of Flour, ſtir it till it is Brown, and pour in three Pints of good Gravy, a Bundle of Sweet Herbs, and an Onion, which you muſt take out ſoon; let it boil a little, then put in the Collops, let them ſtew Half a Quarter of an Hour, put in ſome Force-Meat Balls fry'd, the Yolks of two Eggs, a Piece of Butter, and a few pickled Muſhrooms; ſtir all together for a Minute or two, till it is thick, and then diſh it up. Garniſh with Lemon.

To do them White.

AFTER you have cut your Veal in thin Slices lard it with Bacon, ſeaſon it with Cloves, Mace, Nutmeg, Pepper and Salt, ſome grated Bread and Sweet Herbs; ſtew the Knuckle in as little Liquor as you can, a Bunch of Sweet Herbs, ſome Whole Pepper, a Blade of Mace, and four Cloves; then take a Pint of the Broth, ſtew the Cutlets in it, and add to it a Quarter of a Pint of White Wine, ſome Muſhrooms, a Piece of Butter rolled in Flour, and the Yolks of two Eggs, ſtir all together till it is thick, and then diſh it up. Garniſh with Lemon.

Veal Blanquets.

ROAST a Piece of Veal, cut off the Skin and nervous Parts, cut it into little thin Bits, put ſome Butter into a Stew-pan over the Fire with ſome chopp'd Onions, fry them a little, then add a Duſt of Flour, ſtir it together, and put in ſome good Broth or Gravy, and a Bundle of Sweet Herbs; ſeaſon it with Spice, make it of a good Taſte, and then put in your Veal, the Yolks of two Eggs beat up with Cream and grated Nutmeg, ſome chopp'd Parſley, a Shalot, ſome Lemon-peel grated, and a little Juice of Lemon. Keep it ſtirring one Way; when enough, diſh it up.

A Shoulder *of* Veal *à la Piemontoiſe.*

TAKE a Shoulder of Veal, cut off the Skin that it may hang at one End, then lard the Meat with Bacon and Ham, and ſeaſon it with Pepper, Salt, Mace, Sweet Herbs, Parſley, and Lemon-peel; cover it again with the Skin, ſtew it with Gravy, and

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when it is just tender take it up; then take Sorrel, some Lettuce chopp'd small, and stew them in some Butter with Parsley, Onions, and Mushrooms: The Herbs being tender put to them some of the Liquor, some Sweetbreads, and some Bits of Ham; let all stew together a little while, then lift up the Skin, lay the stew'd Herbs over and under, cover it with the Skin again, wet it with melted Butter, strew it over with Crumbs of Bread, and send it to the Oven to Brown; serve it hot, with some good Gravy in the Dish. The *French* strew it over with *Parmesan* before it goes to the Oven.

A Calf's Head *Surprise.*

YOU must bone it, but not split it, cleanse it well, fill it with a Ragoo (in the Form it was before) made thus: Take two Sweetbreads, each Sweetbread being cut into eight Pieces, an Ox's Palate boil'd tender and cut in little Pieces, some Cocks Combs, Half an Ounce of Truffles and Morels, some Mushrooms, some Artichoke Bottoms and Asparagus Tops; stew all these in Half a Pint of good Gravy, season it with two or three Blades of Mace, four Cloves, Half a Nutmeg, a very little Pepper, and some Salt, pound all these together, and put them into the Ragoo; when it has stew'd about Half an Hour, take the Yolks of three Eggs beat up with two Spoonfuls of Cream and two of White Wine, put it to the Ragoo, keep it stirring one Way for fear of turning, and stir in a Piece of Butter rolled in Flour; when it is very thick and smooth fill the Head, make a Force-Meat with Half a Pound of Veal, Half a Pound of Beef Sewet, as much Crumbs of Bread, a few Sweet Herbs, a little Lemon-peel, and some Pepper, Salt, and Mace, all beat fine together in a Marble Mortar; mix it up with two Eggs, make a few Balls (about twenty) put them into the Ragoo in the Head, then fasten the Head with fine wooden Skewers, lay the Force-Meat over the Head, do it over with the Yolks of two Eggs, and send it to the Oven to bake. It will take about two Hours baking. You must lay Pieces of Butter all over the Head, and then flour it. When it is baked enough lay it in your Dish, and have a Pint of good fry'd Gravy. If there is any Gravy in the Dish the Head was baked in, put it to the other Gravy, and boil it up; pour it into your Dish, and garnish with Lemon. You may throw some Mushrooms over the Head.

Sweetbreads *of* Veal *a la Dauphine.*

TAKE the largest Sweetbreads you can get, open them in such a Manner as you can stuff in Force-Meat, three will make a fine

fine Diſh; make your Force-Meat with a large Fowl or young Cock, skin it, and pick off all the Fleſh, take Half a Pound of Fat and Lean Bacon, cut theſe very fine and beat them in a Mortar; ſeaſon it with an Anchovy, ſome Nutmeg, a little Lemon-peel, a very little Thyme, and ſome Parſley: Mix theſe up with the Yolk of an Egg, fill your Sweetbreads and faſten them with fine Wooden Skewers, take the Stew-pan, lay Layers of Bacon at the Bottom of the Pan, ſeaſon them with Pepper, Salt, Mace, Cloves, Sweet Herbs, and a large Onion ſliced, upon that lay thin Slices of Veal, and then lay on your Sweetbreads; cover it cloſe, let it ſtand eight or ten Minutes over a ſlow Fire, and then pour in a Quart of boiling Water or Broth; cover it cloſe, and let it ſtew two Hours very ſoftly, then take out the Sweetbreads, keep them hot, ſtrain the Gravy, skim all the Fat off, boil it up till there is about Half a Pint, put in the Sweetbreads and give them two or three Minutes ſtew in the Gravy, then lay them in the Diſh, and pour the Gravy over them. Garniſh with Lemon.

Another Way to dreſs Sweetbreads.

DON'T put any Water or Gravy into the Stew-pan, but put the ſame Veal and Bacon over the Sweetbreads, and ſeaſon as under directed; cover them cloſe, put Fire over as well as under, and when they are enough take out the Sweetbreads, put in a Ladleful of Gravy, boil it, and ſtrain it, skim off all the Fat, let it boil till it Jellies, and then put in the Sweetbreads to glaze; lay Eſſence of Ham in the Diſh, and lay the Sweetbreads upon it; or make a very rich Gravy with Muſhrooms, Truffles and Morels, a Glaſs of White Wine, and two Spoonfuls of Catchup. Garniſh with Cocks Combs forc'd and ſtew'd in the Gravy.

Note, You may add to the firſt, Truffles, Morels, Muſhrooms, Cocks Combs, Palates, Artichoke Bottoms, two Spoonfuls of White Wine, two of Catchup, or juſt as you pleaſe.

N. B. There are many Ways of dreſſing Sweetbreads: You may lard them with thin Slips of Bacon, and roaſt them with what Sauce you pleaſe; or you may marinate them, cut them into thin Slices, flour them, and fry them. Serve them up with fry'd Parſley, and either Butter or Gravy. Garniſh with Lemon.

Calf's Chitterlings *or* Andouilles.

TAKE ſome of the largeſt Calf's Guts, cleanſe them, cut them in Pieces proportionable to the Length of the Puddings you deſign to make, and tye one End of theſe Pieces, then take ſome Bacon,

Bacon, with a Calf's Udder and Chaldron blanched, and cut into Dice or Slices, put them into a Stew-pan and season with fine Spice pounded, a Bay-Leaf, some Salt, Pepper, and Shalot cut small, and about Half a Pint of Cream; toss it up, take off the Pan, and thicken your Mixture with four or five Yolks of Eggs and some Crumbs of Bread, then fill up your Chitterlings with the Stuffing, keep it warm, tye the other Ends with Packthread, blanch and boil them like Hog's Chitterlings, let them grow cold in their own Liquor before you serve them up; boil them over a moderate Fire, and serve them up pretty hot. These Sort of Andouilles, or Puddings, must be made in Summer, when Hogs are seldom kill'd.

To dress Calf's Chitterlings *curiously.*

CUT a Calf's Nut in Slices of it's Length, and the Thickness of a Finger, together with some Ham, Bacon, and the White of Chickens, cut after the same Manner; put the Whole into a Stew-pan, seasoned with Salt, Pepper, Sweet Herbs and Spice, then take the Guts cleansed, cut and divide them in Parcels, and fill them with your Slices; then lay in the Bottom of a Kettle or Pan some Slices of Bacon and Veal, season them with some Pepper, Salt, a Bay-Leaf and an Onion, and lay some Bacon and Veal over them; then put in a Pint of White Wine, and let it stew softly, close covered, with Fire over and under it, if the Pot or Pan will allow of it; then broil the Puddings on a Sheet of white Paper well butter'd on the Inside.

To dress a Ham *a la Braise.*

CLEAR the Knuckle, take off the Swerd, and lay it in Water to freshen; then tye it about with a String, take Slices of Bacon and Beef, beat and season them well with Spice and Sweet Herbs; then lay them in the Bottom of a Kettle with Onions, Parsnips, and Carrots sliced, with some Cives and Parsley: Lay in your Ham the Fat Side uppermost, and cover it with Slices of Beef, and over that Slices of Bacon; then lay on some sliced Roots and Herbs, the same as under it: Cover it close, and stop it close with Paste, put Fire both over and under it, and let it stew with a very slow Fire twelve Hours; put it in a Pan, drudge it well with grated Bread, and Brown it with a hot Iron; then serve it up on a clean Napkin, garnished with raw Parsley.

Note, If you eat it hot make a Ragoo thus: Take a Veal Sweetbread, some Livers of Fowls, Cocks Combs, Mushrooms, and Truffles, toss them up in a Pint of good Gravy, season'd with

Spice as you like, thicken it with a Piece of Butter roll'd in Flour, and a Glaſs of Red Wine; then Brown your Ham as above and let it ſtand a Quarter of an Hour to drain the Fat out; take the Liquor it was ſtew'd in, ſtrain it, skim all the Fat off, put it to the Gravy and boil it up; it will do as well as the Eſſence of Ham. Sometimes you may ſerve it up with a Ragoo of Craw-fiſh, and ſometimes with Carp Sauce.

To Roaſt a Ham *or* Gammon.

TAKE off the Swerd, or what we call the Skin, or Rind, and lay it in luke-warm Water for two or three Hours; then lay it in a Pan, pour upon it a Quart of Canary, and let it ſteep in it for ten or twelve Hours; when you have ſpitted it, put ſome Sheets of white Paper over the Fat Side, pour the Canary it was ſoak'd in into the Dripping-pan, and baſte it with it all the Time it is roaſting; when it is roaſted enough pull off the Paper, and drudge it well with crumb'd Bread and Parſley ſhred fine; make the Fire brisk, and Brown it well. If you eat it hot, garniſh it with Raſpings of Bread; if cold, ſerve it on a clean Napkin, and garniſh it with green Parſley for a Second Courſe.

To Stuff a Chine of Pork.

MAKE a Stuffing of the fat Leaf of Pork, Parſley, Thyme, Sage, Eggs, and Crumbs of Bread, ſeaſon it with Pepper, Salt, Shalot, and Nutmeg, and ſtuff it thick; then roaſt it gently, and when it is about a Quarter roaſted, cut the Skin in Slips, and make your Sauce with Apples, Lemon-peel, two or three Cloves, and a Blade of Mace; ſweeten it with Sugar, put ſome Butter in it, and have Muſtard in a Cup.

Various Ways of dreſſing a Pig.

FIRST skin your Pig up to the Ears whole, then make a good Plumb-pudding Batter, with good Beef Fat, Fruit, Eggs, Milk, and Flour, fill the Skin, and ſew it up, it will look like a Pig; but you muſt bake it, flour it very well, and rub it all over with Butter, and when it is near enough draw it to the Oven's Mouth, rub it dry, and put it in again for a few Minutes; lay it in the Diſh, and let the Sauce be ſmall Gravy and Butter in the Diſh: Cut the other Part of the Pig into four Quarters, roaſt them as you do Lamb, throw Mint and Parſley on it as it roaſts; then lay them on Water-creſſes, and have Mint-Sauce in a Baſon.

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Any one of theſe Quarters will make a pretty Side Diſh: Or take one Quarter and roaſt, cut the other into Steaks, and fry them fine and brown, have ſtew'd Spinach in the Diſh, and lay the Roaſt upon it, and the Fry'd in the Middle; garniſh with hard Eggs and *Seville* Oranges cut into Quarters, and have ſome Butter in a Cup: Or for Change, you may have good Gravy in the Diſh, and garniſh with fry'd Parſley and Lemon: Or you may make a Ragoo of Sweetbreads, Artichoke Bottoms, Truffles, Morels, and good Gravy, and pour over them; garniſh with Lemon. Either of theſe will do for a Top Diſh of a Firſt Courſe, or Bottom Diſhes at a Second Courſe; you may fricaſey it White for a Second Courſe at Top, or a Side Diſh.

You may take a Pig, skin him, and fill him with Force-Meat made thus: Take two Pounds of young Pork, Fat and all, two Pounds of Veal the ſame, ſome Sage, Thyme, Parſley, a little Lemon-peel, Pepper, Salt, Mace, Cloves, and a Nutmeg, mix them, and beat them fine in a Mortar, then fill the Pig, and ſew it up; you may either roaſt or bake it: Have nothing but good Gravy in the Diſh: Or you may cut it in Slices, and lay the Head in the Middle: Save the Head whole with the Skin on, and roaſt it by itſelf, when it is enough cut it in two, and lay in your Diſh; have ready ſome good Gravy and dried Sage rubb'd in it, thicken it with a Piece of Butter roll'd in Flour, take out the Brains, beat them up with the Gravy, and pour them into the Diſh; you may add a hard Egg chopped, and put into the Sauce.

Note, You may make a very good Pie of it, as you may ſee in the Directions for Pies, which you may either make a Bottom or Side Diſh.

You muſt obſerve in your White Fricaſey that you take off the Fat: Or you may make a very good Diſh thus: Take a Quarter of Pig skinned, cut it into Chops, ſeaſon them with Spice, and waſh them with the Yolks of Eggs, butter the Bottom of a Diſh, lay theſe Steaks on the Diſh, and upon every Steak lay ſome Force-Meat the Thickneſs of Half a Crown, made thus: Take Half a Pound of Veal, and of Fat Pork the ſame Quantity, chop them very well together, and beat them in a Mortar fine; add ſome Sweet Herbs and Sage, a little Lemon-peel, Nutmeg, Pepper and Salt, and a little beaten Mace; upon this lay a Layer of Bacon, or Ham, and then a Bay-Leaf; take a little fine Skewer and ſtick juſt in about two Inches long, to hold them together, then pour a little melted Butter over them, and ſend them to the Oven to bake; when they are enough lay them

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in your Dish, and pour good Gravy over them, with Mushrooms, and garnish with Lemon.

A Pig *in Jelly.*

CUT it into four Quarters, and lay it in your Stew-pan, put in one Calf's Foot and the Pig's Feet, a Pint of *Rhenish* Wine, the Juice of four Lemons, and one Quart of Water, three or four Blades of Mace, two or three Cloves, some Salt, and a very little Piece of Lemon-peel; stove it, or do it over a slow Fire two Hours; then take it up, lay the Pig into the Dish you intend it for, then strain the Liquor, and when the Jelly is cold, skim off the Fat, and leave the Settling at Bottom; warm the Jelly again, and pour over the Pig, and then serve it up cold in the Jelly.

To dress a Pig *the* French *Way.*

SPIT your Pig, lay it down to the Fire, let it roast till it is thoroughly warm, then cut it off the Spit, and divide it in twenty Pieces; set them to stew in Half a Pint of White Wine, and a Pint of strong Broth, season'd with grated Nutmeg, Pepper, two Onions cut small, and some stripp'd Thyme; let it stew an Hour, then put to it Half a Pint of strong Gravy, a Piece of Butter roll'd in Flour, some Anchovies, and a Spoonful of Vinegar, or Mushroom Pickle; when it is enough lay it in your Dish, and pour the Gravy over it, then garnish it with Orange and Lemon.

To dress a Pig *au Pere-douillet.*

CUT off the Head, and divide it into Quarters, lard them with Bacon, season them well with Mace, Cloves, Pepper, Nutmeg and Salt; lay a Layer of Fat Bacon at the Bottom of a Kettle, lay the Head in the Middle, and the Quarters round; then put in a Bay-Leaf, one Rocambole, an Onion sliced, Lemon, Carrots, Parsnips, Parsley, and Cives, cover it again with Bacon, put in a Quart of Broth, stew it over the Fire for an Hour, and then take it up, put your Pig into a Stew-pan or Kettle, pour in a Bottle of White Wine, cover it close, and let it stew for an Hour very softly: If you would serve it cold, let it stand till it is cold, then drain it well, and wipe it, that it may look White, and lay it in a Dish, with the Head in the Middle, and the Quarters round, then throw some green Parsley all over: Or any one of the Quarters is a very pretty little Dish, laid on Water-cresses or

If you would have it hot, whilſt your Pig is ſtewing in the Wine, take the firſt Gravy it was ſtew'd in and ſtrain it, skim off all the Fat, then take a Sweetbread cut into five or ſix Slices, ſome Truffles, Morels, and Muſhrooms; ſtew all together till they are enough, thicken it with the Yolks of two Eggs, or a Piece of Butter roll'd in Flour, and when your Pig is enough take it out, and lay it in your Diſh, and the Wine it was ſtew'd in to the Ragoo, then pour all over the Pig, and garniſh with Lemon.

A Pig Matelote.

GUT and ſcald your Pig, cut off the Head and Petty-Toes, then cut your Pig in four Quarters, put them with the Head and Toes into cold Water: Cover the Bottom of a Stew-pan with Slices of Bacon, and place over them the ſaid Quarters, with the Petty-Toes, and the Head cut in two. Seaſon the Whole with Pepper, Salt, Thyme, Bay-Leaf, an Onion, and a Bottle of White Wine; lay over more Slices of Bacon, put over it a Quart of Water, and let it boil. Take two large Eels, skin and gut them, and cut them about five or ſix Inches long; when your Pig is Half done put in your Eels, then boil a Dozen of large Craw-fiſh, cut off the Claws, and take off the Shells of the Tails, and when your Pig and Eels are enough, lay firſt your Pig and the Petty-Toes round it, but don't put in the Head (it will be a pretty Diſh cold) then lay your Eels and Craw-fiſh over them, and take the Liquor they were ſtew'd in, skim off all the Fat, then add to it Half a Pint of ſtrong Gravy thicken'd with a little Piece of burnt Butter, and pour over it; then garniſh with Craw-fiſh and Lemon. This will do for a Firſt Courſe, or Remove. Fry the Brains and lay round and all over the Diſh.

To dreſs a Pig *like a* Fat Lamb.

TAKE a fat Pig, cut off his Head, ſlit and truſs him up like a Lamb; when he is ſlit through the Middle and skinned, parboil him a little, then throw ſome Parſley over him, roaſt it and drudge it. Let your Sauce be Half a Pound of Butter and a Pint of Cream, ſtirred all together till it is ſmooth, then pour it over, and ſend it to Table.

To roaſt a Pig *with the Hair on.*

DRAW your Pig very clean at the Vent, then take out the Guts, Liver, and Lights; cut off his Feet and truſs him, prick up his Belly, ſpit him, lay him down to the Fire, but take

care

care not to ſcorch him; when the Skin begins to riſe up in Bliſters, pull off the Skin, Hair and all; when you have clear'd the Pig of both, ſcotch him down to the Bones, and baſte him with Butter and Cream, or Half a Pound of Butter, and a Pint of Milk, put it into the Dripping-pan, and keep baſting it well; then throw ſome Salt over it, and drudge it with Crumbs of Bread, till it is Half an Inch, or an Inch thick: When it is enough, and of a fine Brown, but not ſcorch'd, take it up, lay it in your Diſh, and let your Sauce be good Gravy thicken'd with Butter roll'd in a little Flour; or elſe make the following Sauce: Take Half a Pound of Butter, and a Pint of Cream, put them on the Fire, and keep them ſtirring one Way all the Time; when the Butter is melted, and the Sauce thicken'd, pour it into your Diſh. Don't garniſh with any Thing, unleſs ſome Raſpings of Bread, and then with your Finger figure it as you fancy.

To roaſt a Pig *with the Skin on.*

LET your Pig be newly killed, draw him, flea him, and wipe him very dry with a Cloth, then make a hard Meat, with a Pint of Cream, the Yolks of ſix Eggs, grated Bread and Beef Suet ſeaſoned with Salt, Pepper, Mace, Nutmeg, Thyme, and Lemon-peel; make of this a pretty ſtiff Pudding, ſtuff the Belly of the Pig, and ſew it up; then ſpit it, and lay it down to roaſt: Let your Dripping-pan be very clean, then pour into it a Pint of Red Wine, grate ſome Nutmeg all over it, then throw a little Salt over, a little Thyme, and ſome Lemon-peel minced; when it is enough ſhake a little Flour over it, and baſte it with Butter, to have a fine Froth. Take it up and lay it in your Diſh, cut off the Head, take the Sauce which is in your Dripping-pan, and thicken it with a Piece of Butter; then take the Brains, bruiſe them, mix them with the Sauce, rub in a little dried Sage, pour it into your Diſh, and ſerve it up. Garniſh with hard Eggs cut into Quarters, and if you have not Sauce enough add Half a Pint of good Gravy.

Note, You muſt take great Care no Aſhes fall into the Dripping-pan, which may be prevented by having a good Fire, which will not want any ſtirring.

To make a pretty Diſh of a Breaſt *of* Veniſon.

TAKE Half a Pound of Butter, flour your Veniſon, and fry it of a fine Brown on both Sides; then take it up, and keep it hot cover'd in the Diſh: Take ſome Flour and ſtir it in to the Butter till it is quite thick and brown (but take great Care it don't

don't burn) ſtir in Half a Pound of Lump Sugar beat fine, and pour in as much Red Wine as will make it of the Thickneſs of a Ragoo; ſqueeze in the Juice of a Lemon, give it a boil up, and pour it over the Veniſon. Don't garniſh your Diſh, but ſend it to Table.

To boil a Haunch *or* Neck *of* Veniſon.

LAY it in Salt for a Week, then boil it in a Cloth well flour'd; for every Pound of Veniſon, allow a Quarter of an Hour for the boiling. For Sauce you muſt boil ſome Cauliflowers, pull'd into little Sprigs in Milk and Water, ſome fine white Cabbage, ſome Turnips cut into Dice, with ſome Beet-root cut into long narrow Pieces about an Inch and a Half long, and Half an Inch thick: Lay a Sprig of Cauliflower, and ſome of the Turnips maſhed with ſome Cream and a little Butter; let your Cabbage be boiled, and then beat in a Sauce-pan with a Piece of Butter and Salt, lay that next the Cauliflower, then the Turnips, then Cabbage, and ſo on, till the Diſh is full; place the Beet-root here and there, juſt as you fancy; it looks very pretty, and is a fine Diſh. Have a little melted Butter in a Cup if wanted.

Note, A Leg of Mutton cut Veniſon Faſhion, and dreſſed the ſame Way is a pretty Diſh: Or a fine Neck with the Scraig cut off: This eats well broil'd or haſh'd, with Gravy and Sweet-ſauce the next Day.

To boil a Leg *of* Mutton *like* Veniſon.

TAKE a Leg of Mutton cut Veniſon Faſhion, boil it in a Cloth well flour'd; and have three or four Cauliflowers boil'd, pulled into Sprigs, ſtew'd in a Stew-pan with Butter, and a little Pepper and Salt; then have ſome Spinach pick'd and waſh'd clean, put it into a Sauce-pan with a little Salt, cover'd cloſe, and ſtew'd a little while; then drain the Liquor, and pour in a Quarter of a Pint of good Gravy, a good Piece of Butter roll'd in Flour, and a little Pepper and Salt; when ſtew'd enough lay the Spinach in the Diſh, the Mutton in the Middle, and the Cauliflower over it; then pour the Butter the Cauliflower was ſtew'd in over it all: But you are to obſerve in ſtewing the Cauliflower, to melt your Butter nicely, as for Sauce, before the Cauliflower goes in. This is a genteel Diſh for a Firſt Courſe at Bottom.

To roaſt Tripe.

CUT your Tripe in two ſquare Pieces, ſomewhat long, have a Force-Meat made of Crumbs of Bread, Pepper, Salt, Nutmeg, Sweet Herbs, Lemon-peel, and the Yolks of Eggs mixt all together; ſpread it on the fat Side of the Tripe, and lay the other fat Side next it; then roll it as light as you can, and tye it with a Packthread; ſpit it, roaſt it, and baſte it with Butter; when roaſted lay it in your Diſh, and for Sauce melt ſome Butter, and add what dropped from the Tripe; boil it together, and garniſh with Raſpings.

To dreſs POULTRY.

To roaſt a Turky.

THE beſt Way to roaſt a Turky is to looſen the Skin on the Breaſt of the Turky, and fill it with Force-Meat made thus: Take a Quarter of a Pound of Beef Sewet, as many Crumbs of Bread, a little Lemon-peel, an Anchovy, ſome Nutmeg, Pepper, Parſley, and a little Thyme; chop and beat them all well together, mix them with the Yolk of an Egg, and ſtuff up the Breaſt, when you have no Sewet Butter will do: Or you may make your Force-Meat thus: Spread Bread and Butter thin, and grate ſome Nutmeg over it; when you have enough roll it up, and ſtuff the Breaſt of the Turky; then roaſt it of a fine Brown, but be ſure to pin ſome white Paper on the Breaſt till it is near enough. You muſt have good Gravy in the Diſh, and Bread-ſauce made thus: Take a good Piece of Crumb, put it into a Pint of Water, with a Blade or two of Mace, two or three Cloves, and ſome whole Pepper; boil it up five or ſix Times, then with a Spoon take out the Spice, you had before put in, and then you muſt pour off the Water (you may boil an Onion in it if you pleaſe) then beat up the Bread with a good Piece of Butter and a little Salt; or Onion Sauce made thus: Take ſome Onions, peel them, and cut them into thin Slices, and boil them Half an Hour in Milk and Water; then drain the Water from them, and beat them up with a good Piece of Butter; ſhake a little Flour in, and ſtir it all together with a little Cream, if you have it (or Milk will do) put the Sauce into Boats, and garniſh with Lemon.

Another Way to make Sauce: Take Half a Pint of Oyſters, ſtrain the Liquor, and put the Oyſters with the Liquor into a Sauce-pan, with a Blade or two of Mace; let them juſt plump, then pour in a Glaſs of White Wine, let it boil once, and thicken it

it with a Piece of Butter roll'd in Flour: Serve this up in a Bason by itself, with good Gravy in the Dish, for every Body don't love Oyster Sauce. This makes a pretty Side Dish for Supper, or a Corner Dish of a Table for Dinner. If you chafe it in the Dish, add Half a Pint of Gravy to it, and boil it up together. This Sauce is good either with boiled or roasted Turkies or Fowls; but you may leave the Gravy out, adding as much Butter as will do for Sauce, and garnishing with Lemon.

To make Mock Oyster-Sauce, *either for* Turkies *or* Fowls *boil'd.*

FORCE the Turkies or Fowls as above, and make your Sauce thus: Take a Quarter of a Pint of Water, an Anchovy, a Blade or two of Mace, a Piece of Lemon-peel, and five or six whole Pepper-Corns; boil these together, then strain them, add as much Butter with a little Flour as will do for Sauce; let it boil, and lay Sausages round the Fowl or Turky. Garnish with Lemon.

To make Mushroom-Sauce *for* White Fowls *of all Sorts.*

TAKE a Pint of Mushrooms, wash and pick them very clean, and put them into a Sauce-pan, with a little Salt, some Nutmeg, a Blade of Mace, a Pint of Cream, and a good Piece of Butter roll'd in Flour; boil these all together, and keep stirring them; then pour your Sauce into your Dish, and garnish with Lemon.

Mushroom-Sauce *for* White Fowls *boiled.*

TAKE Half a Pint of Cream, and a Quarter of a Pound of Butter, stir them together one Way, till it is thick; then add a Spoonful of Mushroom Pickle, pickled Mushrooms, or fresh, if you have them. Garnish only with Lemon.

To make Sellery-Sauce *either for roasted or boiled* Fowls, Turkies, Partridges, *or any other Game.*

TAKE a large Bunch of Sellery, wash and pare it very clean, cut it into little Bits, and boil it softly in a little Water till it is tender; then add a little beaten Mace, some Nutmeg, Pepper and Salt, thicken'd with a good Piece of Butter roll'd in Flour; then boil it up, and pour into your Dish.

You may make it with Cream thus: Boil your Sellery as above, and add ſome Mace, Nutmeg, ſome Butter as big as a Walnut, roll'd in Flour, and Half a Pint of Cream: Boil them all together, and you may add, if you will, a Glaſs of White Wine, and a Spoonful of Catchup.

To make Brown Sellery-Sauce.

STEW the Sellery as above, then add Mace, Nutmeg, Pepper, Salt, a Piece of Butter roll'd in Flour, with a Glaſs of Red Wine, a Spoonful of Catchup, and Half a Pint of good Gravy; boil all theſe together, and pour into the Diſh. Garniſh with Lemon.

To Stew a Turky, *or* Fowl, *in* Sellery-Sauce.

YOU muſt judge according to the Largeneſs of your Turky or Fowls, what Sellery or Sauce you want. Take a large Fowl, put it into a Sauce-pan or little Pot, and put to it one Quart of good Broth or Gravy, a Bunch of Sellery waſh'd clean, and cut ſmall, with ſome Mace, Cloves, Pepper, and All-Spice, ty'd looſe in a Muſlin Rag; put in an Onion and a Sprig of Thyme: Let theſe ſtew ſoftly till they are enough, then add a Piece of Butter roll'd in Flour; take up your Fowl, and pour the Sauce over it. An Hour will do a large Fowl, or a ſmall Turky; but a very large Turky will take two Hours to do it ſoftly. If it is over done or dry it is ſpoil'd; but you may be a Judge of that if you look at it now and then. Mind to take out the Onion, Thyme and Spice, before you ſend it to Table.

Note, A Neck of Veal done this Way is very good, and will take two Hours doing.

To make Egg-Sauce, *proper for roaſted* Chickens.

MELT your Butter thick and fine, chop two or three hard-boiled Eggs fine, put them into a Baſon, pour the Butter over them, and have good Gravy in the Diſh.

Shalot-Sauce *for roaſted* Fowls.

TAKE five or ſix Shalots peel'd and cut ſmall, put them into a Sauce-pan, with two Spoonfuls of White Wine, two of Water, and two of Vinegar; give them a boil up, and pour them into your Diſh, with a little Pepper and Salt. Fowls roaſted and laid on Water-creſſes is very good, without any other Sauce.

Shalot-

Shalot-Sauce *for a* Scraig *of* Mutton *boiled.*

TAKE two Spoonfuls of the Liquor the Mutton is boiled in, two Spoonfuls of Vinegar, two or three Shalots cut fine, with a little Salt; put it into a Sauce-pan, with a Piece of Butter as big as a Walnut roll'd in a little Flour; ſtir it together, and give it boil. For thoſe who love Shalot, it is the prettieſt Sauce that can be made to a Scraig of Mutton.

To dreſs Livers *with* Muſhroom-Sauce.

TAKE ſome pickled or freſh Muſhrooms, cut ſmall, both if you have them, and let the Livers be bruiſed fine, with a good deal of Parſley chopped ſmall, a Spoonful or two of Catchup, a Glaſs of White Wine, and as much good Gravy as will make Sauce enough; thicken it with a Piece of Butter roll'd in Flour. This does either for Roaſt or Boil'd.

A pretty little Sauce.

TAKE the Liver of the Fowl, bruiſe it with a little of the Liquor, cut a little Lemon-peel fine, melt ſome good Butter, and mix the Liver by Degrees; give it a boil, and pour it into the Diſh.

To make Lemon-Sauce *for boiled* Fowls.

TAKE a Lemon, pare off the Rind, then cut it into Slices, and cut it ſmall; take all the Kernels out, bruiſe the Liver with two or three Spoonfuls of good Gravy, then melt ſome Butter, mix it all together, give them a boil, and cut in a little Lemon-peel very ſmall.

A German *Way of dreſſing* Fowls.

TAKE a Turky or Fowl, ſtuff the Breaſt with what Force-Meat you like, and fill the Body with roaſted Cheſnuts peel'd; roaſt it, and have ſome more roaſted Cheſnuts peel'd, put them in Half a Pint of good Gravy, with a little Piece of Butter roll'd in Flour; boil theſe together, with ſome ſmall Turnips, and Sauſages cut in Slices, and fry'd or boil'd. Garniſh with Cheſnuts.

Note, You may dreſs Ducks the ſame Way.

To dreſs a Turky *or* Fowl *to Perfection.*

BONE them, and make a Force-Meat thus: Take the Fleſh of a Fowl, cut it ſmall, then take a Pound of Veal, beat it in a Mortar, with Half a Pound of Beef Sewet, as much Crumbs of Bread, ſome Muſhrooms, Truffles, and Morels cut ſmall, a few Sweet Herbs and Parſley, with ſome Nutmeg, Pepper, and Salt, a little Mace beaten, ſome Lemon-peel cut fine; mix all theſe together, with the Yolk of two Eggs, then fill your Turky, and roaſt it. This will do for a large Turky, and ſo in Proportion for a Fowl. Let your Sauce be good Gravy, with Muſhrooms, Truffles, and Morels in it; then garniſh with Lemon, and for Variety ſake you may lard your Fowl or Turky.

To Stew a Turky *Brown.*

TAKE your Turky after it is nicely pick'd and drawn, fill the Skin of the Breaſt with Force-Meat, and put an Anchovy, a Shalot, and a little Thyme in the Belly, lard the Breaſt with Bacon, then take a good Piece of Butter in the Stew-pan, flour the Turky, and fry it juſt of a fine Brown; then take it out, and put it into a deep Stew-pan, or little Pot, that will juſt hold it, and put in as much Gravy as will barely cover it, a Glaſs of Red Wine, ſome Whole Pepper, Mace, and two or three Cloves, and a little Bundle of Sweet Herbs; cover it cloſe, and ſtew it for an Hour, then take up the Turky, and keep it hot cover'd by the Fire, and boil the Sauce to about a Pint, ſtrain it off, add the Yolks of two Eggs, and a Piece of Butter rolled in Flour, ſtir it till it is thick, and then lay your Turky in the Diſh, and pour your Sauce over it. You may have ready ſome little *French* Loaves about the Bigneſs of an Egg, cut off the Tops, and take out the Crumb, then fry them of a fine Brown, fill them with ſtew'd Oyſters, lay them round the Diſh, and garniſh with Lemon.

To Stew a Turky *Brown the nice Way.*

BONE it, and fill it with Force-Meat made thus: Take the Fleſh of a Fowl, Half a Pound of Veal, and the Fleſh of two Pigeons, with a well pickled or dried Tongue, peel it, and chop it all together, then beat it in a Mortar, with the Marrow of a Beef Bone, or a Pound of the Fat of a Loin of Veal, ſeaſon it with two or three Blades of Mace, two or three Cloves, and

and Half a Nutmeg, dried at a good Distance from the Fire, and pounded, with a little Pepper and Salt; mix all this well together, fill your Turky, fry it of a fine Brown, and put it into a little Pot that will just hold it; lay four or five Skewers at the Bottom of the Pot, to keep the Turky from sticking; put in a Quart of good Beef and Veal Gravy, wherein was boiled Spice and Sweet Herbs, cover it close, and let it stew Half an Hour; then put in a Glass of Red Wine, one Spoonful of Catchup, a large Spoonful of pickled Mushrooms, and a few fresh ones, if you have them, a few Truffles and Morels, a Piece of Butter as big as a Walnut, roll'd in Flour; cover it close, and let it stew Half an Hour longer; get the little *French* Rolls ready fry'd, take some Oysters, and strain the Liquor from them, then put the Oysters and Liquor into a Sauce-pan, with a Blade of Mace, a little White Wine, and a Piece of Butter rolled in Flour; let them stew till it is thick, then fill the Loaves, lay the Turky in the Dish, and pour the Sauce over it. If there is any Fat on the Gravy take it off, and lay the Loaves on each Side of the Turky. Garnish with Lemon when you have no Loaves, and take Oysters dipt in Batter and fry'd.

Note, The same will do for any White Fowl.

A Fowl *a la Braise.*

TRUSS your Fowl, with the Legs turned into the Belly, season it both inside and out with beaten Mace, Nutmeg, Pepper, and Salt, lay a Layer of Bacon at the Bottom of a deep Stew-pan, then a Layer of Veal, and afterwards the Fowl, then put in an Onion, two or three Cloves stuck in a little Bundle of Sweet Herbs, with a Piece of Carrot, then put at the Top, a Layer of Bacon, another of Veal, and a third of Beef, cover it close, and let it stand over the Fire for two or three Minutes, then pour in a Pint of Broth, or hot Water, cover it close, and let it stew an Hour, afterwards take up your Fowl, strain the Sauce, and after you have skimm'd off the Fat, thicken it up with a little Piece of Butter: You may add just what you please to the Sauce, a Ragoo of Sweetbreads, Cocks Combs, Truffles and Morels, or Mushrooms, with Force-Meat Balls looks very pretty, or any of the Sauces above.

To Force a Fowl.

TAKE a good Fowl, pick and draw it, slit the Skin down the Back, and take the Flesh from the Bones, mince it very small, and mix it with one Pound of Beef Sewet shred, a Pint of large Oysters

Oysters chopped, two Anchovies, a Shalot, a little grated Bread, and some Sweet Herbs, shred all this very well, mix them together, and make it up with the Yolks of Eggs, then turn all these Ingredients on the Bones again, and draw the Skin over again, then sew up the Back, and either boil the Fowl in a Bladder an Hour and a Quarter, or roast it, then stew some more Oysters in Gravy, bruise in a little of your Force-Meat, mix it up with a little Fresh Butter, and a very little Flour, then give it a boil, lay your Fowl in the Dish, and pour the Sauce over it, garnishing with Lemon.

To roast a Fowl *with* Chesnuts.

FIRST take some Chesnuts, roast them very carefully, so as not to burn them, take off the Skin, and peel them, take about a Dozen of them cut small, and bruise them in a Mortar, parboil the Liver of the Fowl, bruise it, cut about a Quarter of a Pound of Ham or Bacon, and pound it; then mix them all together, with a good deal of Parsley chopped fine, a little Sweet Herbs, some Mace, Pepper, Salt and Nutmeg; mix these together and put into your Fowl, and roast it. The best Way of doing it is to tye the Neck, and hang it up by the Legs, to roast with a String, and baste it with Butter: For Sauce take the rest of the Chesnuts peel'd and skinn'd, put them into some good Gravy, with a little White Wine, and thicken it with a Piece of Butter roll'd in Flour; then take up your Fowl, lay it in the Dish, and pour in the Sauce. Garnish with Lemon.

Pullets *a la Sainte* Menehout.

AFTER having truss'd the Legs in the Body, slit them along the Back, spread them open on a Table, take out the Thigh Bone, and beat them with a Rolling-pin; then season them with Pepper, Salt, Mace, Nutmeg, and Sweet Herbs; after that take a Pound and an Half of Veal, cut it into thin Slices, and lay it in a Stew-pan of a convenient Size to stew the Pullets in; cover it, and set it over a Stove, or slow Fire, and when it begins to cleave to the Pan, stir in a little Flour, shake the Pan about till it be a little Brown, then pour in as much Broth as will stew the Fowls, stir it together, put in a little whole Pepper and an Onion, and a little Piece of Bacon or Ham; then lay in your Fowls, cover them close, and let them stew Half an Hour; then take them out, lay them on the Gridiron to Brown on the Inside, then lay them before the Fire to do on the Outside; strew them over with the Yolk of an Egg, some Crumbs of Bread, and baste them with a little

little Butter: Let them be of a fine Brown, and boil the Gravy till there is about enough for Sauce, ſtrain it, put a few Muſhrooms in, and a little Piece of Butter roll'd in Flour; lay the Pullets in the Diſh, and pour in the Sauce. Garniſh with Lemon.

Note, You may Brown them in an Oven, or fry them, which you pleaſe.

Chicken *Surprize.*

IF a ſmall Diſh one large Fowl will do, roaſt it, and take the the Lean from the Bone, cut it in thin Slices, about an Inch long, toſs it up with ſix or ſeven Spoonfuls of Cream, and a Piece of Butter roll'd in Flour, as big as a Walnut; boil it up, and ſet it to cool; then cut ſix or ſeven thin Slices of Bacon round, place them in a Petty-pan, and put ſome Force-Meat on each Side, work them up into the Form of a *French* Roll, with raw Egg in your Hand, leaving a hollow Place in the Middle; put in your Fowl, and cover them with ſome of the ſame Force-Meat, rubbing them ſmooth with your Hand with a raw Egg; make them of the Height and Bigneſs of a *French* Roll, and throw a little fine grated Bread over them; bake them three Quarters of an Hour in a gentle Oven, or under a baking Cover, till they come to a fine Brown, and place them on your Mazarine, that they may not touch one another, but place them ſo that they may not fall flat in the baking; or you may form them on your Table with a broad Kitchen Knife, and place them on the Thing you intend to bake them on: You may put the Leg of a Chicken into one of the Loaves you intend for the Middle: Let your Sauce be Gravy thickened with Butter and a little Juice of Lemon. This is a pretty Side Diſh for a Firſt Courſe, Summer or Winter, if you can get them.

Mutton Chops *in Diſguiſe.*

TAKE as many Mutton Chops as you want, rub them with Pepper, Salt, Nutmeg, and a little Parſley; roll each Chop in Half a Sheet of White Paper, well buttered on the Inſide, and rolled at each End cloſe; have ſome Hog's Lard or Beef Dripping boiling in a Stew-pan, put in the Steaks, fry them of a fine Brown, lay them in your Diſh, and garniſh with fry'd Parſley; throw ſome all over, have a little good Gravy in a Cup; but take great Care you don't break the Paper, nor have any Fat in the Diſh, but let them be well drained.

Chickens

Chickens *roaſted with Force-Meat and Cucumbers.*

TAKE two Chickens, dreſs them very nearly, break the Breaſt Bone, and make a Force-Meat thus: Take the Flesh of a Fowl and of two Pigeons, with ſome Slices of Ham or Bacon, chop them all well together, take the Crumb of a Penny Loaf ſoaked in Milk and boiled, then ſet it to cool; when it is cool mix it all together, ſeaſon it with beaten Mace, Nutmeg, Pepper, and a little Salt, a very little Thyme, ſome Parſley, and a little Lemon-peel, with the Yolks of two Eggs; then fill your Fowls, ſpit them, and tye them at both Ends; after you have pepper'd the Breaſt, take four Cucumbers, cut them in two, and lay them in Salt and Water two or three Hours before; then dry them, and fill them with ſome of the Force-Meat (which you muſt take care to ſave) and tye them with a Packthread, flour them, and fry them of a fine Brown; when your Chickens are enough, lay them in the Diſh, and untye your Cucumbers, but take care the Meat don't come out; then lay them round the Chickens with the flat Side downward, and the narrow End upwards: You muſt have ſome rich fry'd Gravy and pour into the Diſh; then garniſh with Lemon.

Note, One large Fowl done this Way, with the Cucumbers laid round it, looks very pretty, and is a very good Diſh.

Chickens *a la Braiſe.*

YOU muſt take a Couple of fine Chickens, lard them, and ſeaſon them with Pepper, Salt, and Mace; then lay a Layer of Veal in the Bottom of a deep Stew-pan, with a Slice or two of Bacon, an Onion cut to Pieces, a Piece of Carrot and a Layer of Beef; then lay in the Chickens with the Breaſt downward, and a Bundle of Sweet Herbs: After that lay a Layer of Beef, and put in a Quart of Broth or Water, cover it cloſe, let it ſtew very ſoftly for an Hour after it begins to ſimmer: In the mean Time, get ready a Ragoo thus: Take a good Veal Sweetbread, or two, cut them ſmall, ſet them on the Fire, with a very little Broth or Water, a few Cocks Combs, Truffles and Morels, cut ſmall, with an Ox Palate, if you have it, ſtew them all together till they are enough, and when your Chickens are done, take them up, and keep them hot; then ſtrain the Liquor they were ſtew'd in, skim the Fat off and pour into your Ragoo; add a Glaſs of Red Wine, a Spoonful of Catchup, and a few Muſhrooms, then boil all together with a few Artichoke Bottoms cut in four, and Aſparagus Tops. If your Sauce is not thick enough, take a little Piece of Butter

Butter rolled in Flour, and when enough lay your Chickens in the Diſh, and pour your Ragoo over them. Garniſh with Lemon.

Or you may make your Sauce thus: Take the Gravy the Fowls were ſtew'd in, ſtrain it, skim off the Fat, have ready Half a Pint of Oyſters, with the Liquor ſtrained, put them to your Gravy with a Glaſs of White Wine, a good Piece of Butter rolled in Flour, then boil them all together, and pour over your Fowls. Garniſh with Lemon.

To marinate Fowls.

TAKE a fine large Fowl or Turky, raiſe the Skin from the Breaſt Bone with your Finger, then take a Veal Sweetbread and cut it ſmall, a few Oyſters, a few Muſhrooms, an Anchovy, ſome Pepper, a little Nutmeg, ſome Lemon-peel, and a little Thyme; chop all together ſmall and mix with the Yolk of an Egg, ſtuff it in between the Skin and the Fleſh, but take great Care you don't break the Skin, and then ſtuff what Oyſters you pleaſe into the Body of the Fowl. You may lard the Breaſt of the Fowl with Bacon, if you chuſe it. Paper the Breaſt, and roaſt it. Make good Gravy, and garniſh with Lemon. You may add a few Muſhrooms to the Sauce.

To Broil Chickens.

SLIT them down the Back, and ſeaſon them with Pepper and Salt, lay them on a very clear Fire, and at a great Diſtance; let the Inſide lie next the Fire till it is above Half done, then turn them, and take great Care the fleſhy Side don't burn, throw ſome fine Raſpings of Bread over it, and let them be of a fine Brown, but not burnt. Let your Sauce be good Gravy, with Muſhrooms, and garniſh with Lemon and the Livers broil'd, the Gizzards cut, ſlaſh'd, and broil'd with Pepper and Salt.

Or this Sauce: Take a Handful of Sorrel, dip it in boiling Water, then drain it and have ready Half a Pint of good Gravy, a Shalot ſhred ſmall, and ſome Parſley boil'd very green; thicken it with a Piece of Butter rolled in Flour, and add a Glaſs of Red Wine, then lay your Sorrel in Heaps round the Fowls, and pour the Sauce over them. Garniſh with Lemon.

Note, You may make juſt what Sauce you fancy.

Pull'd Chickens.

TAKE three Chickens, boil them juſt fit for eating, but not too much; when they are boiled enough flea all the Skin off, and take the white Fleſh off the Bones, pull it into Pieces

about as thick as a large Quill, and Half as long as your Finger, have ready a Quarter of a Pint of good Cream and a Piece of Freſh Butter about as big as an Egg, ſtir them together till the Butter is all melted and then put in your Chickens with the Gravy that came from them, give them two or three Toſſes round on the Fire, put them into a Diſh, and ſend them up hot.

Note, The Leg makes a very pretty Diſh by itſelf, broil'd very nicely with ſome Pepper and Salt: The Livers being broil'd, and the Gizzards broil'd, cut and ſlaſh'd, and laid round the Legs, with good Gravy-Sauce in the Diſh. Garniſh with Lemon.

A pretty Way of ſtewing Chickens.

TAKE two fine Chickens, Half boil them, then take them up in a Pewter or Silver Diſh, if you have one; cut up your Fowls, and ſeparate all the Joint Bones one from another, and then take out the Breaſt Bones. If there is not Liquor enough from the Fowls add a few Spoonfuls of the Water they were boil'd in, put in a Blade of Mace, and a little Salt; cover it cloſe with another Diſh, ſet it over a Stove or Chaffing-diſh of Coals, let it ſtew till the Chickens are enough, and then ſend them hot to Table in the ſame Diſh they were ſtew'd in.

Note, This is a very pretty Diſh for any ſick Perſon, or for a lying-in Lady. For Change it is better than Butter, and the Sauce is very agreeable and pretty.

N. B. You may do Rabbits, Partridges, or more Game this Way.

Chickens *Chiringrate.*

CUT off their Feet, break the Breaſt Bone flat with a Rolling-pin, but take Care you don't break the Skin; flour them, fry them of a fine Brown in Butter, then drain all the Fat out of the Pan, but leave the Chickens in; lay a Pound of Gravy Beef cut very thin over your Chickens, and a Piece of Veal cut very thin, a little Mace, two or three Cloves, ſome Whole Pepper, an Onion, a little Bundle of Sweet Herbs, and a Piece of Carrot, and then pour in a Quart of boiling Water; cover it cloſe, let it ſtew for a Quarter of an Hour, then take out the Chickens and keep them hot; let the Gravy boil till it is quite rich and good, then ſtrain it off and put it into your Pan again with two Spoonfuls of Red Wine, and a few Muſhrooms; put in your Chickens to heat, then take them up, lay them into your Diſh, and pour your Sauce over them. Garniſh with Lemon, and a few Slices of cold Ham warm'd in the Gravy.

Note

Note, You may fill your Chickens with Force-Meat and lard them with Bacon, and add Truffles, Morels, and Sweetbreads cut small, but then it will be a very high Dish.

Chickens *boiled with* Bacon *and* Sellery.

BOIL two Chickens very white in a Pot by themselves, and a Piece of Ham, or good thick Bacon; boil two Bunches of Sellery tender, then cut them about two Inches long, all the white Part, put it into a Sauce-pan with Half a Pint of Cream, a Piece of Butter rolled in Flour, and some Pepper and Salt; set it on the Fire, and shake it often: When it is thick and fine, lay your Chickens in the Dish and pour the Sauce in the Middle, that the Sellery may lie between the Fowls, and garnish the Dish all round with Slices of Ham or Bacon.

Note, If you have cold Ham in the House, that cut into Slices and broil'd does full as well, or better, to lay round the Dish.

Chickens *with* Tongues. *A good Dish for a great deal of Company.*

TAKE six small Chickens boiled very white, six Hogs Tongues boiled and peeled, a Cauliflower boiled very white in Milk and Water whole, and a good deal of Spinach boiled green; then lay your Cauliflower in the Middle, the Chickens close all round, and the Tongues round them with the Roots outwards, and the Spinach in little Heaps between the Tongues. Garnish with little Pieces of Bacon toasted, and lay a little Bit on each of the Tongues.

Scotch Chickens.

FIRST wash your Chickens, dry them in a clean Cloth, and singe them, then cut them into Quarters; put them into a Stew-pan or Sauce-pan, and just cover them with Water, put in a Blade or two of Mace, and a little Bundle of Parsley; cover them close, and let them stew Half an Hour, then chop Half a Handful of clean wash'd Parsley and throw in, and have ready six Eggs, Whites and all, beat fine; let your Liquor boil up, and pour the Egg all over them as it boils, then send all together hot in a deep Dish, but take out the Bundle of Parsley first. You must be sure to skim them well before you put in your Mace, and the Broth will be fine and clear.

Note,

Note, This is alſo a very pretty Diſh for ſick People, but the *Scotch* Gentlemen are very fond of it.

To marinate Chickens.

CUT two Chickens into Quarters, lay them in Vinegar for three or four Hours with Pepper, Salt, a Bay-Leaf, and a few Cloves, make a very thick Batter, firſt with Half a Pint of Wine and Flour, then the Yolks of two Eggs, a little melted Butter, ſome grated Nutmeg, and chopp'd Parſley; beat all very well together, dip your Fowls in the Batter, and fry them in a good deal of Hogs Lard, which muſt firſt boil before you put your Chickens in; let them be of a fine Brown, and lay them in your Diſh like a Pyramid, with fry'd Parſley all round them. Garniſh with Lemon, and have ſome good Gravy in Boats or Baſons.

To Stew Chickens.

TAKE two Chickens, cut them into Quarters, waſh them clean, and then put them into a Sauce-pan; put to them a Quarter of a Pint of Water, Half a Pint of Red Wine, ſome Mace, Pepper, a Bundle of Sweet Herbs, an Onion, and a few Raſpings; cover them cloſe, let them ſtew Half an Hour, then take a Piece of Butter about as big as an Egg rolled in Flour, put it in, and cover it cloſe for five or ſix Minutes, ſhake the Sauce-pan about, and then take out the Sweet Herbs and Onion. You may take the Yolk of two Eggs, beat and mix'd with them; if you don't like it, leave them out. Garniſh with Lemon.

Ducks *à la Mode.*

TAKE two fine Ducks, cut them into Quarters, fry them in Butter a little Brown, then pour out all the Fat, and throw a little Flour over them; add Half a Pint of good Gravy, a Quarter of a Pint of Red Wine, two Shalots, an Anchovy, and a Bundle of Sweet Herbs; cover them cloſe, and let them ſtew a Quarter of an Hour; take out the Herbs, ſkim off the Fat, and let your Sauce be as thick as Cream. Send it to Table, and garniſh with Lemon.

To dreſs a Wild Duck *the beſt Way.*

FIRST Half roaſt it, then lay it in a Diſh, carve it, but leave the Joints hanging together, throw a little Pepper and Salt, and ſqueeze the Juice of a Lemon over it, turn it on the Breaſt,

Breast, and press it hard with a Plate, then add to it its own Gravy, and two or three Spoonfuls of good Gravy; cover it close with another Dish, and set it over a Stove for ten Minutes, then send it to Table hot in the Dish it was done in, and garnish with Lemon. You may add a little Red Wine, and a Shalot cut small, if you like it, but it is apt to make the Duck eat hard, unless you first heat the Wine and pour it in just as it is done.

To boil a Duck *or* Rabbit *with* Onions.

BOIL your Duck or Rabbit in a good deal of Water, be sure to skim your Water, for there will always rise a Skim, which if it boils down will discolour your Fowls, &c. They will take about Half an Hour boiling; for Sauce, your Onions must be peel'd, and throw them into Water as you peel them, then cut them into thin Slices, boil them in Milk and Water, and skim the Liquor. Half an Hour will boil them. Throw them into a clean Scive to drain them, put them into a Sauce-pan and chop them small, shake in a little Flour, put to them two or three Spoonfuls of Cream, a good Piece of Butter, stew all together over the Fire till they are thick and fine, lay the Duck or Rabbit in the Dish, and pour the Sauce all over; if a Rabbit you must cut off the Head and cut it in two, and lay it on each Side the Dish.

Or you may make this Sauce for change: Take one large Onion, cut it small, Half a Handful of Parsley clean washed and picked, chop it small, a Lettuce cut small, a Quarter of a Pint of good Gravy, a good Piece of Butter rolled in a little Flour; add a little Juice of Lemon, a little Pepper and Salt, let all stew together for Half an Hour, then add two Spoonfuls of Red Wine; this Sauce is most proper for a Duck; lay your Duck in the Dish, and pour your Sauce over it.

To dress a Duck *with* Green Peas.

PUT a deep Stew-pan over the Fire, with a Piece of fresh Butter, singe your Duck and flour it, turn it in the Pan two or three Minutes, then pour out all the Fat, but let the Duck remain in the Pan; put to it Half a Pint of good Gravy, a Pint of Peas, two Lettuces cut small, a small Bundle of Sweet Herbs, a little Pepper and Salt, cover them close, and let them stew for Half an Hour, now and then give the Pan a shake; when they are just done grate in a little Nutmeg, and put in a very little beaten Mace, and thicken it either with a Piece of Butter rolled in Flour, or the Yolk of an Egg beat up with two or three Spoonfuls of Cream; shake it all together for three or four Minutes, take out the Sweet Herbs,

Herbs, lay the Duck in the Diſh and pour the Sauce over it: You may garniſh with boiled Mint chopped, or let it alone.

To dreſs a Duck *with* Cucumbers.

TAKE three or four Cucumbers, pare them, take out the Seeds, cut them into little Pieces, lay them in Vinegar for two or three Hours before, with two large Onions peeled and ſliced, then do your Duck as above; then take the Duck out, and put in the Cucumbers and Onions, firſt drain them in a Cloth, let them be a little Brown, ſhake a little Flour over them, in the mean Time let your Duck be ſtewing in the Sauce-pan with Half a Pint of Gravy for a Quarter of an Hour, then add to it the Cucumbers and Onions, with Pepper and Salt to your Palate, a good Piece of Butter rolled in Flour, and two or three Spoonfuls of Red Wine, ſhake all together, and let it ſtew together for eight or ten Minutes, then take up the Duck and pour the Sauce over it.

Or you may roaſt your Duck and make this Sauce and pour over it, but then a Quarter of a Pint of Gravy will be enough.

To dreſs a Duck *à la Braiſe.*

TAKE a Duck, lard it with little Pieces of Bacon, ſeaſon it inſide and out, with Pepper and Salt, lay a Layer of Bacon, cut thin, in the Bottom of a Stew-pan, and then a Layer of lean Beef cut thin, then lay on your Duck with ſome Carrot, an Onion, a little Bundle of Sweet Herbs, a Blade or two of Mace, and lay a thin Layer of Beef over the Duck, cover it cloſe and ſet it over a ſlow Fire for eight or ten Minutes, then take off the Cover and ſhake in a little Flour, give the Pan a ſhake, pour in a Pint of ſmall Broth or boiling Water, give the Pan a ſhake or two, cover it cloſe again, and let it ſtew Half an Hour, then take off the Cover, take out the Duck and keep it hot, let the Sauce boil till there is about a Quarter of a Pint or little better, then ſtrain it and put it into the Stew-pan again, with a Glaſs of Red Wine; put in your Duck, ſhake the Pan and let it ſtew four or five Minutes, then lay your Duck into your Diſh and pour the Sauce over it and garniſh with Lemon. If you love your Duck very high, you may fill it with the following Ingredients: Take a Veal Sweetbread cut in ſix or eight Pieces, a few Truffles, ſome Oyſters, a little Sweet Herbs and Parſley chopped fine, a little Pepper, Salt, and beaten Mace; fill your Duck with the above Ingredients, tye both Ends tight, and dreſs it as above; or you may fill it with Force-Meat made thus: Take a little Piece of Veal, take all the Skin and Fat off, beat it in a Mortar with as much Sewet, and an equal Quan-

tity

tity of Crumbs of Bread, a few Sweet Herbs, some Parsley chopped, a little Lemon-peel, Pepper, Salt, beaten Mace and Nutmeg, and mix it up with the Yolk of an Egg.

You may stew an Ox's Palate tender, and cut it into Pieces, with some Artichoke Bottoms cut into four, and tossed up in the Sauce; you may lard your Duck or let it alone, just as you please, for my part I think it best without.

To Boil Ducks *the* French *Way.*

LET your Ducks be larded and Half roasted, then take them off the Spit, put them into a large earthen Pipkin, with Half a Pint of Red Wine, and a Pint of good Gravy, some Chesnuts, first roasted and peeled, Half a Pint of large Oysters, the Liquor strained and the Beards taken off, two or three little Onions minced small, a very little stripped Thyme, Mace, Pepper, and a little Ginger beat fine; cover it close and let them stew Half an Hour over a slow Fire, and the Crust of a *French* Roll grated when you put in your Gravy and Wine; when they are enough take them up and pour the Sauce over them.

To dress a Goose *with* Onions *or* Cabbage.

TO dress a Goose with Onions or Cabbage, salt the Goose for a Week, then boil it; it will take an Hour; you may either make Onion Sauce as we do for Ducks, or Cabbage boiled, chopped, and stewed in Butter with a little Pepper and Salt; lay the Goose in the Dish, and pour the Sauce over it: It eats very good with either.

Directions for Roasting a Goose.

TAKE Sage, wash it, pick it clean, chop it small, with Pepper and Salt; roll them in Butter and put them into the Belly; never put Onion into any Thing unless you are sure every Body loves it; take Care that your Goose be clean pick'd and wash'd; I think the best Way is to scald a Goose, and then you are sure it is clean, and not so strong: Let your Water be scalding hot, and dip in your Goose for a Minute, then all the Feathers will come off clean; when it is quite clean wash it with cold Water, and dry it with a Cloth; roast it and baste it with Butter, and when it is Half done throw some Flour over it, that it may have a fine Brown; three Quarters of an Hour will do it at a quick Fire, if it is not too large, otherwise it will require an Hour; always have good Gravy in a Bason, and Apple-Sauce in another.

A Green Goose.

NEVER put any Seasoning into it, unless desired; you must either put good Gravy, or Green Sauce in the Dish made thus: Take a Handful of Sorrel, beat it in a Mortar, and squeeze the Juice out, add to it the Juice of an Orange or Lemon, and a little Sugar, heat it in a Pipkin, and pour it into your Dish, but the best Way is to put Gravy in the Dish, and Green Sauce in a Cup or Boat; or made thus: Take Half a Pint of the Juice of Sorrel, a Spoonful of White Wine, a little grated Nutmeg, a little grated Bread, boil these a Quarter of an Hour softly, then strain it and put it into the Sauce-pan again, and sweeten it with a little Sugar, give it a boil and pour it into a Dish or Bason; some like a little Piece of Butter rolled in Flour and put into it.

To dry a Goose.

GET a fat Goose, take a Handful of common Salt, a Quarter of an Ounce of Salt-Petre, a Quarter of a Pound of coarse Sugar, mix all together, and rub your Goose very well, let it lie in this Pickle a Fortnight, turning and rubbing it every Day, then roll it in Bran and hang it up in a Chimney where Wood-Smoke is for a Week. If you have not that Conveniency send it to the Bakers, the Smoke of the Oven will dry it, or you may hang it in your own Chimney, not too near the Fire, but make a Fire under it, and lay Horse-Dung and Saw-Dust on it, and that will smother and smoke-dry it; when it is well dried keep it in a dry Place, you may keep it two or three Months or more; when you boil it put it in a good deal of Water, and be sure to skim it well.

Note, You may boil Turnips, or Cabbage boiled and stewed in Butter, or Onion Sauce.

To dress a Goose *in Ragoo.*

FLAT the Breast down with a Cleaver, then press it down with your Hand, skin it, dip it into scalding Water, let it be cold, lard it with Bacon, season it well with Pepper, Salt, and a little beaten Mace, then flour it all over, take a Pound of good Beef Sewet cut small, put it into a deep Stew-pan, let it be melted, then put in your Goose, let it be Brown on both Sides, when it is Brown put in a Pint of boiling Water, an Onion or two, a Bundle of Sweet Herbs, a Bay-Leaf, some Whole Pepper, and a few Cloves, cover it close, and let it stew softly till it is tender; about Half an Hour will do it if small, if a large one three Quarters of an

an Hour: In the mean Time make a Ragoo, boil some Turnips almost enough, some Carrots and Onions quite enough; cut them all into little Pieces, put them into a Sauce-pan with Half a Pint of good Beef Gravy, a little Pepper and Salt, a Piece of Butter rolled in Flour, and let this stew all together for a Quarter of an Hour; take the Goose and drain it well, then lay it in the Dish, and pour the Ragoo over it.

Where the Onion is disliked, leave it out. You may add Cabbage boiled and chopped small.

A Goose *à la Mode.*

TAKE a large fine Goose, pick it clean, skin it, and cut it down the Back, bone it nicely, take the Fat off, then take a dried Tongue, boil it and peel it: Take a Fowl and do it in the same Manner as the Goose, season it with Pepper, Salt, and beaten Mace, roll it round the Tongue, season the Goose with the same, put the Tongue and Fowl in the Goose, and sew the Goose up again in the same Form it was before; put it into a little Pot that will just hold it, put to it two Quarts of Beef Gravy, a Bundle of Sweet Herbs, and an Onion; put some Slices of Ham, or good Bacon, between the Fowl and Goose, cover it close, and let it stew an Hour over a good Fire: When it begins to boil let it do very softly, then take up your Goose and skim off all the Fat, strain it, put in a Glass of Red Wine, two Spoonfuls of Catchup, a Veal Sweetbread cut small, some Truffles, Morels, and Mushrooms, a Piece of Butter rolled in Flour, and some Pepper and Salt, if wanted; put in the Goose again, cover it close, and let it stew Half an Hour longer, then take it up and pour the Ragoo over it. Garnish with Lemon.

Note, This is a very fine Dish. You must mind to save the Bones of the Goose and Fowl, and put them into the Gravy when it is first set on, and it will be better if you roll some Beef Marrow between the Tongue and Fowl, and between the Fowl and Goose, it will make them mellow and eat fine. You may add six or seven Yolks of hard Eggs whole in the Dish, they are a pretty Addition.

To Stew Giblets.

LET them be nicely scalded and picked, break the two Pinion Bones in two, cut the Head in two, and cut off the Nostrils; cut the Liver in two, the Gizzard in four, and the Neck in two; slip off the Skin of the Neck, and make a Pudding with two hard Eggs chopped fine, the Crumb of a *French* Roll steeped in hot

Milk two or three Hours, then mix it with the hard Egg, a little Nutmeg, Pepper, Salt, and a little Sage chopped fine, a very little melted Butter, and ſtir it together: Tye one End of the Skin, and fill it with the Ingredients, tye the other End tight, and put all together into a Sauce-pan, with a Quart of good Mutton Broth, a Bundle of Sweet Herbs, an Onion, ſome Whole Pepper, Mace, two or three Cloves ty'd up looſe in a Muſlin Rag, and a very little Piece of Lemon-peel; cover them cloſe, and let them ſtew till quite tender, then take a ſmall *French* Roll toaſted Brown on all Sides, and put it into the Sauce-pan, give it a ſhake, and let it ſtew till there is juſt Gravy enough to eat with them, then take out the Onion, Sweet Herbs, and Spice, lay the Roll in the Middle, the Giblets round, the Pudding cut into Slices and laid round, and then pour the Sauce over all.

Another Way.

TAKE the Giblets clean pick'd and waſh'd, the Feet skinn'd and Bill cut off, the Head cut in two, the Pinion Bones broke into two, the Liver cut in two, the Gizzard cut into four, the Pipe pull'd out of the Neck, and the Neck cut in two: Put them into a Pipkin with Half a Pint of Water, ſome Whole Pepper, Black and White, a Blade of Mace, a little Sprig of Thyme, a ſmall Onion, and a little Cruſt of Bread, then cover them cloſe, and ſet them on a very ſlow Fire. Wood Embers is beſt. Let them ſtew till they are quite tender, then take out the Herbs and Onion, and pour them into a little Diſh. Seaſon them with Salt.

To Roaſt Pigeons.

FILL them with Parſley clean waſh'd and chopp'd, and ſome Pepper and Salt roll'd in Butter: Fill the Bellies, tye the Neck End cloſe, ſo that nothing can run out, put a Skewer through the Legs, and have a little Iron on purpoſe, with ſix Hooks to it, and on each Hook hang a Pigeon: Faſten one End of a String to the Chimney, and the other End to the Iron (this is what we call the poor Man's Spit) flour them, baſte them with Butter, and turn them gently for fear of hitting the Bars. They will roaſt nicely, and be full of Gravy. Take Care how you take them off, not to loſe any of the Liquor. You may melt a very little Butter and put into the Diſh. Your Pigeons ought to be quite freſh, and not too much done. This is by much the beſt Way of doing them, for then they will ſwim in their own Gravy, and a very little melted Butter will do.

When

When you roast them on a Spit all the Gravy runs out, or if you stuff them and broil them Whole you cannot save the Gravy so well, though they will be very good with Parsley and Butter in the Dish, or split and broiled with Pepper and Salt.

To Boil Pigeons.

BOIL them by themselves, for fifteen Minutes, then boil a handsome square Piece of Bacon and lay in the Middle; stew some Spinach to lay round, and lay the Pigeons on the Spinach. Garnish your Dish with Parsley laid in a Plate before the Fire to crisp. Or you may lay one Pigeon in the Middle, and the rest round, and the Spinach between each Pigeon, and a Slice of Bacon on each Pigeon. Garnish with Slices of Bacon and melted Butter in a Cup.

To à la Daube Pigeons.

TAKE a large Sauce-pan, lay a Layer of Bacon, then a Layer of Veal, a Layer of coarse Beef, and another little Layer of Veal, about a Pound of Veal, and a Pound of Beef cut very thin; a Piece of Carrot, a Bundle of Sweet Herbs, an Onion, some Black and White Pepper, a Blade or two of Mace, four or five Cloves, and a little Crust of Bread toasted very Brown; cover the Sauce-pan close, set it over a slow Fire for five or six Minutes, shake in a little Flour, then pour in a Quart of boiling Water, shake it round, cover it close, and let it stew till the Gravy is quite rich and good, then strain it off and skim off all the Fat. In the mean Time stuff the Bellies of the Pigeons with Force-Meat made thus: Take a Pound of Veal, a Pound of Beef Sewet, beat both in a Mortar fine, an equal Quantity of Crumbs of Bread, some Pepper, Salt, Nutmeg, beaten Mace, a little Lemon-peel cut small, some Parsley cut small, and a very little Thyme stripped, mix all together with the Yolk of an Egg, fill the Pigeons, and flat the Breast down, flour them and fry them in Fresh Butter a little Brown; then pour all the Fat clean out of the Pan, and put to the Pigeons the Gravy, cover them close, and let them stew a Quarter of an Hour, or till you think they are quite enough; then take them up, lay them in the Dish, and pour in your Sauce on each Pigeon, lay a Bay-Leaf, and on the Leaf a Slice of Bacon. You may garnish with a Lemon notched, or let it alone.

Note, You may leave out the Stuffing, they will be very rich and good without it, and it is the best Way of dressing them for a fine Made Dish.

Pigeons

Pigeons *au Poir.*

MAKE a good Force-Meat as above, cut off the Feet quite, ſtuff them in the Shape of a Pear, roll them in the Yolk of an Egg, and then in Crumbs of Bread; ſtick a Leg at the Top, and butter a Diſh to lay them in; then ſend them to an Oven to bake, but don't let them touch each other; when they are enough lay them in a Diſh and pour good Gravy thicken'd with the Yolk of an Egg, or Butter rolled in Flour; don't pour your Gravy over the Pigeons. You may garniſh with Lemon. It is a pretty genteel Diſh: Or for Change lay one Pigeon in the Middle, the reſt round, and ſtewed Spinach between; poached Eggs on the Spinach. Garniſh with notched Lemon and Orange cut into Quarters, and have melted Butter in Boats.

Pigeons *ſtoved.*

TAKE a ſmall Cabbage Lettuce, juſt cut out the Heart and make a Force-Meat as before, only chop the Heart of the Cabbage and mix with it; fill up the Place you took it out, and tye it acroſs with a Packthread; fry it of a light Brown in Freſh Butter, pour out all the Fat, lay the Pigeons round, flat them with your Hand, and ſeaſon them a little with Pepper, Salt, and beaten Mace (take great Care not to put too much Salt) pour in Half a Pint of *Rheniſh* Wine, cover it cloſe, and let it ſtew about five or ſix Minutes; then put in Half a Pint of good Gravy, cover them cloſe and let them ſtew Half an Hour. Take a good Piece of Butter rolled in Flour, ſhake it in, when it is fine and thick take it up, untye it, lay the Lettuce in the Middle, and the Pigeons round; ſqueeze in a little Lemon Juice, and pour the Sauce all over them. Stew a little Lettuce and cut it into Pieces for Garniſh, with pickled red Cabbage.

Note, Or for Change you may ſtuff your Pigeons with the ſame Force-Meat, and cut two Cabbage-Lettuces into Quarters, and ſtew as above; ſo lay the Lettuce between each Pigeon, and one in the Middle, with Lettuce round it, and pour the Sauce all over them.

Pigeons *ſurtout.*

FORCE your Pigeons as above, then lay a Slice of Bacon on the Breaſt, and a Slice of Veal beat with the Back of a Knife, and ſeaſon'd with Mace, Pepper and Salt, tye it on with a ſmall Packthread, or two little fine Skewers is better; ſpit them on a fine Bird-Spit, roaſt them and baſte with a Piece of Butter,

Butter, then with the Yolk of an Egg, and then baſte them again with Crumbs of Bread, a little Nutmeg and Sweet Herbs; when enough lay them in your Diſh, have good Gravy ready with Truffles, Morels and Muſhrooms, to pour into your Diſh. Garniſh with Lemon.

Pigeons *in Compôte with white Sauce.*

LET your Pigeons be drawn, pick'd, ſcalded, and flea'd; then put them into a Stew-pan with Veal Sweetbreads, Cocks Combs, Muſhrooms, Truffles, Morels, Pepper, Salt, a Pint of thin Gravy, a little Bundle of Sweet Herbs, an Onion, and a Blade or two of Mace; cover them cloſe, let them ſtew Half an Hour, then take out the Herbs and Onion, then beat up the Yolk of two or three Eggs, and ſome chopped Parſley in a Quarter of a Pint of Cream, and a little Nutmeg; mix all together, and ſtir it one way till thick; lay the Pigeons in the Diſh, and the Sauce all over. Garniſh with Lemon.

A French *Pupton of* Pigeons.

TAKE Savoury Force-Meat rolled out like Paſte, put it in a butter'd Diſh, lay a Layer of very thin Bacon, ſquab Pigeons ſliced, Sweetbread, Aſparagus Tops, Muſhrooms, Cocks Combs, a Palate boiled tender and cut into Pieces, and the Yolks of hard Eggs; make another Force-Meat and lay over like a Pie, bake it, and when enough turn it into a Diſh, and pour Gravy round it.

Pigeons *boiled with* Rice.

TAKE ſix Pigeons, ſtuff their Bellies with Parſley, Pepper and Salt, roll in a very little Piece of Butter; put them into a Quart of Mutton-Broth, with a little beaten Mace, a Bundle of Sweet Herbs, and an Onion; cover them cloſe, and let them boil a full Quarter of an Hour; then take out the Onion and Sweet Herbs, and take a good Piece of Butter rolled in Flour, put it in and give it a ſhake, ſeaſon it with Salt if it wants it, then have ready Half a Pound of Rice boiled tender in Milk; when it begins to be thick, (but take great Care it don't burn too) take the Yolks of two or three Eggs, beat up with two or three Spoonfuls of Cream and a little Nutmeg, ſtir it together till it is quite thick, then take up the Pigeons and lay them in the Diſh; pour the Gravy to the Rice, ſtir all together and pour over the Pigeons. Garniſh with hard Eggs cut into Quarters.

Pigeons *tranſmogrified.*

TAKE your Pigeons, ſeaſon them with Pepper and Salt, take a large Piece of Butter, make a Puff Paſte, and roll each Pigeon in a Piece of Paſte; tye them in a Cloth ſo that the Paſte don't break; boil them in a good deal of Water. They will take an Hour and Half boiling; untie them carefully that they don't break; lay them in the Diſh, and you may pour a little good Gravy into the Diſh. They will eat exceeding good and nice, and will yield Sauce enough of a very agreeable Reliſh.

Pigeons *in Fricandos.*

AFTER having truſſed your Pigeons with their Legs in their Bodies, divide them in two, and lard them with Bacon; then lay them in a Stew-pan with the larded Side downwards, and two whole Leeks cut ſmall, a couple of Ladlefuls of Mutton Broth, or Veal Gravy; cover them cloſe over a very ſlow Fire, and when they are enough make your Fire very brisk, to waſte away what Liquor remains; when they are of a fine Brown take them up, and pour out all the Fat that is left in the Pan; then pour in ſome Veal Gravy to looſen what ſticks to the Pan, and a little Pepper, ſtir it about for two or three Minutes and pour it over the Pigeons. This is a pretty little Side Diſh.

To Roaſt Pigeons *with a Farce.*

MAKE a Farce with the Livers minced ſmall, as much Sweet Sewet or Marrow, grated Bread, and hard Egg, an equal Quantity of each; ſeaſon with beaten Mace, Nutmeg, a little Pepper, Salt, and a little Sweet Herbs; mix all theſe together with the Yolk of an Egg, then cut the Skin of your Pigeon between the Legs and Body, and very carefully with your Fingers raiſe the Skin from the Fleſh, but take Care you don't break it; then force them with this Farce between the Skin and Fleſh; then truſs the Legs cloſe to keep it in; ſpit them and roaſt them, drudge them with a little Flour, and baſte them with a Piece of Butter; ſave the Gravy which runs from them, and mix it up with a little Red Wine, a little of the Farce-Meat and ſome Nutmeg; let it boil, then thicken it with a Piece of Butter rolled in Flour, and the Yolk of an Egg beat up, and ſome minced Lemon; when enough, lay the Pigeons in the Diſh and pour in the Sauce. Garniſh with Lemon.

To dress Pigeons *à Soleil.*

FIRST stew your Pigeons in a very little Gravy till enough, and take different Sorts of Flesh according to your Fancy, *&c.* both of Butchers Meat and Fowl; chop it small, season it with beaten Mace, Cloves, Pepper and Salt, and beat it in a Mortar till it is like Paste; roll your Pigeons in it, then roll them in the Yolk of an Egg; shake Flour and Crumbs of Bread thick all over; have ready some Beef Dripping or Hogs Lard boiling; fry them Brown, and lay them in your Dish. Garnish with fry'd Parsley.

Pigeons *in a Hole.*

TAKE your Pigeons, season them with beaten Mace, Pepper and Salt; put a little Piece of Butter in the Belly, lay them in a Dish and pour a light Batter all over them, made with a Quart of Milk and Eggs, and four or five Spoonfuls of Flour; bake it, and send it to Table. It is a good Dish.

Pigeons *in Pimlico.*

TAKE the Livers with some Fat and Lean of Ham or Bacon, Mushrooms, Truffles, Parsley and Sweet Herbs; season with beaten Mace, Pepper and Salt; beat all this together with two raw Eggs, put it into the Bellies, roll them in a thin Slice of Veal, and over that a thin Slice of Bacon; wrap them up in white Paper, spit them on a small Spit, and roast them; in the mean time, make for them a Ragoo of Truffles, and Mushrooms chopped small, with Parsley cut small; put to it Half a Pint of good Veal Gravy, thicken'd with a Piece of Butter rolled in Flour; an Hour will do your Pigeons; baste them, when enough lay them in your Dish, take off the Paper and pour the Sauce over them. Garnish with Patties made thus: Take Veal and cold Ham, Beef Sewet, an equal Quantity, some Mushrooms, Sweet Herbs and Spice, chop them small, set them on the Fire, and moisten with Milk or Cream; then make a little Puff Paste, roll it, and make little Patties about an Inch deep and two Inches long; fill them with the above Ingredients, cover them close and bake them; lay six of them round a Dish. This makes a fine Dish for a First Course.

To jugg Pigeons.

PULL, crop and draw Pigeons, but don't wash them; save the Livers and put them in scalding Water, and set them on the Fire for a Minute or two; then take them out and mince them small,

ſmall, and bruiſe them with the Back of a Spoon; mix with them a little Pepper, Salt, grated Nutmeg, and Lemon-peel ſhred very fine, chopped Parſley, and two Yolks of Eggs very hard; bruiſe them as you do the Liver, and put as much Sewet as Liver ſhaved exceeding fine, and as much grated Bread; work theſe together with raw Eggs and roll it in freſh Butter; put a Piece into the Crops and Bellies, and ſew up the Necks and Vents; then dip your Pigeons in Water, and ſeaſon them with Pepper and Salt as for a Pie; then put them in your Jugg, with a Piece of Sellery, ſtop them cloſe, and ſet them in a Kettle of cold Water; firſt cover them very cloſe and lay a Tile on the Top of the Jugg, and let it boil three Hours; then take them out of the Jugg, and lay them into a Diſh, take out the Sellery and put in a Piece of Butter rolled in Flour, ſhake it about till it is thick, and pour it on your Pigeons. Garniſh with Lemon.

To Stew Pigeons.

SEASON your Pigeons with Pepper, Salt, Cloves, Mace, and ſome Sweet Herbs; wrap this Seaſoning up in a Piece of Butter, and put it in their Bellies; then tie up the Neck and Vent, and half roaſt them; then put them into a Stew-pan with a Quart of good Gravy, a little White Wine, ſome pickled Muſhrooms, a few Pepper Corns, three or four Blades of Mace, a Bit of Lemon-peel, a Branch of Sweet Herbs, a Bit of Onion, and ſome Oyſters pickled; let them ſtew till they are enough, then thicken it up with Butter and Yolks of Eggs. Garniſh with Lemon.

Do Ducks the ſame Way. You may put Force-Meat into their Bellies, or into both.

To dreſs a Calf's Liver *in a Caul.*

TAKE off the under Skins and ſhred the Liver very ſmall, then take an Ounce of Truffles and Morels chopped ſmall with Parſley; roaſt two or three Onions, take off their outermoſt Coats, pound ſix Cloves, and a Dozen Coriander Seeds; add them to the Onions, and pound them together in a marble Mortar; then take them out and mix them with the Liver, take a Pint of Cream, Half a Pint of Milk, and ſeven or eight new laid Eggs, beat them together, boil them, but do not let them curdle, ſhred a Pound of Sewet as ſmall as you can, half melt it in a Pan, and pour it into your Egg and Cream, then put in your Liver, and mix all well together, ſeaſon it with Pepper, Salt, Nutmeg, and a little Thyme, and let it ſtand till it is cold; Spread a Caul over the Bottom and Sides of a Stew-pan, and put in your haſhed Liver,

and

and Cream all together, fold it up in the Caul in the Shape of a Calf's Liver, then turn it up-ſide down carefully, lay it in a Diſh that will bear the Oven, and do it over with beaten Egg, drudge it with grated Bread, and bake it in an Oven. Serve it up hot for a Firſt Courſe.

To roaſt a Calf's Liver.

LARD it with Bacon, ſpit it firſt, and roaſt it: Serve it up with good Gravy.

To roaſt Partridges.

LET them be nicely roaſted but not too much, drudge them with a little Flour and baſte them moderately, let them have a fine Froth, let there be good Gravy-Sauce in the Diſh and Bread-Sauce in Baſons made thus: Take a Pint of Water, put in a good thick Piece of Bread, ſome whole Pepper, a Blade or two of Mace, boil it five or ſix Minutes till the Bread is ſoft, then take out all the Spice and pour out all the Water, only juſt enough to keep it moiſt, beat it with a Spoon ſoft, throw in a little Salt, and a good Piece of freſh Butter, ſtir it well together, ſet it over the Fire for a Minute or two, then put it into a Boat.

To boil Partridges.

BOIL them in a good deal of Water, let them boil quick, and fifteen Minutes will be ſufficient: For Sauce, take a Quarter of a Pint of Cream, and a Piece of freſh Butter, as big as a large Walnut, ſtir it one way till it is melted and pour it into the Diſh.

Or this Sauce: Take a Bunch of Sellery clean waſh'd, cut all the White very ſmall, waſh it again very clean, put it into a Sauce-pan with a Blade of Mace, a little beaten Pepper, and a very little Salt; put to it a Pint of Water, let it boil till the Water is juſt waſted away, then add a Quarter of a Pint of Cream, and a Piece of Butter rolled in Flour; ſtir all together, and when it is thick and fine pour it over the Birds.

Or this Sauce: Take the Livers and bruiſe them fine, ſome Parſley chopped fine, melt a little nice freſh Butter, then add the Livers and Parſley to it, ſqueeze in a little Lemon, juſt give it a boil and pour over your Birds.

Or this Sauce: Take a Quarter of a Pint of Cream, the Yolk of an Egg beat fine, a little Nutmeg grated, a little beaten Mace, a Piece of Butter as big as a Nutmeg rolled in Flour, and one Spoonful of White Wine; ſtir all together one way, when fine and thick pour it over the Birds; you may add a few Muſhrooms.

Or this Sauce: Take a few Muſhrooms, freſh peel and waſh them clean, put them in a Sauce-pan with a little Salt, put them over a very quick Fire, let them boil up, then put in a Quarter of a Pint of Cream and a little Nutmeg, ſhake them together with a very little Piece of Butter rolled in Flour, give it two or three ſhakes over the Fire, three or four Minutes will do it; then pour it over the Birds.

Or this Sauce: Boil Half a Pound of Rice very tender in Beef Gravy, ſeaſon with Pepper and Salt and pour over your Birds. Theſe Sauces do for boiled Fowls, a Quart of Gravy will be enough, and let it boil till it is quite thick.

To dreſs Partridges *à la Braiſe.*

TAKE two Brace, truſs the Legs into the Bodies, lard them, ſeaſon them with beaten Mace, Pepper and Salt, take a Stew-pan, lay Slices of Bacon at the Bottom, then Slices of Beef, and then Slices of Veal, all cut thin, a Piece of Carrot, an Onion cut ſmall, a Bundle of Sweet Herbs, and ſome whole Pepper; lay the Partridges with the Breaſt downwards; lay ſome thin Slices of Beef and Veal over them, and ſome Parſley ſhred fine; cover them and let them ſtew eight or ten Minutes over a very ſlow Fire, then give your Pan a ſhake and pour in a Pint of boiling Water; cover it cloſe and let it ſtew Half an Hour over a little quicker Fire, then take out your Birds, keep them hot, pour into the Pan a Pint of thin Gravy, let it boil till there is about Half a Pint, then ſtrain it off and ſkim off all the Fat; in the mean time, have a Veal Sweetbread cut ſmall, Truffles, Morels, Cocks Combs, and Fowls Livers ſtewed in a Pint of good Gravy Half an Hour, ſome Artichoke Bottoms and Aſparagus Tops, both blanch'd in warm Water, and a few Muſhrooms, then add the other Gravy to this, and put in your Partridges to heat; if it is not thick enough take a Piece of Butter rolled in Flour, and toſs up in it; if you will be at the Expence, thicken it with Veal and Ham Cullis, but it will be full as good without.

To make Partridges *Pains.*

TAKE two roaſted Partridges and the Fleſh of a large Fowl, a little parboiled Bacon, a little Marrow or Sweet Sewet chopped very fine, a few Muſhrooms and Morels chopped fine, Truffles and Artichoke Bottoms ſeaſoned with beaten Mace, Pepper, a little Nutmeg, Salt, Sweet Herbs chopped fine, and the Crumb of a two-penny Loaf ſoaked in hot Gravy; mix all well together with the Yolks of two Eggs, make your Pains on Paper of

of a round Figure, and of the Thickneſs of an Egg, at a proper Diſtance one from another, dip the Point of a Knife in the Yolk of an Egg in order to ſhape them, bread them neatly, and bake them a Quarter of an Hour in a quick Oven; obſerve that the Truffles and Morels be boiled tender in the Gravy you ſoak the Bread in. Serve them up for a Side Diſh, or they will ſerve to Garniſh the above Diſh, which will be a very fine one for a Firſt Courſe.

Note, When you have cold Fowls in the Houſe this makes a pretty Addition in an Entertainment.

To Roaſt Pheaſants.

PICK and draw your Pheaſants, and ſinge them, lard one with Bacon but not the other, ſpit them, roaſt them fine, and pepper them all over the Breaſt; when they are juſt done flour and baſte them with a little nice Butter, and let them have a fine white Froth, then take them up and pour good Gravy in the Diſh and Bread Sauce in Plates.

Or you may put Water-Creſſes nicely picked and waſhed, and juſt ſcalded, with Gravy in the Diſh, and lay the Creſſes under the Pheaſants.

Or you may make Sellery Sauce, ſtewed tender, ſtrained and mixed with Cream, and poured into the Diſh.

If you have but one Pheaſant, take a large fine Fowl about the bigneſs of the Pheaſant, pick it nicely with the Head on, draw it and truſs it with the Head turned as you do a Pheaſant's, lard the Fowl all over the Breaſt and Legs with a large Piece of Bacon cut in little Pieces; when roaſted put them both in a Diſh, and no Body will know it: They will take an Hour doing, as the Fire muſt not be too brisk. A *Frenchman* would order Fiſh Sauce to them, but then you quite ſpoil your Pheaſants.

A ſtewed Pheaſant.

TAKE your Pheaſant and ſtew it in Veal Gravy, take Artichoke Bottoms parboiled, ſome Cheſnuts roaſted and blanched; when your Pheaſant is enough (but it muſt ſtew till there is juſt enough for Sauce) then ſkim it, put in the Cheſnuts and Artichoke Bottoms, a little beaten Mace, Pepper and Salt, juſt enough to ſeaſon it, and a Glaſs of White Wine, and if you don't think it thick enough, thicken it with a little Piece of Butter rolled in Flour, and ſqueeze in a little Lemon; pour the Sauce over the Pheaſant, and have ſome Force-Meat Balls fry'd and put into the Diſh.

Note,

Note, A good Fowl will do full as well, truſſed with the Head on like a Pheaſant; you may fry Sauſages inſtead of Force-Meat Balls.

To dreſs a Pheaſant *à la Braiſe.*

LAY a Layer of Beef all over your Pan, then a Layer of Veal, a little Piece of Bacon, a Piece of Carrot, an Onion ſtuck with ſix Cloves, a Blade or two of Mace, a Spoonful of Pepper, Black and White, and a Bundle of Sweet Herbs; then lay in the Pheaſant, lay a Layer of Veal, and then a Layer of Beef to cover it, ſet it over the Fire five or ſix Minutes, then pour in two Quarts of boiling Water; cover it cloſe and let it ſtew very ſoftly an Hour and Half, then take up your Pheaſant and keep it hot, and let the Gravy boil till there is about a Pint, then ſtrain it off, and put it in again, and put in a Veal Sweetbread, firſt being ſtewed with the Pheaſant, then put in ſome Truffles and Morels, ſome Livers of Fowls, Artichoke Bottoms, Aſparagus Tops, if you have them, let all theſe ſimmer in the Gravy about five or ſix Minutes, then add two Spoonfuls of Catchup, two of Red Wine, and a little Piece of Butter rolled in Flour, ſhake all together, put in your Pheaſant, let them ſtew all together with a few Muſhrooms about five or ſix Minutes more, then take up the Pheaſant and pour your Ragoo all over with a few Force-Meat Balls. Garniſh with Lemon; you may lard it if you chuſe it.

To boil a Pheaſant.

TAKE a fine Pheaſant, boil it in a good deal of Water, keep your Water boiling, Half an Hour will do a ſmall one, and three Quarters of an Hour a large one; let your Sauce be Sellery ſtewed and thicken'd with Cream, and a little Piece of Butter rolled in Flour; take up the Pheaſant, and pour the Sauce all over. Garniſh with Lemon. Obſerve to ſtew your Sellery ſo, that the Liquor will be all waſted away before you put your Cream in; if it wants Salt put in ſome to your Palate.

To roaſt Snipes *or* Woodcocks.

SPIT them on a ſmall Bird-Spit, flour them, and baſte them with a Piece of Butter, then have ready a Slice of Bread toaſted Brown, lay it in a Diſh, and ſet it under the Snipes, for the Trail to drop on to know when they are enough; take them up and lay them on the Toaſt, have ready, for two Snipes, a a Quarter of a Pint of good Beef Gravy hot, pour it into the Diſh,

Diſh, and ſet it over a Chaffing-diſh two or three Minutes. Garniſh with Lemon, and ſend them hot to Table.

Snipes *in a Surtout, or* Woodcocks.

TAKE Force-Meat, made with Veal, as much Beef Sewet chopped and beat in a Mortar, with an equal Quantity of Crumbs of Bread; mix in a little beaten Mace, Pepper and Salt, ſome Parſley, and a little Sweet Herbs, mix it with the Yolk of an Egg, lay ſome of this Meat round the Diſh, then lay in the Snipes, being firſt drawn and Half roaſted: Take Care of the Trail, chop it and throw it all over the Diſh.

Take ſome good Gravy, according to the Bigneſs of your Surtout, ſome Truffles and Morels, a few Muſhrooms, a Sweetbread cut into Pieces, and Artichoke Bottoms cut ſmall, let all ſtew together, ſhake them, and take the Yolk of two or three Eggs, according as you want them, beat them up with a Spoonful or two of White Wine, ſtir all together one Way, when it is thick take it off, let it cool, and pour it into the Surtout: Have the Yolks of a few hard Eggs put in here and there, ſeaſon with beaten Mace, Pepper, and Salt to your Taſte; cover it with the Force-Meat all over, rub the Yolks of Eggs all over to Colour it, then ſend it to the Oven. Half an Hour does it, and ſend it hot to Table.

To Boil Snipes *or* Woodcocks.

BOIL them in good ſtrong Broth, or Beef Gravy, made thus: Take a Pound of Beef, cut it into little Pieces, put it into two Quarts of Water, an Onion, a Bundle of Sweet Herbs, a Blade or two of Mace, ſix Cloves, and ſome Whole Pepper; cover it cloſe, let it boil till about Half is waſted, then ſtrain it off, put the Gravy into a Sauce-pan with Salt enough to ſeaſon it, take the Snipes and gut them clean (but take Care of the Guts) put them into the Gravy and let them boil, cover them cloſe, and ten Minutes will boil them, if they keep boiling. In the mean Time, chop the Guts and Liver ſmall, take a little of the Gravy the Snipes are boiling in, and ſtew the Guts in with a Blade of Mace. Take ſome Crumbs of Bread, and have them ready fry'd in a little Freſh Butter criſp, of a fine light Brown. You muſt take about as much Bread as the inſide of a ſtale Roll, and rub them ſmall into a clean Cloth, when they are done let them ſtand ready in a Plate before the Fire.

When your Snipes are ready take about Half a Pint of the Liquor they are boiled in, and add to the Guts, two Spoonfuls of Red

Red Wine, and a Piece of Butter, about as big as a Walnut, rolled in a little Flour, ſet them on the Fire, ſhake your Sauce-pan often (but don't ſtir it with a Spoon) till the Butter is all melted, then put in the Crumbs, give your Sauce-pan a ſhake, take up your Birds, lay them in the Diſh, and pour this Sauce over them. Garniſh with Lemon.

To dreſs Ortolans.

SPIT them ſideways, with a Bay-Leaf between, baſte them with Butter, and have fry'd Crumbs of Bread round the Diſh. Dreſs Quails the ſame Way.

To dreſs Ruffs *and* Reifs.

THEY are *Lincolnſhire* Birds, and you may fatten them as you do Chickens, with White Bread, Milk, and Sugar; they feed faſt and will die in their Fat if not killed in Time; truſs them croſs legg'd as you do a Snipe, ſpit them the ſame Way, but you muſt gut them, and you muſt have good Gravy in the Diſh thicken'd with Butter and a Toaſt under them; ſerve them up quick.

To dreſs Larks.

SPIT them on a little Bird-Spit, roaſt them, and when enough have a good many Crumbs of Bread fry'd and throw all over them, and lay them thick round the Diſh.

Or they make a very pretty Ragoo with Fowls Livers; firſt fry the Larks and Livers very nicely, then put them into ſome good Gravy to ſtew, juſt enough for Sauce, with a little Red Wine. Garniſh with Lemon.

To dreſs Plovers.

TO two Plovers take two Artichoke Bottoms boiled, ſome Cheſnuts roaſted and blanched, ſome Skirrets boiled, cut all very ſmall, mix it with ſome Marrow or Beef Sewet, the Yolks of two hard Eggs, chop all together, ſeaſon with Pepper, Salt, Nutmeg and a little Sweet Herbs, fill the Body of the Plover, lay them in a Sauce-pan, put to them a Pint of Gravy, a Glaſs of White Wine, a Blade or two of Mace, ſome roaſted Cheſnuts blanched, and Artichoke Bottoms cut into Quarters, two or three Yolks of hard Eggs, and a little Juice of Lemon; cover them cloſe, and let them ſtew very ſoftly an Hour. If you find the

Sauce

Sauce is not thick enough, take a Piece of Butter rolled in Flour, and put into the Sauce, ſhake it round, and when it is thick take up your Plover and pour the Sauce over them. Garniſh with roaſted Cheſnuts.

Ducks are very good done this Way.

Or you may roaſt your Plover as you do any other Fowl, and have Gravy Sauce in the Diſh.

Or boil them with good Sellery Sauce, either White or Brown, juſt as you like.

The ſame Way you may dreſs Wigeons.

To dreſs Larks *Pear Faſhion.*

YOU muſt truſs the Larks cloſe, and cut off the Legs, ſeaſon them with Salt, Pepper, Cloves and Mace, make a Force-Meat thus: Take a Veal Sweetbread, as much Beef Sewet, a few Morels and Muſhrooms, chop all fine together, ſome Crumbs of Bread, and a few Sweet Herbs, a little Lemon-peel cut ſmall, mix all together with the Yolk of an Egg, wrap up every Lark in Force-Meat, and ſhape them like a Pear, ſtick one Leg in the Top like the Stalk of a Pear, rub them over with the Yolk of an Egg and Crumbs of Bread, bake them in a gentle Oven, ſerve them without Sauce, or they make a good Garniſh to a very fine Diſh.

You may uſe Veal if you have not a Sweetbread.

To dreſs a Hare.

AS to roaſting of a Hare I have given full Directions in the Beginning of the Book.

A jugged Hare.

CUT it in little Pieces, lard them here and there with little Slips of Bacon, ſeaſon them with a very little Pepper and Salt, put them into an earthen Jug, with a Blade or two of Mace, an Onion ſtuck with Cloves, and a Bundle of Sweet Herbs; cover the Jugg or Jar you do it in, ſo cloſe that nothing can get in, then ſet it in a Pot of boiling Water, keep the Water boiling, and three Hours will do it: Then turn it out into the Diſh, and take out the Onion and Sweet Herbs, and ſend it to Table hot.

To Stew a Hare.

CUT it to Pieces, put it into a Stew-pan, with a Blade or two of Mace, ſome Whole Pepper, Black and White, an Onion ſtuck with Cloves, an Anchovy, a Bundle of Sweet Herbs,

and

and a Nutmeg cut to Pieces, and cover it with Water; cover the Stew-pan close, let it ſtew till the Hare is tender, but not too much done, then take it up, and with a Fork take out your Hare into a clean Pan, ſtrain the Sauce all through a coarſe Sieve, empty all out of the Pan, put in the Hare again with the Sauce, take a Piece of Butter as big as a Walnut rolled in Flour and put in, likewiſe one Spoonful of Catchup, and one of Red Wine, ſtew all together (with a few freſh Muſhrooms, or pickled ones if you have any) till it is thick and ſmooth, then diſh it up and ſend it to Table. You may cut a Hare in two, and ſtew the Fore-Quarters thus, and roaſt the Hind-Quarters with a Pudding in the Belly.

A Hare *Civet.*

BONE the Hare and take out all the Sinews, then cut one Half in thin Slices, and the other Half in Pieces an Inch thick, flour them and fry them in a little Freſh Butter as Collops quick, and have ready ſome Gravy made good with the Bones of the Hare and Beef, put a Pint of it into the Pan to the Hare, ſome Muſtard and a little Elder Vinegar; cover it cloſe and let it do ſoftly till it is as thick as Cream, then diſh it up with the Head in the Middle.

Portugueſe Rabbits.

I HAVE in the Beginning of my Book given Directions for boiled and roaſted. Get ſome Rabbits, truſs them Chicken Faſhion, the Head muſt be cut off, and the Rabbit turned with the Back upwards, and two of the Legs ſtripped to the Claw End, and ſo truſſed with two Skewers; lard them and roaſt them with what Sauce you pleaſe. If you want Chickens, and they are to appear as ſuch, they muſt be dreſſed in this Manner, but if otherwiſe, the Head muſt be skewer'd back and come to Table on, with Liver, Butter and Parſley, as you have for Rabbits, and they look very pretty boiled and truſſed in this Manner and ſmothered with Onions; or if they are to be boiled for Chickens, cut off the Head and cover them with White Sellery Sauce, or Rice Sauce toſſed up with Cream.

Rabbits *Surpriſe.*

ROAST two Half grown Rabbits, cut off the Heads cloſe to the Shoulders and the firſt Joints, then take out all the lean Meat from the Back Bones, cut it ſmall, and toſs it up with ſix or ſeven Spoonfuls of Cream or Milk, and a Piece of Butter as big

big as a Walnut rolled in Flour, a little Nutmeg and a little Salt, ſhake all together till it is as thick as good Cream, and ſet it to cool: Then make a Force-Meat with a Pound of Veal, a Pound of Sewet, as much Crumbs of Bread, two Anchovies, a little Piece of Lemon-peel cut fine, a little Sprig of Thyme, and a Nutmeg grated; let the Veal and Sewet be chopped very fine, and beat in a Mortar, then mix it all together with the Yolks of two raw Eggs, place it all round the Rabbits, leaving a long Trough in the Back Bone open, that you think will hold the Meat you cut out with the Sauce, pour it in and cover it with the Force-Meat, ſmooth it all over with your Hand as well as you can with a raw Egg, ſquare at both Ends, throw on a little grated Bread, and butter a Mazarine, or Pan, and take them from the Dreſſer where you formed them, and place them on it very carefully, bake them three Quarters of an Hour till they are of a fine Brown Colour. Let your Sauce be Gravy thickened with Butter and the Juice of a Lemon, lay them into the Diſh and pour in the Sauce. Garniſh with Orange cut into Quarters, and ſerve it for a Firſt Courſe.

To Boil Rabbits.

TRUSS them for boiling, boil them quick and white: For Sauce take the Livers, boil and ſhred them, and ſome Parſley ſhred fine, and pickled Aſtertion Buds chopped fine, or Capers; mix theſe with Half a Pint of good Gravy, a Glaſs of White Wine, a little beaten Mace and Nutmeg, a little Pepper and Salt if wanted, a Piece of Butter as big as a large Walnut rolled in Flour, let it all boil together till it is thick, take up the Rabbits and pour the Sauce over them. Garniſh with Lemon. You may lard them with Bacon if it is liked.

To dreſs Rabbits *in Caſſerole.*

DIVIDE the Rabbits into Quarters, you may lard them or let them alone juſt as you pleaſe, ſhake ſome Flour over them, and fry them with Lard or Butter, then put them into an earthen Pipkin with a Quart of good Broth, a Glaſs of White Wine, a little Pepper and Salt if wanted, a Bunch of Sweet Herbs, and a Piece of Butter as big as a Walnut rolled in Flour; cover them cloſe and let them ſtew Half an Hour, then diſh them up and pour the Sauce over them. Garniſh with *Seville* Orange cut into thin Slices and notched, the Peel that is cut out lay prettily between the Slices.

Mutton *Kebob'd.*

TAKE a Loin of Mutton and joint it between every Bone, ſeaſon it with Pepper and Salt moderately, grate a ſmall Nutmeg all over, dip them in the Yolks of three Eggs, and have ready Crumbs of Bread and Sweet Herbs, dip them in and clap them together in the ſame Shape again, and put it on a ſmall Spit, roaſt them before a quick Fire, ſet a Diſh under and baſte it with a little Piece of Butter, and then keep baſting with what comes from it, and throw ſome Crumbs of Bread all over them as it is a roaſting; when it is enough take it up, and lay it in the Diſh, and have ready Half a Pint of good Gravy, and what comes from it, take two Spoonfuls of Catchup, and mix a Tea Spoonful of Flour with it and put to the Gravy, ſtir it together and give it a boil and pour over the Mutton.

Note, You muſt obſerve to take off all the Fat of the Inſide, and the Skin of the Top of the Meat, and ſome of the Fat, if there be too much. When you put in what comes from your Meat into the Gravy, obſerve to pour out all the Fat.

A Neck of Mutton, *call'd, The haſty Diſh.*

TAKE a large Pewter or Silver Diſh, made like a deep Soop Diſh, with an Edge about an Inch deep on the Inſide, on which the Lid fixes (with a Handle at Top) ſo faſt that you may lift it up full, by that Handle without falling. This Diſh is called a Necromancer. Take a Neck of Mutton about ſix Pounds, take off the Skin, cut it into Chops, not too thick, ſlice a *French* Roll thin, peel and ſlice a very large Onion, pare and ſlice three or four Turnips, lay a Row of Mutton in the Diſh, on that a Row of Meat, then a Row of Turnips, and then Onions, a little Salt, then the Meat, and ſo on; put in a little Bundle of Sweet Herbs, and two or three Blades of Mace: Have a Tea-Kettle of Water boiling, fill the Diſh and cover it cloſe, hang the Diſh on the Back of two Chairs by the Rim, have ready three Sheets of Brown Paper, tare each Sheet into five Pieces, and draw them through your Hand, light one Piece and hold it under the Bottom of the Diſh, moving the Paper about; as faſt as the Paper burns light another, till all is burnt, and your Meat will be enough. Fifteen Minutes juſt does it. Send it to Table hot in the Diſh.

Note, This Diſh was firſt contrived by Mr. *Rich*, and is much admired by the Nobility.

To

To dress a Loin of Pork *with* Onions.

TAKE a Fore-Loin of Pork and roast it, as at another time, peel a Quarter of a Peck of Onions, and slice them thin, lay them in the Dripping-pan, which must be very clean, under the Pork, let the Fat drop on them; when the Pork is nigh enough, put the Onions into the Sauce-pan, let them simmer over the Fire a Quarter of an Hour, shaking them well, then pour out all the Fat as well as you can, shake in a very little Flour, a Spoonful of Vinegar, and three Tea Spoonfuls of Mustard, shake all well together, and stir in the Mustard, set it over the Fire for four or five Minutes, lay the Pork in a Dish, and the Onions in a Bason. This is an admirable Dish to those who love Onions.

To make a Currey *the* India *Way.*

TAKE two Fowls or Rabbits, cut them into small Pieces, and three or four small Onions, peeled and cut very small, thirty Pepper Corns, and a large Spoonful of Rice, brown some Coriander Seeds over the Fire in a clean Shovel, and beat them to Powder, take a Tea Spoonful of Salt, and mix all well together with the Meat, put all together into a Sauce-pan or Stew-pan, with a Pint of Water, let it stew softly till the Meat is enough, then put in in a Piece of Fresh Butter, about as big as a large Walnut, shake it well together, and when it is smooth and of a fine Thickness dish it up, and send it to Table. If the Sauce be too thick, add a little more Water before it is done, and more Salt if it wants it. You are to observe the Sauce must be pretty thick.

To make a Pellow *the* India *Way.*

TAKE a Piece of pickled Pork and better than Half boil it in a Gallon of Water, then take it out and pick out all the Bones, put in two Fowls, and Half a Pound of Rice, a Tea Spoonful of White Pepper, and a Tea Spoonful of Cloves, when beat fine, twelve very small Onions, when you think the Fowls Half boiled put in the Pork and let it do softly over a slow Fire till enough, then lay the Fowls in a Dish, and the Pork on each Side the Rice. If you find it too thin drain it dry, lay it in a Dish and garnish it with hard Eggs. You must be sure to take great Care the Rice don't burn to the Pot.

Another

Another Way to make a Pellow.

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

Note, You are to observe, if your Rice simmers too fast it will burn, when it comes to be thick. It must be very thick and dry, and the Rice not boiled to a Mummy.

To make Essence of Ham.

TAKE off the Fat of a Ham, and cut the Lean in Slices; beat them well and lay them in the Bottom of a Stew-pan, with Slices of Carrots, Parsnips, and Onions; cover your Pan, and set it over a gentle Fire: Let them stew till they begin to stick, then sprinkle on a little Flour, and turn them; then moisten with Broth and Veal Gravy. Season them with three or four Mushrooms, as many Truffles, a Whole Leak, some Parsley, and Half a Dozen Cloves, or instead of a Leek, a Clove of Garlick, put in some Crusts of Bread, and let them simmer over the Fire for a Quarter of an Hour, strain it and set it away for Use. Any Pork or Ham does for this, that is well made.

Rules to be observed in all Made-Dishes.

FIRST, that the Stew-pans, or Sauce-pans and Covers, be very clean, free from Sand, and well tinned; and that all the White Sauces have a little Tartness, and be very smooth, and of a fine Thickness, and all the Time any White Sauce is over the Fire keep stirring it one Way.

And as to Brown Sauce take great Care no Fat swims at the Top, but that it be all smooth alike, and about as thick as good Cream, and not to taste of one Thing more than another; as to Pepper and Salt, season to your Palate, but don't put too much of either, for that will take away the fine Flavour of every Thing: As to most Made-Dishes, you may put in what you think proper to inlarge it, or make it good; as Mushrooms, pickled, dry'd,

dry'd, fresh, or powder'd; Truffles, Morels, Cocks Combs stewed, Ox Palates cut in little Bits, Artichoke Bottoms, either pickled, fresh boiled, or dry'd ones softened in warm Water each cut in four Pieces, Asparagus Tops, the Yolks of hard Eggs, Force-Meat Balls, *&c.* The best Things to give Sauce a Tartness are Mushroom Pickle, White Walnut Pickle, or Lemon Juice.

CHAP. III.

Read this CHAPTER, *and you will find how expensive a* French *Cook's Sauce is.*

The French *Way of Dressing* Partridges.

WHEN they are newly picked and drawn, singe them: You must mince their Livers with a Bit of Butter, some scraped Bacon, green Truffles if you have any, Parsley, Chimbol, Salt, Pepper, Sweet Herbs, and Allspice. The Whole being minced together, put it in the Inside of your Partridges, then stop both Ends of them, after which give them a fry in the Stew-pan; that being done, spit them, and wrap them up in Slices of Bacon and Paper; then take a Stew-pan, and having put in an Onion cut into Slices, a Carrot cut into little Bits, with a little Oil, give them a few tosses over the Fire; then moisten them with Gravy, Cullis, and a little Essence of Ham. Put therein Half a Lemon cut into Slices, four Cloves of Garlick, a little Sweet Basil, Thyme, a Bay-Leaf, a little Parsley, Chimbol, a couple of Glasses of White Wine, and four of the Carcasses of the Partridges; let them be pounded, and put them in this Sauce. When the Fat of your Cullis is taken away, be careful to make it relishing; and after your pounded Livers are put into your Cullis, you must strain them through a Sieve. Your Partridges being done, take them off, as also take off the Bacon and Pepper, and lay them in your Dish with your Sauce over them.

This Dish I do not recommend; for I think it an odd Jumble of Trash, by that Time the Cullis, the Essence of Ham, and all other Ingredients are reckoned, the Partridges will come to a fine Penny. But such Receipts as this, is what you have in most Books of Cookery yet printed.

To make Essence of Ham.

TAKE the Fat off a *Westphalia* Ham, cut the Lean in Slices, beat them well and lay them in the Bottom of a Stew-pan, with Slices of Carrots, Parsnips, and Onions: Cover your Pan, and

and ſet it over a gentle Fire; let them ſtew till they begin to ſtick, then ſprinkle on a little Flour, and turn them; then moiſten with Broth and Veal Gravy, ſeaſon with three or four Muſhrooms, as many Truffles, a whole Leek, ſome Baſil, Parſley, and Half a Dozen Cloves; or inſtead of the Leek, you may put a Clove of Garlick. Put in ſome Cruſts of Bread, and let them ſimmer over the Fire for three Quarters of an Hour. Strain it, and ſet it by for Uſe.

A Cullis *for all Sorts of* Ragoo.

HAVING cut three Pounds of lean Veal, and Half a Pound of Ham, into Slices, lay it into the Bottom of a Stew-pan, put in Carrots and Parſnips, and an Onion ſliced; cover it, and ſet it a ſtewing over a Stove: When it has a good Colour, and begins to ſtick, put to it a little melted Bacon, and ſhake in a little Flour, keeping it moving a little while till the Flour is fried; then moiſten it with Gravy, and Broth, of each a like Quantity, then put in ſome Parſley and Baſil, a whole Leek, a Bay-leaf, ſome Muſhrooms, and Truffles minced ſmall, three or four Cloves, and the Cruſt of two *French* Rolls: Let all this ſimmer together for three Quarters of an Hour; then take out your Slices of Veal, ſtrain it, and keep it for all Sorts of Ragoos. Now compute the Expence, and ſee if this Diſh cannot be dreſſed full as well without this Expence.

A Cullis *for all Sorts of* Butcher's Meat.

YOU muſt take Meat according to your Company. If ten or twelve, you can't take leſs than a Leg of Veal, and a Ham, with all the Fat, and Skin, and Outſide cut off: Cut the Leg of Veal in Pieces, about the Bigneſs of your Fiſt, place them in your Stew-pan, and then the Slices of Ham, a Couple of Carrots, an Onion cut in two, cover it cloſe, let it ſtew ſoftly at firſt, and as it begins to be brown, take off the Cover, and turn it to colour it on all Sides the ſame; but take care not to burn the Meat. When it has a pretty brown Colour, moiſten your Cullis with Broth made of Beef, or other Meat; ſeaſon your Cullis with a little ſweet Baſil, ſome Cloves with ſome Garlick; pare a Lemon, cut it into Slices, and put it into your Cullis, with ſome Muſhrooms. Put into a Stew-pan a good Lump of Butter, and ſet it over a ſlow Fire; put into it two or three Handfuls of Flour, ſtir it with a wooden Ladle, and let it take a Colour; if your Cullis be pretty brown, you muſt put in ſome Flour. Your Flour being brown with your Cullis, then pour it very ſoftly into your Cullis, keep-

ing

ing your Cullis ſtirring with a wooden Ladle; then let your Cullis ſtew ſoftly, and skim off the Fat; put in a Couple of Glaſſes of Champaign, or other White Wine; but take care to keep your Cullis very thin, ſo that you may take the Fat well off, and clarify it. To clarify it, you muſt put it on a Stove that draws well, and cover it cloſe, and let it boil without uncovering, till it boils over; then uncover it, and take off the Fat that is round the Stew-pan; then wipe it off the Cover alſo, and cover it again. When your Cullis is done, take out the Meat, and ſtrain your Cullis through a ſilk Strainer. This Cullis is for all Sorts of Ragoo, Fowls, Pies, and Terrines.

Cullis *the* Italian *Way.*

PUT into a Stew-pan Half a Ladleful of Cullis, as much Eſſence of Ham, Half a Ladleful of Gravy, as much of Broth, three or four Onions cut into Slices, four or five Cloves of Garlick, a little beaten Coriander-ſeed, with a Lemon pared, and cut into Slices, a little ſweet Baſil, Muſhrooms, and good Oil; put all over the Fire, let it ſtew a good Quarter of an Hour, take the Fat well off, let it be of a good Taſte, and you may uſe it with all Sorts of Meat and Fiſh, particularly with glazed Fiſh. This Sauce will do for a Couple of Chickens, ſix Pigeons, Quails, or Ducklings, and all Sorts of Tame and Wild Fowl. Now this *Italian* or *French* Sauce, is ſaucy.

Cullis *of* Crawfiſh.

YOU muſt get the middling Sort of Crawfiſh, put them over the Fire, ſeaſoned with Salt, Pepper, and Onion cut in Slices: Being done, take them out, pick them, and keep the Tails after they are ſealed, pound the reſt together in a Mortar; the more they are pounded, the finer your Cullis will be. Take a Bit of Veal, the Bigneſs of your Fiſt, with a ſmall Bit of Ham, an Onion cut into four, put it in to ſweat gently; if it ſticks but a very little to the Pan, powder it a little. Moiſten it with Broth, put in it ſome Cloves, ſweet Baſil in Branches, ſome Muſhrooms, with Lemon pared and cut in Slices. Being done, skim the Fat well; let it be of a good Taſte; then take out your Meat with a Skimmer, and go on to thicken it a little, with Eſſence of Ham; then put in your Crawfiſh, and ſtrain it off. Being ſtrained, keep it for a Firſt Courſe of Crawfiſh.

A White

A White Cullis.

TAKE a Piece of Veal, cut it into ſmall Bits, with ſome thin Slices of Ham, and two Onions cut into four Pieces; moiſten it with Broth, ſeaſoned with Muſhrooms, a Bunch of Parſley, green Onions, three Cloves, and ſo let it ſtew. Being ſtewed, take out all your Meat and Roots with a Skimmer, put in a few Crumbs of Bread, and let it ſtew ſoftly: Take the White of a Fowl, or of a Couple of Chickens, and pound it in a Mortar. Being well pounded, mix it in your Cullis; but it muſt not boil, and your Cullis muſt be very white; but if it is not white enough, you muſt pound two Dozen of Sweet Almonds blanched, and put into your Cullis; then boil a Glaſs full of Milk, and put it in your Cullis: Let it be of a good Taſte, and ſtrain it off; then put it in a ſmall Kettle, and keep it warm. You may uſe it for white Loaves, white Cruſt of Bread, and Biſquets.

Sauce for a Brace of Partridges, Pheaſants, *or any* Thing *you pleaſe.*

ROAST a Partridge, pound it well in a Mortar, with the Pinions of four Turkeys, with a Quart of ſtrong Gravy, and the Livers of the Partridges, and ſome Truffles; let it ſimmer till it be pretty thick; let it ſtand in a Diſh for a while; then put a Couple of Glaſſes of Burgundy into a Stew-pan, with two or three Slices of Onions, a Clove or two of Garlick, and the above Sauce: Let it ſimmer a few Minutes; then preſs it through a Hair-bag into a Stew-pan; add the Eſſence of a Ham; let it all boil for ſome time; ſeaſon it with good Spices and Pepper; lay your Partridge, *&c.* in the Diſh, and pour your Sauce in.

They will uſe as many fine Ingredients to ſtew a Pigeon, or Fowl, as will make a very fine Diſh, which is equal with boiling a Leg of Mutton in Champaign.

It would be needleſs to name any more; though they have much more expenſive Sauce than this. However, I think here is enough to ſhew the Folly of theſe fine *French* Cooks. In their own Country, they will make a grand Entertainment with the Expence of one of theſe Diſhes; but here they want the little petty Profit; and by this Sort of legerdemain Sum, fine Eſtates are juggled into *France.*

CHAP.

CHAP. IV.

To make a Number of pretty little Dishes, fit for a Supper, or Side-Dish, and little Corner-Dishes for a great Table; and the rest you have in the CHAPTER *for* Lent.

Hog's Ears *Forced.*

TAKE four Hog's Ears and half boil them, or take them souced; make a Force-Meat thus: Take Half a Pound of Beef Sewet, as much Crumbs of Bread, an Anchovy, some Sage, boil and chop very fine a little Parsley, mix all together with the Yolk of an Egg, a little Pepper, slit your Ears very carefully to make a Place for your Stuffing, fill them, flour them, and fry them in fresh Butter, till they are of a fine light Brown; then pour out all the Fat clean, and put to them half a Pint of Gravy, a Glass of White Wine, three Tea Spoonfuls of Mustard, a Piece of Butter, as big as a Nutmeg rolled in Flour, a little Pepper, a small Onion whole; cover them close, and let them stew softly half an Hour, shaking your Pan now and then. When they are enough, lay them in your Dish, and pour your Sauce over them; but first take out the Onion. This makes a very pretty Dish; but if you would make a fine large Dish, take the Feet, and cut all the Meat in small thin Pieces, and stew with the Ears. Season with Salt to your Palate.

To Force Cock's Combs.

PARBOIL your Cocks Combs, then open them with a Point of a Knife at the Grate-end; take the White of a Fowl, as much Bacon and Beef-Marrow, cut these small, and beat them fine in a Marble Mortar; season them with Salt, Pepper, and grated Nutmeg, and mix it up with an Egg; fill the Combs, and stew them in a little strong Gravy softly for Half an Hour; then slice in some fresh Mushrooms, and a few pickled ones; then beat up the Yolk of an Egg in a little Gravy stirring it; season with Salt. When they are enough, dish them up in little Dishes or Plates.

To Preserve Cock's Combs.

LET them be well cleaned, then put them into a Pot with some melted Bacon, and boil them a little. About half an Hour after, add a little Bay Salt, some Pepper a little Vinegar, a Lemon sliced, and an Onion stuck with Cloves. When the Bacon begins

to ſtick to the Pot, take them up, put them into the Pan you would keep them in, lay a clean linnen Cloth over them, and pour melted Butter clarified over them, to keep them cloſe from the Air. Theſe make a pretty Plate at a Supper.

To Preſerve or Pickle Pig's Feet *and* Ears.

TAKE your Feet and Ears ſingle, and waſh them well, ſplit the Feet in two, put a Bay-Leaf between every Foot; put in almoſt as much Water as will cover them. When they are well ſteemed, add to them Cloves, Mace, whole Pepper and Ginger, Coriander-ſeed, and Salt, according to your Diſcretion; put to them a Bottle or two of Rheniſh Wine, according to the Quantity you do, half a Score Bay-leaves, and a Bunch of Sweet Herbs: Let them boil ſoftly, till they are very tender; then take them out of the Liquor, lay them in an earthen Pot, then ſtrain the Liquor over them; when they are cold, cover them down cloſe, and keep them for Uſe.

You ſhould let them ſtand to be cold; ſkim off all the Fat, and then put in the Wine and Spice.

They eat well cold, or at any time heat them in the Jelly, and thicken it with a little Piece of Butter rolled in Flour, makes a very pretty Diſh; or heat the Ears, and take the Feet clean out of the Jelly, and roll it in Yolk of Egg, or melted Butter, and then in Crumbs of Bread, and broil them; or fry them in freſh Butter; lay the Ears in the Middle, and the Feet round, and pour the Sauce over; or you may cut the Ears in long Slips, which is better: And if you chuſe it, make a good brown Gravy to mix with them, a Glaſs of White Wine and ſome Muſtard, thickened with a Piece of Butter rolled in Flour.

To Pickle Ox Palates.

TAKE your Palates and waſh them well with Salt and Water, and put them in a Pipkin with Water and ſome Salt; and when they are ready to boil, ſkim them well, and put to them Pepper, Cloves, and Mace, as much as will give them a quick Taſte. When they are boiled tender, (which will require four or five Hours) peel them and cut them into ſmall Pieces, and let them cool; then make the Pickle of White Wine and Vinegar, an equal Quantity; boil the Pickle, and put in the Spices that were boiled in the Palates: When both the Pickle and Palates are cold, lay your Palates in a Jar, and put to them a few Bay-leaves, and a little freſh Spice; pour the Pickle over them, cover them cloſe, and keep them for Uſe.

Of these you may at any time make a pretty little Dish, either with brown Sauce or white, or Butter and Mustard, and a Spoonful of White Wine, or they are ready to put in Made-Dishes.

To Stew Cucumbers.

PARE twelve Cucumbers, and slice them as thick as a Crown-piece, and put them to drain, and then lay them in a coarse Cloth till they are dry, flour them, and fry them brown in Butter; pour out the Fat, then put to them some Gravy, a little Claret, some Pepper, Cloves, and Mace, and let them stew a little; then roll a Bit of Butter in Flour, and toss them up seasoned with Salt: You may add a very little Mushroom-pickle.

To Ragoo Cucumbers.

TAKE two Cucumbers, two Onions, slice them, and fry them in a little Butter; then drain them in a Sieve, put them into a Sauce-pan, add six Spoonfuls of Gravy, two of White Wine, a Blade of Mace; let them stew for five or six Minutes; then take a Piece of Butter as big as a Wallnut rolled in Flour; shake them together, and when it is thick, dish them up.

To make Jumballs.

TAKE a Pound of fine Flour, and a Pound of fine Powder-sugar, make them into a light Paste, with Whites of Eggs beat fine; then add Half a Pint of Cream, Half a Pound of fresh Butter melted, and a Pound of blanched Almonds well beat. Kneed them all together thoroughly, with a little Rose-water, and cut out your Jumball in what Figures you fancy; and either bake them in a gentle Oven, or fry them in fresh Butter, and they make a pretty Side or Corner Dish. You may melt a little Butter with a Spoonful of Sack, and throw fine Sugar all over the Dish: If you make them in pretty Figures, they make a fine little Dish.

To make a Ragoo *of* Onions.

TAKE a Pint of little young Onions, peel them, and take four large ones, peel them, and cut them very small; put a Quarter of a Pound of good Butter into a Stew-pan, when it is melted and done making a Noise, throw in your Onions, and fry them till they begin to look a little brown; then shake in a little Flour, and shake them round till they are thick; throw in a little Salt, and a little beaten Pepper, and a Quarter of a Pint of good Gravy, and a Tea Spoonful of Mustard. Stir all together, and when it is well

well tasted, and of a good Thickness, pour it into your Dish, and garnish it with fry'd Crumbs of Bread or Raspings. They make a pretty little Dish, and are very good. You may strew fine Raspings in the room of Flour, if you please.

A Ragoo *of* Oysters.

OPEN twenty large Oysters, take them out of their Liquor, save the Liquor, and dip the Oysters in a Batter made thus: Take two Eggs, beat them well, a little Lemon-peel grated, a little Nutmeg grated, a Blade of Mace pounded fine, a little Parsley chopped fine; beat all together with a little Flour, have ready some Butter or Dripping in a Stew-pan, when it boils, dip in your Oysters, one by one, into the Batter, and fry them of a fine brown; then with an Egg-slice take them out, and lay them in a Dish before the Fire. Pour the Fat out of the Pan, and shake a little Flour over the Bottom of the Pan; then rub a little Piece of Butter, as big as a small Walnut, all over with your Knife, whilst it is over the Fire; then pour in three Spoonfuls of the Oyster-liquor strained, one Spoonful of White Wine, and a Quarter of a Pint of Gravy; grate a little Nutmeg, stir all together, throw in the Oysters, give the Pan a toss round, and when the Sauce is of a good Thickness, pour all into the Dish, and garnish with Raspings.

A Ragoo *of* Asparagus.

SCRAPE a hundred of Grass very clean, and throw it into cold Water. When you have scraped all, cut as far as is good and green, about an Inch long, and take two Heads of Endive clean washed and picked, cut it very small, a young Lettuce clean washed, and cut small, a large Onion peeled, and cut small, put a Quarter of a Pound of Butter into a Stew-pan, when it is melted, throw in the above Things: Toss them about, and fry them ten Minutes; then season them with a little Pepper and Salt, shake in a little Flour, toss them about, then pour in Half a Pint of Gravy. Let them stew, till the Sauce is very thick and good; then pour all into your Dish. Save a few of the little Tops of the Grass to garnish the Dish.

A Ragoo of Livers.

TAKE as many Livers as you would have for your Dish. A Turkey Liver, and six Fowl Livers, will make a pretty Dish. Pick the Galls from them, and throw them into cold Wa-

ter;

ter; take the ſix Livers, put them into a Sauce-pan with a Quarter of a Pint of Gravy, a Spoonful of Muſhrooms, either pickled or freſh, a Spoonful of Catchup, a little Bit of Butter, as big as a Nutmeg, rolled in Flour, ſeaſon'd with Pepper and Salt to your Palate. Let them ſtew ſoftly ten Minutes; in the mean while broil the Turkey's Liver nicely, lay it in the Middle, and the ſtewed Livers round. Pour the Sauce all over, and garniſh with Lemon.

To Ragoo Cauliflowers.

LAY a large Cauliflower in Water, then pick it to Pieces, as if for pickling: Take a Quarter of a Pound of Butter, with a Spoonful of Water, and melt it in a Stew-pan, then throw in your Cauliflowers, and ſhake them about often, till they are quite tender; then ſhake in a little Flour, and toſs the Pan about. Seaſon them with a little Pepper and Salt, pour in Half a Pint of good Gravy, let them ſtew till the Sauce is thick, and pour it all into a little Diſh. Save a few little Bits of Cauliflowers, when ſtewed in the Butter, to garniſh with.

Stewed Peas *and* Lettuce.

TAKE a Quart of Green Peas, two nice Lettuces clean waſhed and picked, cut them ſmall acroſs, put all into a Sauce-pan with a Quarter of a Pound of Butter, Pepper and Salt to your Palate, cover them cloſe, and let them ſtew ſoftly, ſhaking the Pan often. Let them ſtew ten Minutes, then ſhake in a little Flour, toſs them round, and pour in Half a Pint of good Gravy; put in a little Bundle of Sweet Herbs, and an Onion, with three Cloves, and a Blade of Mace ſtuck in it. Cover it cloſe, and let them ſtew a Quarter of an Hour; then take out the Onion and Sweet Herbs, and turn it all into a Diſh. If you find the Sauce not thick enough, ſhake in a little more Flour, and let it ſimmer, then take it up.

Cod-Sounds *broiled with* Gravy.

SCALD them in hot Water, and rub them with Salt well; blanch them, that is, take off all the black dirty Skin, then ſet them on in cold Water, and let them ſimmer till they begin to be tender: Take them out and flour them, and broil them on the Gridiron. In the mean Time take a little good Gravy, a little Muſtard, a little Bit of Butter rolled in Flour, give it a boil, ſeaſon it with Pepper and Salt, lay the Sounds in your Diſh, and pour the Sauce over them.

A Forced

A Forced Cabbage.

TAKE a fine White-heart Cabbage, about as big as a Quarter of a Peck, lay it in Water two or three Hours, then Half boil it, ſet it in a Cullendar to drain, then very carefully cut out the Heart, but take great Care not to break off any of the outſide Leaves, fill it with Force-Meat made thus: Take a Pound of Veal, Half a Pound of Bacon, Fat and Lean together, cut them ſmall, and beat them fine in a Mortar, with four Eggs boiled hard. Seaſon with Pepper and Salt, a little beaten Mace, a very little Lemon-peel cut fine, ſome Parſley chopped fine, a very little Thyme, and two Anchovies: When theſe are beat fine, take the Crumb of a ſtale Roll, and ſome Muſhrooms, if you have them, either pickled or freſh, the Heart of the Cabbage you cut out chopped fine. Mix all together with the Yolk of an Egg, then fill the hollow Part of the Cabbage, and tye it with a Packthread, then lay ſome Slices of Bacon in the Bottom of a Stew-pan or Sauce-pan, and on that a Pound of coarſe lean Beef, cut thin, put in the Cabbage, cover it cloſe, and let it ſtew over a ſlow Fire, till the Bacon begins to ſtick to the Pan, ſhake in a little Flour, then pour in a Quart of Broth, an Onion ſtuck with Cloves, two Blades of Mace, ſome Whole Pepper, a little Bundle of Sweet Herbs, cover it cloſe, and let it ſtew very ſoftly an Hour and a Half, put in a Glaſs of Red Wine, give it a boil, then take it up, lay it in the Diſh, and ſtrain the Gravy and pour over, untye it firſt. This is a fine Side-Diſh, and the next Day makes a fine Haſh, with a Veal Steak nicely broiled, and laid on it.

Stewed Red Cabbage.

TAKE a red Cabbage, lay it in cold Water an Hour, then cut it into thin Slices acroſs, and cut it into little Pieces. Put it into a Stew-pan, with a Pound of Sauſages, a Pint of Gravy, a little Bit of Ham or lean Bacon, cover it cloſe, and let it ſtew Half an Hour; then take the Pan off the Fire, and ſkim off the Fat, ſhake in a little Flour, and ſet it on again. Let it ſtew two or three Minutes, then lay the Sauſages in your Diſh, and pour the reſt all over. You may before you take it up, put in Half a Spoonful of Vinegar.

Savoys *Forced and Stewed.*

TAKE two Savoys, fill one with Force-Meat, and the other without. Stew them with Gravy, ſeaſon them with Pepper and Salt, and when they are near enough, take a Piece of Butter as

as big as a large Wallnut, rolled in Flour, and put in. Let them ſtew till they are enough, and the Sauce thick; then lay them in your Diſh, and pour the Sauce over them. Theſe Things are beſt done on a Stove.

To Force Cucumbers.

TAKE three large Cucumbers, ſcoop out the Pith, fill them with fry'd Onions, ſeaſoned with Pepper and Salt; put on the Piece you cut off again, ſew it with a coarſe Thread, and fry them in the Butter the Onions were fry'd in; then pour out the Butter, and ſhake in a little Flour, pour in Half a Pint of Gravy, ſhake it round, and put in the Cucumbers, ſeaſon it with a little Pepper and Salt, let them ſtew ſoftly till they are tender, then lay them in a Plate, and pour the Gravy over them: Or you may force them with any Sort of Force-Meat you fancy, and fry them in Hog's Lard, and then ſtew them in Gravy and Red Wine.

Fry'd Sauſages.

TAKE Half a Pound of Sauſages, and ſix Apples; ſlice four about as thick as a Crown, cut the other two in Quarters, fry them with the Sauſages of a fine light Brown, lay the Sauſages in the Middle of the Diſh, and the Apples round. Garniſh with the quarter'd Apples.

Stewed Cabbage and Sauſages fry'd is a good Diſh, then heat cold Peas Pudding in the Pan, lay it in a Diſh and the Sauſages round, heap the Pudding in the Middle, and lay the Sauſages all round thick, up Edge-ways, and one in the Middle at length.

Collop *and* Eggs.

CUT either Bacon, pickled Beef, or hung Mutton into thin Slices, broil them nicely, lay them in a Diſh before the Fire, have ready a Stew-pan of Water boiling, break as many Eggs as you have Collops, break them one by one in a Cup, and pour them into the Stew-pan. When the White of the Eggs begins to harden, and all look of a clear White, take them up one by one in an Egg-ſlice, and lay them on the Collops.

To dreſs Cold Fowl *or* Pigeon.

CUT them in four Quarters, beat up an Egg or two according to what you dreſs, grate a little Nutmeg in, a little Salt, ſome Parſley chopped, a few Crumbs of Bread, beat them well toge-

ther,

ther, dip them in this Batter, and have ready some Dripping hot in a Stew-pan, in which fry them of a fine light Brown: Have ready a little good Gravy, thickened with a little Flour, mixed with a Spoonful of Catchup, lay the Fry in the Dish, and pour the Sauce over. Garnish with Lemon; a few Mushrooms, if you have any. A Cold Rabbit eats well done thus.

To Mince Veal.

CUT your Veal as fine as possible, but don't chop it. Grate a little Nutmeg over it, shred a little Lemon-peel very fine, throw a very little Salt on it, drudge a little Flour over it. To a large Plate of Veal, take four or five Spoonfuls of Water, let it boil, then put in the Veal, with a Piece of Butter, as big as an Egg, stir it well together, when it is all thorough hot, it is enough. Have ready a very thin Piece of Bread toasted Brown, cut it into three Corner Sippets, lay it round the Plate, and pour in the Veal. Just before you pour it in, squeeze in Half a Lemon, or Half a Spoonful of Vinegar. Garnish with Lemon. You may put Gravy in the room of Water, if you love it strong, but it is better without.

To Fry Cold Veal.

CUT it in Pieces about as thick as Half a Crown, and as long as you please, dip them in the Yolk of an Egg, and then in Crumbs of Bread, with a few Sweet Herbs, and shred Lemon-peel in it; grate a little Nutmeg over them, and fry them in Fresh Butter. The Butter must be hot, just enough to fry them in. In the mean Time make a little Gravy of the Bone of the Veal. When the Meat is fry'd take it out with a Fork, and lay it in a Dish before the Fire, then shake a little Flour into the Pan, and stir it round, then put in the Gravy, squeeze in a little Lemon, and pour it over the Veal. Garnish with Lemon.

To toss up Cold Veal *White.*

CUT the Veal into little thin Bits, put Milk enough to it for Sauce, grate in a little Nutmeg, a very little Salt, a little Piece of Butter rolled in Flour: To Half a Pint of Milk, the Yolks of two Eggs well beat, a Spoonful of Mushroom-Pickle, stir all together till it is thick, then pour it into your Dish, and garnish with Lemon.

Cold Fowl skinned, and done this Way, eats well; or the cold End of a cold Breast of Veal: First fry it, drain it from the Fat, then pour this Sauce to it.

To Hash Cold Mutton.

CUT your Mutton with a very sharp Knife in very little Bits, as thin as possible; then boil the Bones with an Onion, a little Sweet Herbs, a Blade of Mace, a very little whole Pepper, a little Salt, a Piece of Crust toasted very Crisp; let it boil till there is just enough for Sauce, strain it, and put it into a Sauce-pan, with a Piece of Butter rolled in Flour; put in the Meat, when it is very hot it is enough. Have ready some thin Bread toasted brown, cut three Cornerways, lay them round the Dish, and pour in the Hash. As to Wallnut-pickle, and all Sorts of Pickles, you must put in according to your Fancy. Garnish with Pickles. Some love a small Onion peeled, and cut very small, and done in the Hash.

To Hash Mutton *like* Venison.

CUT it very thin, as above; boil the Bones, as above; strain the Liquor, when there is just enough for your Hash. To a Quarter of a Pint of Gravy, put a large Spoonful of Red Wine, a small Onion peeled and chopped fine, a very little Lemon-peel shred fine, a Piece of Butter, as big as a small Walnut, rolled in Flour; put it into a Sauce-pan with the Meat, shake it all together, and when it is thorough hot, pour it into your Dish. Hash Beef the same Way.

To Make Collops *of* Cold Beef.

IF you have any cold Inside of a Surloin of Beef, take off all the Fat, cut it very thin, in little Bits, cut an Onion very small, boil as much Water as you think will do for Sance, season it with a little Pepper and Salt, and a Bundle of Sweet Herbs. Let the Water boil, then put in the Meat, with a good Piece of Butter rolled in Flour, shake it round, and stir it. When the Sance is thick, and the Meat done, take out the Sweet Herbs, and pour it into your Dish. They do better then fresh Meat.

To Make a Florendine *of* Veal.

TAKE two Kidnies of a Loin of Veal, Fat and all, and mince it very fine, then chop a few Herbs and put to it, and add a few Currants; season it with Cloves, Mace, Nutmeg, and a little Salt, four or five Yolks of Eggs chopped fine, and some Crumbs of Bread, a Pippin or two chopped, some candied Lemon-peel cut small, a little Sack, and Orange Flour-water. Lay a Sheet of

Puff-paſte at the Bottom of your Diſh, and put in the Ingredients, and cover it with another Sheet of Puff-paſte. Bake it in a ſlack Oven, ſcrape Sugar on the Top, and ſerve it up hot.

To Make Salamongundy.

TAKE two or three *Roman* or Cabbage Lettuces, and when you have waſhed them clean, ſwing them pretty dry in a Cloth; then beginning at the open End, cut them croſs-ways, as fine as a good big Thread, and lay the Lettuces ſo cut, about an Inch thick all over the Bottom of a Diſh. When you have thus garniſhed your Diſh, take a Couple of cold roaſted Pullets, or Chickens, and cut the Fleſh off the Breaſts and Wings into Slices, about three Inches long, a Quarter of an Inch broad, and as thin as a Shilling; lay them upon the Lettuce round the End to the Middle of the Diſh, and the other towards the Brim; then having boned and cut ſix Anchovies, each into eight Pieces, lay them all between each Slice of the Fowls, then cut the lean Meat off the Legs into Dice, and cut a Lemon into ſmall Dice; then mince the Yolk of four Eggs, three or four Anchovies, and a little Parſley, and make a round Heap of theſe in your Diſh, piling it up in the Form of a Sugar-loaf, and garniſh it with Onions, as big as the Yolk of Eggs, boiled in a good deal of Water very tender and white. Put the largeſt of the Onions in the Middle on the Top of the Salamongundy, and lay the reſt all round the Brim of the Diſh, as thick as you can lay them; then beat ſome Sallad-Oil up with Vinegar, Salt and Pepper, and pour over it all. Garniſh with Grapes juſt ſcalded, or *French* Beans blanched, or Station Flowers, and ſerve it up for a Firſt Courſe.

Another Way.

MINCE a Couple of Chickens, either boiled or roaſted, very fine, or Veal, if you pleaſe, alſo mince the Yolks of hard Eggs very ſmall, and mince the Whites very ſmall by themſelves, ſhred the Pulp of two or three Lemons very ſmall, then lay in your Diſh a Layer of Mince-meat, and a Layer of Yolks of Eggs, a Layer of Whites, a Layer of Anchovies, a Layer of your ſhred Lemon-pulp, a Layer of Pickles, a Layer of Sorrel, a Layer of Spinach, and Shalots ſhred ſmall. When you have filled a Diſh with theſe Ingredients, ſet an Orange or Lemon on the Top, then garniſh with Horſe-raddiſh ſcraped, Barberries, and ſliced Lemon. Beat up ſome Oil, with the Juice of Lemon, Salt, and Muſtard thick, and ſerve it up for a ſecond Courſe Side-diſh, or Middle-diſh, for Supper.

A Third

A Third Salamongundy.

MINCE Veal or Fowl very small, a pickle Herring boned and picked small, Cucumber minced small, Apples minced small, and Onion peeled and minced small, some pickled red Cabbage chopped small, cold Pork minced small, or cold Duck or Pigeons minced small, boiled Parsley chopped fine, Sellery cut small, hard Eggs the Yolks chopped small, and the Whites chopped small, and either lay all the Ingredients by themselves separate on Saucers, or in Heaps in a Dish. Dish them out with what Pickles you have, and sliced Lemon nicely cut; and if you can get Station-flowers lay round it, make a fine Middle-dish for Supper; but you may always make Salamongundy of such things as you have, according to your Fancy. The other Sorts you have in the Chapter of *Fasts*.

To Make little Pasties.

TAKE the Kidney of a Loin of Veal cut very fine, with as much of the Fat, the Yolk of two hard Eggs, seasoned with a little Salt, and half a small Nutmeg. Mix them well together, and roll it up in a Puff-paste Crust, make three of it, fry them nicely in Hog's-Lard or Butter.

They make a pretty little Dish for Change. You may put in some Carrots, and a little Sugar, and Spice, with the Juice of an Orange, and sometimes Apples, first boiled and sweetned, with a little Juice of Lemon, or any Fruit you please.

Petit Patties *for Garnishing of* Dishes.

MAKE a short Crust, roll it thick, make them about as big as the Bowl of a Spoon, and about an Inch deep; take a Piece of Veal, as big as your Fish, as much Bacon and Beef-Sewet, shred them all very fine, season them with Pepper, Salt, and a little Sweet Herbs; put them into a little Stew-pan, keep turning them about, with a few Mushrooms chopped small, for eight or ten Minutes; then fill your Petit Patties, and cover them with some Crust. Colour them with the Yolk of an Egg, and bake them. Sometimes fill them with Oysters for Fish, or the Melts of the Fish, pounded and seasoned with Pepper and Salt. Fill them with Lobsters, or what you fancy. They make a fine Garnishing, and give a Dish a fine Look: If for a Calf's Head, the Brains seasoned is most proper, and some with Oysters.

Ox Pallat *Baked.*

WHEN you ſalt a Tongue, cut off the Root, and take an Ox Pallat, waſh them clean, cut them into ſix or ſeven Pieces, put them into an earthen Pot, juſt cover them with Water, put in a Blade or two of Mace, twelve whole Pepper, three or four Cloves, a little Bundle of Sweet Herbs, a ſmall Onion, Half a Spoonful of Raſpings, cover it cloſe with brown Paper, and let it be well baked. When it comes out of the Oven, ſeaſon it with Salt to your Palate.

CHAP. V.

To DRESS FISH.

AS to boiled Fiſh of all Sorts, you have full Directions in the *Lent* Chapter. But here we can fry Fiſh much better, becauſe we have Beef-Dripping, or Hog's Lard.

Obſerve always in the frying of any Sort of Fiſh; firſt, that you dry your Fiſh very well in a clean Cloth, then flour it. Let your Srew-pan you fry them in be very nice and clean, and put in as much Beef-Dripping, or Hog's Lard, as will almoſt cover your Fiſh; and be ſure it boils before you put in your Fiſh. Let it fry quick; and let it be a fine Light-brown, but not too dark a Colour. Have your Fiſh-ſlice ready, and if there is Occaſion turn it; when it is enough, take it up, and lay a coarſe Cloth on a Diſh, on which lay your Fiſh to drain all the Greaſe from it: If you fry Parſley, do it quick, and take great Care to whip it out of the Pan ſo ſoon as it is Criſp, or it will loſe its fine Colour. Take great Care that your Dripping be very nice and clean. You have Directions in the Eleventh Chapter, how to make it fit for Uſe, and have it always in Readineſs.

Some love Fiſh in Batter; then you muſt beat an Egg fine, and dip your Fiſh in juſt as you are going to put it in the Pan; or as good a Batter as any, is a little Ale and Flour beat up, juſt as you are ready for it, and dip the Fiſh, ſo fry it.

Fiſh Sauce *with* Lobſter.

FOR Salmon or Turbut, broiled Cod or Haddock, *&c.* nothing is better than fine Butter melted thick, and take a Lobſter, bruiſe the Body of the Lobſter in the Butter, and cut the Fleſh into

into little Pieces, ſtew it all together, and give it a boil. If you would have your Sauce very rich, let one Half be rich Beef Gravy, and the other Half melted Butter with the Lobſter; but the Gravy, I think, takes away the Sweetneſs of the Butter and Lobſter, and the fine Flavour of the Fiſh.

To make Shrimp Sauce.

TAKE a Pint of Beef Gravy, and Half a Pint of Shrimps, thicken it with a good Piece of Butter rolled in Flour; let the Gravy be well ſeaſoned, and let it boil.

To make Oyſter Sauce.

TAKE Half a Pint of large Oyſters, Liquor and all; put them into a Sauce-pan, with two or three Blades of Mace, and twelve whole Pepper-Corns; let them ſimmer over a ſlow Fire, till the Oyſters are fine and plump, then carefully with a Fork take out the Oyſters from the Liquor and Spice, and let the Liquor boil five or ſix Minutes; then ſtrain the Liquor, waſh out the Sauce-pan clean, and put the Oyſters and Liquor in the Sauce-pan again, with Half a Pint of Gravy, and Half a Pound of Butter juſt rolled in a little Flour. You may put in two Spoonfuls of White Wine, keep it ſtirring till the Sauce boils, and all the Butter is melted.

To make Anchovy Sauce.

TAKE a Pint of Gravy, put in an Anchovy, take a Quarter of a Pound of Butter rolled in a little Flour, ſtir all together till it boils. You may add a little Juice of Lemon, Catchup, Red Wine, and Wallnut Liquor, juſt as you pleaſe.

Plain Butter melted thick, with a Spoonful of Walnut-pickle, or Catchup, is good Sauce, or Anchovy: In ſhort, you may put as many Things as you fancy into Sauce; all other Sauces for Fiſh you have in the *Lent* Chapter.

To Dreſs a Brace of Carp *with* Gravy.

FIRST, knock the Carp on the Head, ſave all the Blood you can, ſcale it, and then gut it: Waſh the Carp in a Pint of Red Wine, and the Rows; have ſome Water boiling with a Handful of Salt, a little Horſe-raddiſh, and a Bundle of Sweet Herbs; put in your Carp, and boil it ſoftly. When it is boiled, drain it well over the hot Water; in the mean time ſtrain the Wine through a Sieve, put it into a Sauce-pan, with a Pint of good Gravy, two or three

three Blades of Mace, twelve Corns of black and twelve of white Pepper, six Cloves, an Anchovy, an Onion, and a little Bundle of Sweet Herbs; let them simmer very softly a Quarter of an Hour, then strain it, put it into the Sauce-pan again, and add to it two Spoonfuls of Catchup, and a Quarter of a Pound of Butter rolled in a little Flour, Half a Spoonful of Mushroom-pickle, if you have it; if not, the same Quantity of Lemon-juice; stir it all together, and let it boil. Boil one Half of the Rows; the other Half beat up with an Egg, Half a Nutmeg grated, a little Lemon-peel cut fine, and a little Salt. Beat all well together, and have ready some nice Beef Dripping boiling in a Stew-pan, into which drop your Row, and fry them in little Cakes, about as big as a Crown-piece, of a fine light brown, and some Sippets cut three Cornerways, and fry'd crisp, a few Oysters, if you have them, dipped in a little Batter, and fry'd brown, and a good Handful of Parsley fry'd green.

Lay the Fish in the Dish, the boiled Rows on each Side, the Sippets standing round the Carp, pour the Sauce boiling hot over the Fish; lay the fry'd Rows and Oysters, with Parsley and scraped Horse-raddish, and Lemon between, all round the Dish; the rest of the Cakes and Oysters lay in the Dish, and send it to Table hot. If you would have the Sauce white, put in White Wine, and good strong Veal Gravy, with the above Ingredients. Dressed as in the *Lent* Chapter, is full as good, if your Beer is not bitter.

As to Dressing of Pike, and all other Fish, you have it in the *Lent* Chapter; only this, when you dress them with a Pudding, you may add a little Beef-Sewet cut very fine, and good Gravy to the Sauce.

CHAP. VI.

Of SOOPS *and* BROTHS.

To make Strong Broth *for* Soops *or* Gravy.

TAKE a Leg of Beef, chop it to pieces, set it on the Fire in four Gallons of Water, scum it clean, season it with black and white Pepper three or four Ounces, a few Cloves, and a Bundle of Sweet Herbs: Let it boil till two Parts is wasted, then season it with Salt; let it boil a little while, then strain it off, and keep it for Use.

When

When you want very ſtrong Gravy, take a Slice of Bacon, lay it in a Stew-pan, take a Pound of Beef, cut it thin, lay it on the Bacon, ſlice a good Piece of Carrot in, an Onion ſliced, a good Cruſt of Bread, a few Sweet Herbs, a little Mace, Cloves, Nutmeg, and whole Pepper, an Anchovy; cover it, and ſet it on a ſlow Fire five or ſix Minutes, and pour it into a Quart of the above Beef Gravy. Cover it cloſe, and let it boil ſoftly till Half is waſted. This will be a rich high brown Sauce for Fiſh, or Fowl, or Ragoo.

Gravy *for* White Sauce.

TAKE a Pound of any Part of the Veal, cut it into ſmall Pieces, boil it in a Quart of Water, with an Onion, a Blade of Mace, two Cloves, and a few whole Pepper-Corns. Boil it till it is as rich as you would have it.

Gravy *for* Turky, Fowl, *or* Ragoo.

TAKE a Pound of lean Beef, cut and hack it well, then flour it well, put a Piece of Butter as big as a Hen's Egg, in a Stew-pan; when it is melted, put in your Beef, fry it on all Sides a little brown, then pour in three Pints of boiling Water, and a Bundle of Sweet Herbs, two or three Blades of Mace, three or four Cloves, twelve whole Pepper-Corns, a little Bit of Carrot, a little Piece of Cruſt of Bread toaſted brown. Cover it cloſe, and let it boil till there is about a Pint or leſs; then ſeaſon it with Salt, and ſtrain it off.

Gravy *for a* Fowl, *when you have no* Meat *nor* Gravy *ready.*

TAKE the Neck, Liver and Gizard, boil them in Half a Pint of Water, with a little Piece of Bread toaſted brown, a little Pepper and Salt, and a little Bit of Thyme. Let it boil till there is about a Quarter of a Pint, then pour in Half a Glaſs of Red Wine, boil it and ſtrain it, then bruiſe the Liver well in, and ſtrain it again; thicken it with a little Piece of Butter rolled in Flour, and it will be very good.

An Ox's Kidney makes good Gravy, cut all to Pieces, and boiled with Spice, *&c.* as in the foregoing Receipts.

You have a Receipt in the Beginning of the Book, in the Preface, for Gravies.

To make Mutton *or* Veal Gravy.

CUT and hack your Veal well, ſet it on the Fire with Water, Sweet Herbs, Mace and Pepper. Let it boil till it is as good as you would have it, then ſtrain it off. Your fine Cooks always, if they can, chop a Partridge or two, and put into Gravies.

To make Strong Fiſh Gravy.

TAKE two or three Eels, or any Fiſh you have, ſkin or ſcale them, and gut them, and waſh them from Grit. Cut them into little Pieces, put them into a Sauce-pan, cover them with Water, a little Cruſt of Bread toaſted brown, a Blade or two of Mace, and ſome whole Pepper, a few Sweet Herbs, a very little Bit of Lemon-peel; let it boil till it is rich and good, then have ready a Piece of Butter, according to your Gravy; if a Pint, as big as a Walnut. Melt it in the Sauce-pan, then ſhake in a little Flour, and toſs it about till it is brown, and then ſtrain in the Gravy to it. Let it boil a few Minutes, and it will be good.

To make Plumb-Porridge *for* Chriſtmas.

TAKE a Leg and Shin of Beef, put to them eight Gallons of Water and boil them till they are very tender, and when the Broth is ſtrong ſtrain it out; wipe the Pot and put in the Broth again; then ſlice ſix Penny Loaves thin, cutting off the Top and Bottom, put ſome of the Liquor to it, cover it up and let it ſtand a Quarter of an Hour, boil it and ſtrain it, and then put it in your Pot; let it boil a Quarter of an Hour, then put in five Pounds of Currants clean waſhed and picked; let them boil a little and put in five Pounds of Raiſins of the Sun ſtoned, and two Pound of Pruens, and let them boil till they ſwell, then put in three Quarters of an Ounce of Mace, Half an Ounce of Cloves, two Nutmegs, all of them beat fine, and mix it with a little Liquor cold, and put them in a very little while, and take off the Pot, and put in three Pounds of Sugar, a little Salt, a Quart of Sack, and a Quart of Claret, the Juice of two or three Lemons. You may thicken with Sego, inſtead of Bread, if you pleaſe; pour them into earthen Pans, and keep them for Uſe. You muſt boil two Pounds of Pruens in a Quart of Water, till they are tender, and ſtrain them into the Pot, when it is a boiling.

To

To make Strong Broth *to keep for Use.*

TAKE Part of a Leg of Beef, and the Scraig-end of a Neck of Mutton, break the Bones in Pieces, and put to it as much Water as will cover it, and a little Salt; and when it boils, skim it clean, and put into it an whole Onion ſtuck with Cloves, a Bunch of Sweet Herbs, ſome Pepper, a Nutmeg quartered; let theſe boil till the Meat is boiled in Pieces, and the Strength boiled out of it; then put to it three or four Anchovies, and when they are diſſolved, ſtrain it out, and keep it for Uſe.

A Crawfiſh *Soop.*

TAKE a Gallon of Water, and ſet it a boiling; put in it a Bunch of Sweet Herbs, three or four Blades of Mace, an Onion ſtuck with Cloves, Pepper and Salt; then have about two hundred Crawfiſh, ſave out about twenty, then pick the reſt from the Shells, ſave the Tails whole, the Body and Shells beat in a Mortar, with a Pint of Peas, green or dry, firſt boiled tender in fair Water; put your boiling Water to it, and ſtrain it boiling-hot through a Cloth, till you have all the Goodneſs out of it; then ſet it over a ſlow Fire or Stew-hole, then have ready a *French* Roll, cut very thin, and let it be very dry, put it to your Soop, let it ſtew till Half is waſted, then put a Piece of Butter as big as an Egg into a Sauce-pan, let it ſimmer till it has done making a Noiſe, then ſhake in two Tea-Spoonfuls of Flour, ſtirring it about, and an Onion; put in the Tails of the Fiſh, give them a Shake round, put to them a Pint of good Gravy, let it boil four or five Minutes ſoftly, take out the Onion, and put to it a Pint of the Soop, ſtir it well together, and pour it into your Soop, and let it ſimmer very ſoftly a Quarter of an Hour. Fry a *French* Roll very nice and brown, and the twenty Crawfiſh, pour your Soop into the Diſh, and lay the Roll in the Middle, and the Crawfiſh round the Diſh.

Fine Cooks boil a Brace of Carp and Tench, and may be a Lobſter or two, and many more rich Things, to make a Crawfiſh-ſoop; but the above is full good, and wants no Addition.

A good Gravy Soop.

TAKE a Pound of Beef, a Pound of Veal, and a Pound of Mutton, cut and hacked all to Pieces, put it into two Gallons of Water, with an old Cock beat to Pieces, a Piece of Carrot, the Upper Cruſt of a Penny-Loaf roaſted very criſp, a little Bundle of Sweet Herbs, an Onion, a Tea Spoonful of black Pepper, and

one of white Pepper, four or five Blades of Mace, and four Cloves. Cover it, and let it ſtew over a ſlow Fire, till Half is waſted, then ſtrain it off, and put it into a clean Sauce-pan, with two or three large Spoonfuls of Raſpings clean ſifted, Half an Ounce of Truffles and Morels, three or four Heads of Sellery waſhed very clean and cut ſmall, an Ox's Palate, firſt boiled tender, and cut into Pieces, a few Cocks Combs, a few of the little Hearts of young Savoys, cover it cloſe, and let it ſimmer very ſoftly over a ſlow Fire two Hours; then have ready a *French* Roll fry'd, and a few Forced-meat Balls fry'd, put them into your Diſh, and pour in your Soop. You may boil a Leg of Veal, and a Leg of Beef, and as many fine Things as you pleaſe; but I believe you will find this rich and high enough.

You may leave out the Cocks Combs, and Palates, Truffles, *&c.* if you don't like them, it will be a good Soop without them; and if you would have your Soop very clear, don't put in the Raſpings.

Obſerve, if it be a China-Diſh not to pour your Soop in boiling-hot off the Fire, but ſet it down Half a Minute, and put a Ladleful in firſt to warm the Diſh, then pour it in; for if it be a Froſt, the Bottom of your Diſh will fly out. Vermicella is good in it, an Ounce put in juſt before you take it up, let it boil four or five Minutes.

You may make this Soop of Beef, or Veal alone, juſt as you fancy. A Leg of Beef will do without either Veal, Mutton, or Fowl.

A Green Peas Soop.

TAKE a ſmall Knuckle of Veal, about three or four Pounds, chop it all to Pieces, ſet it on the Fire in ſix Quarts of Water, a little Piece of lean Bacon, about Half an Ounce ſteeped in Vinegar an Hour, four or five Blades of Mace, three or four Cloves, twelve Pepper-corns of Black Pepper, twelve of White, a little Bundle of Sweet Herbs and Parſley, a little Piece of Upper Cruſt toaſted criſp, cover it cloſe, and let it boil ſoftly over a ſlow Fire, till Half is waſted; then ſtrain it off, and put to it a Pint of Green Peas, and a Lettuce cut ſmall, four Heads of Sellery cut very ſmall, and waſhed clean. Cover it cloſe, and let it ſtew very ſoftly over a ſlow Fire two Hours; in the mean time boil a Pint of old Peas in a Pint of Water very tender, and ſtrain them well through a coarſe Hair-ſieve, and all the Pulp, then pour it into the Soop, and let it boil together. Seaſon with Salt to your Palate, but not too much. Fry a *French* Roll criſp, put it in your Diſh, and pour your Soop in; be ſure there be full two Quarts.

Mutton

Mutton Gravy will do, if you have no Veal; or a Shin of Beef chopped to Pieces: A few Aſparagus Tops are very good in it.

A White Peas Soop.

TAKE about three Pounds of thick Flank of Beef, or any lean Part of the Leg chopped to Pieces; ſet it on the Fire in three Gallons of Water, about Half a Pound of Bacon, a ſmall Bundle of Sweet Herbs, a good deal of dried Mint; take a Bunch of Sellery, waſh it very clean, put in the green Tops, and a Quart of Split-peas, cover it cloſe, and let it boil till two Parts is waſted; then ſtrain it off, and put it into a clean Sauce-pan, five or ſix Heads of Sellery cut ſmall, and waſhed clean, cover it cloſe, and let it boil till there is about three Quarts; then cut ſome fat and lean Bacon in Dice, ſome Bread in Dice, and fry them juſt criſp; throw them into your Diſh, ſeaſon your Soop with Salt, and pour it into your Diſh, rub a little dried Mint over it, and ſend it to Table. You may add Force-meat Balls fry'd, Cocks Combs boiled in it, and an Ox's Palate ſtewed tender and cut ſmall. Stewed Spinach well drained, and laid round the Diſh is very pretty.

Another Way to make it.

WHEN you boil a Leg of Pork, or a good Piece of Beef, ſave the Liquor. When it is cold, take off the Fat, the next Day boil a Leg of Mutton, ſave the Liquor, and when it is cold, take off the Fat, ſet it on the Fire, with two Quarts of Peas; let them boil till they are tender, then put in the Pork or Beef Liquor, with the Ingredients as above, and let it boil till it is as thick as you would have it, allowing for the boiling again; then ſtrain it off, and add the Ingredients as above. You may make your Soop of Veal or Mutton Gravy if you pleaſe, that is according to your Fancy.

A Cheſnut Soop.

TAKE Half a hundred Cheſnuts, pick them, put them in an Earthen Pan, and ſet them in the Oven Half an Hour, or roaſt them gently over a ſlow Fire; but take care they don't burn; then peel them, and ſet them to ſtew in a Quart of good Beef, Veal, or Mutton-broth, till they are quite tender. In the mean time, take a Slice or two of Ham, or Bacon, a Pound of Veal, and a Pigeon beat to Pieces, a Bundle of Sweet Herbs, an Onion, a little Pepper and Mace, a Piece of Carrot; lay the Bacon at the Bottom of a Stew-pan, and lay the Meat and Ingredients at Top. Set it over a ſlow Fire, till it begins to ſtick to the Pan, then put

in

in a Cruſt of Bread, and pour in two Quarts of Broth; let it boil ſoftly till one Third is waſted; then ſtrain it off, and add it to the Cheſnuts. Seaſon it with Salt, and let it boil till it is well taſted, ſtew two Pigeons in it, and a fry'd *French* Roll criſp; lay the Roll in the Middle of the Diſh, and the Pigeons on each Side; pour in your Soop, and ſend it away hot.

A *French* Cook will beat a Pheaſant and a Brace of Partridges to Pieces, and put to it. Garniſh your Diſh with hot Cheſnuts.

To make Mutton Broth.

TAKE a Neck of Mutton about ſix Pounds, cut it in two, boil the Scraig, in a Gallon of Water, ſkim it well, then put in a little Bundle of Sweet Herbs, an Onion, and a good Cruſt of Bread. Let it boil an Hour, then put in the other Part of the Mutton, a Turnip or two, ſome dried Marigolds, a few Cives chopped fine, a little Parſley chopped ſmall; put theſe in about a Quarter of an Hour before your Broth is enough; ſeaſon it with Salt, or you may put in a Quarter of a Pound of Barley, or Rice at firſt. Some love it thickened with Oatmeal, and ſome with Bread; and ſome love it ſeaſoned with Mace, inſtead of Sweet Herbs and Onion. All this is Fancy and different Palates. If you boil Turnips for Sauce, don't boil all in the Pot, it makes the Broth too ſtrong for them, but boil them in a Sauce-pan.

Beef Broth.

TAKE a Leg of Beef, crack the Bone in two or three Parts, waſh it clean, put it into a Pot with a Gallon of Water, ſkim it well, then put in two or three Blades of Mace, a little Bundle of Parſley, and a good Cruſt of Bread. Let it boil till the Beef is quite tender, and the Sinews. Toaſt ſome Bread, and cut it in Dice, and lay in your Diſh; lay in the Meat, and pour the Soop in.

To make Scotch Barley Broth.

TAKE a Leg of Beef, chop it all to Pieces, boil it in three Gallons of Water, with a Piece of Carrot and a Cruſt of Bread, till it is half boiled away; then ſtrain it off, and put it into the Pot again, with Half a Pound of Barley, four or five Heads of Sellery waſhed clean and cut ſmall, a large Onion, a Bundle of Sweet Herbs, and a little Parſley chopped ſmall, and a few Marigolds. Let this boil an Hour; take a Cock, or large Fowl, clean picked and waſhed, and put into the Pot; boil it till the Broth is quite good, then ſeaſon with Salt, and ſend it to Table, with the Fowl

Fowl in the Middle. This Broth is very good without the Fowl; take out the Onion and Sweet Herbs, before you ſend it to Table. Some make this Broth with a Sheep's Head, inſtead of a Leg of Beef, and it is very good; but you muſt chop the Head all to Pieces. The thick Flank about ſix Pounds to ſix Quarts of Water, makes good Broth; but then put the Barley in with the Meat, firſt ſkim it well, boil it an Hour very ſoftly, then put in the above Ingredients, with Turnips, and Carrots clean ſcraped and pared, and cut in little Pieces. Boil all together ſoftly, till the Broth is very good; then ſeaſon it with Salt, and ſend it to Table, with the Beef in the Middle, Turnips and Carrots round, and pour the Broth over all.

To make Hodge-Podge.

TAKE a Piece of Beef, Fat and Lean together about a Pound, a Pound of Veal, a Pound of Scraig of Mutton, cut all into little Pieces, ſet it on the Fire, with two Quarts of Water, an Ounce of Barley, an Onion, a little Bundle of Sweet Herbs, three or four Heads of Sellery waſhed clean, and cut ſmall, a little Mace, two or three Cloves, ſome whole Pepper, tied all in a Muſlin Rag, and put to the Meat three Turnips pared and cut in two, a large Carrot ſcraped clean, and cut in ſix Pieces, a little Lettuce cut ſmall, put all in the Pot, and cover it cloſe. Let it ſtew very ſoftly over a ſlow Fire five or ſix Hours; take out the Spice, Sweet Herbs, and Onion, and pour all into a Soop-diſh, and ſend it to Table; firſt ſeaſon it with Salt. Half a Pint of Green Peas, when it is the Seaſon for them, is very good. If you let this boil faſt, it will waſte too much; therefore you cannot do it too ſlow, if it does but ſimmer: All other Stews you have in the foregoing Chapter; and *Soops* in the Chapter of *Lent*.

To make Pocket Soop.

TAKE a Leg of Veal, ſtrip off all the Skin and Fat, then take all the muſcular or fleſhy Parts clean from the Bones. Boil this Fleſh in three or four Gallons of Water till it comes to a ſtrong Jelly, and that the Meat is good for nothing. Be ſure to keep the Pot cloſe covered, and not do too faſt; take a little out in a Spoon now and then, and when you find it is a good rich Jelly, ſtrain it through a Sieve into a clean earthen Pan. When it is cold, take off all the Skim and Fat from the Top, then provide a large deep Stew-pan with Water boiling over a Stove, then take ſome deep China-cups, or well glazed Earthen Ware, and fill theſe Cups with the Jelly, which you muſt take clear from the Settling

Settling at the Bottom, and ſet them in the Stew-pan of Water. Take great Care none of the Water gets into the Cups; if it does, it will ſpoil it. Keep the Water boiling gently all the Time till the Jelly becomes as thick as Glew, take them out and let them ſtand to cool, and then turn the Glew out into ſome new coarſe Flannel, which draws out all the Moiſture; turn them in ſix or eight Hours on freſh Flannel, and ſo do till they are quite dry. Keep it in a dry warm Place, and in a little Time it will be like a dry hard Piece of Glew, which you may carry in your Pocket without getting any Harm. The beſt Way is to put it into little Tin Boxes. When you uſe it boil about a Pint of Water, and pour it on a Piece of Glew about as big as a ſmall Wallnut, ſtirring it all the Time till it is melted. Seaſon with Salt to your Palate; and if you chuſe any Herbs, or Spice, boil them in the Water firſt, and then pour the Water over the Glew.

To make Portable Soop.

TAKE two Legs of Beef, about fifty Pounds Weight, take off all the Skin and Fat as well as you can, then take all the Meat and Sinews clean from the Bones, which Meat put into a large Pot, and put to it eight or nine Gallons of ſoft Water; firſt make it boil, then put in twelve Anchovies, an Ounce of Mace, a Quarter of an Ounce of Cloves, an Ounce of Whole Pepper Black and White together, ſix large Onions peeled and cut in two, a little Bundle of Thyme, Sweet Marjoram and Winter-ſavoury, the dry hard Cruſt of a Two-penny Loaf, ſtir it all together and cover it cloſe, lay a Weight on the Cover to keep it cloſe down, and let it boil ſoftly for eight or nine Hours, then uncover it, and ſtir it together. Cover it cloſe again, and let it boil till it is a very rich good Jelly, which you will know by taking a little out now and then, and letting it cool. When you think it is a thick Jelly, take it off, ſtrain it through a coarſe Hair Bag, and preſs it hard; then ſtrain it through a Hair Sieve into a large earthen Pan; when it is quite cold, take off all the Skim and Fat, and take the fine Jelly clear from the Settlings at Bottom, and then put the Jelly into a large deep well-tinned Stew-pan. Set it over a Stove with a ſlow Fire, keep ſtirring it often, and take great Care it neither ſticks to the Pan, or burns. When you find the Jelly is very ſtiff and thick, as it will be in Lumps about the Pan, take it out, and put it into large deep China Cups, or well-glazed Earthen Ware. Fill the Pan two Thirds full with Water, and when the Water boils, ſet in your Cups; be ſure no Water gets into the Cups, and keep the Water boiling ſoftly all the Time, till you find the Jelly

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is like a ſtiff Glew: Take out the Cups, and when they are cool, turn out the Glew into coarſe new Flannel. Let it lay eight or nine Hours, keeping it in a dry warm Place, and turn it on freſh Flannel till it is quite dry, and the Glew will be quite hard; put it into clean new Stone Pots, keep it cloſe covered from Duſt and Dirt, in a dry Place, and where no Damp can come to it.

When you uſe it, pour boiling Water on it, and ſtir it all the Time till it is melted. Seaſon it with Salt to your Palate. A Piece as big as a large Wallnut will make a Pint of Water very rich, but as to that you are to make it as good as you pleaſe: If for Soop, fry a *French* Roll and lay in the Middle of the Diſh, and when the Glew is diſſolved in the Water, give it a boil, and pour it into a Diſh. If you chuſe it, for Change, you may boil either Rice, Barley, Vermacelli, Sellery cut ſmall, or Truffles or Morels; but let them be very tenderly boiled in the Water before you ſtir in the Glew, and then give it a boil all together. You may, when you would have it very fine, add Force-Meat Balls, Cocks Combs, or a Palate boiled very tender, and cut into little Bits; but it will be very rich and good without any of theſe Ingredients.

If for Gravy, pour the boiling Water on to what Quantity you think proper; and when it is diſſolved, add what Ingredients you pleaſe, as in other Sauces. This is only in the room of a rich good Gravy. You may make your Sauce either weak or ſtrong, by adding more or leſs.

Rules to be obſerved in making Soops *or* Broths.

FIRST take great Care the Pots, or Sauce-pans and Covers be very clean, and free from all Greaſe and Sand, and that they be well tinned, for fear of giving the Broths or Soops any braſſy Taſte. If you have Time to ſtew as ſoftly as you can it will both have a finer Flavour, and the Meat will be the tenderer. But then obſerve, when you make Soops or Broths for preſent Uſe, if it is to be done ſoftly, don't put much more Water than you intend to have Soop or Broth; and if you have the Convenience of an Earthen Pan or Pipkin, and ſet on Wood Embers till it boils, then ſkim it, and put in your Seaſoning. Cover it cloſe, and ſet it on Embers, ſo that it may do very ſoftly for ſome Time, and both the Meat and Broth will be delicious. You muſt obſerve in all Broths and Soops that one Thing does not taſte more than another; but that the Taſte be equal, and it has a fine agreeable Reliſh,

liſh, according to what you deſign it for; and you muſt be ſure that all the Greens and Herbs you put in be cleaned, waſhed and picked.

CHAP. VII.

Of PUDDINGS.

An Oat Pudding *to* Bake.

OF Oats decoticated take two Pounds, and of new Milk enough to drown it, eight Ounces of Raiſins of the Sun ſtoned, an equal Quantity of Currants neatly picked, a Pound of ſweet Sewet finely ſhred, ſix new-laid Eggs well beat; ſeaſon with Nutmeg and beaten Ginger and Salt, mix it all well together, it will make a better Pudding than Rice.

To make Calf's-Foot Pudding.

TAKE of Calves-Feet one Pound minced very fine, the Fat and the Brown to be taken out, Sewet a Pound and Half, pick off all the Skin, and ſhred it ſmall, ſix Eggs, but half the Whites, beat them well, the Crumb of a Halfpenny Roll grated, a Pound of Currants clean picked, and waſhed and rubbed in a Cloth, Milk, as much as will moiſten it with the Eggs, a Handful of Flour, a little Salt, Nutmeg, and Sugar to ſeaſon it to your Taſte. Boil it nine Hours with your Meat; when it is done, lay it in your Diſh, and pour melted Butter over it. It is very good with White Wine and Sugar in the Butter.

To make a Pith Pudding.

TAKE the Quantity of the Pith of an Ox, and let it lay all Night in Water to ſoak out the Blood; the next Morning ſtrip it out of the Skin, and beat it with the Back of a Spoon in Orange-water, till it is as fine as Pap; then take three Pints of thick Cream, and boil in it two or three Blades of Mace, a Nutmeg quartered, a Stick of Cinnamon; then take Half a Pound of the beſt Jordan Almonds, blanched in cold Water, then beat them with a little of the Cream, and as it dries put in more Cream, and when they are all beaten, ſtrain the Cream from them to the Pith, then take the Yolks of ten Eggs, the Whites of but two, beat

beat them very well, and put them to the Ingredients: Take a Spoonful of grated Bread, or *Naples* Biſcuit, mingle all theſe together, with Half a Pound of fine Sugar, and the Marrow of four large Bones, and a little Salt; fill them in a ſmall Ox or Hog's Guts, or bake it in a Diſh, with a Puff-paſte under it and round the Edges.

To make a Marrow Pudding.

TAKE a Quart of Cream, and three *Naples* Biſcuits, a Nutmeg grated, the Yolks of ten Eggs, the Whites of five well beat, and Sugar to your Taſte; mix all well together, and put a little Bit of Butter in the Bottom of your Sauce-pan, then put in your Stuff, and ſet it over the Fire, and ſtir it till it is pretty thick, then pour it into your Pan, with a Quarter of a Pound of Currants, that have been plumped in hot Water, ſtir it together, and let it ſtand all Night. The next Day put ſome fine Paſte and lay at the Bottom of your Diſh, and round the Edges; when the Oven is ready, pour in your Stuff, and lay long Pieces of Marrow on the Top. Half an Hour will bake it. You may uſe the Stuff when cold.

A boiled Sewet Pudding.

TAKE a Quart of Milk, a Pound of Sewet ſhred ſmall, four Eggs, two Spoonfuls of beaten Ginger, or one of beaten Pepper, a Tea Spoonful of Salt, mix the Eggs and Flour with a Pint of the Milk very thick, and the Seaſoning mix in the reſt of the Milk and the Sewet. Let your Batter be pretty thick, and boil it two Hours.

A boiled Plumb Pudding.

TAKE a Pound of Sewet cut in little Pieces, not too fine, a Pound of Currants, and a Pound of Raiſins ſtoned, eight Eggs, half the Whites, the Crumb of a Penny-loaf grated fine, Half a Nutmeg grated, and a Tea Spoonful of beaten Ginger, a little Salt, a Pound of Flour, a Pint of Milk; beat the Eggs firſt, then half the Milk, beat them together, and by degrees ſtir in the Flour and Bread together, then the Sewet, Spice and Fruit, and as much Milk as will mix it all well together very thick; boil it five Hours.

A Yorkſhire Pudding.

TAKE a Quart of Milk, four Eggs, and a little Salt, make it up into a thick Batter with Flour, like a Pancake Batter. You muſt have a good Piece of Meat at the Fire, take a Stew-pan and

put some Dripping in, set it on the Fire, when it boils, pour in your Pudding, let it bake on the Fire till you think it is nigh enough, then turn a Plate upside-down in the Dripping-pan, that the Dripping may not be blacked; set your Brew-pan on it under your Meat, and let the Dripping drop on the Pudding, and the Heat of the Fire come to it, to make it of a fine Brown. When your Meat is done and set to Table, drain all the Fat from your Pudding, and set it on the Fire again to dry a little; then slide it as dry as you can into a Dish, melt some Butter, and pour into a Cup, and set in the Middle of the Pudding. It is an exceeding good Pudding; the Gravy of the Meat eats well with it.

A Steak Pudding.

MAKE a good Crust with Sewet shred fine with Flour, and mix it up with cold Water. Season it with a little Salt, and make a pretty stiff Crust, about two Pounds of Sewet, to a Quarter of a Peck of Flour. Let your Steaks be either Beef or Mutton, well seasoned with Pepper and Salt, make it up as you do an Apple-pudding, tye it in a Cloth, and put it into the Water boiling. If it be a large Pudding, it will take five Hours; if a small one, three Hours. This is the best Crust for an Apple-pudding. Pigeons eat well this Way.

A Vermicella Pudding, *with* Marrow.

FIRST make your Vermicella, take the Yolks of two Eggs, and mix it up with just as much Flour as will make it to a stiff Paste; roll it out as thin as a Wafer, let it lye to dry till you can roll it up close without breaking, then with a sharp Knife cut it very thin, beginning at the little End. Have ready some Water boiling, into which throw the Vermicella, let it boil a Minute or two at most, then throw it into a Sieve, have ready a Pound of Marrow, lay a Layer of Marrow, and a Layer of Vermicella, and so on till all is laid in the Dish. When it is a little cool, beat it up very well together, take ten Eggs, beat them and mix them with the other, grate the Crumb of a Penny-loaf, and mix with it a Gill of Sack, Brandy, or a little Rose-water, a Tea Spoonful of Salt, a small Nutmeg grated, a little grated Lemon-peel, two large Blades of Mace dried, and beat fine, Half a Pound of Currants clean washed and picked, Half a Pound of Raisins stoned, mix all well together, and sweeten to your Palate; lay a good thin Crust at the Bottom and Sides of the Dish; pour in the Ingredients, and bake it an Hour and half in an Oven not too hot. You may either put Marrow or Beef Sewet shred fine, or a Pound of Butter, which you

you pleaſe. When it comes out of the Oven, ſtrew ſome fine Sugar over it, and ſend it to Table. You may leave out the Fruit if you pleaſe, and you may for Change add Half an Ounce of Citron, and Half an Ounce of candied Orange-peel ſhred fine.

Sewet Dumplings.

TAKE a Pint of Milk, four Eggs, a Pound of Sewet, and a Pound of Currants, two Tea Spoonfuls of Salt, three of Ginger: Firſt take Half the Milk, and mix it like a thick Batter, then put the Eggs, and the Salt and Ginger, then the reſt of the Milk by degrees, with the Sewet and Currants, and Flour to make it like a light Paſte. When the Water boils, make them in Rolls as big as a large Turkey's Egg, with a little Flour; then flat them, and throw them into boiling Water. Move them ſoftly, that they don't ſtick together; keep the Water boiling all the time, and Half an Hour will boil them.

An Oxford Pudding.

A Quarter of a Pound of Biſcuit grated; a Quarter of a Pound of Currants, clean waſhed and picked; a Quarter of a Pound of Sewet ſhred ſmall; Half a large Spoonful of Powder-ſugar; a very little Salt, and ſome grated Nutmeg; mix all well together, then take two Yolks of Eggs, and make it up in Balls, as big as a Turkey's Egg. Fry them in freſh Butter of a fine light Brown; for Sauce have melted Butter and Sugar, with a little Sack or White Wine. You muſt mind to keep the Pan ſhaking about, that they may be all of a fine light Brown.

All other Puddings you have in the *Lent* Chapter.

Rules to be obſerved in making Puddings, *&c.*

IN boiled Puddings, take great Care the Bag or Cloth be very clean, and not ſoapy, and dipped in hot Water, and then well floured. If a Bread-pudding, tye it looſe; if a Batter-pudding, tye it cloſe; and be ſure the Water boils when you put the Pudding in, and you ſhould move your Puddings in the Pot now and then, for fear they ſtick. When you make a Batter-pudding, firſt mix the Flour well with a little Milk, then put in the Ingredients by degrees, and it will be ſmooth and not have Lumps; but for a plain Batter-pudding, the beſt Way is to ſtrain it through a coarſe Hair Sieve, that it may neither have Lumps, nor the Treadles of the Eggs: And all other Puddings, ſtrain the Eggs when they are beat. If you boil them in Wooden Bowls, or China Diſhes, butter the

the Inside before you put in your Batter: And all baked Puddings butter the Pan or Dish, before the Pudding is put in.

CHAP. VIII.

Of PIES.

To make a very fine Sweet Lamb *or* Veal Pye.

SEASON your Lamb with Salt, Pepper, Cloves, Mace and Nutmeg, all beat fine, to your Palate. Cut your Lamb, or Veal, into little Pieces, make a good Puff-paste Crust, lay it into your Dish, then lay in your Meat, strew on it some stoned Raisins and Currants clean washed, and some Sugar; then lay on it some Forced meat Balls made sweet, and in the Summer some Artichoke Bottoms boiled, and scalded Grapes in the Winter. Boil *Spanish* Potatoes cut in Pieces, candied Citron, candied Orange and Lemon-peel, and three or four large Blades of Mace; put Butter on the Top, close up your Pye, and bake it. Have ready against it comes out of the Oven a Caudle made thus: Take a Pint of White Wine, and mix in the Yolks of three Eggs, stir it well together over the Fire, one Way, all the Time till it is thick; then take it off, stir in Sugar enough to sweeten it, and squeeze in the Juice of a Lemon; pour it hot into your Pye, and close it up again. Send it hot to Table.

To make pretty Sweet Lamb *or* Veal Pye.

FIRST make a good Crust, butter the Dish, and lay in your Bottom and Side-crust; then cut your Meat into small Pieces; season with a very little Salt, some Mace and Nutmeg beat fine, and strewed over; then lay a Layer of Meat, and strew according to your Fancy, some Currants, clean washed and picked, and a few Raisins stoned, all over the Meat; lay another Layer of Meat, put a little Butter at the Top, and a little Water, just enough to bake it and no more. Have ready against it comes out of the Oven, a White Wine Caudle made very sweet, and send it to Table hot.

A Savoury Veal Pye.

TAKE a Breast of Veal, cut it into Pieces, season it with Pepper and Salt, lay it all into your Crust, boil six or eight Eggs hard, take only the Yolks, put them into the Pye here and there,

fill your Dish almost full of Water, put on the Lid, and bake it well.

To make a Savoury Lamb *or* Veal Pye.

MAKE a good Puff-paste Crust, cut your Meat into Pieces, season it to your Palate with Pepper, Salt, Mace, Cloves, and Nutmeg finely beat; lay it into your Crust with a few Lambstones and Sweetbreads seasoned as your Meat, also some Oysters and Force-Meat Balls, hard Yolks of Eggs, and the Tops of Asparagus two Inches long, first boiled green, put Butter all over the Pye, put on the Lid and set it in a quick Oven an Hour and a Half, and then have ready the Liquor, made thus: Take a Pint of Gravy, the Oyster Liquor, a Gill of Red Wine, and a little grated Nutmeg: Mix all together with the Yolks of two or three Eggs beat, and keep it stirring all one Way all the Time. When it boils, pour it into into your Pye. Put on the Lid again. Send it hot to Table. You must make Liquor according to your Pye.

To make a Calf's Foot Pye.

FIRST set four Calf's Feet on in a Sauce-pan in three Quarts of Water, with three or four Blades of Mace; let them boil softly till there is about a Pint and a Half, then take out your Feet, strain the Liquor, and make a good Crust. Cover your Dish, then pick off the Flesh from the Bones, lay Half in the Dish, strew Half a Pound of Currants clean washed and picked over, and Half a Pound of Raisins stoned; lay on the rest of the Meat, then skim the Liquor, sweeten it to the Palate, and put in Half a Pint of White Wine; pour it into the Dish, put on your Lid, and bake it an Hour and a Half.

To make an Olive Pye.

MAKE your Crust ready, then take the thin Collops of the But-end of a Leg of Veal, as many as you think will fill your Pye. Hack them with the Back of a Knife, and season them with Salt, Pepper, Cloves and Mace; wash over your Collops with a Bunch of Feathers dipped in Eggs, and have in Readiness a good Handful of Sweet Herbs shred small: The Herbs must be Thyme, Parsley and Spinach, the Yolks of eight hard Eggs minced, and a few Oysters parboiled and chopped, some Beef Sewet shred very fine; mix these together, and strew them over your Collops, then sprinkle a little Orange-flour Water over them, and roll the Collops up very close, and lay them in your Pye, strewing the Seasoning over that is left, put Butter on the

Top,

Top, and close up your Pye. When it comes out of the Oven, have ready some Gravy hot, and pour into your Pye, one Anchovy dissolved in the Gravy, pour it in boiling hot. You may put in Artichoke-bottoms and Chesnuts, if you please. You may leave out the Orange-flour Water, if you don't like it.

To Season an Egg Pye.

BOIL twelve Eggs hard, and shred them with one Pound of Beef Sewet, or Marrow shred fine: Season them with a little Cinnamon and Nutmeg beat fine, one Pound of Currants clean washed and picked, two or three Spoonfuls of Cream, and a little Sack and Rose Water mixt all together, and fill the Pye. When it is baked, stir in Half a Pound of Fresh Butter, and the Juice of a Lemon.

To make a Mutton Pye.

TAKE a Loin of Mutton, take off the Skin and Fat of the Inside, cut it into Steaks, season it well with Pepper and Salt to your Palate. Lay it into your Crust, fill it, pour in as much Water as will almost fill the Dish; then put on the Crust, and bake it well.

A Beef Steak Pye.

TAKE fine Rump Steaks, beat them with a Rolling-pin, then season them with Pepper and Salt, according to your Palate. Make a good Crust, lay in your Steaks, fill your Dish, then pour in as much Water as will Half fill the Dish. Put on the Crust, and bake it well.

A Ham Pye.

TAKE some cold boiled Ham, and slice it about Half an Inch thick, make a good Crust, and thick, cover the Dish, and lay a Layer of Ham, shake a little Pepper over it, then take a large young Fowl clean picked, gutted, washed, and singed; put a little Pepper and Salt in the Belly, and rub a very little Salt on the Outside; lay the Fowl on the Ham, boil some Eggs hard, put in the Yolks, and cover all with Ham, then shake some Pepper on the Ham, and put on the Top-crust. Bake it well, have ready when it comes out of the Oven some very rich Beef Gravy, enough to fill the Pye, lay on the Crust again, and send it to Table hot. A fresh Ham will not be so tender; so that I always boil my Ham one Day and bring it to Table, and the next Day make a Pye of it.

it. It does better than an unboiled Ham. If you put two large Fowls in they will make a fine Pye, but that is according to your Company more or less. The larger the Pye, the finer the Meat eats. The Crust must be the same you make for a Venison-Pasty. You should pour a little small Gravy into the Pye when you make it, just to bake the Meat, and then fill it up when it comes out of the Oven. Boil some Truffles and Morels and put into the Pye, which is a great Addition, and some fresh Mushrooms, or dried ones.

To make a Pigeon Pye.

MAKE a Puff-paste Crust, cover your Dish, let your Pigeons be very nicely picked and cleaned, season them with Pepper and Salt, and put a good Piece of fine fresh Butter with Pepper and Salt in their Bellies; lay them in your Pan, the Necks, Gizzards, Livers, Pinions and Hearts lay between, with the Yolk of a hard Egg and a Beef Steak in the Middle; put as much Water as will almost fill the Dish, lay on the Top-Crust, and bake it well. This is the best Way to make a Pigeon Pye; but the *French* fill the Pigeons with a very high Force-Meat, and lay Force-Meat Balls round the Inside, with Asparagus Tops, Artichoke Bottoms, Mushrooms, Truffles and Morels, and season high; but that is according to different Palates.

To make a Gibblet Pye.

TAKE two Pair of Gibblets nicely cleaned, put all but the Liver into a Sauce-pan, with two Quarts of Water, twenty Corns of whole Pepper, three Blades of Mace, a Bundle of Sweet Herbs, and a large Onion. Cover them close, and let them stew very softly till they are quite tender; then have a good Crust ready, cover your Dish, lay a fine Rump-steak at the Bottom, seasoned with Pepper and Salt; then lay in your Gibblets with the Liver, and strain the Liquor they were stewed in; season it with Salt, and pour into your Pye, put on the Lid, and bake it an Hour and Half.

To make a Duck Pye.

MAKE a Puff-paste Crust, take a Couple of Ducks, scald them, and make them very clean, cut off the Feet, the Pinions, the Neck and Head, all clean picked and scalded, with the Gizard, Liver and Hearts; pick out all the Fat of the Inside, lay a Crust all over the Dish, season the Ducks with Pepper and Salt, inside and out, lay them in your Dish, and the Gibblets at each End seasoned;

ſeaſoned; put in as much Water as will almoſt fill the Pye, lay on the Cruſt, and bake it, but not too much.

To make a Chicken Pye.

MAKE a Puff-paſte Cruſt, take two young Chickens, cut them to Pieces, ſeaſon them with Pepper and Salt, a little beaten Mace, lay a Force-meat made thus round the Side of the Diſh: Take Half a Pound of Veal, Half a Pound of Sewet, beat them quite fine in a Marble Mortar, with as many Crumbs of Bread; ſeaſon it with a very little Pepper and Salt, an Anchovy with the Liquor, cut the Anchovy to Pieces, a little Lemon-peel, cut very fine and ſhred ſmall, a very little Thyme, mix all together with the Yolk of an Egg, make ſome into round Balls about twelve, the reſt lay round the Diſh. Lay in one Chicken over the Bottom of the Diſh, take two Sweetbreads, cut them into five or ſix Pieces, lay them all over, ſeaſon them with Pepper and Salt, ſtrew over them Half an Ounce of Truffles and Morels, two or three Artichoke-bottoms cut to Pieces, a few Cocks Combs, if you have them, a Palate boiled tender and cut to Pieces; then lay on the other Part of the Chicken, put Half a Pint Water in, and cover the Pye. Bake it well, and when it comes out of the Oven, fill it with good Gravy, lay on the Cruſt, and ſend it to Table.

To make a Cheſhire Pork Pye.

TAKE a Loin of Pork, skin it, cut it into Steaks, ſeaſon it with Salt, Nutmeg, and Pepper; make a good Cruſt, lay a Layer of Pork, and then a large Layer of Pippins pared and cored, a little Sugar, enough to ſweeten the Pye, then another Layer of Pork; put in Half a Pint of White Wine, lay ſome Butter on the Top, and cloſe your Pye: If your Pye be large, it will take a Pint of White Wine.

To make a Devonſhire Squab Pye.

MAKE a good Cruſt, cover the Diſh all over, put at the Bottom a Layer of ſliced Pippins, ſtrew over them ſome Sugar, then a Layer of Mutton-ſteaks, cut from the Loin, well ſeaſoned with Pepper and Salt, then another Layer of Pippins; peel ſome Onions and ſlice them thin, lay a Layer all over the Apples, then a Layer of Mutton, then Pippins and Onions; pour in a Pint of Water, ſo cloſe your Pye and bake it.

To

To make an Ox Cheek Pye.

FIRST bake your Ox Cheek as at other Times, but not too much, put it in the Oven over Night and then it will be ready the next Day, make a fine Puff-paste Cruft and let your Side and Top Cruft be thick; let your Dish be deep to hold a good deal of Gravy, cover your Dish with Cruft, then cut off all the Flesh Kernels and Fat of the Head, with the Palate cut in Pieces, cut the Meat into little Pieces as you do for a Hash, lay in the Meat, take an Ounce of Truffles and Morels and throw them over the Meat, the Yolks of six Eggs boiled hard, a Gill of pickled Mushrooms, or fresh ones is better if you have them; put in a good many Force-Meat Balls, a few Artichoke Bottoms and Asparagus Tops if you have any, season your Pye with Pepper and Salt to your Palate, and fill the Pye with the Gravy it was baked in. If the Head be rightly seasoned when it goes to the Oven it will want very little more; put on the Lid, and bake it. When the Cruft is done, your Pye will be enough.

To make a Shropshire Pye.

FIRST make a good Puff-paste Cruft, then cut a Couple of Rabbits to Pieces, with two Pounds of fat Pork cut in little Pieces, season both with Pepper and Salt to your liking, then cover your Dish with Cruft, and lay in your Rabbits. Mix the Pork with them, take the Livers of the Rabbits, parboil them, and beat them in a Mortar, with as much fat Bacon, a little Sweet Herbs, and some Oysters if you have them. Season with Pepper, Salt, and Nutmeg; mix it up with the Yolk of an Egg, and make it into Balls. Lay them here and there in your Pye, some Artichoke Bottoms cut in Dice, and Cocks Combs, if you have them; grate a small Nutmeg over the Meat, then pour in Half a Pint of Red Wine, and Half a Pint of Water. Close your Pye, and bake it an Hour and a Half in a quick Oven, but not too fierce an Oven.

To make a Yorkshire Christmas Pye.

FIRST make a good Standing Cruft, let the Wall and Bottom be very thick; bone a Turky, a Goose, a Fowl, a Partridge, and a Pigeon, season them all very well, take Half an Ounce of Mace, Half an Ounce of Nutmegs, a Quarter of an Ounce of Cloves, and Half an Ounce of Black Pepper, all beat fine together, two large Spoonfuls of Salt, and then mix them together. Open the

Fowls all down the Back, and bone them; firſt the Pigeon, then the Partridge, cover them; then the Fowl, then the Gooſe, and then the Turky, which muſt be large; ſeaſon them all well firſt, and lay them in the Cruſt, ſo as it will look only like a whole Turky; then have a Hare ready caſed, and wiped with a clean Cloth. Cut it to Pieces, that is jointed; ſeaſon it, and lay it as cloſe as you can on one Side; on the other Side Woodcock, more Game, and what Sort of wild Fowl you can get. Seaſon them well, and lay them cloſe; put at leaſt four Pounds of Butter into the Pye, then lay on your Lid, which muſt be a very thick one, and let it be well baked. It muſt have a very hot Oven, and will take at leaſt four Hours.

This Cruſt will take a Buſhel of Flour; in this Chapter, you will ſee how to make it. Theſe Pies are often ſent to *London* in a Box as Preſents; therefore the Walls muſt be well built.

To make a Gooſe Pye.

HALF a Peck of Flour will make the Walls of a Gooſe-pye, made as in the Receipts for Cruſt. Raiſe your Cruſt juſt big enough to hold a large Gooſe; firſt have a pickled dried Tongue, boiled tender enough to peel, cut off the Root, bone a Gooſe, and a large Fowl; take half a Quarter of an Ounce of Mace beat fine, a large Tea Spoonful of beaten Pepper, three Tea Spoonfuls of Salt, mix all together, ſeaſon your Fowl and Gooſe with it, then lay the Fowl in the Gooſe, and the Tongue in the Fowl, and the Gooſe in the ſame Form as if whole. Put Half a Pound of Butter on the Top, and lay on the Lid. This Pye is delicious, either hot or cold, and will keep a great while. A Slice of this Pye, cut down a-croſs, makes a pretty little Side-diſh for Supper.

To make a Veniſon Paſty.

TAKE a Neck and Breaſt of Veniſon, bone it, ſeaſon it with Pepper and Salt according to your Palate. Cut the Breaſt in two or three Pieces; but don't cut the Fat off the Neck if you can help it. Lay in the Breaſt and Neck End firſt, and the beſt End of the Neck on the Top, that the Fat may be whole; make a good rich Puff-paſte Cruſt, let it be very thick on the Sides, a good Bottom Cruſt, and a thick Top. Cover the Diſh, then lay in your Veniſon, put in Half a Pound of Butter, about a Quarter of a Pint of Water, cloſe your Paſty, and let it be baked two Hours in a very quick Oven. In the mean time ſet on the Bones of the Veniſon in two Quarts of Water, with two or three Blades of Mace, an Onion, a little Piece of Cruſt baked criſp and brown, a little

a little whole Pepper, cover it cloſe, and let it boil ſoftly over a ſlow Fire, till above Half is waſted, then ſtrain it off. When the Paſty comes out of the Oven, lift up the Lid, and pour in the Gravy.

When your Veniſon is not fat enough, take the Fat of a Loin of Mutton, ſteeped in a little rap Vinegar and Red Wine twenty-four Hours, then lay it on the Top of the Veniſon, and cloſe your Paſty. It is a wrong Notion of ſome People, to think Veniſon cannot be baked enough, and will firſt bake it in a falſe Cruſt, and then bake it in the Paſty; by this time the fine Flavour of the Veniſon is gone. No, if you want it to be very tender, waſh it in warm Milk and Water, dry it in clean Cloths till it is very dry, then rub it all over with Vinegar, and hang it in the Air. Keep it as long as you think proper, it will keep thus a Fortnight good; but be ſure there be no Moiſtneſs about it; if there is, you muſt dry it well, and throw Ginger over it, and it will keep a long Time. When you uſe it, juſt dip it in lukewarm Water, and dry it. Bake it in a quick Oven; if it is a large Paſty, it will take three Hours; then your Veniſon will be tender, and have all the fine Flavour. The Shoulder makes a pretty Paſty boned, and made as above with the Mutton Fat.

A Loin of Mutton makes a fine Paſty: Take a large fat Loin of Mutton, let it hang four or five Days, then bone it, leaving the Meat as whole as you can, lay the Meat twenty-four Hours in Half a Pint of Red Wine, and Half a Pint of rap Vinegar, then take it out of the Pickle, and order it as you do a Paſty, and boil the Bones in the ſame manner to fill the Paſty, when it comes out of the Oven.

To make a Calf's Head Pye.

CLEANSE your Head very well, and boil it till it is tender, then carefully take off the Fleſh as whole as you can, take out the Eyes, and ſlice the Tongue; make a good Puff-paſte Cruſt, cover the Diſh, lay in your Meat, throw over it the Tongue, lay the Eyes cut in two, at each Corner; ſeaſon it with a very little Pepper and Salt, pour in Half a Pint of the Liquor it was boiled in, lay a thin Top-Cruſt on, and bake it an Hour in a quick Oven. In the mean time boil the Bones of the Head in two Quarts of the Liquor, with two or three Blades of Mace, Half a Quarter of an Ounce of whole Pepper, a large Onion, and a Bundle of Sweet Herbs. Let it boil till there is about a Pint, then ſtrain it off, and add two Spoonfuls of Catchup, three of Red Wine, a Piece of Butter, as big as a Walnut, rolled in Flour, Half

an

an Ounce of Truffles and Morels; ſeaſon with Salt to your Palate; boil it, and have Half the Brains boiled with ſome Sage, beat them, and twelve Leaves of Sage chopped fine: Stir all together, and give it a boil; take the other Part of the Brains, and beat them up with ſome of the Sage chopped fine, a little Lemon-peel minced fine, and Half a ſmall Nutmeg grated. Beat it up with an Egg, and fry it in little Cakes of a fine Light-brown, boil ſix Eggs hard, take only the Yolks; when your Pye comes out of the Oven, take off the Lid, lay the Eggs and Cakes over it, and pour the Sauce all over. Send it to Table hot without the Lid. This is a fine Diſh; you may put in it as many fine Things as you pleaſe; but it wants no more Addition.

To make a Tort.

FIRST make a fine Puff-paſte, cover your Diſh with the Cruſt, make a good Force-Meat thus: Take a Pound of Veal, and a Pound of Beef Sewet, cut them ſmall, and beat them fine in a Mortar; ſeaſon it with a ſmall Nutmeg grated, a little Lemon-peel ſhred fine, a few Sweet Herbs, not too much, a little Pepper and Salt, juſt enough to ſeaſon it, the Crumb of a Penny-loaf rubbed fine; mix it up with the Yolk of an Egg, make one Third into Balls, and the reſt lay round the Sides of the Diſh. Get two fine large Veal Sweetbreads, cut each into four Pieces; two Pair of Lambſtones, each cut in two, twelve Cocks Combs, Half an Ounce of Truffles and Morels, four Artichoke Bottoms, cut each into four Pieces, a few Aſparagus Tops, ſome freſh Muſhrooms, and ſome pickled; put all together in your Diſh.

Lay firſt your Sweetbread, then the Artichoke Bottom, then the Cocks Combs, then the Truffles and Morels, then the Aſparagus, then the Muſhrooms, and then the Force-Meat Balls. Seaſon the Sweetbreads with Pepper and Salt; fill your Pye with Water, and put on the Cruſt. Bake it two Hours.

As to Fruit and Fiſh-pies, you have them in the Chapter for *Lent*.

To make Mince Pies *the beſt Way.*

TAKE three Pounds of Sewet ſhred very fine, and chopped as ſmall as poſſible, two Pounds of Raiſins ſtoned, and chopped as fine as poſſible, two Pounds of Currants, nicely picked, waſhed, rubbed, and dried at the Fire, Half a Hundred of fine Pippins, pared, cored, and chopped ſmall, Half a Pound of fine Sugar pounded fine, a Quarter of an Ounce of Mace, a Quarter of an Ounce of Cloves, two large Nutmegs, all beat fine; put all together

ther into a great Pan, and mix it well together with Half a Pint of Brandy, and Half a Pint of Sack; put it down close in a Stone-pot, and it will keep good four Months. When you make your Pies, take a little Dish, something bigger than a Soop-plate, lay a very thin Crust all over it, lay a thin Layer of Meat, and then a thin Layer of Citron cut very thin, then a Layer of Mince-meat, and a thin Layer of Orange-peel cut thin, over that a little Meat; squeeze half the Juice of a fine *Seville* Orange, or Lemon, and pour in three Spoonfuls of Red Wine; lay on your Crust, and bake it nicely. These Pies eat finely cold. If you make them in little Patties, mix your Meat and Sweet-meats accordingly. If you chuse Meat in your Pies, parboil a Neat's-Tongue, peel it, and chop the Meat as fine as possible, and mix with the rest; or two Pounds of the Inside of a Surloin of Beef boiled.

Tort de Moy.

MAKE Puff-paste, and lay round your Dish, then a Layer of Biscuit, and a Layer of Butter and Marrow, and then a Layer of all Sorts of Sweet-meats, or as many as you have, and so do till your Dish is full; then boil a Quart of Cream, and thicken it with four Eggs, and a Spoonful of Orange-flower Water. Sweeten it with Sugar to your Palate, and pour over the rest. Half an Hour will bake it.

To make Orange *or* Lemon Tarts.

TAKE six large Lemons, and rub them very well with Salt, and put them in Water for two Days, with a Handful of Salt in it; then change them into fresh Water every Day (without Salt) for a Fortnight, then boil them for two or three Hours till they are tender, then cut them into half Quarters, and then cut them three Cornerways, as thin as you can; then take six Pippins pared, cored, and quartered, and a Pint of fair Water. Let them boil till the Pippins break; put the Liquor to your Orange or Lemon, and Half the Pulp of the Pippins well broken, and a Pound of Sugar. Boil these together a Quarter of an Hour, then put it in a Gallipot, and squeeze an Orange in it: If it be Lemon-Tart, squeeze a Lemon; two Spoonfuls is enough for a Tart. Your Patty-pans must be small and shallow. Put fine Puff-paste, and very thin; a little while will bake it. Just as your Tarts are going into the Oven, with a Feather, or Brush, do them over with melted Butter, and then sift double-refined Sugar over them; and this is a pretty Iceing on them.

To

To make different Sorts of Tarts.

IF you bake in Tin Patties, butter them, and you muſt put a little Cruſt all over, becauſe of the taking them out: If in China, or Glaſs, no Cruſt but the Top one. Lay fine Sugar at the Bottom, then your Plumbs, Cherries, or any other Sort of Fruit, and Sugar at Top; then put on your Lid, and bake them in a ſlack Oven. Mince-pies muſt be baked in Tin-patties, becauſe of taking them out, and Puff-paſte is beſt for them. All ſweet Tarts the beaten Cruſt is beſt; but as you fancy. You have the Receipt for the Cruſts in this Chapter. Apple, Pear, Apricot, &c. make thus: Apples and Pears, pare them, cut them in Quarters, and core them; cut the Quarters a-croſs again, ſet them on in a Sauce-pan with juſt as much Water as will barely cover them, let them ſimmer on a ſlow Fire juſt till the Fruit is tender; put a good Piece of Lemon-peel in the Water with the Fruit, then have your Patties ready. Lay fine Sugar at Bottom, then your Fruit, and a little Sugar at Top; that you muſt put in at your Diſcretion. Pour over each Tart a Tea Spoonful of Lemon-juice, and three Tea Spoonfuls of the Liquor they were boiled in; put on your Lid, and bake them in a ſlack Oven. Apricots do the ſame Way; only don't uſe Lemon.

As to preſerved Tarts, only lay in your preſerved Fruit, and put a very thin Cruſt at Top, and let them be baked as little as poſſible; but if you would make them nice, have a large Patty, the Size you would have your Tart. Make your Sugar-Cruſt, roll it as thick as a Halfpenny; then butter your Patties, and cover it; ſhape your Upper-cruſt on a hollow Thing on purpoſe, the Size of your Patty, and mark it with a Marking-iron for that purpoſe, in what Shape you pleaſe, to be hollow and open to ſee the Fruit through; then bake your Cruſt in a very ſlack Oven, not to diſcolour it, but to have it criſp. When the Cruſt is cold, very carefully take it out, and fill it with what Fruit you pleaſe, lay on the Lid, and it is done; therefore if the Tart is not eat, your Sweet-meat is not the worſe, and it looks genteel.

Paſte *for* Tarts.

ONE Pound of Flour, three Quarters of a Pound of Butter, mix up together, and beat well with a Rolling-pin.

Another Paſte *for* Tarts.

HALF a Pound of Butter, Half a Pound of Flour, and Half a Pound of Sugar, mix it well together, and beat it with a Rolling-pin well, then roll it out thin.

Puff-

Puff-Paste.

TAKE a Quarter of a Peck of Flour, rub fine Half a Pound of Butter, a little Salt, make it up into a light Paste with cold Water, just stiff enough to work it well up; then roll it out, and stick Pieces of Butter all over, and strew a little Flour; roll it up, and roll it out again; and so do nine or ten Times, till you have rolled in a Pound and Half of Butter. This Crust is mostly used for all Sorts of Pies.

A good Crust *for* Great Pies.

TO a Peck of Flour the Yolk of three Eggs, then boil some Water, and put in Half a Pound of try'd Sewet, and a Pound and Half of Butter. Skim off the Butter and Sewet, and as much of the Liquor as will make it a light good Crust; work it up well, and roll it out.

A Standing Crust *for* Great Pies.

TAKE a Peck of Flour, and six Pounds of Butter, boiled in a Gallon of Water, skim it off into the Flour, and as little of the Liquor as you can; work it well up into a Paste, then pull it into Pieces till it is cold, then make it up in what Form you will have it. This is fit for the Walls of a Goose Pye.

A Cold Crust.

TO three Pounds of Flour, rub in a Pound and Half of Butter; break in two Eggs, and make it up with cold Water.

A Dripping Crust.

TAKE a Pound and Half of Beef-dripping, boil it in Water, strain it, then let it stand to be cold, and take off the hard Fat; scrape it, boil it so four or five Times; then work it well up into three Pounds of Flour, as fine as you can, and make it up into Paste with cold Water, it makes a very fine Crust.

A Crust *for* Custards.

TAKE Half a Pound of Flour, six Ounces of Butter, the Yolks of two Eggs, three Spoonfuls of Cream, mix them together, and let them stand a Quarter of an Hour, then work it up and down, and roll it very thin.

Paste

Paſte *for* Crackling-Cruſt.

BLANCH four Handfuls of Almonds, and throw them into Water, then dry them in a Cloth, and pound them in a Mortar very fine, with a little Orange-flower Water, and the White of an Egg. When they are well pounded, paſs them through a coarſe Hair-ſieve, to clear them from all the Lumps or Clods; then ſpread it on a Diſh till it is very pliable; let it ſtand for a-while, then roll out a Piece for the Under-cruſt, and dry it in the Oven on the Pye-pan, while other Paſtry-works are making, as Knots, Cyphers, *&c.* for garniſhing your Pies.

CHAP. IX.

For a Faſt-Dinner; a Number of good Diſhes, which you may make uſe of for a Table at any other Time.

A Peas Soop.

BOIL a Quart of Split-peas in a Gallon of Water; when they are quite ſoft, put in Half a Red Herring, or two Anchovies, a good deal of whole Pepper black and white, two or three Blades of Mace, four or five Cloves, a Bundle of Sweet Herbs, a large Onion, and the green Tops of a Bunch of Sellery, a good Bundle of dried Mint, cover them cloſe, and let them boil ſoftly, till there is about two Quarts; then ſtrain it off, and have ready the white Part of the Sellery waſhed clean, and cut ſmall, and ſtewed tender in a Quart of Water, ſome Spinach picked and waſhed clean, put to the Sellery; let them ſtew till the Water is quite waſted, and put it to your Soop.

Take a *French* Roll, take out the Crumb, fry the Cruſt brown in a little freſh Butter, take ſome Spinach, ſtew it in a little Butter, after it is boiled, and fill the Roll; take the Crumb, cut it to Pieces, beat it in a Mortar with a raw Egg, a little Spinach, and a little Sorrel, a little beaten Mace, and a little Nutmeg, and an Anchovy; then mix it up with your Hand, and roll them into Balls with a little Flour, and cut ſome Bread into Dice, and fry them criſp. Pour your Soop into your Diſh, put in the Balls and Bread, and the Roll in the Middle. Garniſh your Diſh with Spinach: If it wants Salt, you muſt ſeaſon it to your Palate, rub in ſome dried Mint.

A Green

A Green Peas Soop.

TAKE a Quart of old Green Peas, and boil them till they are quite tender as Pap, in a Quart of Water, then ſtrain them through a Sieve, and boil a Quart of young Peas in that Water. In the mean time put the old Peas into a Sieve, pour Half a Pound of melted Butter over them, and ſtrain them through the Sieve with the Back of a Spoon, till you have got all the Pulp. When the young Peas are boiled enough, add the Pulp and Butter to the young Peas and Liquor; ſtir them together till they are ſmooth, and ſeaſon with Pepper and Salt. You may fry a *French* Roll, and let it ſwim in the Diſh. If you like it, boil a Bundle of Mint in the Peas.

Another Green Peas Soop.

TAKE a Quart of green Peas, boil them in a Gallon of Water, with a Bundle of Mint, and a few Sweet Herbs, Mace, Cloves and whole Pepper, till they are tender; then ſtrain them, Liquor and all, through a coarſe Sieve, till all the Pulp is ſtrained. Put this Liquor into a Sauce-pan, put to it four Heads of Sellery clean waſhed, and cut ſmall, a Handful of Spinach clean waſhed, and cut ſmall, a Lettuce cut ſmall, a fine Leek cut ſmall, a Quart of green Peas, a little Salt; cover them, and let them boil very ſoftly, till there is about two Quarts, and that the Sellery is tender. Then ſend it to Table.

If you like it, you may add a Piece of burnt Butter to it, about a Quarter of an Hour before the Soop is enough.

Soop Meager.

TAKE Half a Pound of Butter, put it into a deep Stew-pan, ſhake it about, and let it ſtand till it has done making a Noiſe; then have ready ſix middling Onions peeled, and cut ſmall, throw them in, and ſhake them about. Take a Bunch of Sellery clean waſhed, and picked, cut it in Pieces half as long as your Finger, a large Handful of Spinach clean waſhed, and picked, a good Lettuce clean waſhed, if you have it, and cut ſmall, a little Bundle of Parſley chopped fine; ſhake all this well together in the Pan for a Quarter of an Hour, then ſhake in a little Flour, ſtir all together, and pour into the Stew-pan two Quarts of boiling Water; take a Handful of dry hard Cruſt, throw in a Tea Spoonful of beaten Pepper, three Blades of Mace beat fine, ſtir all together, and let it boil ſoftly Half an Hour; then take it off the Fire, and beat up the Yolks of two Eggs, and ſtir in, and one Spoonful

of Vinegar. Pour it into the Soop-diſh, and ſend it to Table. If you have any green Peas, boil Half a Pint in the Soop for Change.

To make an Onion Soop.

TAKE Half a Pound of Butter, put it into a Stew-pan on the Fire, let it all melt, and boil till it has done making any Noiſe; then have ready ten or a dozen middling Onions peeled, and cut ſmall, throw them into the Butter, and let them fry a Quarter of an Hour; then ſhake in a little Flour, and ſtir them round; ſhake your Pan, and let them do a few Minutes longer, then pour in a Quart or three Pints of boiling Water, ſtir them round, take a good Piece of Upper-cruſt, the ſtaleſt Bread you have, about as big as the Top of a Penny-loaf cut ſmall, and throw it in; ſeaſon with Salt to your Palate, let it boil ten Minutes, ſtirring it often, then take it off the Fire, and have ready the Yolks of two Eggs beat fine, with Half a Spoonful of Vinegar; mix ſome of the Soop with them, then ſtir it into your Soop, and mix it well, and pour it into your Diſh. This is a delicious Diſh.

To make an Eel Soop.

TAKE Eels, according to the Quantity of Soop you would make, a Pound of Eels will make a Pint of good Soop, ſo to every Pound of Eels put a Quart of Water, a Cruſt of Bread, two or three Blades of Mace, a little whole Pepper, an Onion, and a Bundle of Sweet Herbs. Cover them cloſe, and let them boil till Half the Liquor is waſted; then ſtrain it, and toaſt ſome Bread, and cut it ſmall, lay the Bread into the Diſh, and pour in your Soop. If you have a Stew-hole, ſet the Diſh over it for a Minute, and ſend it to Table. If you find your Soop not rich enough, you muſt let it boil till it is as ſtrong as you would have it. You may make this Soop as rich and good as if it was Meat: You may add a Piece of Carrot to brown it.

To make a Crawfiſh Soop.

TAKE a Carp, a large Eel, Half a Thornback, cleanſe and waſh them clean, put them into a clean Sauce-pan, or little Pot, put to them a Gallon of Water, the Cruſt of a Penny-loaf, skim them well, ſeaſon it with Mace, Cloves, whole Pepper black and white, an Onion, a Bundle of Sweet Herbs, ſome Parſley, a Piece of Ginger, let them boil by themſelves cloſe covered, then take the Tails of Half a Hundred Crawfiſh, pick out the Bag, and

and all the woolly Parts that are about them, put them into a Sauce-pan, with two Quarts of Water, a little Salt, a Bundle of Sweet Herbs: Let them ſtew ſoftly, and when they are ready to boil, take out the Tails, and beat all the other Part of the Crawfiſh with the Shells, and boil in the Liquor the Tails come out of, with a Blade of Mace, till it comes to about a Pint, ſtrain it through a clean Sieve, and add it to the Fiſh a boiling. Let all boil ſoftly, till there is about three Quarts, then ſtrain it off through a coarſe Sieve, put it into your Pot again, and if it wants Salt, you muſt put ſome in, and the Tails of the Crawfiſh, and Lobſter. Take out all the Meat and Body, and chop it very ſmall, and add to it, take a *French* Roll and fry it criſp, and add to it. Let them ſtew all together for a Quarter of an Hour. You may ſtew a Carp with them, pour your Soop into your Diſh, the Roll ſwimming in the Middle.

When you have a Carp, there ſhould be a Roll on each Side. Garniſh the Diſh with Crawfiſh: If your Crawfiſh will not lye on the Sides of your Diſh, make a little Paſte, and lay round the Rim, and lay the Fiſh on that all round the Diſh.

Take care that your Soop be well ſeaſoned, but not too high.

To make a Muſſel Soop.

GET a Hundred of Muſſels, waſh them very clean, put them into a Stew-pan, cover them cloſe, let them ſtew till they open, then pick them out of the Shells, ſtrain the Liquor through a fine Lawn-ſieve to your Muſſels, and pick the Beard or Crab out, if any.

Take a Dozen Crawfiſh, beat them to maſh, with a Dozen of Almonds blanched, and beat fine, then take a ſmall Parſnip and a Carrot ſcraped, and cut into thin Slices, fry them brown with a little Butter. Then take two Pounds of any freſh Fiſh, and boil in a Gallon of Water, with a Bundle of Sweet Herbs, a large Onion ſtuck with Cloves, whole Pepper black and white, a little Parſley, a little Piece of Horſe-raddiſh, and ſalt the Muſſels Liquor, the Crawfiſh and Almonds. Let them boil till Half is waſted, then ſtrain them through a Sieve, put the Soop into a Sauce-pan, put in twenty of the Muſſels, a few Muſhrooms and Truffles cut ſmall, and a Leek waſhed, and cut very ſmall. Take two *French* Rolls, take out the Crumb, fry it brown, cut it into little Pieces, put it into the Soop, let it boil all together for a Quarter of an Hour with the fry'd Carrot and Parſnip; in the mean while take the Cruſt of the Rolls fry'd criſp, take Half a Hundred of the Muſſels, a Quarter of a Pound of Butter, a Spoonful of Water, ſhake

ſhake in a little Flour, ſet them on the Fire, keeping the Sauce-pan ſhaking all the Time till all the Butter is melted. Season it with Pepper and Salt, beat the Yolks of three Eggs, put them in, ſtir them all the Time for fear of curdling, grate a little Nutmeg; when it is thick and fine, fill the Rolls, pour your Soop into the Diſh, put in the Rolls, and lay the reſt of the Muſſels round the Rim of the Diſh.

To make a Scate *or* Thornback Soop.

TAKE two Pound of Scate, or Thornback, skin it and boil it in ſix Quarts of Water. When it is enough, take it up, pick off the Fleſh, and lay it by; put in the Bones again, and about two Pounds of any freſh Fiſh, a very little Piece of Lemon-peel, a Bundle of Sweet Herbs, whole Pepper, two or three Blades of Mace, a little Piece of Horſe-raddiſh, the Cruſt of a Penny-loaf, a little Parſley, cover it cloſe, and let it boil till there is about two Quarts; then ſtrain it off, and add an Ounce of Vermicella, ſet it on the Fire, and let it boil ſoftly. In the mean time take a *French* Roll, cut a little Hole in the Top, take out the Crumb, fry the Cruſt brown in Batter, take the Fleſh off the Fiſh you laid by, cut it into little Pieces, put it into a Sauce-pan, with two or three Spoonfuls of the Soop, ſhake in a little Flour, put in a Piece of Butter, a little Pepper and Salt; ſhake them together in the Sauce-pan over the Fire till it is quite thick, then fill the Roll with it, pour your Soop into your Diſh, let the Roll ſwim in the Middle, and ſend it to Table.

To make an Oyſter Soop.

YOUR Stock muſt be made of any Sort of Fiſh the Place affords; let there be about two Quarts, take a Pint of Oyſters, beard them, put them into a Sauce-pan, ſtrain the Liquor, let them ſtew two or three Minutes in their own Liquor, then take the hard Parts of the Oyſters, and beat them in a Mortar, with the Yolks of four hard Eggs, mix them with ſome of the Soop, put them with the other Part of the Oyſters and Liquor into a Sauce-pan, a little Nutmeg, Pepper and Salt; ſtir them well together, and let it boil a Quarter of an Hour, diſh it up, and ſend it to Table.

To make an Almond Soop.

TAKE a Quart of Almonds, blanch them, and beat them in a Marble Mortar, with the Yolks of twelve hard Eggs, till they are a fine Paſte; mix them by degrees with two Quarts of new

new Milk, a Quart of Cream, a Quarter of a Pound of double-refined Sugar beat fine, a Pennyworth of Orange-flower Water, ſtir all well together: When it is well mixed, ſet it over a ſlow Fire, and keep it ſtirring quick all the while, till you find it is thick enough. Then pour it into your Diſh, and ſend it to Table. If you don't be very careful it will curdle.

To make a Rice Soop.

TAKE two Quarts of Water, a Pound of Rice, a little Cinnamon, cover it cloſe, and let it ſimmer very ſoftly till the Rice is quite tender. Take out the Cinnamon, then ſweeten it to your Palate, grate Half a Nutmeg, and let it ſtand till it is cold: Then beat up the Yolks of three Eggs, with Half a Pint of White Wine, mix them very well, then ſtir them into the Rice, ſet them on a ſlow Fire, and keep ſtirring all the Time for fear of curdling. When it is of a good Thickneſs, and boils, take it up. Keep ſtirring it till you put it into your Diſh.

To make a Barley Soop.

TAKE a Gallon of Water, Half a Pound of Barley, a Blade or two of Mace, a large Cruſt of Bread, and a little Lemon-peel. Let it boil till it comes to two Quarts, then add Half a Pint of White Wine, and ſweeten to your Palate.

To make a Turnip Soop.

TAKE a Gallon of Water, and a Bunch of Turnips, pare them, ſave three or four out, put the reſt into the Water, with Half an Ounce of Whole Pepper, an Onion ſtuck with Cloves, a Blade of Mace, Half a Nutmeg bruiſed, a little Bundle of Sweet Herbs, and a large Cruſt of Bread: Let theſe boil an Hour pretty faſt, then ſtrain it through a Sieve, ſqueezing the Turnips through, waſh and cut a Bunch of Sellery very ſmall, ſet it on in the Liquor on the Fire, cover it cloſe, and let it ſtew. In the mean Time cut the Turnips you ſaved into Dice, and two or three ſmall Carrots clean ſcraped, and cut in little Pieces; put Half theſe Turnips and Carrots into the Pot with the Sellery, and the other Half fry Brown in Freſh Butter. You muſt flour them firſt, and two or three Onions peeled, cut in thin Slices, and fry'd Brown; then put them all into the Soop, with an Ounce of Vermicella. Let your Soop boil ſoftly till the Sellery is quite tender, and your Soop good. Seaſon it with Salt to your Palate.

To make an Egg Soop.

BEAT the Yolks of two Eggs in your Diſh, with a Piece of Butter as big as an Hen's Egg, take a Tea Kettle of boiling Water in one Hand, and a Spoon in the other, pour in about a Quart by Degrees, then keep ſtirring it all the Time well, till the Eggs are well mixed, and the Butter melted; then pour it into a Sauce-pan, and keep ſtirring it all the Time till it begins to ſimmer, take it off the Fire, and pour it between two Veſſels out of one into the other, till it is quite ſmooth, and has a great Froth. Set it on the Fire again, keep ſtirring it till it is quite hot, then pour it into the Soop-diſh, and ſend it to Table hot.

To make Peas Porridge.

TAKE a Quart of green Peas, put to them a Quart of Water, a Bundle of dry'd Mint, and a little Salt. Let them boil till the Peas are quite tender, then put in ſome beaten Pepper, a Piece of Butter as big as a Wallnut rolled in Flour; ſtir it all together, and let it boil a few Minutes. Then add two Quarts of Milk, let it boil a Quarter of an Hour, take out the Mint, and ſerve it up.

To make a White Pot.

TAKE two Quarts of new Milk, eight Eggs, and Half the Whites beat up, with a little Roſe Water, a Nutmeg, a Quarter of a Pound of Sugar, cut a Penny Loaf in very thin Slices, and pour your Milk and Eggs over. Put a little Bit of Sweet Butter on the Top. Bake it in a ſlow Oven Half an Hour.

To make a Rice White Pot.

BOIL a Pound of Rice in two Quarts of new Milk, till it is tender and thick, beat it in a Mortar with a Quarter of a Pound of Sweet Almonds blanched: Then boil two Quarts of Cream, with a few Crumbs of White Bread, and two or three Blades of Mace. Mix it all with eight Eggs, a little Roſe Water, and ſweeten to your Taſte. Cut ſome candied Orange and Citron-peels thin, and lay it in, when it is in the Oven. It muſt be put into a ſlow Oven.

To

To make Rice Milk.

TAKE Half a Pound of Rice, boil it in a Quart of Water, with a little Cinnamon. Let it boil till the Water is all wasted; take great Care it does not burn, then add three Pints of Milk, and the Yolk of an Egg beat up. Keep it stirring, and when it boils take it up. Sweeten to your Palate.

To make an Orange Fool.

TAKE the Juice of six Oranges and six Eggs well beaten, a Pint of Cream, a Quarter of a Pound of Sugar, a little Cinnamon and Nutmeg. Mix all together, and keep stirring over a slow Fire, till it is thick, then put in a little Piece of Butter, and keep stirring till cold, and dish it up.

To make a Westminster Fool.

TAKE a Penny Loaf, cut it into thin Slices, wet them with Sack, lay them in the Bottom of a Dish: Take a Quart of Cream, beat up six Eggs, two Spoonfuls of Rose Water, a Blade of Mace, and some grated Nutmeg. Sweeten to your Taste. Put all this into a Sauce-pan, and keep stirring all the Time over a slow Fire for fear of curdling. When it begins to be thick, pour it into the Dish over the Bread. Let it stand till it is cold, and serve it up.

To make a Gooseberry Fool.

TAKE two Quarts of Gooseberries, set them on the Fire in about a Quart of Water: When they begin to simmer, and turn yellow, and begin to plump, throw them into a Cullender to drain the Water out; then with the Back of a Spoon carefully squeeze the Pulp, throw the Sieve into a Dish, make them pretty sweet, and let them stand till they are cold. In the mean Time take two Quarts of new Milk, and the Yolks of four Eggs, beat up with a little grated Nutmeg; stir it softly over a slow Fire, when it begins to simmer, take it off, and by Degrees stir it into the Gooseberries. Let it stand till it is cold, and serve it up. If you make it with Cream, you need not put any Eggs in: And if it is not thick enough, it is only boiling more Gooseberries. But that you must do as you think proper.

To make Furmity.

TAKE a Quart of ready-boiled Wheat, two Quarts of Milk, a Quarter of a Pound of Currants clean picked and waſhed; ſtir theſe together and boil them, beat up the Yolks of three or four Eggs, a little Nutmeg, with two or three Spoonfuls of Milk, add to the Wheat: Stir them together for a few Minutes. Then ſweeten to your Palate, and ſend it to Table.

To make Plumb Porridge, *or* Barley Gruel.

TAKE a Gallon of Water, Half a Pound of Barley, a Quarter of a Pound of Raiſins clean waſhed, a Quarter of a Pound of Currants clean waſhed and picked. Boil theſe till above Half the Water is waſted, with two or three Blades of Mace. Then ſweeten it to your Palate, and add Half a Pint of White Wine.

To make Butter'd Wheat.

PUT your Wheat into a Sauce-pan, when it is hot, ſtir in a good Piece of Butter, a little grated Nutmeg, and ſweeten to your Palate.

To make Plumb Gruel.

TAKE two Quarts of Water, two large Spoonfuls of Oatmeal, ſtir it together, a Blade or two of Mace, a little Piece of Lemon-peel; boil it for five or ſix Minutes (take care it don't boil over) then ſtrain it off, and put it into the Sauce-pan again, with Half a Pound of Currants clean waſhed and picked. Let them boil about ten Minutes, add a Glaſs of White Wine, a little grated Nutmeg, and ſweeten to your Palate.

To make a Flour Haſty-pudding.

TAKE a Quart of Milk, and four Bay-Leaves, ſet it on the Fire to boil, beat up the Yolks of two Eggs, and ſtir in a little Salt. Take two or three Spoonfuls of Milk, and beat up with your Eggs, and ſtir in your Milk; then with a Wooden Spoon in one Hand, and the Flour in the other, ſtir it in till it is of a good Thickneſs, but not too thick. Let it boil and keep it ſtirring, then pour it into a Diſh, and ſtick Pieces of Butter here and there. You may omit the Egg if you don't like it; But it is a great Addition to the Pudding, and a little Piece of Butter ſtirred in the Milk, makes it eat ſhort and fine. Take out the Bay-Leaves before you put in the Flour.

To

To make an Oatmeal Haſty-pudding.

TAKE a Quart of Water, ſet it on to boil, put in a Piece of Butter, and ſome Salt; when it boils, ſtir in the Oatmeal as you do the Flour, till it is of a good Thickneſs. Let it boil a few Minutes, pour it in your Diſh, and ſtick Pieces of Butter in it: Or eat with Wine and Sugar, or Ale and Sugar, or Cream, or new Milk. This is beſt made with *Scotch* Oatmeal.

To make an excellent Sack Poſſet.

BEAT fifteen Eggs, Whites and Yolks very well, and ſtrain them: Then put three Quarters of a Pound of White Sugar into a Pint of Canary, and mix it with your Eggs in a Baſon. Set it over a Chaffing-diſh of Coals, and keep continually ſtirring it till it is ſcalding hot. In the mean Time grate ſome Nutmeg into a Quart of Milk, and boil it; then pour it into your Eggs and Wine, they being ſcalding hot. Hold your Hand very high as your pour it, and ſome Body ſtirring it all the Time you are pouring in the Milk: Then take it off the Chaffing-diſh, ſet it before the Fire Half an Hour, and ſerve it up.

To make another Sack Poſſet.

TAKE a Quart of new Milk, four *Naples* Biſcuits, crumble them, and when the Milk boils throw them in. Juſt give it one boil, take it off, grate in ſome Nutmeg, and ſweeten to your Palate: Then pour in Half a Pint of Sack, ſtirring it all the Time, and ſerve it up. You may crumble White Bread inſtead of Biſcuits.

Or make it thus.

BOIL a Quart of Cream, or new Milk, with the Yolks of two Eggs; firſt, take a *French* Roll, and cut it as thin as poſſible you can in little Pieces: Lay it in the Diſh you intend for the Poſſet. When the Milk boils (which you muſt keep ſtirring all the Time) pour it over the Bread, and ſtir it together. Cover it cloſe, then take a Pint of Canary, a Quarter of a Pound of Sugar, and grate in ſome Nutmeg. When it boils pour it into the Milk, ſtirring it all the Time, and ſerve it up.

To make a fine Haſty-pudding.

BREAK an Egg into fine Flour, and with your Hand work up as much as you can into as ſtiff Paſte as is poſſible, then mince it as ſmall as Herbs to the Pot, as ſmall as if it were to be

ſifted: Then ſet a Quart of Milk a boiling, and put it in the Paſte ſo cut. Put in a little Salt, a little beaten Cinnamon and Sugar, a Piece of Butter as big as a Wallnut, and ſtirring all one Way. When it is as thick as you would have it, ſtir in ſuch another Piece of Butter, then pour it into your Diſh, and ſtick Pieces of Butter here and there. Send it to Table hot.

To make Haſty Fritters.

TAKE a Stew-pan, put in ſome Butter, and let it be hot: In the mean Time take Half a Pint of all Ale not bitter, and ſtir in ſome Flour by Degrees in a little of the Ale. Put in a few Currants, or chopped Apples, beat them up quick, and drop a large Spoonful at a Time all over the Pan. Take care they don't ſtick together, turn them with an Egg-ſlice, and when they are of a fine Brown, lay them in a Diſh, and throw ſome Sugar over them. Garniſh with Orange cut into Quarters.

To make Fine Fritters.

PUT to Half a Pint of thick Cream four Eggs well beaten, a little Brandy, ſome Nutmeg and Ginger. Make this into a thick Batter with Flour, and your Apples muſt be Golden Pippins, pared and chopped with a Knife; mix all together, and fry them in Butter. At any Time you may make an Alteration in the Fritters with Currants.

Another Way.

DRY ſome of the fineſt Flour well before the Fire: Mix it with a Quart of new Milk, not too thick, ſix or eight Eggs, a little Nutmeg, a little Mace, a little Salt, and a Quarter of a Pint of Sack or Ale, or a Glaſs of Brandy. Beat them well together, then make them pretty thick with Pippins, and fry them dry.

To make Apple Fritters.

BEAT the Yolks of eight Eggs, the Whites of four well together, and ſtrain them into a Pan: Then take a Quart of Cream, make it as hot as you can bear your Finger in it, then put to it a Quarter of a Pint of Sack, three Quarters of a Pint of Ale, and make a Poſſet of it. When it is cool put it to your Eggs, beating it well together, then put in Nutmeg, Ginger, Salt, and Flour to your liking. Your Batter ſhould be pretty thick, then

then put in Pippins sliced or scraped, and fry them in a good deal of Butter quick.

To make Curd Fritters.

HAVING a Handful of Curds, and a Handful of Flour, and ten Eggs, well beaten and strained, some Sugar, Cloves, Mace, and Nutmeg beat, a little Saffron; stir all well together, and fry them quick, and of a fine light Brown.

To make Fritters Royal.

TAKE a Quart of new Milk, put it into a Skellet or Sauce-pan, and as the Milk boils up, pour in a Pint of Sack. Let it boil up, then take it off, and let it stand five or six Minutes, then skim off all the Curd, and put it into a Bason; beat it up well with six Eggs, season it with Nutmeg, then beat it up with a Wisk, add Flour to make it as thick as Batter usually is, put in some fine Sugar, and fry them quick.

To make Skirret Fritters.

TAKE a Pint of Pulp of Skirrets, and a Spoonful of Flour, the Yolks of four Eggs, Sugar and Spice, make it into a thick Batter, and fry them quick.

To make White Fritters.

HAVING some Rice, wash it in five or six several Waters, and dry it very well before the Fire, then beat it in a Mortar very fine, and sift it through a Lawn-sieve, that it may be very fine. You must have at least an Ounce of it, then put it into a Sauce-pan, just wet it with Milk, and when it is well incorporated with it, add to it another Pint of Milk. Set the whole over a Stove, or very slow Fire, and take care to keep it always moving; put in a little Sugar, and some candied Lemon-peel grated, keep it over the Fire till it is almost come to the Thickness of a fine Paste, flour a Peal, and pour it on it, and spread it abroad with a Rolling-pin. When it is quite cold cut it into little Morsels, taking care that they stick not one to the other, flour your Hands and roll up your Fritters handsomely, and fry them. When you serve them up, pour a little Orange-flower Water over them and Sugar. These make a pretty Side-dish; or are very pretty to garnish a fine Dish with.

To

To make Water Fritters.

TAKE a Pint of Water put into a Sauce-pan, a Piece of Butter as big as a Wallnut, a little Salt, and ſome candied Lemon-peel minced very ſmall; make this boil over a Stove, then put in two good Handfuls of Flour, and turn it about by main Strength, till the Water and Flour be well mixed together, and none of the laſt ſtick to the Sauce-pan; then take it off the Stove, mix in the Yolks of two Eggs, mix them well together, continuing to put in more, two by two, till you have ſtirred in ten or twelve, and your Paſte be very fine; then drudge a Peal thick with Flour, and dipping your Hand into Flour, take out your Paſte Bit by Bit, and lay it on a Peal. When it has lain a little while roll it, and cut it into little Pieces, taking care that they ſtick not to one another; fry them of a fine Brown, put a little Orange-flower Water over them, and Sugar all over.

To make Syringed Fritters.

TAKE about a Pint of Water, and a Bit of Butter the Bigneſs of an Egg, with ſome Lemon-peel, green if you can get it; raſped, preſerved Lemon-peel, and criſped Orange-flowers; put all together in a Stew-pan over the Fire, and when boiling throw in ſome fine Flour; keep it ſtirring, put in by degrees more Flour till your Batter be thick enough, take it off the Fire; then take an Ounce of Sweet Almonds, four bitter Ones, pound them in a Mortar, ſtir in two *Naples* Biſcuits crumbled, two Eggs beat; ſtir all together, and more Egg, till your Batter be thin enough to be ſyringed. Fill your Syringe, your Butter being hot, ſyringe your Fritters in it, to make of it a true Lovers-Knot, and being well coloured, ſerve them up for a dainty Side-diſh.

At another Time, you may rub a Sheet of Paper with Butter, over which you may ſyringe your Fritters, and make them in what Shape you pleaſe. Your Butter being hot, turn the Paper upſide-down over it, and your Fritters will eaſily drop off. When fry'd, ſtrew them with Sugar, and glaze them.

To make Vine Leaves Fritters.

TAKE ſome of the ſmalleſt Vine Leaves you can get, and having cut off the great Stalks, put them in a Diſh with ſome *French* Brandy, green Lemon raſped, and ſome Sugar; take a good Handful of fine Flour, mixed with White Wine or Ale, let your Butter be hot, and with a Spoon drop in your Batter; take great Care they don't ſtick one to the other; on each Fritter lay a Leaf;

Leaf; fry them quick, and ſtrew Sugar over them, and glaze them with a red-hot Shovel.

With all Fritters made with Milk and Eggs, you ſhould have beaten Cinnamon and Sugar in a Saucer, and either ſqueeze an Orange over it, or pour a Glaſs of White Wine, and ſo throw Sugar all over the Diſh, and they ſhould be fry'd in a good deal of Fat; therefore they are beſt fried in Beef-dripping, or Hog's-lard, when it can be do.

To make Clarye Fritters.

TAKE your Clarye Leaves, cut off the Stalk, dip them one by one in a Batter made with Milk and Flour, your Butter being hot, fry them quick. This is a pretty heartening Diſh for a ſick or weak Perſon; and Camfary Leaves done the ſame Way.

To make Apple Frazes.

CUT your Apples in thick Slices, and fry them of a Light-brown; take them up, and lay them to drain, keep them as whole as you can, and either pare them or let it alone; then make a Batter as follows: Take five Eggs, leaving out two Whites, beat them up with Cream and Flour, and a little Sack; make it the Thickneſs of a Pancake Batter, pour in a little melted Butter and Nutmeg, and a little Sugar. Let your Butter be hot, and drop in your Fritters, and on every one lay a Slice of Apple, and then more Batter on them. Fry them of a fine light Brown; take them up, and ſtrew ſome double-refined Sugar all over them.

To make an Almond Fraze.

GET a Pound of Jordan Almonds blanched, ſteep them in a Pint of ſweet Cream, ten Yolks of Eggs, and four Whites, take out the Almonds and pound them in a Mortar fine, then mix them again in the Cream and Eggs, put in Sugar and grated white Bread, ſtir them well together, put ſome freſh Butter into the Pan, let it be hot, and pour it in, ſtirring it in the Pan till they are of a good Thickneſs; and when it is enough, turn it into a Diſh, throw Sugar over it, and ſerve it up.

To make Pancakes.

TAKE a Quart of Milk, beat in ſix or eight Eggs, leaving Half the Whites out, mix it well till your Batter is of a fine Thickneſs. You muſt obſerve to mix your Flour firſt with a little Milk, then add the reſt by degrees; put in two Spoonfuls of beaten

Ginger,

Ginger, a Glaſs of Brandy, a little Salt, ſtir all together; make your Stew-pan very clean, put in a Piece of Butter as big as a Wallnut, then pour in a Ladleful of Batter, which will make a Pancake, moving the Pan round that the Batter be all over the Pan; ſhake the Pan, and when you think that Side is enough toſs it, if you can't, turn it cleaverly; and when both Sides are done, lay it in a Diſh before the Fire, and ſo do the reſt. You muſt take care they are dry; when you ſend them to Table ſtrew a little Sugar over them.

To make Fine Pancakes.

TAKE Half a Pint of Cream, Half a Pint of Sack, the Yolks of eighteen Eggs beat fine, a little Salt, Half a Pound of fine Sugar, a little beaten Cinnamon, Mace, and Nutmeg; then put in as much Flour as will run thin over the Pan, and fry them in freſh Butter. This Sort of Pancake will not be criſp, but very good.

A Second Sort of Fine Pancakes.

TAKE a Pint of Cream, and eight Eggs well beat, a Nutmeg grated, a little Salt, Half a Pound of good Diſh Butter melted; mix all together with as much Flour as will make them into a thin Batter; fry them nice, and turn them on the Back of a Plate.

A Third Sort.

TAKE ſix new-laid Eggs well beat, mix them with a Pint of Cream, a Quarter of a Pound of Sugar, ſome grated Nutmeg, and as much Flour as will make the Batter of a proper Thickneſs. Fry theſe fine Pancakes in ſmall Pans, and let your Pans be hot. You muſt not put above the Bigneſs of a Nutmeg of Butter at a time into the Pan.

A Fourth Sort call'd, A Quire of Paper.

TAKE a Pint of Cream, ſix Eggs, three Spoonfuls of fine Flour, three of Sack, one of Orange-flower Water, a little Sugar, and Half a Nutmeg grated, Half a Pound of melted Butter almoſt cold; mingle all well together, and butter the Pan for the firſt Pancake; let them run as thin as poſſible; when they are juſt coloured they are enough. And ſo do with all the fine Pancakes.

To

To make Rice Pancakes.

TAKE a Quart of Cream, and three Spoonfuls of Flour of Rice, ſet it on a ſlow Fire, and keep it ſtirring till it is thick as Pap. Stir in Half a Pound of Butter, a Nutmeg grated, then pour it out into an earthen Pan, and when it is cold, ſtir in three or four Spoonfuls of Flour, a little Salt, ſome Sugar, nine Eggs well beaten; mix all well together, and fry them nicely. When you have no Cream uſe new Milk, and one Spoonful more of the Flour of Rice.

To make a Pupton of Apples.

PARE ſome Apples, and take out the Cores, put them into a Skellet, to a Quart-Mugful and heaped, of the cut Apples, put in a Quarter of a Pound of Sugar, and two Spoonfuls of Water. Do them over a ſlow Fire, keep them ſtirring, add a little Cinnamon; when it is quite thick, and like a Marmalade, let it ſtand till cool. Beat up the Yolks of four or five Eggs, and ſtir in a Handful of grated Bread, and a Quarter of a Pound of freſh Butter; then form it into what Shape you pleaſe, and bake it in a ſlow Oven, and then turn it upſide-down on a Plate for a Second Courſe.

To make Black Caps.

CUT twelve large Apples in Halves, and take out the Cores, place them on a thin Patty-pan, or Mazareen, as cloſe together as they can lye, with the flat Side downwards, ſqueeze a Lemon in, two Spoonfuls of Orange-flower Water, and pour over them; ſhred ſome Lemon-peel fine and throw over them, and grate fine Sugar all over. Set them in a quick Oven, and Half an Hour will do them. When you ſend them to Table, throw fine Sugar all over the Diſh.

To bake Apples whole.

PUT your Apples into an earthen Pan, with a few Cloves, and little Lemon-peel, ſome coarſe Sugar, a Glaſs of Red Wine; put them into a quick Oven, and they will take an Hour baking.

To ſtew Pears.

PARE ſix Pears, and either quarter them, or do them whole; but makes a pretty Diſh with one whole, and the other cut in Quarters, and the Cores taken out, lay them in a deep earthen Pot, with

with a few Cloves, a Piece of Lemon-peel, a Gill of Red Wine, and a Quarter of a Pound of fine Sugar: If the Pears are very large, they will take Half a Pound of Sugar, and Half a Pint of Red Wine. Cover them close with brown Paper, and bake them till they are enough.

Serve them hot or cold, just as you like them, and they will be very good with Water in the place of Wine.

To stew Pears *in a* Sauce-Pan.

PUT them into a Sauce-pan with the Ingredients as before. Cover them, and do them over a slow Fire; when they are enough take them off.

To stew Pears Purple.

PARE four Pears, cut them into Quarters, core them, put them into a Stew-pan, with a Quarter of a Pint of Water, a Quarter of a Pound of Sugar, cover them with a Pewter Plate, then cover the Pan with the Lid, and do them over a slow Fire. Look at them often, for fear of the Plate melting; when they are enough, and the Liquor looks of a fine Purple, take them off, and lay them in your Dish with the Liquor; when cold serve them up for a Side-dish as a Second Course, or just as you please.

To stew Pippins whole.

TAKE twelve Golden Pippins, pare them, put the Parings into a Sauce-pan, with Water enough to cover them, a Blade of Mace, two or three Cloves, a Piece of Lemon-peel, let them simmer till there is just enough to stew the Pippins in, then strain it, and put it into the Sauce-pan again, with Sugar enough to make it like a Syrup; then put them in a Preserving-pan, or clean Stew-pan, or large Sauce-pan, and pour the Syrup over them. Let there be enough to stew them in; when they are enough, which you will know by the Pippins being soft, take them up, lay them in a little Dish with the Syrup; when cold, serve them up; or hot, if you chuse it.

A pretty Made-Dish.

TAKE Half a Pound of Almonds blanched, and beat fine, with a little Rose or Orange-flower Water, then take a Quart of sweet thick Cream, and boil it with a Piece of Cinnamon and Mace, sweeten it with Sugar to your Palate, and mix it with your Almonds; stir it well together, and strain it through a Sieve. Let

your

your Cream cool, and thicken it with the Yolks of six Eggs; then garnish a deep Dish, and lay Paste at the Bottom; then put in shred Artichoke-bottoms, being first boiled; upon that a little melted Butter, shred Citron, and candied Orange; so do till your Dish is near full, then pour in your Cream: So bake it without a Lid; when it is baked, scrape Sugar over it, and serve it up hot; Half an Hour will bake it.

To make Kickshaws.

MAKE Puff-paste, roll it thin, and if you have any Moulds, work it upon them, make them up with preserved Pippins. You may fill some with Gooseberries, some with Rasberries, or what you please; then close them up, or either bake or fry them; throw grated Sugar over them, and serve them up.

Pain Perdu, *or* Cream Toasts.

HAVING two *French* Rolls, cut them into Slices, as thick as your Finger, Crumb and Crust together, lay them on a Dish, put to them a Pint of Cream, and Half a Pint of Milk; strew them over with beaten Cinnamon, and Sugar, turn them frequently, till they are tender, but take care not to break them; then take them from the Cream with a Slice, break four or five Eggs, turn your Slices of Bread in the Eggs, and fry them in clarified Butter. Make them of a good brown Colour, not Black; scrape a little Sugar on them. They may be served for a Second Course-dish, but fittest for Supper.

Salamangundy *for a Middle Dish at* Supper.

IN the top Plate in the Middle, which should stand higher than the rest, take a fine pickled Herring, bone it, take off the Head, and mince the rest fine. In the other Plates round, put the following Things; in one, pare a Cucumber, and cut it very thin; in another, Apples pared, and cut small; in another, an Onion peeled, and cut small; in another, two hard Eggs chopped small, the Whites in one, and the Yolks in another; pickled Gerkins in another cut small; in another, Sellery cut small; in another pickled red Cabbage chopped fine; take some Water-cresses clean washed, and picked, stick them all about and between every Plate, or Sauce, and throw Stertion Flowers about the Cresses. You must have Oil and Vinegar, and Lemon to eat with it. If it is prettily set out, it will make a pretty Figure in the Middle of the Table, or you may lay them in Heaps in a Dish. If you have not all these Ingredients, set out your Plates, or Saucers, with just what

you fancy; and in the room of a pickled Herring you may mince Anchovies.

To make a Tanſey.

TAKE ten Eggs, break them into a Pan, put to them a little Salt, beat them very well, then put to them eight Ounces of Loaf-Sugar beat fine, and a Pint of the Juice of Spinach. Mix them well together, and ſtrain it into a Quart of Cream; then grate in eight Ounces of *Naples* Biſcuit, or white Bread, a Nutmeg grated, a Quarter of a Pound of *Jordan* Almonds, beat in a Mortar, with a little Juice of Tanſey to your Taſte, mix theſe all together, put it into a Stew-pan, with a Piece of Butter as large as a Pippin. Set it over a ſlow Charcoal Fire, keep it ſtirring till it is hardened very well, then butter a Diſh very well, put in your Tanſey, bake it, and when it is enough turn it out on a Pye Plate. Squeeze the Juice of an Orange over it, and throw Sugar all over. Garniſh with Orange cut into Quarters, and Sweetmeats cut into little long Bits, and lay all over it.

Another Way.

TAKE a Pint of Cream, and Half a Pound of blanched Almonds beat fine, with Roſe and Orange-flower Water, ſtir them together over a ſlow Fire, when it boils take it off, and let it ſtand till cold. Then beat in ten Eggs, grate in a ſmall Nutmeg, four *Naples* Biſcuits, a little grated Bread, and a Grain of Musk. Sweeten to your Taſte, and if you think it is too thick, put in ſome more Cream, the Juice of Spinach to make it green; ſtir it well together, and either fry it or bake it. If you fry it, do one Side firſt, and then with a Diſh turn the other Side.

To make Hedge-Hog.

TAKE two Quarts of ſweet blanched Almonds, beat them well in a Mortar, with a little Canary and Orange-flower Water, to keep them from oiling. Make them into a ſtiff Paſte, then beat in the Yolks of twelve Eggs, leave out five of the Whites, put to it a Pint of Cream, ſweeten it with Sugar, put in Half a Pound of ſweet Butter melted, ſet it on a Furnace or ſlow Fire, and keep continually ſtirring till it is ſtiff enough to be made into the Form of a Hedge-Hog. Then ſtick it full of blanched Almonds ſlit, and ſtuck up like the Briſſels of a Hedge-Hog, then put it into a Diſh. Take a Pint of Cream, and the Yolks of four Eggs beat up, and mix with the Cream, ſweeten to your Palate, and keep them ſtirring over a ſlow Fire all the Time till it is hot, then pour

pour it into your Dish round the Hedge-Hog, and let it stand till it is cold, and serve it up.

Or you may make a fine Hartshorn Jelly, and pour into the Dish, which will look very pretty. You may eat Wine and Sugar with it, or eat it without.

Or cold Cream, sweetned with a Glass of White Wine in it, and the Juice of a *Seville* Orange, and pour into the Dish. It will be pretty for Change.

This is a pretty Side-dish at a Second Course, or in the Middle for Supper, or in a grand Desert. Plump two Currants for the Eyes.

Or make it thus for Change.

TAKE two Quarts of sweet Almonds blanched, twelve bitter ones, beat them in a Marble Mortar well together, with Canary and Orange-flower Water, two Spoonfuls of the Tincture of Saffron, two Spoonfuls of the Juice of Sorrel, beat them into a fine Paste, put in Half a Pound of melted Butter, mix it up well; a little Nutmeg and beaten Mace, an Ounce of Citron, an Ounce of Orange-peel, both cut fine, mix in, and the Yolks of twelve Eggs, and Half the Whites, beat up and mixed in; Half a Pint of Cream, Half a Pound of double-refined Sugar, work it up all together; and if it is not stiff enough to make up into the Form you would have it, you must have a Mould for it; butter it well, and then put in your Ingredients, and bake it. The Mould must be made in such a Manner, as to have the Head peeping out; and when it comes out of the Oven, have ready some Almonds blanched, and slit, and boil up in Sugar till brown. Stick it all over with the Almonds; and for Sauce, have Red Wine and Sugar made hot, with the Juice of an Orange. Send it hot to Table for a First Course.

You may leave out the Saffron and Sorrel, and make it up like Chickens, or any other Shape you please, or alter the Sauce to your Fancy. Butter, Sugar, and White Wine is a pretty Sauce, for either baked or boiled; and you may make the Sauce of what Colour you please; or put it into a Mould, with Half a Pound of Currants added to it, and boil it for a Pudding. You may use Cochineal in the room of Saffron.

The following Liquor you may make to mix with your Sauces: Beat an Ounce of Cochineal very fine, put in a Pint of Water in a Skiller, and a Quarter of an Ounce of Roch Allum, boil it till the Goodness is out; strain it into a Phial, with an Ounce of fine Sugar, it will keep six Months.

To

To make pretty Almond Puddings.

TAKE a Pound and Half of blanched Almonds, beat them fine with a little Roſe-water, a Pound of grated Bread, a Pound and Quarter of fine Sugar, a Quarter of an Ounce of Cinnamon, and a large Nutmeg beat fine, Half a Pound of melted Butter, mixed with the Yolks of Eggs, and four Whites beat fine, a Pint of Sack, a Pint and Half of Cream, ſome Roſe or Orange-flower Water, boil the Cream, and tye a little Bag of Saffron, and dip in the Cream to colour it. Firſt beat your Eggs very well, and mix with your Batter; beat it up, then the Spice, then the Almonds, then the Roſe-water and Wine by degrees, beating it all the Time, then the Sugar, and then the Cream by Degrees, keeping it ſtirring, and a Quarter of a Pound of Vermicelli. Stir all together, have ſome Hog's Guts nice and clean; fill them only half full, and as you put in the Ingredients, here and there put in a Bit of Citron, tye both Ends of the Gut tight, and boil them about a Quarter of an Hour. You may add Currants for Change.

To make Fry'd Toaſts.

TAKE a Penny Loaf, cut it into Slices, a Quarter of an Inch thick round ways, toaſt them, and then take a Pint of Cream, and three Eggs, Half a Pint of Sack, ſome Nutmeg, and ſweetened to your Taſte. Steep the Toaſts in it for three or four Hours, then have ready ſome Butter hot in a Pan, put in the Toaſt, and fry them brown, lay them in a Diſh, melt a little Butter, and then mix what is left; if none, put in ſome Wine and Sugar, and pour over them. They make a pretty Plate or Side-Diſh for Supper.

To dreſs a Brace *of* Carp.

SCRAPE them very clean, then gut them, waſh them and the Rows in a Pint of good ſtale Beer, to preſerve all the Blood. Boil the Carp with a little Salt in the Water.

In the mean time ſtrain the Beer, and put it into a Sauce-pan, with a Pint of Red Wine, two or three Blades of Mace, ſome whole Pepper black and white, an Onion ſtuck with Cloves, Half a Nutmeg bruiſed, a Bundle of Sweet Herbs, a Piece of Lemon-peel as big as a Sixpence, an Anchovy, a little Piece of Horſe-raddiſh; let theſe boil together ſoftly for a Quarter of an Hour, covered cloſe, then ſtrain it, and add to it Half the hard Row beat to Pieces, two or three Spoonfuls of Catchup, a Quarter of a Pound of freſh Butter, a Spoonful of Muſhroom-pickle. Let it boil, and keep ſtirring it, till the Sauce is thick and enough; if it

it wants any Salt you muſt put ſome in. Then take the reſt of the Row, and beat it up with the Yolk of an Egg, ſome Nutmeg, a little Lemon-peel cut ſmall; fry them in freſh Butter, in little Cakes, and ſome Pieces of Bread cut three corner Ways, and fry'd brown. When the Carp is enough take them up, pour your Sauce over them, lay the Cakes round the Diſh, with Horſe-raddiſh ſcraped fine, and fry'd Parſley. The reſt lay on the Carp, and the Bread ſtick about them, and lay round them, then ſliced Lemon notched, and laid round the Diſh; and two or three Pieces on the Carp. Send it to Table hot.

The boiling of Carp at all times is the beſt Way, they eat fatter and finer. The ſtewing of them is no Addition to the Sauce, and only hardens the Fiſh, and ſpoils it. If you would have your Sauce white, put in good Fiſh Broth inſtead of Beer, and White Wine in the room of Red Wine. Make your Broth with any Sort of freſh Fiſh you have, and ſeaſon it as you do Gravy.

To fry Carp.

FIRST ſcale and gut them, waſh them clean, lay them in a Cloth to dry, then flour them, and fry them of a fine light Brown. Fry ſome Toaſt cut three corner Ways, and the Rows. When your Fiſh is done, lay them on a coarſe Cloth to drain; let your Sauce be Butter and Anchovy, with the Juice of Lemon. Lay your Carp in the Diſh, the Rows on each Side; and garniſh with the fry'd Toaſt and Lemon.

To bake a Carp.

SCALE, waſh, and clean a Brace of Carp very well; take an earthen Pan deep enough to lye cleaverly in, butter the Pan a little, lay in your Carp, ſeaſon it with Mace, Cloves, Nutmeg, and black and white Pepper, a Bundle of Sweet Herbs, an Onion, an Anchovy, pour in a Bottle of White Wine; cover it cloſe, and let them bake an Hour in a hot Oven if large; if ſmall, a leſs Time will do them. When they are enough, carefully take them up, and lay them in a Diſh; ſet it over hot Water to keep it hot, and cover it cloſe; then pour all the Liquor they were baked in, into a Sauce-pan, let it boil a Minute or two; then ſtrain it, and add Half a Pound of Butter rolled in Flour. Let it boil, keep ſtirring it, ſqueeze in the Juice of Half a Lemon, and put in what Salt you want; pour the Sauce over the Fiſh, lay the Rows round, and garniſh with Lemon.

To

To fry Tench.

SLIME your Tenches, ſlit the Skin along the Backs, and with the Point of your Knife raiſe it up from the Bone; then cut the Skin a-croſs at the Head and Tail; then ſtrip it off, and take out the Bone; then take another Tench, or a Carp, and mince the Fleſh ſmall with Muſhrooms, Cives, and Parſley. Seaſon them with Salt, Pepper, beaten Mace, Nutmeg, and a few Savory Herbs minced ſmall. Mingle theſe all well together; then pound them in a Mortar with Crumbs of Bread, as much as two Eggs ſoaked in Cream, the Yolks of three or four Eggs, and a Piece of Butter. When theſe have been well pounded, ſtuff the Tenches with this Farce: Take clarified Butter, put it into a Pan, ſet it over the Fire, and when it is hot flour your Tenches, and put them into the Pan one by one, and fry them brown; then take them up, lay them in a coarſe Cloth before the Fire to keep hot. In the mean time, pour all the Greaſe and Fat out of the Pan, put in a Quarter of a Pound of Butter, ſhake ſome Flour all over the Pan, keep ſtirring with a Spoon till the Butter is a little brown; then pour in Half a Pint of White Wine, ſtir it together, pour in Half a Pint of boiling Water, an Onion ſtuck with Cloves, a Bundle of Sweet Herbs, and a Blade or two of Mace. Cover them cloſe, and let them ſtew as ſoftly as you can for a Quarter of an Hour, then ſtrain off the Liquor, put it into the Pan again, add two Spoonfuls of Catchup, have ready an Ounce of Truffles or Morels, boiled in Half a Pint of Water tender, pour in Truffles, Water and all, into the Pan, a few Muſhrooms, and either Half a Pint of Oyſters, clean waſhed in their own Liquor, and the Liquor and all put into the Pan, or ſome Crawfiſh; but then you muſt put in the Tails, and after clean picking them, boil them in Half a Pint of Water, ſtrain the Liquor, and put into the Sauce; or take ſome Fiſh Melts and toſs up in your Sauce: All this is juſt as you fancy.

When you find your Sauce is very good, put your Tench into the Pan; make them quite hot, then lay them into your Diſh, and pour the Sauce over them. Garniſh with Lemon.

Or you may for Change, put in Half a Pint of ſtale Beer inſtead of Water. You may dreſs Tench juſt as you do Carp.

To roaſt a Cod's Head.

WASH it very clean, and ſcore it with a Knife, ſtrew a little Salt on it, and lay it in a Stew-pan before the Fire, with ſomething behind it that the Fire may roaſt it. All the Water that comes from it the firſt Half Hour throw away; then throw on

on it a little Nutmeg, Cloves, and Mace beat fine, and Salt; flour it and baſte it with Butter. When that has lain ſome Time, turn and ſeaſon it, and baſte the other Side the ſame; turn it often, then baſte it with Butter and Crumbs of Bread. If it is a large Head, it will take four or five Hours baking; have ready ſome melted Butter with an Anchovy, ſome of the Liver of the Fiſh boiled and bruiſed fine, mix it well with the Butter, and two Yolks of Eggs beat fine, and mixed with the Butter, then ſtrain them through a Sieve, and put them into the Sauce-pan again, with a few Shrimps, or pickled Cockles, two Spoonfuls of Red Wine, and the Juice of a Lemon. Pour it into the Pan the Head was roaſted in, and ſtir it all together, pour it into the Sauce-pan, keep it ſtirring, and let it boil; pour it in a Baſon. Garniſh the Head with fry'd Fiſh, Lemon, and ſcraped Horſe-raddiſh. If you have a large Tin Oven it will do better.

To boil a Cod's Head.

SET a Fiſh-Kettle on the Fire with Water enough to boil it, a good Handful of Salt, a Pint of Vinegar, a Bundle of Sweet Herbs, and a Piece of Horſe-raddiſh. Let it boil a Quarter of an Hour, then put in the Head; and when you are ſure it is enough, lift up the Fiſh Plate with the Fiſh on it, ſet it a-croſs the Kettle to drain, then lay it in your Diſh, lay the Liver on one Side. Garniſh with Lemon and Horſe-raddiſh ſcraped; melt ſome Butter, with a little of the Fiſh Liquor, an Anchovy, Oyſters, or Shrimps, or juſt what you fancy.

To ſtew Cod.

CUT your Cod into Slices an Inch thick, lay them in the Bottom of a large Stew-pan, ſeaſon them with Nutmeg, beaten Pepper and Salt, a Bundle of Sweet Herbs, and an Onion, Half a Pint of White Wine, a Quarter of a Pint of Water. Cover it cloſe, and let it ſimmer ſoftly for five or ſix Minutes, then ſqueeze in the Juice of a Lemon; put in a few Oyſters and the Liquor ſtrained, a Piece of Butter as big as an Egg rolled in Flour, a Blade or two of Mace; cover it cloſe, and let it ſtew ſoftly, ſhaking the Pan often. When it is enough, take out the Sweet Herbs and Onion, and diſh it up, pour the Sauce over it, and garniſh with Lemon.

To Fricasey Cod.

GET the Sounds, blanch them, then make them very clean, and cut them into little Pieces: If they be dried Sounds you must first boil them tender. Get some of the Rows, blanch them, and wash them clean; cut them into round Pieces about an Inch thick, some of the Livers, an equal Quantity of each, to make a handsome Dish, and a Piece of Cod about one Pound in the Middle. Put them into a Stew-pan, season them with a little beaten Mace, grated Nutmeg and Salt, a little Bundle of Sweet Herbs, an Onion, and a Quarter of a Pint of Fish-broth, or boiling Water; cover them close, and let them stew a few Minutes: Then put in Half a Pint of Red Wine, a few Oysters with the Liquor strained, a Piece of Butter rolled in Flour, shake the Pan round, and let them stew softly till they are enough. Take out the Sweet Herbs and Onion, and dish it up. Garnish with Lemon. Or you may do them White thus: Instead of Red Wine add White, and a Quarter of a Pint of Cream.

To Bake a Cod's Head.

BUTTER the Pan you intend to bake it in, make your Head very clean, lay it in the Pan, put in a Bundle of Sweet Herbs, an Onion stuck with Cloves, three or four Blades of Mace, Half a large Spoonful of Black and White Pepper, a Nutmeg bruised, a Quart of Water, a little Piece of Lemon-peel, and a little Piece of Horse-raddish. Flour your Head, grate a little Nutmeg over it, stick Pieces of Butter all over it, and throw Raspings all over that. Send it to the Oven to bake: When it is enough, take it out of that Dish, and lay it carefully into the Dish you intend to serve it up in. Set the Dish over boiling Water, and cover it with a Cover to keep it hot. In the mean Time be quick, pour all the Liquor out of the Dish it was baked in, into a Sauce-pan, set it on the Fire to boil three or four Minutes: Then strain it, and put to it a Gill of Red Wine, two Spoonfuls of Catchup, a Pint of Shrimps, Half a Pint of Oysters, or Mussels, Liquor and all; but first strain it, a Spoonful of Mushroom Pickle, a Quarter of a Pound of Butter rolled in Flour, stir it all together till it is thick and boils; then pour it into the Dish, have ready some Toast cut three corner Ways, and fry'd crisp. Stick Pieces about the Head and Mouth, and lay the rest round the Head. Garnish with Lemon notched, scraped Horse-raddish, and Parsley crisped in a Plate before the Fire. Lay one Slice of Lemon on the Head, and serve it up hot.

To broil Shrimp, Cod, Salmon, Whiting, *or* Haddocks.

FLOUR it, and have a quick clear Fire, ſet your Gridiron high, broil it of a fine Brown, lay it in your Diſh, and for Sauce have good melted Butter, take a Lobſter, bruiſe the Body in the Butter, cut the Meat ſmall, put all together into the melted Butter, make it hot, and pour into your Diſh, or into Baſons. Garniſh with Horſe-raddiſh and Lemon.

Or Oyſter Sauce *made thus.*

TAKE Half a Pint of Oyſters, put them into a Sauce-pan with their own Liquor, two or three Blades of Mace; let them ſimmer till they are Plump, then with a Fork take out the Oyſters, ſtrain the Liquor to them, put them into the Sauce-pan again, with a Gill of White Wine hot, a Pound of Butter rolled in a little Flour; ſhake the Sauce-pan often, and when the Butter is melted, give it a boil up.

Muſſel-Sauce made thus is very good, only you muſt put them into a Stew-pan, and cover them cloſe, firſt to open and ſearch, that there be no Crabs under the Tongue.

Or a Spoonful of Wallnut Pickle in the Butter makes the Sauce good, or a Spoonful of either Sort of Catchup or Horſe-raddiſh Sauce.

Melt your Butter, ſcrape a good deal of Horſe-raddiſh fine, put it into the melted Butter, grate Half a Nutmeg, beat up the Yolk of an Egg with one Spoonful of Cream, pour it into the Butter, keep it ſtirring till it boils, then pour it directly into your Baſon.

To dreſs Little Fiſh.

AS to all Sorts of little Fiſh, ſuch as Smelts, Roch, *&c.* they ſhould be fry'd dry, and of a fine Brown, and nothing but plain Butter. Garniſh with Lemon.

And to boiled Salmon the ſame, only garniſh with Lemon, and Horſe-raddiſh.

And with all boiled Fiſh, you ſhould put a good deal of Salt, and Horſe-raddiſh in the Water; except Mackrel, with which put Salt and Mint, Parſley and Fennel, which you muſt chop to put into the Butter; and ſome love ſcalded Gooſeberries with them. And be ſure to boil your Fiſh well; but take great Care they don't break.

To broil Mackrel.

CLEAN them, cut off the Heads, ſplit them, ſeaſon them with Pepper and Salt, flour them, and broil them of a fine light Brown. Let your Sauce be plain Butter.

To broil Weavers.

GUT them and waſh them clean, dry them in a clean Cloth, flour them, and broil them, and have melted Butter in a Cup. They are a fine Fiſh, and cut as firm as a Soal; but you muſt take care not to hurt yourſelf with the two ſharp Bones in the Head.

To boil a Turbutt.

LAY it in a good deal of Salt and Water an Hour or two; and if it is not quite ſweet, ſhift your Water five or ſix Times; firſt put in a good deal of Salt in the Mouth and Belly.

In the mean time ſet on your Fiſh Kettle with clean Water and Salt, a little Vinegar, and a Piece of Horſe-raddiſh. When the Water boils lay the Turbutt on a Fiſh Plate, put it into the Kettle, let it be well boiled; but take great Care it is not too much done; when enough, take off the Fiſh Kettle, ſet it before the Fire, and carefully lift up the Fiſh Plate; ſet it a-croſs the Kettle to drain; in the mean time melt a good deal of freſh Butter, and bruiſe in either the Body of one or two Lobſters, and the Meat cut ſmall, then give it a boil, and pour it into Baſons. This is the beſt Sauce; but you may make what you pleaſe. Lay the Fiſh in the Diſh; garniſh with ſcraped Horſe-raddiſh and Lemon, and pour a few Spoonfuls of Sauce over it.

To bake a Turbutt.

TAKE a Diſh the Size of your Turbutt, rub Butter all over it thick, throw a little Salt, a little beaten Pepper, and Half a large Nutmeg, ſome Parſley minced fine, and throw all over, pour in a Pint of Wine, cut off the Head and Tail, lay it into the Diſh, pour another Pint of White Wine all over it, grate the other Half of the Nutmeg over it, and a little Pepper, ſome Salt, and chopped Parſley. Lay a Piece of Butter here and there all over, and throw a little Flour all over, and then a good many Crumbs of Bread. Bake it, and be ſure that it is of a fine Brown, then lay it in your Diſh, ſtir the Sauce in your Diſh all together, pour it into a Sauce-pan, ſhake in a little Flour, ſtir it well together, let it boil, then ſtir in a Piece of Butter, and two Spoonfuls of Catchup, let it boil, and pour it into Baſons. Garniſh your Diſh with Le-
mon.

mon, and you may add what you fancy to the Sauce, as Shrimps, Anchovies, Muſhrooms, &c. If a ſmall Turbutt, Half the Wine will do; it eats finely thus: Lay it in a Diſh, skim off all the Fat, and pour the reſt over it; let it ſtand till cold, and it is good with Vinegar, and a fine Diſh to ſet out a cold Table.

To dreſs a Jole *of* Pickled Salmon.

LAY it in freſh Water all Night, then lay it in a Fiſh Plate, put it into a large Stew-pan, ſeaſon it with a little whole Pepper, a Blade or two of Mace in a coarſe Muſlin Rag tied, a whole Onion, a Nutmeg bruiſed, a Bundle of Sweet Herbs and Parſley, a little Lemon-peel; put to it three large Spoonfuls of Vinegar, a Pint of White Wine, and a Quarter of a Pound of freſh Butter rolled in Flour. Cover it cloſe, and let it ſimmer over a ſlow Fire for a Quarter of an Hour, then carefully take up your Salmon, and lay it in your Diſh, ſet it over hot Water and cover it. In the mean time let your Sauce boil till it is thick and good. Take out the Spice, Onion, and Sweet Herbs, and pour it over the Fiſh. Garniſh with Lemon.

To broil Salmon.

CUT freſh Salmon into thick Pieces, flour them, and broil them, lay them in your Diſh, and have plain melted Butter in a Cup.

Baked Salmon.

TAKE a little Piece cut into Slices, about an Inch thick, butter the Diſh that you would ſerve it to Table on, lay the Slices in the Diſh, take off the Skin, make a Force-meat thus: Take the Fleſh of an Eel, the Fleſh of a Salmon, an equal Quantity, beat it in a Mortar, ſeaſon it with beaten Pepper, Salt, Nutmeg, two or three Cloves, ſome Parſley, a few Muſhrooms, and a Piece of Butter, ten or a dozen Coriander-ſeeds beat fine. Beat all together, boil the Crumb of a Halfpenny Roll in Milk, beat up four Eggs, ſtir it together till it is thick; let it cool, and mix it well together with the reſt; then mix all together with four raw Eggs, on every Slice lay this Force-meat all over, pour a very little melted Butter over them, and a few Crumbs of Bread; lay a Cruſt round the Edge of the Diſh, and ſtick Oyſters round upon it. Bake it in an Oven, and when it is of a very fine Brown ſerve it up; pour a little plain Butter with a little Red Wine in it, into the Diſh, and the Juice of a Lemon: Or you may bake it in any

any Diſh, and when it is enough, lay the Slices into another Diſh. Pour the Butter and Wine into the Diſh it was baked in, give it a boil, and pour it into the Diſh. Garniſh with Lemon. This is a fine Diſh, ſqueeze the Juice of a Lemon in.

To broil Mackrel *whole.*

CUT off their Heads, gut them, waſh them clean, pull out the Row at the Neck-end, boil it in a little Water, then bruiſe it with a Spoon, beat up the Yolk of an Egg, with a little Nutmeg, a little Lemon-peel cut fine, a little Thyme, ſome Parſley boiled and chopped fine, a little Pepper and Salt, a few Crumbs of Bread; mix all well together, and fill the Mackrel; flour it well, and broil it nicely. Let your Sauce be plain Butter, with a little Catchup or Wallnut-pickle.

To broil Herrings.

SCALE them, gut them, cut off their Heads, waſh them clean, dry them in a Cloth, flour them, and broil them, but with your Knife juſt notch them a-croſs; take the Heads and maſh them, boil them in Small Beer or Ale, with a little whole Pepper and Onion. Let it boil a Quarter of an Hour, then ſtrain it, thicken it with Butter and Flour, and a good deal of Muſtard; lay the Fiſh in the Diſh, and pour the Sauce into a Baſon, or plain melted Butter and Muſtard.

To fry Herrings.

CLEAN them as above, fry them in Butter, have ready a good many Onions peeled and cut thin. Fry them of a light Brown with the Herrings; lay the Herrings in your Diſh, and the Onions round, Butter and Muſtard in a Cup. You muſt do them with a quick Fire.

To dreſs Herring *and* Cabbage.

BOIL your Cabbage tender, then put it into a Sauce-pan, and chop it with a Spoon; put in a good Piece of Butter, let it ſtew, ſtirring leſt it ſhould burn. Take ſome Red Herrings and ſplit them open, and toaſt them before the Fire till they are hot through. Lay the Cabbage in a Diſh, and lay the Herring on it, and ſend it to Table hot.

Or pick your Herring from the Bones, and throw all over your Cabbage. Have ready a hot Iron, and juſt hold it over the Herring to make it hot, and ſend it away quick.

To

To make Water-Sokey.

TAKE ſome of the ſmalleſt Plaiſe, or Flounders you can get, waſh them clean, cut the Fins cloſe, put them into a Stew-pan, put juſt Water enough to boil them in, a little Salt, and a Bunch of Parſley. When they are enough, ſend them to Table in a Soop-diſh, with the Liquor to keep them hot, have Parſley and Butter in a Cup.

To ſtew Eels.

SKIN, gut, and waſh them very clean in ſix or eight Waters, to waſh away all the Sand; then cut them in Pieces about as long as your Finger, put juſt Water enough for Sauce, put in a ſmall Onion ſtuck with Cloves, a little Bundle of Sweet Herbs, a Blade or two of Mace, and ſome whole Pepper in a thin Muſlin Rag. Cover it cloſe, and let them ſtew very ſoftly.

Look at them now and then, and put in a little Piece of Butter rolled in Flour, and a little chopped Parſley. When you find they are quite tender and well done, take out the Onion, Spice, and Sweet Herbs; put in Salt enough to ſeaſon it; then diſh them up with the Sauce.

To ſtew Eels *with* Broth.

CLEANSE your Eels as above, put them into a Sauce-pan, with a Blade or two of Mace, and a Cruſt of Bread; put juſt Water enough to cover them cloſe, let them ſtew very ſoftly; when they are enough, diſh them up with the Broth, and have a little plain melted Butter in a Cup to eat the Eels with. The Broth will be very good, and is fit for weakly and conſumptive Conſtitutions.

To dreſs a Pike.

GUT it, cleanſe it, and make very clean, then turn it round with the Tail in the Mouth, lay it in a little Diſh, cut Toaſt three corner Ways, fill the Middle with them, flour it, and ſtick Pieces of Butter all over; then throw a little more Flour, and ſend it to the Oven to bake; or it will do better in a Tin Oven before the Fire, then you can baſte it as you will. When it is done lay it in your Diſh, and have ready melted Butter, with an Anchovy diſſolved in it, and a few Oyſters or Shrimps; and if there is any Liquor in the Diſh it was baked in, add it to the Sauce, and put in juſt what you fancy. Pour your Sauce into the Diſh, garniſh

it

it with Toaſt about the Fiſh, and Lemon about the Diſh. You ſhould have a Pudding in the Belly made thus: Take grated Bread, two hard Eggs chopped fine, Half a Nutmeg grated, a little Lemon-peel cut fine, and either the Row or Liver, or both, if any, chopped fine; and if you have none, get either the Piece of the Liver of a Cod, or the Row of any Fiſh, mix them all together, with a raw Egg and a good Piece of Butter. Roll it up, and put it into the Fiſh's Belly before you bake it. A Haddock done this Way eats very well.

To broil Haddocks, *when they are in* High Seaſon.

SCALE them, gut, and waſh them clean, don't rip open the Belly, but take the Guts out with the Gills, dry them in a clean Cloth very well; if there be any Row or Liver take it out, but put it in again. Flour them well, and have a clear good Fire, let your Gridiron be hot and clean, lay them on, turn them quick two or three Times for fear of ſticking; then let one Side be enough, and turn the other Side; when that is done, lay them in your Diſh, and have plain Butter in a Cup.

They eat finely ſalted a Day or two before you dreſs them, and hung up to dry, or boiled with Egg Sauce. *Newcaſtle* is a famous Place for ſalted Haddocks; they come in Barrels, and keep a great while.

To broil Cod-Sounds.

YOU muſt firſt lay them in hot Water a few Minutes; take them out and rub them well with Salt, to take off the Skin and black Dirt, then they will look white, then put them in Water and give them a boil. Take them out and flour them well, Pepper and Salt them, and broil them. When they are enough, lay them in your Diſh, and pour melted Butter and Muſtard into the Diſh. Broil them whole.

To fricaſey Cod-Sounds.

CLEAN them very well as above, then cut them into little pretty Pieces, boil them tender in Milk and Water, then throw them into a Cullendar to drain, put them into a clean Sauce-pan, ſeaſon them with a little beaten Mace, and grated Nutmeg, and a very little Salt, pour to them juſt Cream enough for Sauce, and a good Piece of Butter rolled in Flour, keep ſhaking your Sauce-pan round all the Time till it is thick enough; then diſh it up and garniſh with Lemon.

To

To dreſs Salmon au Court-Bouillon.

AFTER having waſhed and made your Salmon very clean, ſcore the Sides pretty deep, that it may take the Seaſon, take a Quarter of an Ounce of Mace, a Quarter of an Ounce of Cloves, a Nutmeg, dry them and beat them fine, a Quarter of an Ounce of black Pepper beat fine, and an Ounce of Salt. Lay the Salmon in a Napkin, ſeaſon it well with this Spice, cut ſome Lemon-peel fine and Parſley, throw all over, and in the Notches put about a Pound of freſh Butter rolled in Flour, in the Belly of the Fiſh a few Bay Leaves; roll it up tight in the Napkin, and bind it about with Packthread; put it in a Fiſh-kettle, juſt big enough to hold it, pour in a Quart of White Wine, a Quart of Vinegar, and as much Water as will juſt boil it.

Set it over a quick Fire, cover it cloſe; when it is enough, which you muſt judge by the Bigneſs of your Salmon, ſet it over a Stove to ſtew till you are ready; then have a clean Napkin folded in the Diſh it is to lay in, turn it out of the Napkin it was boiled in on the other Napkin. Garniſh the Diſh with a good deal of Parſley criſped before the Fire.

For Sauce have nothing but plain Butter in a Cup, or Horſe-raddiſh and Vinegar. Serve it up for a Firſt Courſe.

To dreſs Salmon a la Braiſe.

TAKE a fine large Piece of Salmon, or a large Salmon-Trout, make a Pudding thus: Take a large Eel, make it clean, ſlit it open, take out the Bone, and take all the Meat clean from the Bone, chop it fine, with two Anchovies, a little Lemon-peel cut fine, a little Pepper, and a grated Nutmeg with Parſley chopped, and a very little Bit of Thyme, a few Crumbs of Bread, the Yolk of an hard Egg chopped fine; roll it up in a Piece of Butter, and put it into the Belly of the Fiſh, ſew it up, lay it in an oval Stew-pan, or little Kettle that will juſt hold it, take Half a Pound of freſh Butter, put it into a Sauce-pan, when it is melted ſhake in a Handful of Flour, ſtir it till it is a little brown, then pour to it a Pint of Fiſh-Broth, ſtir it together, pour it to the Fiſh, with a Bottle of White Wine. Seaſon it with Salt to your Palate; put ſome Mace, Cloves, and whole Pepper into a coarſe Muſlin Rag, tye it, put to the Fiſh an Onion, and a little Bundle of Sweet Herbs. Cover it cloſe, and let it ſtew very ſoftly over a ſlow Fire, put in ſome freſh Muſhrooms, or pickled ones cut ſmall, an Ounce of Truffles and Morels cut ſmall, let them all ſtew together, when it is enough, take up your Salmon carefully, lay it in your Diſh, and

and pour the Sauce all over. Garnish with scraped Horse-raddish and Lemon notched, serve it up hot. This is a fine Dish for a First Course.

Salmon *in* Cases.

CUT your Salmon into little Pieces, such as will lay rolled in Half Sheets of Paper; season it with Pepper, Salt and Nutmeg, butter the Inside of the Paper well, fold the Paper so as nothing can come out, then lay them on a Tin Plate to be baked, pour a little melted Butter over the Papers, and then Crumbs of Bread all over them. Don't let your Oven be too hot, for fear of burning the Paper; a Tin Oven before the Fire does best. When you think they are enough, serve them up just as they are; there will be Sauce enough in the Papers.

To dress Flat Fish.

IN dressing all Sorts of flat Fish, take great Care in the boiling of them; be sure to have them enough; but don't let them be broke, mind to put a good deal of Salt in, and Horse-raddish in the Water, let your Fish be well drained, and mind to cut the Fins off. When you fry them, let them be well dried in a Cloth and floured, and fry them of a fine light Brown, either in Oil or Butter. If there be any Water in your Dish with the boiled Fish, take it out with a Sponge. As to your fry'd Fish, a coarse Cloth is the best Thing to drain it on.

To dress Salt Fish.

OLD Ling, which is the best Sort of Salt Fish, lay it in Water twelve Hours, then lay it twelve Hours on a Board, and then twelve more in Water. When you boil it put it into the Water cold; if it is good, it will take about fifteen Minutes boiling softly. Boil Parsnips very tender, scrape them, and put them into a Sauce-pan, put to them some Milk, stir them till thick, then stir in a good Piece of Butter, and a little Salt; when they are enough lay them in a Plate, the Fish by itself dry, and Butter and hard Eggs chopped in a Bason.

As to Water-Cod, that need only be boiled and well skimmed.

Scotch Haddocks you must lay in Water all Night. You may boil or broil them; if you broil, you must split them in two. You may garnish your Dishes with hard Eggs and Parsnips.

To dress Lampreys.

THE best of this Sort of Fish are taken in the River *Severn*; and when they are in Season, the Fishmongers, and others in *London*, have them from *Gloucester*; but if you are where they are to be had fresh, you may dress them as you please.

To fry Lampreys.

BLEED them and save the Blood, then wash them in hot Water to take off the Slime, and cut them to Pieces. Fry them in a little fresh Butter not quite enough, pour out the Fat, put in a little White Wine, give the Pan a shake round, season it with whole Pepper, Nutmeg, Salt, Sweet Herbs, and Bay-leaf, put in a few Capers, a good Piece of Butter rolled in Flour, and the Blood. Give the Pan a shake round often, cover them close; when you think they are enough take them out, strain the Sauce, and give them a boil quick, squeeze in a little Lemon, and pour over the Fish. Garnish with Lemon; and dress them just what way you fancy.

To Pitchcock Eels.

YOU must split a large Eel down the Back, and joint the Bones, cut it into two or three Pieces, melt a little Butter, put in a little Vinegar and Salt, let your Eel lay in two or three Minutes, then take the Pieces up one by one, turn them round with a little fine Skewer, roll them in Crumbs of Bread, and broil them of a fine Brown. Let your Sauce be plain Butter, with the Juice of Lemon.

To fry Eels.

MAKE them very clean, cut them into Pieces, season them with Pepper and Salt, flour them, and fry them in Butter. Let your Sauce be plain Butter melted, with the Juice of Lemon. Be sure they be well drained from the Fat before you lay them in the Dish.

To broil Eels.

TAKE a large Eel, skin it, and make it very clean; open the Belly, cut it into four Pieces, take the Tail-end, strip off the Flesh, beat it in a Mortar, season it with a little beaten Mace, a little grated Nutmeg, Pepper and Salt, a little Parsley and Thyme, a little Lemon-peel, an equal Quantity of Crumbs of Bread, roll it in a little Piece of Butter, then mix it again with the Yolk of

an Egg, roll it up again, and fill the three Pieces of Belly with it. Cut the Skin of the Eel, wrap the Pieces in, and sew up the Skin. Broil them well, have Butter and an Anchovy for Sauce, with the Juice of Lemon.

To farce Eels *with* White Sauce.

SKIN and clean your Eel well, pick off all the Flesh clean from the Bone, which you must leave whole to the Head. Take the Flesh, cut it small, and beat it in a Mortar; then take Half the Quantity of Crumbs of Bread, beat it with the Fish, season it with Nutmeg and beaten Pepper, an Anchovy, a good deal of Parsley chopped fine, a few Truffles boiled tender in a very little Water, chop them fine, and put them into the Mortar with the Liquor, and a few Mushrooms; beat it well together, mix in a little Cream, then take it out, and mix it well together with your Hand, lay it round the Bone in the Shape of the Eel, lay it on a buttered Pan, drudge it well with fine Crumbs of Bread and bake it. When it is done, lay it carefully in your Dish, have ready Half a Pint of Cream, a Quarter of a Pound of fresh Butter, stir it one Way till it is thick, pour it over your Eel, and garnish with Lemon.

To dress Eels *with* Brown Sauce.

SKIN and clean a large Eel very well, cut it in Pieces, put it into a Sauce-pan or Stew-pan, put to it a Quarter of a Pint of Water, a Bundle of Sweet Herbs, an Onion, some whole Pepper, a Blade of Mace, and a little Salt. Cover it close, and when it begins to simmer, put in a Gill of Red Wine, a Spoonful of Mushroom-pickle, a Piece of Butter as big as a Wallnut rolled in Flour, cover it close, and let it stew till it is enough, which you will know by the Eel being very tender. Take up your Eel, lay it in a Dish, strain your Sauce, give it a boil quick, and pour it over your Fish. You must make Sauce according to the Largeness of your Eel, more or less. Garnish with Lemon.

To roast a Piece of Fresh Sturgeon.

GET a Piece of fresh Sturgeon, of about eight or ten Pounds, let it lay in Water and Salt six or eight Hours, with its Scales on; then fasten it on the Spit, and baste it well with Butter for a Quarter of an Hour, then with a little Flour, then grate a Nutmeg all over it, a little Mace and Pepper beaten fine, and Salt thrown over it, and a few Sweet Herbs dried and powdered fine, and then Crumbs of Bread, then keep basting a little, and drudging with

with Crumbs of Bread, and what falls from it, till it is enough. In the mean time prepare this Sauce: Take a Pint of Water, an Anchovy, a little Piece of Lemon-peel, an Onion, a Bundle of Sweet Herbs, Mace, Cloves, whole Pepper black and white, a little Piece of Horse-raddish, cover it close, let it boil a Quarter of an Hour, then strain it, put it into the Sauce-pan again, pour in a Pint of White Wine, about a Dozen Oysters and the Liquor, two Spoonfuls of Catchup, two of Wallnut-pickle, the Inside of a Crab bruised fine, or Lobster, Shrimps or Prawns, a good Piece of Butter rolled in Flour, a Spoonful of Mushroom-pickle, or Juice of Lemon. Boil it all together; when your Fish is enough, lay it in your Dish and pour the Sauce over it. Garnish with fry'd Toasts and Lemon.

To roast a Fillet, *or* Collar *of* Sturgeon.

TAKE a Piece of fresh Sturgeon, scale it, gut it, take out the Bones, and cut in Lengths about seven or eight Inches; then provide some Shrimp-pickle and Oysters, an equal Quantity of Crumbs of Bread, and a little Lemon-peel grated, some Nutmeg, a little beaten Mace, a little Pepper, and chopped Parsley, a few Sweet Herbs, an Anchovy, mix it together; when it is done, butter one Side of your Fish, and strew some of your Mixture upon it; then begin to roll it up as close as possible, and when the first Piece is rolled up, roll upon that another, prepared in the same Manner, and bind it round with a narrow Fillet, leaving as much of the Fish apparent as may be; but you must mind that the Roll must not be above four Inches and a Half thick, for else one Part will be done before the Inside is warm; therefore we often parboil the inside Roll before we roll it. When it is enough, lay it in your Dish, and prepare Sauce as above. Garnish with Lemon.

To boil Sturgeon.

CLEAN your Sturgeon, and prepare as much Liquor as will just boil it. To two Quarts of Water a Pint of Vinegar, a Stick of Horse-raddish, two or three Bits of Lemon-peel, some whole Pepper, a Bay-leaf or two, and a small Handful of Salt. Boil your Fish in this, and serve it with the following Sauce: Melt a Pound of Butter, dissolve an Anchovy in it, put in a Blade or two of Mace, bruise the Body of a Crab in the Butter, a few Shrimps or Crawfish, a little Catchup, a little Lemon-juice, give it a boil, drain your Fish well, and lay it in your Dish. Garnish with fry'd Oysters, sliced Lemon, and scraped Horse-raddish; pour

pour your Sauce into Boats or Baſons. So you may fry it, ragoo it, or bake it.

To crimp Cod *the* Dutch Way.

TAKE a Gallon of Pump Water, and a Pound of Salt, and boil it Half an Hour, skim it well, cut your Cod into Slices; and when the Salt and Water has boiled Half an Hour, put in your Slices, two Minutes is enough to boil them; then take them out, lay them on a Sieve to drain, then flour them, and broil them. Make what Sauce you pleaſe.

To crimp Scate.

IT muſt be cut into long Slips croſs-ways, about an Inch broad; boil Water and Salt as above, then throw in your Scate; let your Water boil quick, and about three Minutes will boil it: Drain it, and ſend it to Table hot, with Butter and Muſtard in one Cup, and Butter and Anchovy in the other Cup.

To fricaſey Scate, *or* Thornback White.

CUT the Meat clean from the Bone, Fins, *&c.* and make it very clean; cut it into little Pieces about an Inch broad, and two Inches long; lay it in your Stew-pan. To a Pound of the Fleſh, put a Quarter of a Pint of Water, a little beaten Mace and grated Nutmeg, a little Bundle of Sweet Herbs, and a little Salt; cover it, and let it boil three Minutes, take out the Sweet Herbs, put in a Quarter of a Pint of good Cream, a Piece of Butter as big as a Wallnut rolled in Flour, a Glaſs of White Wine, keep ſhaking the Pan all the while one Way, till it is thick and ſmooth, then diſh it up, and garniſh with Lemon.

To fricaſey it Brown.

TAKE your Fiſh as above, flour it, and fry it of a fine Brown in freſh Butter; then take it up, lay it before the Fire to keep warm, pour the Fat out of the Pan, ſhake in a little Flour, and with a Spoon, ſtir in a Piece of Butter as big as an Egg. Stir it round till it is well mixed in the Pan, then pour in a Quarter of a Pint of Water, ſtir it round, ſhake in a very little beaten Pepper, a little beaten Mace, put in an Onion, and a little Bundle of Sweet Herbs, an Anchovy, ſhake it round, and let it boil; then pour in a Quarter of a Pint of Red Wine, a Spoonful of Catchup, a little Juice of Lemon; ſtir it all together and let it boil. When it

it is enough, take out the Sweet Herbs and Onion, and put in the Fish to heat; then dish it up and garnish with Lemon.

To fricasey Soals White.

SKIN, wash, and gut your Soals very clean, cut off their Heads, dry them in a Cloth, then with your Knife very carefully cut the Flesh from the Bones and Fins on both Sides. Cut the Flesh long-ways, and then a-cross, so that each Soal will be in eight Pieces; take the Heads and Bones, and put them into a Sauce-pan with a Pint of Water, a Bundle of Sweet Herbs, an Onion, a little whole Pepper, two or three Blades of Mace, a little Salt, a very little Piece of Lemon-peel, and a little Crust of Bread. Cover it close, let it boil till Half is wasted, then strain it through a fine Sieve, put it into a Stew-pan, put in the Soals and Half a Pint of White Wine, a little Parsley chopped fine, a few Mushrooms cut small, a Piece of Butter as big as a Hen's Egg rolled in Flour, grate in a little Nutmeg, set all together on the Fire, but keep shaking the Pan all the while, till your Fish is enough; then dish it up and garnish with Lemon.

To fricasey Soals Brown.

CLEANSE, and cut your Soals, boil the Water as in the foregoing Receipt; flour your Fish and fry them in fresh Butter of a fine light Brown; take the Flesh of a small Soal, beat it in a Mortar, with a Piece of Bread as big as a Hen's Egg soaked in Cream, the Yolks of two hard Eggs, and a little melted Butter, a little Bit of Thyme, a little Parsley, an Anchovy, season it with Nutmeg; mix all together with the Yolk of a raw Egg, and with a little Flour; roll it up into little Balls, and fry them, but not too much; then lay your Fish and Balls before the Fire, pour out all the Fat of the Pan, pour in the Liquor, which is boiled with the Spice and Herbs; stir it round in the Pan, then put in Half a Pint of Red Wine, a few Truffles and Morels, a few Mushrooms, and a Spoonful of Catchup, and the Juice of Half a small Lemon. Stir it all together, and let it boil, then stir in a Piece of Butter rolled in Flour; stir it round, when your Sauce is of a fine Thickness, put in your Fish and Balls, and when it is hot dish it up, put in the Balls, and pour your Sauce over it. Garnish with Lemon. In the same Manner dress a small Turbutt, or any flat Fish.

To

To boil Soals.

TAKE a Pair of Soals, make them clean, lay them in Vinegar, Salt and Water two Hours, then dry them in a Cloth, put them into a Stew-pan, put to them a Pint of White Wine, a Bundle of Sweet Herbs, an Onion ſtuck with ſix Cloves, ſome whole Pepper, and a little Salt. Cover them, and let them boil; when they are enough, take them up, lay them in your Diſh, ſtrain the Liquor, and thicken it up with Butter and Flour, pour the Sauce over, and garniſh with ſcraped Horſe-raddiſh and Lemon. In this Manner dreſs a little Turbutt. It is a genteel Diſh for Supper. You may add Prawns or Shrimps, or Muſſels to the Sauce.

To make a Collar of Fiſh *in* Ragoo, *to look like a* Breaſt of Veal Collared.

TAKE a large Eel, skin it, waſh it clean, and parboil it, pick off the Fleſh, and beat it in a Mortar; ſeaſon it with beaten Mace, Nutmeg, Pepper, Salt, a few Sweet Herbs, Parſley, and a little Lemon-peel chopped ſmall; beat all well together with an equal Quantity of Crumbs of Bread; mix it well together, then take a Turbutt, Soals, Scate or Thornback, or any flat Fiſh, that will roll cleverly; lay the flat Fiſh on the Dreſſer, take away all the Bones and Fins, and cover your Fiſh with the Farce; then roll it up as tight as you can, and open the Skin of your Eel, and bind the Collar with it nicely; ſo that it may be flat Top and Bottom, to ſtand well in the Diſh; then butter an earthen Diſh, and ſet it in upright, flour it all over, and ſtick a Piece of Butter on the Top, and round the Edges, ſo that it may run down on the Fiſh, and let it be well baked, but take great Care it is not broke: let there be a Quarter of a Pint of Water in the Diſh.

In the mean time, take the Water the Eel was boiled in, and all the Bones of the Fiſh, ſet them on to boil, ſeaſon them with Mace, Cloves, black and white Pepper, Sweet Herbs, and Onion, cover it cloſe, and let it boil till there is about a Quarter of a Pint; then ſtrain it, add to it a few Truffles and Morels, a few Muſhrooms, two Spoonfuls of Catchup, a Gill of Red Wine, a Piece of Butter as big as a large Wallnut rolled in Flour. Stir all together, ſeaſon it with Salt to your Palate, ſave ſome of the Farce you make of the Eel, and mix with the Yolk of an Egg, and roll them up in little Balls with Flour, and fry them of a light Brown. When your Fiſh is enough, lay it in your Diſh, skim all the Fat off the Pan, and pour the Gravy to your Sauce. Let it all boil together

together till it is thick; then pour it over the Roll, and put in your Balls. Garniſh with Lemon.

This does beſt in a Tin Oven before the Fire, becauſe then you can baſte it as you pleaſe. This is a fine Bottom-diſh.

To butter Crabs, *or* Lobſters.

TAKE two Crabs, or Lobſters, being boiled, and cold, take all the Meat out of the Shells and Bodies, mince it ſmall, and put it all together into a Sauce-pan; add to it a Glaſs of White Wine, two Spoonfuls of Vinegar, a Nutmeg grated, then let it boil up till it is thorough hot; then have ready half a Pound of freſh Butter, melted with an Anchovy, and the Yolks of two Eggs beat up and mixed with the Butter; then mix Crab and Butter all together, ſhaking the Sauce-pan conſtantly round till it is quite hot; then have ready the great Shell, either of the Crab, or Lobſter, lay it in the Middle of your Diſh, pour ſome into the Shell, and the reſt in little Saucers round the Shell, ſticking three Corner Toaſts between the Saucers, and round the Shell. This is a fine Side-diſh at a Second Courſe.

To butter Lobſters *another Way.*

PARBOIL your Lobſters, then break the Shells, pick out all the Meat, cut it ſmall, take the Meat out of the Body, mix it fine with a Spoon in a little White Wine: For Example, a ſmall Lobſter, one Spoonful of Wine, put it into a Sauce-pan with the Meat of the Lobſter, four Spoonfuls of White Wine, a Blade of Mace, a little beaten Pepper and Salt. Let it ſtew all together a few Minutes, then ſtir in a Piece of Butter, ſhake your Sauce-pan round till your Butter is melted, put in a Spoonful of Vinegar, and ſtrew in as many Crumbs of Bread as will make it thick enough. When it is hot, pour it into your Plate, and garniſh with the Chine of a Lobſter cut in four, peppered, ſalted, and broiled. This makes a pretty Plate, or a fine Diſh, with two or three Lobſters. You may add one Tea Spoonful of fine Sugar to your Sauce.

To roaſt Lobſters.

BOIL your Lobſters, then lay them before the Fire, and baſte them with Butter, till they have a fine Froth. Diſh them up with plain melted Butter in a Cup. This is as good a Way to the full as roaſting them, and not Half the Trouble.

To

To make a fine Diſh of Lobſters.

TAKE three Lobſters, boil the largeſt as above, and froth it before the Fire; take the other two boiled, and butter them as in the foregoing Receipt. Take the two Body-ſhells, heat them hot, and fill them with the buttered Meat. Lay the large Lobſter in the Middle, and the two Shells on each Side; and the two great Claws of the middle Lobſter at each End; and the four Pieces of Chines of the two Lobſters broiled, and laid on each End. This, if nicely done, makes a pretty Diſh.

To dreſs a Crab.

HAVING taken out the Meat, and cleanſed it from the Skin, put it into a Stew-pan, with Half a Pint of White Wine, a little Nutmeg, Pepper and Salt, over a ſlow Fire. Throw in a few Crumbs of Bread, beat up one Yolk of an Egg with one Spoonful of Vinegar, throw it in, then ſhake the Sauce-pan round a Minute, and ſerve it up on a Plate.

To ſtew Prawns, Shrimps, *or* Crawfiſh.

PICK out the Tails, lay them by about two Quarts, take the Bodies, give them a Bruiſe, and put them into a Pint of White Wine, with a Blade of Mace. Let them ſtew a Quarter of an Hour, ſtir them together, and ſtrain them; then waſh out the Sauce-pan, put to it the ſtrained Liquor, and Tails: Grate a ſmall Nutmeg in, add a little Salt, and a Quarter of a Pound of Butter rolled in Flour; ſhake it all together, cut a pretty thin Toaſt round a quarter of a Peck Loaf, toaſt it brown on both Sides, cut it into ſix Pieces, lay it cloſe together in the Bottom of your Diſh, and pour your Fiſh and Sauce over it. Send it to Table hot; if it be Craw-fiſh, or Prawns, garniſh your Diſh with ſome of the biggeſt Claws, laid thick round. Water will do in the room of Wine, only add a Spoonful of Vinegar.

To make Collops *of* Oyſters.

PUT your Oyſters into Scollop-ſhells for that purpoſe, ſet them on your Grid-iron over a good clear Fire, let them ſtew till you think your Oyſters are enough, then have ready ſome Crumbs of Bread rubbed in a clean Napkin, fill your Shells, and ſet them before a good Fire, and baſte them well with Butter. Let them be of a fine Brown, keeping them turning, to be brown all over alike; but a Tin Oven does them beſt before the Fire. They eat much

much the beſt done this Way, though moſt People ſtew the Oyſters firſt in a Sauce-pan, with a Blade of Mace, thickened with a Piece of Butter, and fill the Shell, and then cover them with Crumbs, and brown them with a hot Iron.----But the Bread has not the fine Taſte of the former.

To ſtew Muſſels.

WASH them very clean from the Sand in two or three Waters, put them into a Stew-pan, cover them cloſe, and let them ſtew till all the Shells are opened, then take them out one by one, pick them out of the Shell, and look under the Tongue to ſee if there be a Crab; if there is, you muſt throw away the Muſſel; ſome will only pick out the Crab, and eat the Muſſel. When you have picked them all clean, put them into a Sauce-pan, to a Quart of Muſſels put Half a Pint of the Liquor ſtrained through a Sieve, put in a Blade or two of Mace, a Piece of Butter as big as a large Wallnut, rolled in Flour, let them ſtew, toaſt ſome Bread brown, and lay them round the Diſh, cut three corner ways, pour in the Muſſels and ſend them to Table hot.

Another Way to ſtew Muſſels.

CLEAN, and ſtew your Muſſels, as in the foregoing Receip, only to a Quart of Muſſels put a Pint of Liquor, and a Quarter of a Pound of Butter rolled in a very little Flour. When they are enough, have ſome Crumbs of Bread ready, and cover the Bottom of your Diſh thick, grate Half a Nutmeg over them, and pour the Muſſels and Sauce all over the Crumbs, and ſend them to Table.

A Third Way to dreſs Muſſels.

STEW them as above, and lay them in your Diſh; ſtrew your Crumbs of Bread thick all over them, then ſet them before a good Fire, turning the Diſh round and round, that they may be brown all alike. Keep baſting them with Butter, that the Crumbs may be criſp, and it will make a pretty Side-diſh. You may do Cockles the ſame Way.

To ſtew Scollops.

BOIL them very well in Salt and Water, take them out and ſtew them in a little of the Liquor, a little White Wine, a little Vinegar, two or three Blades of Mace, two or three Cloves,

a Piece of Butter rolled in Flour, and the Juice of a *Seville* Orange. Stew them well and diſh them up.

To ragoo Oyſters.

TAKE a Quart of the largeſt Oyſters you can get, open them, ſave the Liquor, and ſtrain it through a fine Sieve; waſh your Oyſters in warm Water, make a Batter thus: Take two Yolks of Eggs, beat them well, grate in Half a Nutmeg, cut a little Lemon-peel ſmall, a good deal of Parſley, a Spoonful of the Juice of Spinach, two Spoonfuls of Cream or Milk, beat it up with Flour to a thick Batter, have ready ſome Butter in a Stew-pan, dip your Oyſters one by one into the Batter, and have ready Crumbs of Bread, then roll them in it, and fry them quick and brown; ſome with the Crumbs of Bread, and ſome without. Take them out of the Pan, and ſet them before the Fire, then have ready a Quart of Cheſnuts ſhelled and skined, fry them in the Butter; when they are enough take them up, pour the Fat out of the Pan, ſhake a little Flour all over the Pan, and rub a Piece of Butter as big as a Hen's Egg all over the Pan with your Spoon, till it is melted and thick; then put in the Oyſter Liquor, three or four Blades of Mace, ſtir it round, put in a few Piſtacho Nuts ſhelled, let them boil, then put in the Cheſnuts, and Half a Pint of White Wine, have ready the Yolks of two Eggs, beat up with four Spoonfuls of Cream; ſtir all well together, when it is thick and fine, lay the Oyſters in the Diſh, and pour the Ragoo over them. Garniſh with Cheſnuts and Lemon.

You may ragoo Muſſels the ſame Way. You may leave out the Piſtacho Nuts if you don't like them; but they give the Sauce a fine Flavour.

To ragoo Endive.

TAKE ſome fine white Endive, three Heads, lay them in Salt and Water two or three Hours, take a Hundred of Aſparagus, cut off the green Heads, chop the reſt as far as is tender ſmall, lay it in Salt and Water, take a Bunch of Sellery, waſh it and ſcrape it clean, cut it in Pieces about three Inches long, put it into a Sauce-pan, with a Pint of Water, three or four Blades of Mace, ſome whole Pepper tied in a Rag, let it ſtew till it is quite tender; then put in the Aſparagus, ſhake the Sauce-pan, let it ſimmer till the Graſs is enough. Take the Endive out of the Water, drain it, leave one large Head whole, the other pick Leaf by Leaf, put it into a Stew-pan, put to it a Pint of White Wine, cover the Pan cloſe, let it boil till the Endive is juſt enough, then put in a

Quarter

Quarter of a Pound of Butter rolled in Flour, cover it cloſe, ſhaking the Pan when the Endive is enough. Take it up, lay the whole Head in the Middle, and with a Spoon take out the Sellery and Graſs, and lay round, the other Part of the Endive over that, then pour the Liquor off the Sauce-pan into the Stew-pan, ſtir it together, ſeaſon it with Salt, and have ready the Yolks of two Eggs, beat up with a Quarter of a Pint of Cream, and Half a Nutmeg grated in. Mix this with the Sauce, keep it ſtiring all one Way, till it is thick, then pour it over your Ragoo, and ſend it to Table hot.

To ragoo French Beans.

TAKE a few Beans, boil them tender, then take your Stew-pan, put in a Piece of Butter, when it is melted, ſhake in ſome Flour, and peel a large Onion, ſlice it, and fry it brown in that Butter; then put in the Beans, ſhake in a little Pepper and a little Salt, grate a little Nutmeg in, have ready the Yolk of an Egg and ſome Cream; ſtir them all together for a Minute or two, and diſh them up.

To make good Brown Gravy.

TAKE Half a Pint of Small Beer, or Ale that is not bitter, and Half a Pint of Water, an Onion cut ſmall, a little Bit of Lemon-peel cut ſmall, three Cloves, a Blade of Mace, ſome whole Pepper, a Spoonful of Muſhroom-pickle, a Spoonful of Wallnut-pickle, a Spoonful of Catchup, and Anchovy; firſt put a Piece of Butter into a Sauce-pan, as big as a Hen's Egg, when it is melted ſhake in a little Flour, and let it be a little brown; then by degrees ſtir in the above Ingredients, and let it boil a Quarter of an Hour, then ſtrain it, and it is fit for Fiſh or Roots.

To fricaſey Skirrets.

WASH the Roots very well, and boil them till they are tender; then the Skin of the Roots muſt be taken off cut in Slices, and have ready a little Cream, a Piece of Butter rolled in Flour, the Yolk of an Egg beat, a little Nutmeg grated, two or three Spoonfuls of White Wine, a very little Salt, and ſtir all together. Your Roots being in the Diſh, pour the Sauce over them. It is a pretty Side-diſh. So likewiſe you may dreſs Root of Salſify and Scorzonera.

Chardoons

Chardoons *fry'd and buttered.*

YOU muſt cut them about ten Inches, and ſtring them, then tye them up in Bundles like Aſparagus, or cut them in ſmall Dice, boil them like Peas, toſs them up with Pepper, Salt, and melted Butter.

Chardoons a la Framage.

AFTER they are ſtringed, cut them an Inch long, ſtew them in a little Red Wine till they are tender, ſeaſon with Pepper and Salt, and thicken it with a Piece of Butter rolled in Flour; then pour them into your Diſh, ſqueeze the Juice of Orange over it, then ſcrape *Cheſhire* Cheeſe all over them, then brown it with a Cheeſe Iron, and ſerve it up quick and hot.

To make a Scotch Rabbit.

TOAST a Piece of Bread very nicely on both Sides, butter it, cut a Slice of Cheeſe about as big as the Bread, toaſt it on both Sides, and lay it on the Bread.

To make a Welch Rabbit.

TOAST the Bread on both Sides, then toaſt the Cheeſe on one Side, lay it on the Toaſt, and with a hot Iron brown the other Side. You may rub it over with Muſtard.

To make an Engliſh Rabbit.

TOAST a Slice of Bread brown on both Sides, then lay it in a Plate before the Fire, pour a Glaſs of Red Wine over it, and let it ſoak the Wine up; then cut ſome Cheeſe very thin, and lay it very thick over the Bread; put it in a Tin Oven before the Fire, and it will be toaſted and brown preſently. Serve it away hot.

Or do it thus.

TOAST the Bread and ſoak it in the Wine, ſet it before the Fire, cut your Cheeſe in very thin Slices, rub Butter over the Bottom of a Plate, lay the Cheeſe on, pour in two or three Spoonfuls of White Wine, cover it with another Plate, ſet it over a Chafing-diſh of hot Coals for two or three Minutes, then ſtir it till it is done and well mixed. You may ſtir in a little Muſtard; when it is enough lay it on the Bread, juſt brown it with a hot Shovel. Serve it away hot.

Sorrel

Sorrel *with* Eggs.

FIRST your Sorrel muſt be quite boiled, and well ſtrained, then Poach three Eggs ſoft and three hard, butter your Sorrel well, fry ſome three-corner Toaſts brown, lay the Sorrel in the Diſh, lay three ſoft Eggs on it, and the hard between; ſtick the Toaſt in and about it. Garniſh with quartered Orange.

A Fricaſey *of* Artichoke Bottoms.

TAKE them either dried or pickled; if dried, you muſt lay them in warm Water for three or four Hours, ſhifting the Water two or three Times; then have ready a little Cream, and a Piece of freſh Butter, ſtirred together one Way over the Fire till it is melted, then put in the Artichokes; and when they are hot diſh them up.

To fry Artichokes.

FIRST blanch them in Water, then flour them, fry them in freſh Butter, lay them in your Diſh, and pour melted Butter over them. Or you may put a little Red Wine into the Butter, and ſeaſon with Nutmeg, Pepper and Salt.

A White Fricaſey *of* Muſhrooms.

TAKE a Quart of freſh Muſhrooms, make them clean, put them into a Sauce-pan with three Spoonfuls of Water, and three of Milk, a very little Salt, ſet them on a quick Fire, and let them boil up three Times; then take them off, grate in a little Nutmeg, put in a little beaten Mace, Half a Pint of thick Cream, a Piece of Butter rolled well in Flour; put it all together into the Sauce-pan, and Muſhrooms all together, ſhake the Sauce-pan well all the Time. When it is fine and thick, diſh them up; be careful they don't curdle. You may ſtir the Sauce-pan carefully with a Spoon all the Time.

To make Buttered Loaves.

BEAT up the Yolks of a Dozen Eggs with half the Whites, and a Quarter of a Pint of Yeaſt, ſtrain them into a Diſh, ſeaſon with Salt and beaten Ginger, then make it into a high Paſte with Flour, lay it in a warm Cloth for a Quarter of an Hour, then make it up into little Loaves and bake them, or boil them with Butter, and put in a Glaſs of White Wine. Sweeten well with

with Sugar, lay the Loaves in the Diſh, pour the Sauce over them, and throw Sugar over the Diſh.

Brockely *and* Eggs.

BOIL your Brockely tender, ſaving a large Bunch for the Middle, and ſix or eight little thick Sprigs to ſtick round. Take a Toaſt Half an Inch thick, toaſt it brown, as big as you would have it for your Diſh or Buttering-plate; butter ſome Eggs thus: Take ſix Eggs more or leſs as you have Occaſion, beat them well, put them into a Sauce-pan with a good Piece of Butter, a little Salt, keep beating them with a Spoon till they are thick enough, then pour them on the Toaſt. Set the biggeſt Bunch of Brockely in the Middle, and the other little Pieces round and about, and garniſh the Diſh round with little Spriggs of Brockely. This is a pretty Side-diſh, or a Corner-plate.

Aſparagus *and* Eggs.

TOAST a Toaſt as big as you have Occaſion for, butter it and lay it in your Diſh, butter ſome Eggs as above, and lay over it. In the mean Time boil ſome Graſs tender, cut it ſmall, and lay it over the Eggs. This makes a pretty Side-diſh for a Second Courſe, or a Corner-plate.

Brockely *in* Sallad.

BROCKELY is a pretty Diſh, by way of Sallad in the Middle of a Table. Boil it like Aſparagus (in the Beginning of the Book you have an Account how to clean it) lay it in your Diſh, beat up Oil and Vinegar, and a little Salt. Garniſh with Stertion-buds.

Or boil it, and have plain Butter in a Cup. Or farce *French* Rolls with it, and buttered Eggs together for Change. Or farce your Rolls with Muſſels done the ſame Way as Oyſters, only no Wine.

To make Potatoe Cakes.

TAKE Potatoes, boil them, peel them, beat them in a Mortar, mix them with Yolks of Eggs, a little Sack, Sugar, a little beaten Mace, a little Nutmeg, a little Cream, or melted Butter, work it up into a Paſte, then make it into Cakes, or juſt what Shapes you pleaſe with Molds, fry them brown in freſh Butter, lay them in Plates or Diſhes, melt Butter with Sack and Sugar, and pour over them.

A Pudding

A Pudding *made thus.*

MIX it as before, make it up in the Shape of a Pudding, and bake it, pour Butter, Sack and Sugar over it.

To make Potatoes *like a* Collar *of* Veal *or* Mutton.

MAKE the Ingredients as before; make it up in the Shape of a Collar of Veal, and with some of it make round Balls; bake it with the Balls, set the Collar in the Middle, lay the Balls round, let your Sauce be Half a Pint of Red Wine, Sugar enough to sweeten it, the Yolks of two Eggs, beat up a little Nutmeg, stir all these together for fear of curdling; when it is thick enough, pour it over the Collar. This is a pretty Dish for a First or Second Course.

To broil Potatoes.

FIRST boil them, peel them, cut them in two, broil them till they are brown on both Sides, then lay them in the Plate or Dish, and pour melted Butter over them.

To fry Potatoes.

CUT them into thin Slices as big as a Crown-piece, fry them brown, lay them in the Plate or Dish, pour melted Butter, and Sack and Sugar over them. These are a pretty Corner-plate.

Mashed Potatoes.

BOIL your Potatoes, peel them, and put them into a Sauce-pan, mash them well: To two Pounds of Potatoes put a Pint of Milk, a little Salt, stir them well together, take care they don't stick to the Bottom, then take a Quarter of a Pound of Butter, stir in and serve it up.

To grill Shrimps.

SEASON them with Salt and Pepper, shred Parsley, Butter, and Scollops-shells well; add some grated Bread, and let them stew for Half an Hour. Brown them with an hot Iron, and serve them up.

Buttered

Buttered Shrimps.

STEW two Quarts of Shrimps in a Pint of White Wine, with Nutmeg, beat up eight Eggs, with a little White Wine, and Half a Pound of Butter, ſhaking the Sauce-pan one Way all the Time over the Fire, till they are thick enough, lay toaſted Sippets round a Diſh, and pour them over it, ſo ſerve them up.

To dreſs Spinach.

PICK and waſh your Spinach well, put it into a Sauce-pan, with a little Salt, cover it cloſe, and let it ſtew till it is juſt tender, then throw it into a Sieve, drain all the Liquor out, and chop it ſmall, as much as the Quantity of a *French* Roll, add Half a Pint of Cream to it, ſeaſon with Salt, Pepper, and grated Nutmeg, put in a Quarter of a Pound of Butter, and ſet it a ſtewing over the Fire for a Quarter of an Hour, ſtirring it often. Cut a *French* Roll into long Pieces, about as thick as your Finger, fry them, poach ſix Eggs, lay them round on the Spinach, ſtick the Pieces of Roll in and about the Eggs. Serve it up either for a Supper, or a Side-diſh at a Second Courſe.

Stewed Spinach *and* Eggs.

PICK, and waſh your Spinach very clean, put it into a Sauce-pan, with a little Salt, cover it cloſe, ſhake the Pan often, when it is juſt tender, and whilſt it is green, throw it into a Sieve to drain, lay it into your Diſh. In the mean Time have a Stew-pan of Water boiling, break as many Eggs into Cups as you would poach. When the Water boils put in the Eggs, have an Egg-ſlice ready to take them out with, lay them on the Spinach, and garniſh the Diſh with Orange cut into Quarters, with melted Butter in a Cup.

To boil Spinach *when you have not Room on the Fire, to do by itſelf.*

HAVE a Tin Box, or any other Thing that ſhuts very cloſe, put in your Spinach, cover it ſo cloſe as no Water can get in, and put it into Water, or a Pot of Liquor, or any Thing you are boiling. It will take about an Hour if the Pot or Copper boils. In the ſame Manner you may boil Peas without Water.

Aſparagus *forced in* French Rolls.

TAKE three *French* Rolls, take out all the Crumb, by firſt cutting a Piece of the Top-cruſt off; but be careful that the Cruſt fits again the ſame Place. Fry the Rolls brown in freſh Butter, then take a Pint of Cream, the Yolks of ſix Eggs beat fine, a little Salt and Nutmeg, ſtir them well together over a ſlow Fire, till it begins to be thick. Have ready a Hundred of ſmall Graſs boiled, then ſave Tops enough to ſtick the Rolls with; the reſt cut ſmall and put into the Cream, fill the Loaves with them. Before you fry the Rolls, make Holes thick in the Top-cruſt to ſtick the Graſs in; then lay on the Piece of Cruſt, and ſtick the Graſs in, that it may look as if it was growing. It makes a pretty Side-diſh at a Second Courſe.

To make Oyſter Loaves.

FRY the *French* Rolls as above, take Half a Pint of Oyſters, ſtew them in their own Liquor, then take out the Oyſters with a Fork, ſtrain the Liquor to them, put them into a Sauce-pan again, with a Glaſs of White Wine, a little beaten Mace, a little grated Nutmeg, a Quarter of a Pound of Butter rolled in Flour, ſhake them well together, then put them into the Rolls; and theſe make a pretty Side-diſh for a Firſt Courſe. You may rub in the Crumbs of two Rolls, and toſs up with the Oyſters.

To ſtew Parſnips.

BOIL them tender, ſcrape them from the Duſt, cut them into Slices, put them into a Sauce-pan with Cream enough; for Sauce a Piece of Butter rolled in Flour, a little Salt, and ſhake the Sauce-pan often; when the Cream boils, pour them into a Plate for a Corner-diſh, or a Side-diſh at Supper.

To maſh Parſnips.

BOIL them tender, ſcrape them clean, then ſcrape all the ſoft into a Sauce-pan, put as much Milk or Cream as will ſtew them. Keep them ſtirring, and when quite thick, ſtir in a good Piece of Butter, and ſend them to Table.

To ſtew Cucumbers.

PARE twelve Cucumbers, and ſlice them as thick as a Half-crown, lay them in a coarſe Cloth to drain, and when they are dry flour them, and fry them brown in freſh Butter; then take

them out with an Egg-ſlice, lay them in a Plate before the Fire, and have ready one Cucumber whole, cut a long Piece out of the Side, and ſcoop out all the Pulp; have ready fry'd Onions, peeled and ſliced, and fry'd brown with the ſliced Cucumber. Fill the whole Cucumber with the fry'd Onion, ſeaſoned with Pepper and Salt; put on the Piece you cut out, and tye it round with a Pack-thread. Fry it brown, firſt flouring it, then take it out of the Pan and keep it hot; keep the Pan on the Fire, and with one Hand put in a little Flour, while with the other you ſtir it. When it is thick put in two or three Spoonfuls of Water, and Half a Pint of White or Red Wine, two Spoonfuls of Catchup, ſtir it together, put in three Blades of Mace, four Cloves, Half a Nutmeg, a little Pepper and Salt, all beat fine together; ſtir it into the Sauce-pan, then throw in your Cucumbers, give them a Toſs or two, then lay the whole Cucumbers in the Middle, the reſt round, pour the Sauce over all, untye the Cucumber before you lay it into the Diſh. Garniſh the Diſh with fry'd Onions, and ſend it to Table hot. This is a pretty Side-diſh at a Firſt Courſe.

To ragoo French Beans.

TAKE a Quarter of a Peck of *French* Beans, ſtring them, don't ſplit them, cut them in three a-croſs, lay them in Salt and Water, then take them out and dry them in a coarſe Cloth, fry them brown, then pour out all the Fat, put in a Quarter of a Pint of hot Water, ſtir it into the Pan by Degrees, let it boil, then take a Quarter of a Pound of freſh Butter, rolled in a very little Flour, two Spoonfuls of Catchup, one Spoonful of Muſhroom-pickle, and four of White Wine, an Onion ſtuck with ſix Cloves, two or three Blades of Mace beat, Half a Nutmeg grated, a little Pepper and Salt; ſtir it all together for a few Minutes, then throw in the Beans, ſhake the Pan for a Minute or two, take out the Onion, and pour them into your Diſh. This is a pretty Side-diſh, and you may garniſh with what you fancy, either pickled *French* Beans, Muſhrooms, or Sampier, or any thing elſe.

A Ragoo of Beans *with a* Force.

RAGOO them as above, take two large Carrots, ſcrape and boil them tender, then maſh them in a Pan, ſeaſon with Pepper and Salt, mix them with a little Piece of Butter, and the Yolks of two raw Eggs. Make it into what Shape you pleaſe, and baking it a Quarter of an Hour in a quick Oven will do; but a Tin Oven is the beſt. Lay it in the Middle of the Diſh, and the Ragoo round. Serve it up hot for a Firſt Courſe.

Or this Way Beans *ragoo'd with a* Cabbage.

TAKE a nice little Cabbage, about as big as a Pint Bason; when the outside Leaves, Top, and Stalk are cut off, half boil it, cut a Hole in the Middle pretty big, take what you cut out and chop it very fine, with a few of the Beans boiled, a Carrot boiled and mashed, and a Turnip boiled; mash all together, put them into a Sauce-pan, season them with Pepper, Salt and Nutmeg, a good Piece of Butter, stew them a few Minutes over the Fire, stirring the Pan often. In the mean Time put the Cabbage into a Sauce-pan, but take great Care it does not fall to Pieces; put to it four Spoonfuls of Water, two of Wine, and one of Catchup, have a Spoonful of Mushroom-pickle, a Piece of Butter rolled in a little Flour, a very little Pepper, cover it close, and let it stew softly till it is tender; then take it up carefully, and lay it in the Middle of the Dish, pour your mash Roots in the Middle to fill it up high, and your Ragoo round it; you may add the Liquor the Cabbage was stewed in, send it to Table hot. This will do for a Top, Bottom, Middle, or Side-dish. When Beans are not to be had, you may cut Carrots and Turnips into little Slices and fry them; the Carrots in little round Slices, the Turnips in long Pieces about two Inches long, and as thick as one's Finger, and toss them up in the Ragoo.

Beans *ragoo'd with* Parsnips.

TAKE two large Parsnips, scrape them clean, and boil them in Water; when tender take them up, scrape all the Soft into a Sauce-pan, add to them four Spoonfuls of Cream, a Piece of Butter as big as a Hen's Egg, chop them in the Sauce-pan well; and when they are quite thick, heap them up in the Middle of the Dish, and the Ragoo round.

Beans *ragoo'd with* Potatoes.

BOIL two Pounds of Potatoes soft, then peel them, put them into a Sauce-pan, put to them Half a Pint of Milk, stir them about, and a little Salt; then stir in a Quarter of a Pound of Butter, keep stirring all the Time till it is so thick, that you can't stir the Spoon in it hardly for Stiffness, then put it into a Half-penny *Welch* Dish, first buttering the Dish. Heap them as high as they will lye, flour them, pour a little melted Butter over it, and then a few Crumbs of Bread. Set it into a Tin Oven before the Fire, and when brown, lay it in the Middle of the Dish, (take great

great Care you don't maſh it) pour your Ragoo round it, and ſend it to Table hot.

To ragoo Sellery.

WASH and make a Bunch of Sellery very clean, cut it in Pieces about two Inches long, put them into a Stew-pan, with juſt as much Water as will cover it, tye three or four Blades of Mace, two or three Cloves, about twenty Corns of whole Pepper in a Muſlin Rag looſe, put it into the Stew-pan, a little Onion, a little Bundle of Sweet Herbs, cover it cloſe, and let it ſtew ſoftly till tender; then take out the Spice, Onion, and Sweet Herbs, put in Half an Ounce of Truffles and Morels, two Spoonfuls of Catchup, a Gill of Red Wine, a Piece of Butter as big as an Egg rolled in Flour, ſix farthing *French* Rolls, ſeaſon with Salt to your Palate, ſtir it all together, cover it cloſe, and let it ſtew till the Sauce is thick and good. Take care that your Rolls don't break, ſhake your Pan often; when it is enough, diſh it up and garniſh with Lemon. The Yolks of ſix hard Eggs, or more, put in with the Rolls, will make it a fine Diſh; this for a Firſt Courſe.

If you would have it white, put in White Wine inſtead of Red, and ſome Cream, for a Second Courſe.

To ragoo Muſhrooms.

PEEL and ſcrape the Flaps, put a Quart into a Sauce-pan, a very little Salt, ſet them on a quick Fire, let them boil up, then take them off, put to them a Gill of Red Wine, a Quarter of a Pound of Butter rolled in a little Flour, a little Nutmeg, a little beaten Mace, ſet it on the Fire, ſtir it now and then; when it is thick and fine, have ready the Yolks of ſix Eggs hot, and boiled in a Bladder hard, lay it in the Middle of your Diſh, and pour the Ragoo over it. Garniſh with broiled Muſhrooms.

A pretty Diſh of Eggs.

BOIL ſix Eggs hard, peel them, and cut them in thin Slices, put a Quarter of a Pound of Butter into the Stew-pan, then put in your Eggs and fry them quick, Half a Quarter of an Hour will do them. You muſt be very careful not to break them, throw over them Pepper, Salt and Nutmeg, lay them in your Diſh before the Fire, pour out all the Fat, ſhake in a little Flour, and have ready two Shallots cut ſmall; throw them into the Pan, pour in a Quarter of a Pint of White Wine, a little Juice of Lemon, and a little Piece of Butter rolled in Flour. Stir all together till it is thick; if you have not Sauce enough, put in a little more Wine,

Wine, toaſt ſome thin Slices of Bread cut three corner Ways, and lay round your Diſh, pour the Sauce all over, and ſend it to Table hot. You may put Sweet Oil on the Toaſt if it be agreeable.

Eggs a la Tripe.

BOIL your Eggs hard, take off the Shells and cut them Long-ways in four Quarters, put a little Butter into a Stew-pan, let it melt, ſhake in a little Flour, ſtir it with a Spoon, then put in your Eggs, throw a little grated Nutmeg all over, a little Salt, a good deal of ſhred Parſley, ſhake your Pan round, pour in a little Cream, toſs the Pan round carefully, that you don't break the Eggs. When your Sauce is thick and fine, take up your Eggs, pour the Sauce all over them, and garniſh with Lemon.

A Fricaſey *of* Eggs.

BOIL eight Eggs hard, take off the Shells, cut them into Quarters, have ready Half a Pint of Cream, and a Quarter of a Pound of freſh Butter; ſtir it together over the Fire, till it is thick and ſmooth, lay the Eggs in your Diſh, and pour the Sauce all over. Garniſh with the hard Yolks of three Eggs cut in two, and lay round the Edge of the Diſh.

A Ragoo *of* Eggs.

BOIL twelve Eggs hard, take off the Shells, and with a little Knife very carefully cut the White a-croſs long Ways, ſo that the White may be in two Halves, and the Yolk whole. Be careful neither to break the Whites nor Yolks, take a Quarter of a Pint of pickled Muſhrooms chopped very fine, Half an Ounce of Truffles and Morels, boiled in three or four Spoonfuls of Water, ſave the Water, and chop the Truffles and Morels very ſmall, boil a little Parſley, chop it fine, mix them together with the Truffle Water you ſaved, grate a little Nutmeg in, a little beaten Mace, put it into a Sauce-pan with three Spoonfuls of Water, a Gill of Red Wine, one Spoonful of Catchup, a Piece of Butter as big as a large Wallnut, rolled in Flour, ſtir all together, and let it boil. In the mean Time get ready your Eggs, lay the Yolks and Whites in Order in your Diſh, the hollow Parts of the Whites uppermoſt, that they may be filled, take ſome Crumbs of Bread, and fry them brown and criſp, as you do for Larks, with which fill up the Whites of the Eggs as high as they will lye, then pour in your Sauce all over, and garniſh with fry'd Crumbs of Bread. This is a very genteel pretty Diſh, if it be well done.

To broil Eggs.

CUT a Toaſt round a Quartern Loaf, toaſt it brown, lay it on your Diſh, butter it, and very carefully break ſix or eight Eggs on the Toaſt, and take a red-hot Shovel and hold over them. When they are done, ſqueeze a *Seville* Orange over them, grate a little Nutmeg over it, and ſerve it up for a Side-plate. Or you may poach your Eggs, and lay them on the Toaſt; or toaſt your Toaſts criſp, and pour a little boiling Water over it, ſeaſon it with a little Salt, and then lay your poached Eggs on it.

To dreſs Eggs *with* Bread.

TAKE a Penny-Loaf, ſoak it in a Quart of hot Milk for two Hours, or till the Bread is ſoft, then ſtrain it through a coarſe Sieve, put to it two Spoonfuls of Orange-flower Water, or Roſe Water, ſweeten it, grate in a little Nutmeg, take a little Diſh, butter the Bottom of it, break in as many Eggs as will cover the Bottom of the Diſh, pour in the Bread and Milk, ſet it in a Tin Oven before the Fire, and Half an Hour will bake it; or it will do on a Chaffing-diſh of Coals. Cover it cloſe before the Fire, or bake it in a ſlow Oven.

To farce Eggs.

GET a Couple of Cabbage-lettuces, ſcald them with a few Muſhrooms, Parſley, Sorrel and Chervil; then chop them very ſmall with the Yolks of hard Eggs, ſeaſoned with Salt and Nutmeg, then ſtew them in Butter; and when they are enough, put in a little Cream, then pour them into the Bottom of a Diſh. Take the Whites and chop them very fine, with Parſley, Nutmeg and Salt, lay this round the Brim of the Diſh, and run a red-hot Fire-ſhovel over it, to brown it.

Eggs *with* Lettuce.

SCALD ſome Cabbage-lettuce in fair Water, ſqueeze them well, then ſlice them, and toſs them up in a Sauce-pan, with a Piece of Butter, ſeaſon them with Pepper, Salt, and a little Nutmeg. Let them ſtew Half an Hour, chop them well together, when they are enough, lay them in your Diſh, fry ſome Eggs nicely in Butter, and lay on them. Garniſh with *Seville* Orange.

To

To fry Eggs *as round as* Balls.

HAVING a deep Frying-pan, and three Pints of clarified Butter, heat it as hot as for Fritters, and ſtir it with a Stick, till it runs round like a Whirl-pool; then break an Egg into the Middle, and turn it round with your Stick, till it be as hard as a poached Egg, the whirling round of the Butter will make it as round as a Ball, then take it up with a Slice, and put it in a Diſh before the Fire; they will keep hot Half an Hour and yet be ſoft; ſo you may do as many as you pleaſe. You may ſerve theſe with what you pleaſe, nothing better than ſtewed Spinach, and garniſh with Orange.

To make an Egg *as big as* Twenty.

PART the Yolks from the Whites, ſtrain them both ſeparate through a Sieve, tye the Yolks up in a Bladder in the Form of a Ball; boil them hard, then put this Ball into another Bladder, and the Whites round it; tye it up oval Faſhion, and boil it. Theſe are uſed for grand Sallads. This is very pretty for a Ragoo, boil five or ſix Yolks together, and lay in the Middle of the Ragoo of Eggs; and ſo you may make them of any Size you pleaſe.

To make a Grand Diſh of Eggs.

YOU muſt break as many Eggs as the Yolks will fill a Pint Baſon, the Whites by themſelves, tye the Yolks by themſelves in a Bladder round; boil them hard, then have a wooden Bowl that will hold a Quart, made like two Butter-diſhes, but in the Shape of an Egg, with a Hole through one at the Top. You are to obſerve, when you boil the Yolks to run a Packthread through it, and a Quarter of a Yard hanging out. When the Yolk is boiled hard, put it into the Bowl-diſh; but be careful to hang it ſo as to be in the Middle. The String being drawn through the Hole, then clap the two Bowls together and tye them tight, and with a fine Tunnel pour in the Whites through the Hole; then ſtop the Hole cloſe, and boil it hard, it will take an Hour. When it is boiled enough, carefully open it, and cut the String cloſe. In the mean Time take twenty Eggs, beat them well, the Yolks by themſelves, and the Whites by themſelves; divide the Whites into two, and boil them in Bladders the Shape of an Egg. When they are boiled hard, cut one in two longways, and one croſsways, and with a fine ſharp Knife cut out ſome of the White in the Middle; lay the great Egg in the Middle, the two long Halves

on each Side, with the hollow Part uppermoſt, and the two round flat between. Take an Ounce of Truffles and Morels, cut them very ſmall, boil them in Half a Pint of Water till they are tender, then chop a Pint of freſh Muſhrooms clean picked and waſhed, chopped ſmall, and put into the Truffles and Morels. Let them boil, add a little Salt, a little beaten Nutmeg, a little beaten Mace, and add a Gill of pickled Muſhrooms chopped fine. Boil fourteen of the Yolks hard in a Bladder, then chop them and mix them with the other Ingredients; thicken it with a Lump of Butter rolled in Flour, ſhaking your Sauce-pan round till hot and thick, then fill the round with Whites, turn them down again, and fill the two long ones; what remains, ſave to put into the Sauce-pan. Take a Pint of Cream, a Quarter of a Pound of Butter, the other four Yolks beat fine, a Gill of White Wine, a Gill of pickled Muſhrooms, a little beaten Mace, and a little Nutmeg; put all into the Sauce-pan to the other Ingredients, and ſtir all well together one way till it is thick and fine; pour it over all, and garniſh with notched Lemon.

This is a grand Diſh at a Second Courſe. Or you may mix it up with Red Wine and Butter, and it will do for a Firſt Courſe.

To make a pretty Diſh of Whites of Eggs.

TAKE the Whites of twelve Eggs, beat them up with four Spoonfuls of Roſe-water, a little grated Lemon-peel, a little Nutmeg, and ſweeten with Sugar; mix them well, boil them in four Bladders, tye them in the Shape of an Egg, and boil them hard. They will take Half an Hour. Lay them in your Diſh, when cold; mix Half a Pint of thick Cream, a Gill of Sack, and Half the Juice of a *Seville* Orange. Mix all together, and ſweeten with fine Sugar, and pour over the Eggs. Serve it up for a Side-diſh at Supper, or when you pleaſe.

To dreſs Beans *in Ragoo.*

YOU muſt boil your Beans ſo that the Skins will ſlip off; take about a Quart, ſeaſon them with Pepper, Salt and Nutmeg, then flour them, and have ready ſome Butter in a Stew-pan, throw in your Beans, fry them of a fine Brown, then drain them from the Fat, and lay them in your Diſh. Have ready a Quarter of a Pound of Butter melted, and Half a Pint of the blanched Beans boiled, and beat in a Mortar, with a very little Pepper, Salt and Nutmeg; then by Degrees mix them in the Butter, and pour over the other Beans. Garniſh with a boil'd and fry'd Bean, and ſo on till you

you fill the Rim of your Diſh. They are very good without frying, and only plain Butter melted over them.

An Amulet *of* Beans.

BLANCH your Beans, and fry them in ſweet Butter, with a little Parſley, pour out the Butter, and pour in ſome Cream. Let it ſimmer, ſhaking your Pan; ſeaſon with Pepper, Salt and Nutmeg, thicken with three or four Yolks of Eggs, have ready a Pint of Cream, thickened with the Yolks of four Eggs, ſeaſon with a little Salt, pour it in your Diſh, and lay your Beans on the Amulet, and ſerve it up hot.

The ſame Way you may dreſs Muſhrooms, Truffles, Green Peas, Aſparagus, and Artichoke-bottoms, Spinach, Sorrel, *&c.* all being firſt cut into ſmall Pieces, or ſhred fine.

To make a Bean Tanſey.

TAKE two Quarts of Beans, blanch, and beat them very fine in a Mortar; ſeaſon with Pepper, Salt and Mace; then put in the Yolks of ſix Eggs, and a Quarter of a Pound of Butter, a Pint of Cream, Half a Pint of Sack, and ſweeten to your Palates. Soak four *Naples* Biſcuits in Half a Pint of Milk, mix them with the other Ingredients. Butter a Pan and bake it, then turn it on a Diſh, and ſtick Citron and Orange-peel candied, cut ſmall, and ſtuck about it. Garniſh with *Seville* Orange.

To make a Water Tanſey.

TAKE twelve Eggs, beat them very well, Half a Manchet grated, and ſifted through a Cullendar, or Half a Penny Roll, Half a Pint of fair Water. Colour it with Juice of Spinach, and one ſmall Sprig of Tanſey beat together; ſeaſon it with Sugar to your Palate, a little Salt, a ſmall Nutmeg grated, two or three Spoonfuls of Roſe-water, put it into a Skellet, ſtir it all one Way, and let it thicken like a Haſty-pudding. Then bake it, or you may butter a Stew-pan and put it into. Butter a Diſh and lay over it; when one Side is enough, turn it with the Diſh, and ſlip the other Side into the Pan. When that is done, ſet it into a Maſſereau, and throw Sugar all over, and garniſh with Orange.

Peas Francoiſe.

TAKE a Quart of ſhelled Peas, cut a large *Spaniſh* Onion, or two middling ones ſmall, and two Cabbage or *Sileſia* Lettuces cut ſmall, put them into a Sauce-pan, with Half a Pint of Water, ſeaſon them with a little Salt, a little beaten Pepper, and a little

beaten Mace, and Nutmeg. Cover them close, and let them stew a Quarter of an Hour, then put in a Quarter of a Pound of fresh Butter rolled in a little Flour, a Spoonful of Catchup, a little Piece of burnt Butter as big as a Nutmeg, cover them close, and let it simmer softly an Hour, often shaking the Pan. When it is enough, serve it up for a Side-dish.

For an Alteration, you may stew the Ingredients as above; then take a small Cabbage-lettuce, and Half boil it, then drain it, cut the Stalk flat at the Bottom, so that it will stand firm in the Dish, and with a Knife very carefully cut out the Middle, leaving the outside Leaves whole. Put what you cut out into a Sauce-pan, chop it, and put a Piece of Butter, a little Pepper, Salt and Nutmeg, the Yolk of a hard Egg chopped, a few Crumbs of Bread, mix all together, and when it is hot fill your Cabbage, put some Butter into a Stew-pan, tye your Cabbage, and fry it till you think it is enough; then take it up, untye it, and first pour the Ingredients of Peas into your Dish, set the forced Cabbage in the Middle, and have ready four Artichoke-bottoms fry'd, and cut in two, and laid round the Dish. This will do for a Top Dish.

Green Peas *with* Cream.

TAKE a Quart of fine Green Peas, put them in a Stew-pan with a Piece of Butter as big as an Egg, rolled in a little Flour, season them with a little Salt and Nutmeg, a Bit of Sugar as big as a Nutmeg, a little Bundle of Sweet Herbs, some Parsley chopped fine, a Quarter of a Pint of boiling Water. Cover them close, and let them stew very softly Half an Hour, then pour in a Quarter of a Pint of good Cream. Give it one boil, and serve it up for a Side-plate.

A Farce Meagre Cabbage.

TAKE a White-heart Cabbage, as big as the Bottom of a Plate, let it boil five Minutes in Water, then drain it, cut the Stalk flat to stand in the Dish, then carefully open the Leaves, and take out the Inside, leaving the outside Leaves whole. Chop what you take out very fine, take the Flesh of two or three Flounders, or Plaise, clean from the Bone; chop it with the Cabbage and the Yolks and Whites of four hard Eggs, a Handful of picked Parsley, beat all together in a Mortar, with a Quarter of a Pound of melted Butter; mix it up with the Yolk of an Egg, and a few Crumbs of Bread, fill the Cabbage, and tye it together, put it into a deep Stew-pan, or Sauce-pan, put to it Half a Pint of Water, a Quarter of a Pound of Butter rolled in a little Flour, the Yolks of four

four hard Eggs, an Onion ſtuck with ſix Cloves, whole Pepper, and Mace tied in a Muſlin Rag, Half an Ounce of Truffles and Morels, a Spoonful of Catchup, a few pickled Muſhrooms, cover it cloſe, and let it ſimmer an Hour. If you find it is not enough, you muſt do it longer. When it is done lay it in your Diſh, untye it, and pour the Sauce over.

To farce Cucumbers.

TAKE ſix large Cucumbers, cut a Piece off the Top, and ſcoop out all the Pulp; take a large white Cabbage boiled tender, take only the Heart, chop it fine, cut a large Onion fine, ſhred ſome Parſley, and pickled Muſhrooms ſmall, two hard Eggs chopped very fine, ſeaſon it with Pepper, Salt and Nutmeg. Stuff your Cucumbers full, and put on the Pieces, tye them with a Packthread, and fry them in Butter of a light Brown; have the following Sauce ready: Take a Quarter of a Pint of Red Wine, a Quarter of a Pint of boiling Water, a ſmall Onion chopped fine, a little Pepper and Salt, a Piece of Butter as big as a Wallnut rolled in Flour; when the Cucumbers are enough, lay them in your Diſh, pour the Fat out of the Pan, and pour in this Sauce, let it boil, and have ready two Yolks of Eggs beat fine, mixed with two or three Spoonfuls of the Sauce, then turn them into the Pan, let them boil, keeping it ſtirring all the Time, untye the Strings, and pour the Sauce over. Serve it up for a Side-diſh. Garniſh with the Tops.

To ſtew Cucumbers.

TAKE ſix large Cucumbers, ſlice them; take ſix large Onions, peel and cut them in thin Slices, fry them both brown, then drain them and pour out the Fat, put them into the Pan again, with three Spoonfuls of hot Water, a Quarter of a Pound of Butter rolled in Flour, and a Tea Spoonful of Muſtard. Seaſon with Pepper and Salt, and let them ſtew a Quarter of an Hour ſoftly, ſhaking the Pan often; when they are enough, diſh them up.

Fry'd Sellery.

TAKE ſix or eight Heads of Sellery, cut off the green Tops, and take off the outſide Stalks, waſh them clean, and pare the Roots clean; then have ready Half a Pint of White Wine, the Yolks of three Eggs beat fine, and a little Salt and Nutmeg; mix all well together with Flour into a Batter, dip every Head into the Batter,

Batter, and fry them in Butter; when enough, lay them in your Dish, and pour melted Butter over them.

Sellery *with* Cream.

WASH and clean six or eight Heads of Sellery, cut them about three Inches long, boil them tender, pour away all the Water, and take the Yolks of four Eggs beat fine, Half a Pint of Cream, a little Salt and Nutmeg, pour it over, keeping the Pan shaking all the while. When it begins to be thick, dish it up.

Cauliflowers *fry'd.*

TAKE two fine Cauliflowers, boil them in Milk and Water, then leave one whole, and pull the other to Pieces; take Half a Pound of Butter, with two Spoonfuls of Water, a little Dust of Flour, and melt the Butter in a Stew-pan; then put in the whole Cauliflower cut in two, and the other pull to Pieces, and fry it till it is of a very light Brown. Season it with Pepper and Salt. When it is enough, lay the two Halves in the Middle, and pour the rest all over.

To make an Oatmeal Pudding.

TAKE a Pint of fine Oatmeal, boil it in three Pints of new Milk, stirring it till it is as thick as a Hasty-pudding; take it off, and stir in Half a Pound of fresh Butter, a little beaten Mace and Nutmeg, and a Gill of Sack; then beat up eight Eggs, Half the Whites, stir it all well together, lay a Puff-paste all over the Dish, pour in the Pudding, and bake it Half an Hour. Or you may boil it with a few Currants.

To make a Potatoe Pudding.

TAKE a Quart of Potatoes, boil them soft, peel them, and mash them with a Back of a Spoon, and rub them through a Sieve, to have them fine and smooth; take Half a Pound of fresh Butter melted, Half a Pound of fine Sugar, so beat them well together, till they are very smooth, beat six Eggs, Whites and all, stir them in, and a Glass of Sack or Brandy. You may add Half a Pound of Currants, boil it Half an Hour, melt Butter with a Glass of White Wine, sweeten with Sugar, and pour over it. You may bake it in a Dish, with Puff-paste all round the Dish, and at the Bottom,

To

To make a Second Potatoe Pudding.

BOIL two Pound of Potatoes, boil and beat them in a Mortar fine, beat in Half a Pound of melted Butter, boil it Half an Hour, pour melted Butter over it, with a Glaſs of White Wine, or the Juice of *Seville* Orange, and throw Sugar all over the Pudding and Diſh.

To make a Third Sort of Potatoe Pudding.

TAKE two Pound of white Potatoes, boil them ſoft, peel and beat them in a Mortar, or ſtrain them through a Sieve, till they are quite fine; then mix in Half a Pound of freſh Butter melted, then beat up the Yolks of eight Eggs and three Whites, ſtir them in, and Half a Pound of white Sugar finely pounded, Half a Pint of Sack, ſtir it well together, grate in Half a large Nutmeg, and ſtir in Half a Pint of Cream, make a Puff-paſte, and lay all over your Diſh, and round the Edges, pour in the Pudding, and bake it of a fine Light-brown.

For Change put in Half a Pound of Currants, or you may ſtrew over the Top Half an Ounce of Citron and Orange-peel cut thin, before you put it into the Oven.

To make an Orange Pudding.

TAKE the Yolks of ſixteen Eggs, beat them well, with Half a Pound of melted Butter, grate in the Rind of two fine *Seville* Oranges, beat in Half a Pound of fine Sugar, two Spoonfuls of Orange-flower Water, two of Roſe Water, a Gill of Sack, Half a Pint of Cream, two *Naples* Biſcuits, or the Crumb of a Halfpenny Roll ſoaked in the Cream, and mix all well together. Make a thin Puff-paſte and lay all over the Diſh, and round the Rim, pour in the Pudding and bake it. It will take about as long baking as a Cuſtard.

To make a Second Sort of Orange Pudding.

YOU muſt take ſixteen Yolks of Eggs, beat them fine, mix them with Half a Pound of freſh Butter melted, and Half a Pound of white Sugar, a little Roſe-water, and a little Nutmeg. Cut the Peel of a fine large *Seville* Orange ſo thin as none of the White appears, beat it fine in a Mortar, till it is like a Paſte, and by degrees mix in the above Ingredients all together, then lay a Puff-paſte all over the Diſh, pour in the Ingredients, and bake it.

To make a Third Orange Pudding.

YOU muſt take two large *Seville* Oranges, and grate off the Rind as far as they are yellow, then put your Oranges in fair Water, and let them boil till they are tender. Shift the Water three or four Times to take out the Bitterneſs; when they are tender, cut them open, and take away the Seeds and Strings, and beat the other Part in a Mortar, with Half a Pound of Sugar, till it is a Paſte; then put to it the Yolks of ſix Eggs, three or four Spoonfuls of thick Cream, Half a *Naples* Biſcuit grated, mix theſe together, and melt a Pound of freſh Butter very thick, and ſtir it well in. When it is cold, put a little thin Puff-paſte about the Bottom and Rim of your Diſh, pour in the Ingredients, and bake it about three Quarters of an Hour.

To make a Fourth Orange Pudding.

YOU muſt take the outſide Rind of three *Seville* Oranges, boil them in ſeveral Waters till they are tender, then pound them in a Mortar, with three Quarters of a Pound of Sugar; then blanch Half a Pound of Sweet Almonds, beat them very fine with Roſe-water to keep them from oiling, then beat ſixteen Eggs, but ſix Whites, a Pound of freſh Butter, and beat all theſe together till it is light and hollow; then lay a thin Puff-paſte all over a Diſh, and put in the Ingredients. Bake it with your Tarts.

To make a Lemon Pudding.

GRATE the outſide Rind of two clear Lemons, then grate two *Naples* Biſcuits, and mix with the grated Peel, and add to it three Quarters of a Pound of white Sugar, twelve Yolks of Eggs, and Half the Whites, three Quarters of a Pound of melted Butter, Half a Pint of thick Cream, mix all well together, lay a Puff-paſte all over the Diſh, pour the Ingredients in, and bake it. An Hour will bake it.

To bake an Almond Pudding.

BLANCH Half a Pound of Sweet Almonds, and four bitter Ones, in warm Water, take them and pound them in a Marble Mortar, with two Spoonfuls of Orange-flower Water, and two of Roſe-water, a Gill of Sack, mix in four grated *Naples* Biſcuits, three Quarters of a Pound of melted Butter, beat eight Eggs, and mix them with a Quart of Cream boiled, grate in Half a Nutmeg, and a Quarter of a Pound of Sugar; mix all well together, make a thin

thin Puff-paste, and lay all over the Dish, pour in the Ingredients and bake it.

To boil an Almond Pudding.

BEAT a Pound of Sweet Almonds as small as possible, with three Spoonfuls of Rose-water, and a Gill of Sack or White Wine, and mix in Half a Pound of fresh Butter melted, with five Yolks of Eggs and two Whites, a Quart of Cream, a Quarter of a Pound of Sugar, Half a Nutmeg grated, one Spoonful of Flour, and three Spoonfuls of Crumbs of white Bread; mix all well together, and boil it. It will take Half an Hour's boiling.

To make a Sagoe Pudding.

LET Half a Pound of Sagoe be washed well in three or four hot Waters, then put to it a Quart of new Milk, and let it boil together till it is thick; stir it carefully, for it is apt to burn, put in a Stick of Cinnamon when you set it on the Fire; when it is boiled take it out; before you pour it out, stir in Half a Pound of fresh Butter, then pour it into a Pan, and beat up nine Eggs, with five of the Whites, and four Spoonfuls of Sack; stir all together, and sweeten to your Taste. Put in a Quarter of a Pound of Currants clean washed and rubbed, and just plump'd in two Spoonfuls of Sack, and two of Rose-water, mix all well together, lay a Puff-paste over a Dish, pour in the Ingredients, and bake it.

To make a Millet Pudding.

YOU must get Half a Pound of Millet Seed, and after it is washed and picked clean, put to it Half a Pound of Sugar, a whole Nutmeg grated, and three Quarts of Milk. When you have mixed all well together, break in Half a Pound of fresh Butter; butter your Dish, pour it in, and bake it.

To make a Carrot Pudding.

YOU must take a raw Carrot, scrape it very clean, and grate it. Take Half a Pound of the grated Carrot, and a Pound of grated Bread, beat up eight Eggs, leave out Half the Whites, and mix the Eggs with Half a Pint of Cream; then stir in the Bread and Carrot, Half a Pound of fresh Butter melted, Half a Pint of Sack, and three Spoonfuls of Orange-flower Water, a Nutmeg grated. Sweeten to your Palate. Mix all well together, and if it is not thin enough stir in a little new Milk or Cream. Let it be of a moderate Thickness, lay a Puff-paste all over the Dish,

Diſh, and pour in the Ingredients. Bake it; it will take an Hour's baking: Or you may boil it; but then you muſt melt Butter, and put in White Wine and Sugar.

A ſecond Carrot Pudding.

GET two Penny Loaves, pare off the Cruſt, ſoak them in a Quart of boiling Milk, let it ſtand till it is cold, then grate in two or three large Carrots, then put in eight Eggs well beat, and three Quarters of a Pound of freſh Butter melted, grate in a little Nutmeg, and ſweeten to your Taſte. Cover your Diſh with Puff-paſte, pour in the Ingredients, and bake it an Hour.

To make a Cowſlip Pudding.

HAVING got the Flowers of a Peck of Cowſlips, cut them ſmall, and pound them ſmall, with Half a Pound of *Naples* Biſcuits grated, and three Pints of Cream; boil them a little, then take them off the Fire, and beat up ſixteen Eggs, with a little Cream, and a little Roſe Water. Sweeten to your Palate. Mix it all well together, butter a Diſh and pour it in. Bake it, and when it is enough, throw fine Sugar over, and ſerve it up.

Note, New Milk will do in all theſe Puddings, when you have no Cream.

To make a Quince, Apricot, *or* White Pear-plumb Pudding.

SCALD your Quinces very tender, pare them very thin, ſcrape off the Soft, mix it with Sugar very ſweet, put in a little Ginger, and a little Cinnamon. To a Pint of Cream, you muſt put three or four Yolks of Eggs, and ſtir it into your Quinces, till they are of a good Thickneſs. It muſt be pretty thick. So you may do Apricots, or white Pear-plumbs. Butter your Diſh, pour it in, and bake it.

To make a Pearl Barley Pudding.

GET a Pound of Pearl Barley, waſh it clean, put to it three Quarts of new Milk, and Half a Pound of double-refined Sugar, a Nutmeg grated, then put it into a deep Pan, and bake it with brown Bread; take it out of the Oven, beat up ſix Eggs; mix all well together, butter a Diſh, pour it in, bake it again an Hour, and it will be excellent.

To

To make a French Barley Pudding.

PUT to a Quart of Cream ſix Eggs well beaten, Half the Whites, ſweeten to your Palate, a little Orange-flower Water, or Roſe-water, and a Pound of melted Butter; then put in ſix Handfuls of *French* Barley, that has been boiled tender in Milk, butter a Diſh and put it in. It will take as long baking as a Veniſon-paſty.

To make an Apple Pudding.

TAKE twelve large Pippins, pare them, and take out the Cores, put them into a Sauce-pan, with four or five Spoonfuls of Water, boil them till they are ſoft and thick; then beat them well, ſtir in a Quarter of a Pound of Butter, a Pound of Loaf-ſugar, the Juice of three Lemons, the Peel of two Lemons cut thin, and beat fine in a Mortar, the Yolks of eight Eggs beat; mix all well together, bake it in a ſlack Oven, when it is near done, throw over a little fine Sugar. You may bake it in Puff-paſte, as you do the other Puddings.

To make an Italian Pudding.

TAKE a Pint of Cream, and ſlice in ſome *French* Roll, as much as you think will make it thick enough, beat ten Eggs fine, grate a Nutmeg, butter the Bottom of your Diſh, ſlice twelve Pippins into it, throw ſome Orange-peel and Sugar over, and Half a Pint of Red Wine; then pour your Cream, Bread, and Eggs over it; firſt lay a Puff-paſte at the Bottom of the Diſh, and round the Edges, and bake it Half an Hour.

To make a Rice Pudding.

TAKE a Quarter of a Pound of Rice, put it into a Sauce-pan, with a Quart of new Milk, a Stick of Cinnamon, ſtir it often to keep it from ſticking to the Sauce-pan. When it is boiled thick, pour it into a Pan, ſtir in a Quarter of a Pound of freſh Butter, and Sugar to your Palate; grate in Half a Nutmeg, add three or four Spoonfuls of Roſe-water, and ſtir all well together; when it is cold, beat up eight Eggs, with Half the Whites, beat it all well together, butter a Diſh and pour it in, and bake it. You may lay a Puff-paſte firſt all over the Diſh; for Change put in a few Currants and Sweetmeats, if you chuſe it.

A Second Rice Pudding.

GET Half a Pound of Rice, put to it three Quarts of Milk, ſtir in Half a Pound of Sugar, grate a ſmall Nutmeg in, and break in Half a Pound of freſh Butter; butter a Diſh and pour it in, and bake it. You may add a Quarter of a Pound of Currants for Change. If you boil the Rice and Milk, and then ſtir in the Eggs and Sugar, you may bake it before the Fire, or in a Tin Oven.

A Third Rice Pudding.

TAKE the Flour of Rice ſix Ounces, put it into a Quart of Milk, and let it boil till it is pretty thick, ſtirring it all the while; then pour it into a Pan, ſtir in Half a Pound of freſh Butter, and a Quarter of a Pound of Sugar; when it is is cold, grate in a Nutmeg, beat ſix Eggs with a Spoonful or two of Sack, beat and ſtir all well together, lay a thin Puff-paſte at the Bottom of your Diſh, pour it in, and bake it.

To boil a Cuſtard Pudding.

TAKE a Pint of Cream, out of which take two or three Spoonfuls and mix with a Spoonful of fine Flour, ſet the reſt to boil. When it is boiled take it off, and ſtir in the cold Cream and Flour very well; when it is cool, beat up five Yolks and two Whites of Eggs, and ſtir in a little Salt and ſome Nutmeg, and two or three Spoonfuls of Sack, ſweeten to your Palate, butter a wooden Bowl, and pour it in, tye a Cloth over it, and boil it Half an Hour. When it is enough, untye the Cloth, turn the Pudding out into your Diſh, and pour melted Butter over it.

To make a Flour Pudding.

TAKE a Quart of Milk, beat up eight Eggs, but four of the Whites, mix with them a Quarter of a Pint of Milk, and ſtir into that four large Spoonfuls of Flour, beat it well together, boil ſix bitter Almonds, in two Spoonfuls of Water, pour the Water into the Eggs, blanch the Almonds, and beat them fine in a Mortar; then mix them in with Half a large Nutmeg, and a Tea Spoonful of Salt; then mix in the reſt of the Milk, flour your Cloth well, and boil it an Hour, pour melted Butter over it, and Sugar, if you like it, thrown all over. Obſerve always in boiling Puddings, that the Water boils before you put them into the Pot, and have ready, when they are boiled, a Pan of clean cold Water, juſt

just give your Pudding one dip in, then untye the Cloth, and it will turn out, without sticking to the Cloth.

To make a Batter Pudding.

TAKE a Quart of Milk, beat up six Eggs, Half the Whites, mix as above six Spoonfuls of Flour, a Tea Spoonful of Salt, and one of beaten Ginger; then mix all together, and boil it an Hour and Quarter, pour melted Butter over it. You may put in eight Eggs, if you have Plenty for Change, and Half a Pound of Pruens, or Currants.

To make a Batter Pudding *without* Eggs.

TAKE a Quart of Milk, mix six Spoonfuls of Flour, with a little of the Milk first, a Tea Spoonful of Salt, two Tea Spoonfuls of beaten Ginger, and two of the Tincture of Saffron; then mix all together, and boil it an Hour. You may add Fruit, as you think proper.

To make a Grateful Pudding.

TAKE a Pound of fine Flour, and a Pound of white Bread grated, take eight Eggs, but Half the Whites, beat them up, and mix with them a Pint of new Milk, then stir in the Bread and Flour, a Pound of Raisins stoned, a Pound of Currants, Half a Pound of Sugar, a little beaten Ginger, mix all well together, and either bake or boil it. It will take three Quarters of an Hour's baking. Put Cream in instead of Milk, if you have it, it will be an Addition to the Pudding.

To make a Bread Pudding.

CUT off all the Crust of a Penny white Loaf, and slice it thin into a Quart of new Milk, set it over a Chafingdish of Coals, till the Bread has soaked up all the Milk, then put in a Piece of Sweet Butter, stir it round, let it stand till cold, or you may boil your Milk, and pour over your Bread, and cover it up close, does full as well; then take the Yolks of six Eggs, the Whites of three, and beat them up, with a little Rose-water and Nutmeg, a little Salt and Sugar, if you chuse it, mix all well together, and boil it Half an Hour.

To make a fine Bread Pudding.

TAKE all the Crumb of a ſtale Penny-loaf, cut it thin, a Quart of Cream, ſet it over a ſlow Fire till it is ſcalding hot, then let it ſtand till it is cold, beat up the Bread and Cream well together, grate in ſome Nutmeg, take twelve bitter Almonds, boil them in two Spoonfuls of Water, pour the Water to the Cream, and ſtir it in with a little Salt, ſweeten it to your Palate, blanch the Almonds, and beat them in a Mortar, with two Spoonfuls of Roſe or Orange-flower Water, till they are a fine Paſte; then mix them by degrees with the Cream, till they are well mixed in the Cream; then take the Yolks of eight Eggs, the Whites of but four, beat them well, and mix them with your Cream; then mix all well together. A Wooden Diſh is beſt to boil it in; but if you boil it in a Cloth, be ſure to dip it in the hot Water, and flour it well, tye it looſe, and boil it Half an Hour. Be ſure the Water boils when you put it in, and keeps boiling all the Time. When it is enough, turn it into your Diſh, melt Butter, and put in two or three Spoonfuls of White Wine or Sack, give it a boil, and pour it over your Pudding; then ſtrew a good deal of fine Sugar all over the Pudding and Diſh, and ſend it to Table hot. New Milk will do, when you cannot get Cream; you may for Change put in a few Currants.

To make an ordinary Bread Pudding.

TAKE two Halfpenny Rolls, ſlice them thin, Cruſt and all, pour over them a Pint of new Milk boiling hot, cover them cloſe, let it ſtand ſome Hours to ſoak; then beat it well with a little melted Butter, and beat up the Yolks and Whites of two Eggs, beat all together well, with a little Salt. Boil it Half an Hour; when it is done, turn it into your Diſh, pour melted Butter over it and Sugar, ſome love a little Vinegar in the Butter. If your Rolls are ſtale and grated, they will do better; add a little Ginger. You may bake it with a few Currants.

To make a baked Bread Pudding.

TAKE the Crumb of a Penny loaf, as much Flour, the Yolks of four Eggs and two Whites, a Quarter of a Pound of Sugar, a Tea Spoonful of Ginger, Half a Pound of Raiſins ſtoned, Half a Pound of Currants clean waſhed and picked, a little Salt; mix firſt the Bread and Flour, Ginger, Salt and Sugar, then the Eggs, and as much Milk as will make it like a good Batter, then the Fruit, butter the Diſh, pour it in and bake it.

To

To make a Boiled Loaf.

TAKE a Penny-loaf, pour over it Half a Pint of Milk boiling hot, cover it cloſe, let it ſtand till it has ſoaked up the Milk, then tye it up in a Cloth, and boil it a Quarter of an Hour. When it is done lay it in your Diſh, pour melted Butter over it, and throw Sugar all over, a Spoonful of Wine, or Roſe water, does as well in the Butter, or Juice of *Seville* Orange. A *French* Manchet does beſt; but there are little Loaves made on purpoſe for the Uſe. A *French* Roll, or Oat-cake, does very well boiled thus.

To make a Cheſnut Pudding.

PUT a Dozen and Half of Cheſnuts in a Skillet, or Sauce-pan of Water, boil them a Quarter of an Hour, then blanch and peel them, and beat them in a Marble Mortar, with a little Orange-flower, or Roſe-water and Sack, till they are a fine thin Paſte; then beat up twelve Eggs with Half the Whites, and mix them well; grate Half a Nutmeg, a little Salt, mix them with three Pints of Cream, and Half a Pound of melted Butter; ſweeten it to your Palate, and mix all together. Lay a Puff-paſte all over the Diſh, pour in the Mixture and bake it. When you can't get Cream, take three Pints of Milk, beat up the Yolks of four Eggs, and ſtir into the Milk, ſet it over the Fire, ſtirring it all the Time, till it is ſcalding hot, then mix it in the room of the Cream.

To make a fine Plain Baked Pudding.

YOU muſt take a Quart of Milk, and put ſix Laurel-leaves into it. When it has boiled a little with fine Flour, make it into a Haſty-pudding, with a little Salt, pretty thick; take it off the Fire, and ſtir in Half a Pound of Butter, a Quarter of a Pound of Sugar, beat up twelve Eggs and Half the Whites, ſtir all well together, lay a Puff-paſte all over the Diſh, and pour in your Stuff: Half an Hour will bake it.

To make pretty little Cheeſcurd Pudding.

YOU muſt take a Gallon of Milk, and turn it with Runet, then drain all the Curd from the Whey, put the Curd into a Mortar, and beat it with Half a Pound of freſh Butter, till the Butter and Curd are well mixed; then beat ſix Eggs, Half the Whites, and ſtrain them to the Curd, two *Naples* Biſcuits, or Half a Penny Roll grated; mix all theſe together, and ſweeten to your Palate. Butter your Patty-pans, and fill them with the Ingredients.

Bake

Bake them; but don't let your Oven be too hot; when they are done, turn them out into a Diſh, cut Citron and Candied Orange-peel into little narrow Bits, about an Inch long, and blanch Almonds cut in long Slips, ſtick them here and there on the Tops of the Puddings, juſt as you fancy; pour melted Butter with a little Sack in it into the Diſh, and throw fine Sugar all over the Puddings and Diſh. They make a pretty Side-diſh.

To make an Apricot Pudding.

CODLE ſix large Apricots very tender, break them very ſmall, ſweeten them to your Taſte. When they are cold, add ſix Eggs, only two Whites well beat, mix them well together with a Pint of good Cream, lay a Puff paſte all over your Diſh, and pour in your Ingredients. Bake it Half an Hour; don't let the Oven be too hot; when it is enough, throw a little fine Sugar all over it, and ſend it to Table hot.

To make the Ipſwich Almond Pudding.

STEEP ſomewhat above three Ounces of the Crumb of white Bread ſliced, in a Pint and Half of Cream, or grate the Bread, then beat Half a Pound of blanched Almonds very fine, till they are like a Paſte, with a little Orange-flower Water, beat up the Yolks of eight Eggs, and the Whites of four, mix all well together, put in a Quarter of a Pound of white Sugar, and ſtir in a little melted Butter about a Quarter of a Pound, lay a Sheet of Puff-paſte at the Bottom of your Diſh, and pour in the Ingredients; Half an Hour will bake it.

To make a Vermicella Pudding.

YOU muſt take the Yolks of two Eggs, and mix it up with as much Flour as will make it pretty ſtiff, ſo as you can roll it out very thin, like a thin Wafer; and when it is ſo dry as you can roll it up together without breaking, roll it as cloſe as you can; then with a ſharp Knife, begin at one End, and cut it as thin as you can, have ſome Water boiling, with a little Salt in it, put in the Paſte, and juſt give it a boil for a Minute or two; then throw it into a Sieve to drain; then take a Pan, lay a Layer of Vermicella, and a Layer of Butter, and ſo on. When it is cool, beat it up well together, and melt the reſt of the Butter, and pour on it; beat it well (a Pound of Butter is enough, mix Half with the Paſte, and the other Half melt) grate the Crumb of a Penny-loaf, and mix in; beat up ten Eggs, and mix in a ſmall Nutmeg grated, a Gill of Sack, or ſome Roſe-water, a Tea Spoonful of Salt, beat it

it all well together, and ſweeten it to your Palate; grate a little Lemon-peel in, and dry two large Blades of Mace, and beat them fine. You may for Change, add a Pound of Currants nicely waſhed and picked clean, butter the Pan or Diſh you bake it in, and then pour in your Mixture. It will take an Hour and Half baking; but the Oven muſt not be too hot: If you lay a good thin Cruſt round the Bottom of the Diſh and Sides, it will be better.

Puddings *for little* Diſhes.

YOU muſt take a Pint of Cream and boil it, and ſlit a Half-penny-loaf, and pour the Cream hot over it, and cover it cloſe till it is cold; then beat it fine, and grate in Half a large Nutmeg, a Quarter of a Pound of Sugar, the Yolks of four Eggs, but two Whites well beat; beat it all well together. With the Half of this fill four little wooden Diſhes, colour one Yellow with Saffron, one Red with Cochineal, Green with the Juice of Spinach, and Blue with Syrup of Violets; the reſt mix, an Ounce of Sweet Almonds blanched and beat fine, and fill a Diſh. Your Diſhes muſt be ſmall, and tye your Covers over very cloſe with Packthread. When your Pot boils, put them in, an Hour will boil them; when enough, turn them out in a Diſh, the white One in the Middle, and the four coloured Ones round. When they are enough, melt ſome freſh Butter, with a Glaſs of Sack, and pour over, and throw Sugar all over the Diſh. The white Pudding Diſh muſt be of a larger Size than the reſt; and be ſure to butter your Diſhes well before you put them in, and don't fill them too full.

To make a Sweetmeat Pudding.

PUT a thin Puff-paſte all over your Diſh, then have candied Orange and Lemon-peel, and Citron, of each an Ounce, ſlice them thin, and lay them all over the Bottom of your Diſh, then beat eight Yolks of Eggs, and two Whites, near Half a Pound of Sugar, and Half a Pound of melted Butter. Beat all well together; when the Oven is ready, pour it on your Sweetmeats; an Hour or leſs will bake it; the Oven muſt not be too hot.

To make a fine Plain Pudding.

GET a Quart of Milk, put into it ſix Laurel-leaves, boil it, then take out your Leaves, and ſtir in as much Flour as will make it a Haſty-pudding pretty thick, take it off, and then ſtir in Half a Pound of Butter, then a Quarter of a Pound of Sugar, a ſmall Nutmeg grated, and twelve Yolks and ſix Whites of Eggs well

well beaten, mix all well together, butter a Diſh, and put in your Stuff: A little more than Half an Hour will bake it

To make a Ratafia Pudding.

GET a Quart of Cream, boil it with four or five Laurel-leaves, then take them out, and break in Half a Pound of *Naples* Biſcuits, Half a Pound of Butter, ſome Sack, Nutmeg, and a little Salt. Take it off the Fire, cover it up, when it is almoſt cold, put in two Ounces of blanched Almonds beat fine, and the Yolks of five Eggs. Mix all well together, and bake it in a moderate Oven Half an Hour; ſcrape Sugar on it as it goes into the Oven.

To make a Bread *and* Butter Pudding.

GET a Penny-loaf, and cut it into thin Slices of Bread and Butter, as you do for Tea. Butter your Diſh as you cut them, lay Slices all over the Diſh, then ſtrew a few Currants, clean waſhed and picked, then a Row of Bread and Butter, then a few Currants, and ſo on, till all your Bread and Butter is in; then take a Pint of Milk, beat up four Eggs, a little Salt, Half a Nutmeg grated, mix all together with Sugar to your Taſte. Pour this over the Bread, and bake it Half an Hour. A Puff-paſte under does beſt. You may put in two Spoonfuls of Roſe-water.

To make a boiled Rice Pudding.

HAVING got a Quarter of a Pound of the Flour of Rice, put it over the Fire in a Pint of Milk, and keep it ſtirring conſtantly, that it may not clod nor burn. When it is of a good Thickneſs, take it off, and pour it into an earthen Pan; ſtir in Half a Pound of Butter very ſmooth, and Half a Pint of Cream or new Mik, ſweeten to your Palate, grate in Half a Nutmeg, and the outward Rind of a Lemon; beat up the Yolks of ſix Eggs, and two Whites, beat all well together, boil it either in ſmall China Baſons or Wooden Bowls. When boiled, turn them in a Diſh, pour melted Butter over them, with a little Sack, and throw Sugar all over.

To make a cheap Rice Pudding.

GET a Quarter of a Pound of Rice, and Half a Pound of Raiſins ſtoned, and tye them in a Cloth. Give the Rice a great deal of Room to ſwell, boil it two Hours; when it is enough, turn it into your Diſh, and pour melted Butter and Sugar over it, with a little Nutmeg.

To make a cheap Plain Rice Pudding.

GET a Quarter of a Pound of Rice, tye it in a Cloth, but give room for Swelling; boil it an Hour, then take it up, untye it, and with a Spoon ſtir in a Quarter of a Pound of Butter, grate ſome Nutmeg, and ſweeten to your Taſte; then tye it up cloſe, and boil it another Hour; then take it up, turn it into your Diſh, and pour melted Butter over it.

To make a cheap baked Rice Pudding.

YOU muſt take a Quarter of a Pound of Rice, boil it in a Quart of new Milk, ſtir it that it does not burn; when it begins to be thick, take it off, let it ſtand till it is a little cool, then ſtir in well a Quarter of a Pound of Butter, and Sugar to your Palate; grate a ſmall Nutmeg, butter your Diſh, pour it in, and bake it.

To make a Spinach Pudding.

TAKE a Quarter of a Peck of Spinach, picked and waſhed clean, put it into a Sauce-pan, with a little Salt, cover it cloſe, and when it is boiled juſt tender, throw it into a Sieve to drain; then chop it with a Knife, beat up ſix Eggs, mix well with it Half a Pint of Cream, and a ſtale Roll grated fine, a little Nutmeg, and a Quarter of a Pound of melted Butter; ſtir all well together, put it into the Sauce-pan you boiled the Spinach in, and keep ſtirring it all the Time till it begins to thicken; then wet and flour your Cloth very well, tye it up, and boil it an Hour. When it is enough, turn it into your Diſh, pour melted Butter over it, and the Juice of a *Seville* Orange, if you like it; as to Sugar, you muſt add, or let it alone, juſt to your Taſte. You may bake it; but then you ſhould put in a Quarter of a Pound of Sugar. You may add Biſcuit in the room of Bread, if you like it better.

To make a Quaking Pudding.

TAKE a Pint of good Cream, ſix Eggs, and Half the Whites, beat them well, and mix with the Cream; grate a little Nutmeg in, add a little Salt, and a little Roſe-water if it be agreeable; grate in the Crumb of a Halfpenny Roll, or a Spoonful of Flour, firſt mixed with a little of the Cream, or a Spoonful of the Flour of Rice, which you pleaſe. Butter a Cloth well, and

flour it, then put in your Mixture, tye it not too close, and boil it Half an Hour fast; be sure the Water boils before you put it in.

To make a Cream Pudding.

TAKE a Quart of Cream, boil it with a Blade of Mace, and Half a Nutmeg grated, let it cool, beat up eight Eggs, and three Whites, strain them well, mix a Spoonful of Flour with them, a Quarter of a Pound of Almonds blanched, and beat very fine, with a Spoonful of Orange-flower or Rose-water, mix with the Eggs, then by degrees mix in the Cream, beat all well together, take a thick Cloth, wet it, and flour it well, pour in your Stuff, tye it close, and boil it Half an Hour. Let the Water boil all the Time fast; when it is done, turn it into your Dish, pour melted Butter over, with a little Sack, and throw fine Sugar all over it.

To make a Pruen Pudding.

TAKE a Quart of Milk, beat six Eggs, Half the Whites, with Half a Pint of the Milk, and four Spoonfuls of Flour, a little Salt, and two Spoonfuls of beaten Ginger; then by degrees mix in all the Milk, and a Pound of Pruens, tye it in a Cloth, boil it an Hour, melt Butter and pour over it. Damsons eat well done this Way in room of Pruens.

To make a Spoonful Pudding.

TAKE a Spoonful of Flour, a Spoonful of Cream or Milk, an Egg, a little Nutmeg, Ginger and Salt, mix all together, and boil it in a little wooden Dish Half an Hour. You may add a few Currants.

To make an Apple Pudding.

MAKE a good Puff-paste, roll it out Half an Inch thick, pare your Apples, and core them, enough to fill the Crust, and close it up, tye it in a Cloth and boil it; if a small Pudding, two Hours; if a large one, three or four Hours. When it is enough, turn it into your Dish, cut a Piece of the Crust out of the Top, butter and sugar it to your Palate; lay on the Crust again, and send it to Table hot. A Pear Pudding make the same Way. And thus you may make a Damson Pudding, or any Sort of Plumbs, Apricots, Cherries, or Mulberries, and are very fine.

To

To make Yeaſt Dumplings.

FIRST make a light Dough as for Bread, with Flour, Water, Salt, and Yeaſt, cover with a Cloth, and ſet it before the Fire for Half an Hour; then have a Sauce-pan of Water on the Fire, and when it boils, take the Dough, and make it into little round Balls, as big as a large Hen's Egg; then flat them with your Hand, and put them into the boiling Water; a few Minutes boils them. Take great Care they don't fall to the Bottom of the Pot or Sauce-pan; for then they will be heavy, and be ſure to keep the Water boiling all the Time. When they are enough, take them up (which they will be in ten Minutes or leſs) lay them in your Diſh, and have melted Butter in a Cup. As good a Way as any to ſave Trouble, is to ſend to the Baker's for Half a Quartern of Dough (which will make a great many) and then you have only the Trouble of boiling it.

To make Norfolk Dumplings.

MIX a good thick Batter, as for Pancakes, take Half a Pint of Milk, two Eggs, a little Salt, and make it into a Batter with Flour. Have ready a clean Sauce-pan of Water boiling, into which drop this Batter. Be ſure the Water boils faſt, and two or three Minutes will boil them; then throw them into a Sieve to drain the Water away, then turn them into a Diſh, and ſtir a Lump of freſh Butter into them, eat them hot, and they are very good.

To make Hard Dumplings.

MIX Flour and Water, with a little Salt, like a Paſte, roll them in Balls, as big as a Turkey's Egg, roll them in a little Flour, have the Water boiling, throw them in the Water, and Half an Hour will boil them. They are beſt boiled with a good Piece of Beef. You may add for Change a few Currants, have melted Butter in a Cup.

Another Way to make Hard Dumplings.

RUB into your Flour firſt a good Piece of Butter, then make it like a Cruſt for a Pye; make them up, and boil them as above.

To make Apple Dumplings.

MAKE a good Puff-paſte, pare ſome large Apples, cut them in Quarters, and take out the Cores very nicely; take a Piece of Cruſt, and roll it round, enough for one Apple; if they are big, they will not look pretty, ſo roll the Cruſt round each Apple, and make them round like a Ball, with a little Flour in your Hand. Have a Pot of Water boiling, take a clean Cloth, dip it in the Water, and ſhake Flour over it. Tye each Dumpling by itſelf, and put them in the Water boiling, which keep boiling all the Time; and if your Cruſt is light and good, and the Apples not too large, Half an Hour will boil them; but if the Apples be large, they will take an Hour's boiling. When they are enough, take them up and lay them in a Diſh; throw fine Sugar all over them, and ſend them to Table. Have good freſh Butter melted in a Cup, and fine beaten Sugar in a Saucer.

Another Way to make Apple Dumplings.

MAKE a good Puff paſte, roll it out a little thicker than a Crown-piece, pare ſome large Apples, and roll every Apple in a Piece of this Paſte, tye them cloſe in a Cloth ſeparate, boil them an Hour, cut a little Piece of the Top off, and take out the Core, take a Tea Spoonful of Lemon-peel, ſhred as fine as poſſible, juſt give it a boil in two Spoonfuls of Roſe or Orange-flower Water. In each Dumpling put a Tea Spoonful of this Liquor, ſweeten the Apple with fine Sugar, pour in ſome melted Butter, and lay on your Piece of Cruſt again. Lay them in your Diſh, and throw fine Sugar all over them.

To make a Cheeſecurd Florendine.

TAKE two Pounds of Cheeſcurd, break it all to Pieces with your Hand, a Pound of blanched Almonds finely pounded, with a little Roſe-water, Half a Pound of Currants, clean waſhed and picked, a little Sugar to your Palate, ſome ſtewed Spinach cut ſmall; mix all well together, lay a Puff-paſte in your Diſh, put in your Ingredients, cover it with a thin Cruſt rolled, and laid acroſs, and bake it in a moderate Oven Half an Hour. As to the Top-Cruſt lay it in what Shape you pleaſe, either rolled or marked with an Iron on purpoſe.

A Florendine

A Florendine *of* Oranges *or* Apples.

GET Half a Dozen *Seville* Oranges, ſave the Juice, take out the Pulp, lay them in Water twenty-four Hours, ſhift them three or four Times, then boil them in three or four Waters; then drain them from the Water, put to them a Pound of Sugar, and their Juice, boil them to a Syrup, take great care they do not ſtick to the Pan you do them in, and ſet them by for Uſe. When you uſe them, lay a Puff-paſte all over the Diſh, boil ten Pippins pared, quartered, and cored in a little Water and Sugar, and ſlice two of the Oranges, and mix with the Pippins in the Diſh; bake it in a ſlow Oven with Cruſt as above. Or juſt bake the Cruſt, and then lay in the Ingredients.

To make an Artichoke Pye.

BOIL twelve Artichokes, take off all the Leaves and Choke, take the Bottoms clear from the Stalk, make a good Puff-paſte Cruſt, and lay a Quarter of a Pound of good freſh Butter all over the Bottom of your Pye; then lay a Row of Artichokes, ſtrew a little Pepper, Salt, and beaten Mace over them, then another Row, and ſtrew the reſt of your Spice over them, put in a Quarter of a Pound more of Butter in little Bits, take Half an Ounce of Truffles and Morels, boil them in a Quarter of a Pint of Water, pour the Water into the Pye, cut the Truffles and Morels very ſmall, throw all over the Pye; then have ready twelve Eggs boiled hard, take only the hard Yolks, lay them all over the Pye, pour in a Gill of White Wine, cover your Pye and bake it. When the Cruſt is done, the Pye is enough. Four large Blades of Mace, and twelve Pepper-corns well beat will do, with a Tea Spoonful of Salt.

To make a Sweet Egg Pye.

MAKE a good Cruſt, cover your Diſh with it, then have ready twelve Eggs boiled hard, cut them in Slices, and lay them in your Pye; throw Half a Pound of Currants, clean waſhed and picked, all over the Eggs; then beat up four Eggs well, and mix with Half a Pint of White Wine, grate in a ſmall Nutmeg, make it pretty ſweet with Sugar. You are to mind to lay a Quarter of a Pound of Butter between the Eggs, then pour in your Wine and Eggs, and cover your Pye. Bake it Half an Hour, or till the Cruſt is done.

To make a Potatoe Pye.

BOIL three Pounds of Potatoes, peel them, make a good Cruſt, and lay in your Diſh; lay at the Bottom Half a Pound of Butter, then lay in your Potatoes, throw over them three Tea Spoonfuls of Salt, and a ſmall Nutmeg grated all over, ſix Eggs boiled hard and chopped fine, throw all over, a Tea Spoonful of Pepper ſtrewed all over, then Half a Pint of White Wine. Cover your Pye, and bake it Half an Hour, or till the Cruſt is enough.

To make an Onion Pye.

WASH, and pare ſome Potatoes, and cut them in Slices, peel ſome Onions, cut them in Slices, pare ſome Apples and ſlice them, make a good Cruſt, cover your Diſh, lay a Quarter of a Pound of Butter all over, take a Quarter of an Ounce of Mace beat fine, a Nutmeg grated, a Tea Spoonful of beaten Pepper, three Tea Spoonfuls of Salt, mix all together, ſtrew ſome over the Butter, lay a Layer of Potatoes, a Layer of Onion, a Layer of Apple, and a Layer of Eggs, and ſo on, till you have filled your Pye, ſtrewing a little of the Seaſoning between each Layer, and a Quarter of a Pound of Butter in Bits, and ſix Spoonfuls of Water. Cloſe your Pye, and bake it an Hour and Half: A Pound of Potatoes, a Pound of Onion, a Pound of Apples, and twelve Eggs will do.

To make an Orangeado Pye.

MAKE a good Cruſt, lay it over your Diſh, take two Oranges, boil them with two Lemons till tender in four or five Quarts of Water. In the laſt Water, which there muſt be about a Pint of, add a Pound of Loaf-ſugar, boil it, take them out and ſlice them into your Pye, then pare twelve Pippins, core them, and give them one boil in the Syrup; lay them all over the Orange and Lemon, pour in the Syrup, and pour on them ſome Orangeado Syrup. Cover your Pye, and bake it in a ſlow Oven Half an Hour.

To make a Skirrit Pye.

TAKE your Skirrits and boil them tender, peel them, ſlice them, fill your Pye, and take to Half a Pint of Cream the Yolk of an Egg, beat fine with a little Nutmeg, a little beaten Mace, and a little Salt; beat all together well, with a Quarter of a Pound of freſh Butter melted, then pour in as much as your Diſh will hold, put on the Top-cruſt, and bake it Half an Hour.

You

You may put in ſome hard Yolks of Eggs; if you cannot get Cream, put in Milk; but Cream is beſt. About two Pounds of the Root will do.

To make an Apple Pye.

MAKE a good Puff-paſte Cruſt, lay ſome round the Sides of the Diſh, pare and quarter your Apples, and take out the Cores, lay a Row of Apples thick, throw in Half your Sugar you deſign for your Pye, mince a little Lemon-peel fine, throw over and ſqueeze a little Lemon over them, then a few Cloves, here and there one, then the reſt of your Apples, and the reſt of your Sugar. You muſt ſweeten to your Palate, and ſqueeze a little more Lemon; boil the Peeling of the Apples, and the Cores in ſome fair Water, with a Blade of Mace, till it is very good; ſtrain it and boil the Syrup with a little Sugar, till there is but very little and good, pour it into your Pye, put on your Upper-cruſt, and bake it. You may put in a little Quince and Marmalate, if you pleaſe.

Thus make a Pear Pye; but don't put in any Quince. You may butter them when they come out of the Oven; or beat up the Yolks of two Eggs, and Half a Pint of Cream, with a little Nutmeg, ſweetned with Sugar, take off the Lid, and pour in the Cream. Cut the Cruſt in little three corner Pieces, and ſtick about the Pye, and ſend it to Table.

To make a Cherry Pye.

MAKE a good Cruſt, lay a little round the Sides of your Diſh, throw Sugar at the Bottom, and lay in your Fruit and Sugar at Top. A few red Currants does well with them; put on your Lid, and bake in a ſlack Oven.

Make a Plumb Pye the ſame Way, and a Gooſeberry Pye. If you would have it red, let it ſtand a good while in the Oven, after the Bread is drawn. A Cuſtard is very good with the Gooſeberry Pye.

To make a Salt-Fiſh Pye.

GET a Side of Salt-Fiſh, lay it in Water all Night, next Morning put it over the Fire in a Pan of Water till it is tender, drain it, and lay it on the Dreſſer, take off all the Skin, and pick the Meat clean from the Bones, mince it ſmall, then take the Crumb of two *French* Rolls, cut in Slices, and boiled up with a Quart of new Milk, break your Bread very fine with a Spoon, put to it your minced Salt-Fiſh, a Pound of melted Butter, two Spoonfuls

fuls of minced Parſley, Half a Nutmeg grated, a little beaten Pepper, and three Tea Spoonfuls of Muſtard; mix all well together, make a good Cruſt, and lay all over your Diſh, and cover it up. Bake it an Hour.

To make a Carp Pye.

TAKE a large Carp, ſcale, waſh, and gut it clean; take an Eel, boil it juſt a little tender, pick off all the Meat, and mince it fine, with an equal Quantity of Crumbs of Bread, a few Sweet Herbs, a little Lemon-peel cut fine, a little Pepper, Salt, and grated Nutmeg, an Anchovy, Half a Pint of Oyſters parboiled, and chopped fine, the Yolks of three hard Eggs cut ſmall, roll it up with a Quarter of a Pound of Butter, and fill the Belly of the Carp. Make a good Cruſt, cover the Diſh, and lay in your Carp; ſave the Liquor you boil your Eel in, put in the Eel Bones, boil them with a little Mace, whole Pepper, an Onion, ſome Sweet Herbs, and an Anchovy. Boil it till there is about Half a Pint, ſtrain it, add to it a Quarter of a Pint of White Wine, and a Lump of Butter mixed in a very little Flour; boil it up, and pour into your Pye. Put on the Lid, and bake it an Hour in a quick Oven: If there be any Force-meat left after filling the Belly, make Balls of it, and put into the Pye. If you have not Liquor enough, boil a few ſmall Eels to make enough to fill your Diſh.

To make a Soal Pye.

MAKE a good Cruſt, cover your Diſh, boil two Pounds of Eels tender, pick all the Fleſh clean from the Bones, throw the Bones into the Liquor you boil the Eel in, with a little Mace and Salt, till it is very good, and about a Quarter of a Pint, then ſtrain it. In the mean Time cut the Fleſh of your Eel fine, with a little Lemon-peel ſhred fine, a little Salt, Pepper, and Nutmeg, a few Crumbs of Bread, chopped Parſley, and an Anchovy; melt a Quarter of a Pound of Butter, and mix with it, then lay it in the Diſh, cut the Fleſh of a Pair of large Soals, or three Pair of very ſmall ones clean from the Bones and Fins, lay it on the Force-meat, and pour in the Broth of the Eels you boiled. Put the Lid of the Pye on, and bake it; you ſhould boil the Bones of the Soals with the Eel Bones, to make it good. If you boil the Soal Bones with one or two little Eels, without the Force-meat your Pye will be very good. And thus you may do a Turbutt.

To make an Eel Pye.

MAKE a good Crust, clean, gut, and wash your Eels very well, then cut them in Pieces half as long as your Finger; season them with Pepper, Salt, and a little beaten Mace to your Palate, either high or low. Fill your Dish with Eels, and put as much Water as the Dish will well hold; put on your Cover, and bake them well.

To make a Flounder Pye.

GET some Flounders, wash them clean, dry them in a Cloth, just boil them, cut off the Meat clean from the Bones, lay a good Crust over your Dish, and lay a little fresh Butter at the Bottom, and on that the Fish; season them with Pepper, and Salt to your Mind. Boil the Bones in the Water your Fish was boiled in, with a little Bit of Horse-raddish, a little Parsley, a very little Bit of Lemon-peel, and a Crust of Bread. Boil it till there is just enough Liquor for the Pye; then strain it, and put it into your Pye; put on the Top-crust, and bake it.

To make a Herring Pye.

SCALE, gut, and wash them very clean, cut off the Heads, Fins, and Tails. Make a good Crust, cover your Dish, then season your Herrings with beaten Mace, Pepper and Salt; put a little Butter in the Bottom of your Dish, then a Row of Herrings; pare some Apples, and cut them in thin Slices all over, then peel some Onions, and cut them in Slices all over thick, lay a little Butter on the Top, put in a little Water, lay on the Lid, and bake it well.

To make a Salmon Pye.

MAKE a good Crust, cleanse a Piece of Salmon well, season it with Salt, Mace and Nutmeg, lay a little Piece of Butter at the Bottom of the Dish, and lay your Salmon in. Melt Butter according to your Pye; take a Lobster, boil it, pick out all the Flesh, chop it small, bruise the Body, mix it well with the Butter, which must be very good; pour it over your Salmon, put on the Lid, and bake it well.

To make a Lobſter Pye.

MAKE a good Cruſt, boil two Lobſters, take out the Tails, cut them in two, take out the Gut, cut each Tail in four Pieces, and lay them in the Diſh. Take the Bodies, bruiſe them well with the Claws, and pick out all the reſt of the Meat; chop it all together, ſeaſon it with Pepper, Salt, and two or three Spoonfuls of Vinegar, melt Half a Pound of Butter, ſtir all together, with the Crumb of a Halfpenny Roll, rubbed in a clean Cloth ſmall, lay it over the Tails, put on your Cover, and bake it in a ſlow Oven.

To make a Muſſel Pye.

MAKE a good Cruſt, lay it all over the Diſh, waſh your Muſſels clean in ſeveral Waters, then put them in a deep Stew-pan, cover them, and let them ſtew till they are all open, pick them out, and ſee there be no Crabs under the Tongue; put them in a Sauce-pan, with two or three Blades of Mace, ſtrain the Liquor juſt enough to cover them, a good Piece of Butter, and a few Crumbs of Bread; ſtew them a few Minutes, fill your Pye, put on the Lid, and bake it Half an Hour. So you may make an Oyſter Pye.

To make Lent Mince Pyes.

SIX Eggs boiled hard and chopped fine, twelve Pippins pared and chopped ſmall, a Pound of Raiſins of the Sun ſtoned, and chopped fine, a Pound of Currants waſhed, picked, and rubbed clean, a large Spoonful of fine Sugar beat fine, an Ounce of Citron, an Ounce of candied Orange, both cut fine, a Quarter of an Ounce of Mace and Cloves beat fine, and a large Nutmeg beat fine; mix all together with a Gill of Brandy, and a Gill of Sack. Make your Cruſt good, and bake it in a ſlack Oven. When you make your Pye, ſqueeze in the Juice of a *Seville* Orange, and a Glaſs of Red Wine.

To Collar Salmon.

TAKE a Side of Salmon, cut off about a Handful of the Tail, waſh your large Piece very well, dry it with a clean Cloth, then waſh it over with Yolks of Eggs, and then make Force-meat with that you cut off the Tail; but take off the Skin, and put to it a Handful of parboiled Oyſters, a Tail or two of Lobſters, the Yolks of three or four Eggs boiled hard, ſix Anchovies, a Hand-

ful

ful of Sweet Herbs chopped ſmall, a little Salt, Cloves, Mace, Nutmeg, Pepper beat fine, and grated Bread; work all theſe together into a Body, with the Yolks of Eggs, lay it all over the fleſhy Part, and a little more Pepper and Salt over the Salmon; ſo roll it up into a Collar, and bind it with broad Tape, then boil it in Water, Salt and Vinegar; but let the Liquor boil firſt, then put in your Collars, a Bunch of Sweet Herbs, ſliced Ginger and Nutmeg. Let it boil, but not too faſt; it will take near two Hours boiling; when it is enough, take it up into your Souſing-pan, and when the Pickle is cold, put it to your Salmon, and let it ſtand in it till uſed; or otherwiſe you may pot it. Fill it up with clarified Butter, as you pot Fowls; that Way will keep longeſt.

To Collar Eels.

TAKE your Eel and cut it open, take out the Bones, cut off the Head and Tail, lay the Eel flat on the Dreſſer, and ſhred ſome Sage as fine as poſſible, and mix it with black Pepper beat, grated Nutmeg and Salt, lay it all over the Eel, roll it up hard in little Cloths, and tye both Ends tight; then ſet over the Fire ſome Water, with Pepper and Salt, five or ſix Cloves, three or four Blades of Mace, a Bay-leaf or two; boil it Bones, Head, and Tail well together; then take out your Heads and Tails, put in your Eels, and let them boil till they are tender; then take them out and boil the Liquor longer, till you think there is enough to cover them. Take it off, and when cold, pour it over the Eels, and cover it cloſe; don't take off the Cloths till you uſe them.

To Pickle or Bake Herrings.

SCALE and waſh them clean, cut off the Heads, take out the Rows, or waſh them clean, and put them in again juſt as you like; ſeaſon them with a little Mace and Cloves beat, a very little beaten Pepper and Salt, lay them in a deep Pan, lay two or three Bay-leaves between each Lay; then put in half Vinegar and half Water, or rap Vinegar. Cover it cloſe with a brown Paper, and ſend it to the Oven to bake; let it ſtand till cold, then pour off that Pickle, and put freſh Vinegar and Water, and ſend them to the Oven again to bake. Thus do Sprats; but don't bake them the ſecond Time. Some uſe only All ſpice, but that is not ſo good.

To Pickle or Bake Mackrel, *to keep all the Year.*

GUT them, cut off their Heads, cut them open, dry them very well with a clean Cloth, take a Pan which they will lye cleverly in, lay a few Bay-leaves at the Bottom, rub the Bone with a little

little Bay Salt beat fine, take a little beaten Mace, a few Cloves beat fine, black and white Pepper beat fine; mix a little Salt, rub them inside and out with the Spice, lay them in the Pan, and between every Lay of the Mackrel put a few Bay-leaves; then cover them with Vinegar, tye them down close with brown Paper, put them into a slow Oven; they will take a good while doing; when they are enough, uncover them, let them stand till cold, then pour away all that Vinegar, and put as much good Vinegar as will cover them, and put in an Onion stuck with Cloves. Send them to the Oven again, let them stand two Hours in a very slow Oven. and they will keep all the Year; but you must not put in your Hands to take out the Mackrel, if you can avoid it, but take a Slice to take them out with. The great Bones of the Mackrel taken out and broiled, is a pretty little Plate to fill up a Corner of a Table.

To Souse Mackrel.

YOU must wash them clean, gut them, and boil them in Salt and Water till they are enough; take them out, lay them in a clean Pan, cover them with the Liquor, add a little Vinegar; and when you send them to Table, lay Fennel over them.

To Pot a Lobster.

TAKE a live Lobster, boil it in Salt and Water, and peg it that no Water gets in; when it is cold, pick out all the Flesh and Body, take out the Gut, beat it in a Mortar fine, and season it with beaten Mace, grated Nutmeg, Pepper and Salt. Mix all together, melt a little Piece of Butter as big as a large Wallnut, and mix it with the Lobster as you are beating it; when it is beat to a Paste, put it into your Potting-pot, and put it down as close and hard as you can. Then set some fresh Butter in a deep broad Pan before the Fire, and when it is all melted, take off the Scum at the Top, if any, and pour the clear Butter over the Meat as thick as a Crown-piece. The Whey and Churn Milk will settle at the Bottom of the Pan; but take great Care none of that goes in, and always let your Butter be very good, or you will spoil all. Or only put the Tails, laying them as close together as you can, and pour the Butter over them. You must be sure to let the Lobster be well boiled.

To

To Pot Eels.

TAKE a large Eel, skin it, cleanſe it, and waſh it very clean, dry it in a Cloth, and cut it into Pieces as long as your Finger. Seaſon them with a little beaten Mace and Nutmeg, Pepper, Salt, and a little Sal Prunella beat fine; lay them in a Pan, then pour as much good Butter over them as will cover them, and clarified as above. They muſt be baked Half an Hour in a quick Oven; if a ſlow Oven, longer, till they are enough: With a Fork take them out, and lay them on a coarſe Cloth to drain. When they are quite cold, ſeaſon them again with the ſame Seaſoning, lay them in the Pot cloſe, then take off the Butter they were baked in clear from the Gravy of the Fiſh, and ſet in a Diſh before the Fire. When it is melted, pour the clear Butter over the Eels, and let them be covered with the Butter. As to the baking, you muſt judge by the Largeneſs of the Eel.

In the ſame Manner you may Pot what you pleaſe. You may bone your Eels, if you chuſe it; but then don't put in any Sal Prunella.

To Pot Lampreys.

SKIN them, cleanſe them with Salt, and then wipe them dry: Beat ſome Black Pepper, Mace, and Cloves; mix them with Salt, and ſeaſon them. Lay them in a Pan, and cover them with clarified Butter. Bake them an Hour, order them as the Eels, only let them be well ſeaſoned, and one will be enough for a Pot. You muſt ſeaſon them well, let your Butter be good, and they will keep a long Time.

To Pot Charrs.

AFTER having cleanſed them, cut off the Fins, Tails, and Heads, then lay them in Rows in a long Baking-pan; cover them with Butter, and order them as above.

To Pot a Pike.

YOU muſt ſcale it, cut off the Head, ſplit it and take out the Chine-Bone, then ſtrew all over the Inſide ſome Bay Salt and Pepper, roll it up round, and lay it in a Pot. Cover it, and bake it an Hour. Then take it out and lay it on a coarſe Cloth to drain; when it is cold, put it into your Pot, and cover it with clarified Butter.

To

To Pot Salmon.

TAKE a Piece of freſh Salmon, ſcale it, and wipe it clean (let your Piece, or Pieces be as big as will lye cleverly in your Pot) ſeaſon it with *Jamaica* Pepper, Black Pepper, Mace, and Cloves beat fine, mixed with Salt, a little Sal Prunella beat fine, and rub the Bone with. Seaſon with a little of the Spice, pour clarified Butter over it, and bake it well. Then take it out carefully and lay it to drain; when cold, ſeaſon it well, lay it in your Pot cloſe, and cover it with clarified Butter as above.

Thus you may do Carp, Tench, Trout, and ſeveral Sorts of Fiſh.

Another Way to Pot Salmon.

SCALE and clean your Salmon down the Back, dry it well, and cut it as near the Shape of your Pot as you can. Take two Nutmegs, an Ounce of Mace and Cloves beaten, Half an Ounce of White Pepper, and an Ounce of Salt; then take out all the Bones, cut off the Jole below the Fins, and cut off the Tail. Seaſon the ſcaly Side firſt, lay that at the Bottom of the Pot, then rub the Seaſoning on the other Side, cover it with a Diſh, and let it ſtand all Night. It muſt be put double, and the ſcaly Side, Top and Bottom; put Butter Bottom and Top, and cover the Pot with ſome ſtiff coarſe Paſte. Three Hours will bake it, if a large Fiſh; if a ſmall one, two Hours; and when it comes out of the Oven, let it ſtand Half an Hour; then uncover it, and raiſe it up at one End, that the Gravy may run out; then put a Trencher and a Weight on it, to preſs out the Gravy. When the Butter is cold, take it out clear from the Gravy, add ſome more to it, and put it in a Pan before the Fire; when it is melted, pour it over the Salmon; and when it is cold, paper it up. As to the Seaſoning of theſe Things, it muſt be according to your Palate, more or leſs.

CHAP.

CHAP. X.

Directions for the SICK.

I don't pretend to meddle here in the Physical Way; *but a few Directions for the* Cook *or* Nurse, *I presume will not be improper to make such Diet,* &c. *as the* DOCTOR *shall order.*

To make Mutton Broth.

TAKE a Pound of a Loin of Mutton, take off the Fat, put to it one Quart of Water, let it boil and skim it well, then put in a good Piece of Upper-crust of Bread, and one large Blade of Mace. Cover it close, and let it boil slowly an Hour; don't stir it, but pour the Broth clear off. Season it with a little Salt, and the Mutton will be fit to eat. If you boil Turnips, don't boil them in the Broth, but by themselves in another Sauce-pan.

To boil a Scraig of Veal.

SET on the Scraig in a clean Sauce-pan: To each Pound of Veal put a Quart of Water, skim it very clean, then put in a good Piece of Upper-crust, a Blade of Mace to each Pound, and a little Parsley tyed with a Thread. Cover it close, then let it boil very softly two Hours, and both Broth and Meat will be fit to eat.

To make Beef *or* Mutton Broth *for very weak People, who take but little Nourishment.*

TAKE a Pound of Beef, or Mutton, or both together: To a Pound put two Quarts of Water, first skin the Meat, and take off all the Fat; then cut it into little Pieces, and boil it till it comes to a Quarter of a Pint. Season it with a very little Corn of Salt, skim off all the Fat, and give a Spoonful of this Broth at a Time. To very weak People Half a Spoonful is enough. To some a Tea Spoonful at a Time; and to others a Tea Cup full. There is greater Nourishment from this than any Thing else.

To make Beef Drink, *which is ordered for weak People.*

TAKE a Pound of lean Beef, then take off all the Fat and Skin, cut it into Pieces, put it into a Gallon of Water with the Under-cruſt of a Penny Loaf, and a very little Salt. Let it boil till it comes to two Quarts. Then ſtrain it off, and it is a very hearty Drink.

To make Pork Broth.

TAKE two Pounds of young Pork, then take off the Skin and Fat, boil it in a Gallon of Water with a Turnip, and a very little Corn of Salt. Let it boil till it comes to two Quarts, then ſtrain it off, and let it ſtand till cold. Take off the Fat, then leave the Settling at the Bottom of the Pan, and drink Half a Pint in the Morning faſting, an Hour before Breakfaſt; and at Noon, if the Stomach will bear it.

To boil a Chicken.

LET your Sauce-pan be very clean and nice; when the Water boils put in your Chicken, which muſt be very nicely picked and clean, and laid in cold Water a Quarter of an Hour before it is boiled; then take it up out of the Water boiling, and lay it in a Pewter-diſh. Save all the Liquor that runs from it in the Diſh, cut up your Chicken all in Joints in the Diſh, then bruiſe the Liver very fine, add a little boiled Parſley chopped very fine, a very little Salt, and a very little grated Nutmeg: Mix it all well together with two Spoonfuls of the Liquor of the Fowl, and pour it into the Diſh with the reſt of the Liquor in the Diſh. If there is not Liquor enough, take two or three Spoonfuls of the Liquor it was boiled in, clap another Diſh over it, then ſet it over a Chaffing-diſh of hot Coals five or ſix Minutes, and carry it to Table hot with the Cover on. This is better than Butter, and lighter for the Stomach, though ſome chuſe it only with the Liquor, and no Parſley, nor Liver, or any Thing elſe; and that is according to different Palates. If it is for a very weak Perſon, take off the Skin of the Chicken before you ſet it on the Chaffing-diſh. If you roaſt it, make nothing but Bread-Sauce, and that is lighter than any Sauce you can make for a weak Stomach.

Thus you may dreſs a Rabbit, only bruiſe but a little Piece of the Liver.

To

To boil Pigeons.

LET your Pigeons be cleaned, washed, drawn, and skinned: Boil them in Milk and Water ten Minutes, and pour over them Sauce made thus. Take the Livers parboiled, and bruise them fine with as much Parsley boiled and chopped fine. Melt some Butter, mix a little with the Liver and Parsley first, then mix all together, and pour over the Pigeons.

To boil a Partridge, *or any other* Wild Fowl.

WHEN your Water boils, put in your Partridge, let it boil ten Minutes, then take it up into a Pewter-plate, and cut it in two, laying the Insides next the Plate, and have ready some Bread-Sauce made thus. Take the Crumb of a Halfpenny Roll, or thereabouts, and boil it in Half a Pint of Water with a Blade of Mace. Let it boil two or three Minutes, pour away most of the Water, then beat it up with a little Piece of nice Butter, a little Salt, and pour it over the Partridge. Clap a Cover over it, then set it over a Chaffing-dish of Coals four or five Minutes, and send it away hot covered close.

Thus you may dress any Sort of Wild Fowl, only boiling it more or less according to the Bigness. Ducks, take off the Skins before you pour the Bread-Sauce over them; and if you roast them, lay Bread-Sauce under them. It is lighter than Gravy for weak Stomachs.

To boil a Plaise *or* Flounder.

LET your Water boil, throw some Salt in, then put in your Fish, boil it till you think it is enough, and take it out of the Water in a Slice to drain. Take two Spoonfuls of the Liquor with a little Salt, a little grated Nutmeg, then beat up the Yolk of an Egg very well with the Liquor, and stir in the Egg; beat it well together, with a Knife carefully slice away all the little Bones round the Fish, pour the Sauce over it, then set it over a Chaffing-dish of Coals for a Minute, and send it hot away. Or in the room of this Sauce, add melted Butter in a Cup.

To mince Veal *or* Chicken, *for the* Sick, *or* weak People.

MINCE a Chicken or Veal very fine, taking off the Skin; just boil as much Water as will moisten it, and no more, with a very little Salt, grate a very little Nutmeg, then throw a

little Flour over it, and when the Water boils put in the Meat. Keep ſhaking it about over the Fire a Minute, then have ready two or three very thin Sippets toaſted nice and brown, laid in the Plate, and pour the Mince-Meat over it.

To pull a Chicken *for the* Sick.

YOU muſt take as much cold Chicken as you think proper, take off the Skin, and pull the Meat into little Bits as thick as a Quill: Then take the Bones, boil them with a little Salt till they are good, ſtrain it, then take a Spoonful of the Liquor, a Spoonful of Milk, a little Bit of Butter as big as a large Nutmeg rolled in Flour, a little chopped Parſley as much as will lye on a Six-pence, and a little Salt if wanted. This will be enough for Half a ſmall Chicken. Put all together into the Sauce-pan, then keep ſhaking it till it is thick, and pour it into a hot Plate.

To make Chicken Broth.

YOU muſt take an old Cock, or large Fowl, flea it, then pick off all the Fat, and break it all to Pieces with a Rolling-pin; put it into two Quarts of Water, with a good Cruſt of Bread, and a Blade of Mace. Let it boil ſoftly till it is as good as you would have it. If you do it as it ſhould be done it will take five or ſix Hours doing; pour it off, then put a Quart more of boiling Water, and cover it cloſe. Let it boil ſoftly till it is good, and ſtrain it off. Seaſon with a very little Salt. When you boil a Chicken ſave the Liquor, and when the Meat is eat, take the Bones, then break them and put to the Liquor you boiled the Chicken, with a Blade of Mace, and a Cruſt of Bread. Let it boil till it is good, and ſtrain it off.

To make Chicken Water.

TAKE a Cock, or large Fowl, flea it, then bruiſe it with a Hammer, and put it into a Gallon of Water, with a Cruſt of Bread. Let it boil Half away, and ſtrain it off.

To make White Caudle.

YOU muſt take two Quarts of Water, mix in four Spoonfuls of Oatmeal, a Blade or two of Mace, a Piece of Lemon peel, let it boil, and keep ſtirring of it often. Let it boil about a Quarter of an Hour, and take Care it does not boil over; then ſtrain it

it through a coarſe Sieve; when you uſe it, ſweeten it to your Palate, grate in a little Nutmeg, and what Wine is proper; and if it is not for a ſick Perſon, ſqueeze in the Juice of a Lemon.

To make Brown Caudle.

BOIL the Gruel as above, with ſix Spoonfuls of Oatmeal, and ſtrain it; then add a Quart of good Ale not bitter, boil it, then ſweeten it to your Palate, and add Half a Pint of White Wine. When you don't put White Wine, let it be Half Ale.

To make Water Gruel.

YOU muſt take a Pint of Water, and a large Spoonful of Oatmeal, then ſtir it together, and let it boil up three or four Times, ſtirring it often. Don't let it boil over, then ſtrain it through a Sieve, ſalt it to your Palate, put in a good Piece of freſh Butter, brue it with a Spoon till the Butter is all melted, then it will be fine and ſmooth, and very good. Some love a little Pepper in it.

To make Panado.

YOU muſt take a Quart of Water in a nice clean Sauce-pan, a Blade of Mace, a large Piece of Crumb of Bread, let it boil two Minutes, then take out the Bread, and bruiſe it in a Baſon very fine. Mix as much Water as will make it as thick as you would have it, the reſt pour away, and ſweeten to your Palate. Put in a Piece of Butter as big as a Wallnut; don't put in any Wine, it ſpoils it; you may grate in a little Nutmeg. This is hearty and good Diet for ſick People.

To boil Sego.

PUT a large Spoonful of Sego into three Quarters of a Pint of Water; ſtir it, and boil it ſoftly till it is as thick as you would have it, then put in Wine and Sugar, with a little Nutmeg to your Palate.

To boil Salup.

IT is a hard Stone ground to Powder, and generally ſold for one Shilling an Ounce; take a large Tea Spoonful of the Powder and put it into a Pint of boiling Water, keep ſtirring it till it is like a fine Jelly; then put Wine and Sugar to your Palate, and Lemon, if it will agree.

To

To make Iſinglaſs Jelly.

TAKE a Quart of Water, one Ounce of Iſinglaſs, Half an Ounce of Cloves; boil them to a Pint, then ſtrain it upon a Pound of Loaf-ſugar, and when cold ſweeten your Tea with it. You make the Jelly as above, and leave out the Cloves. Sweeten to your Palate, and add a little Wine. All other Jellies you have in another Chapter.

To make the Pectoral Drink.

TAKE a Gallon of Water, and Half a Pound of Pearl-Barley, boil it with a Quarter of a Pound of Figs ſplit, a Pennyworth of Liquorice ſliced to Pieces, a Quarter of a Pound of Raiſins of the Sun ſtoned; boil all together till Half is waſted, then ſtrain it off. This is ordered in the Meaſles, and ſeveral other Diſorders, for a Drink.

To make Buttered Water, *or what the* Germans *call* Egg Soop, *and are very fond of it for* Supper. *You have it in the Chapter for* Lent.

TAKE a Pint of Water, beat up the Yolk of an Egg with the Water, put in a Piece of Butter as big as a ſmall Wallnut, two or three Nobs of Sugar, and keep ſtirring it all the Time it is on the Fire. When it begins to boil, bruiſe it between the Sauce-pan and a Mug till it is ſmooth, and has a great Froth. Then it is fit to drink. This is ordered in a Cold, or where Egg will agree with the Stomach.

To make Seed Water.

TAKE a Spoonful of Coriander Seed, Half a Spoonful of Caraway Seed bruiſed and boiled in a Pint of Water; then ſtrain it, and bruiſe it up with the Yolk of an Egg; mix it with Sack and double-refined Sugar, according to your Palate.

To make Bread Soop *for the* Sick.

TAKE a Quart of Water, ſet it on the Fire in a clean Sauce-pan, and as much dry Cruſt of Bread cut to Pieces as the Top of a Penny-loaf, the drier the better, a Bit of Butter as big as a Wallnut; let it boil, then beat it with a Spoon, and keep boiling it till the Bread and Water is well mixed, then ſeaſon it with a very little Salt, and it is a pretty Thing for a weak Stomach.

To

To make Artificial Asses Milk.

TAKE two Ounces of Pearl-Barley, two large Spoonfuls of Hartshorn Shavings, one Ounce of Eringo Root, one Ounce of *China* Root, one Ounce of Preserved Ginger, eighteen Snails bruised with the Shells, to be boiled in three Quarts of Water, till it comes to three Pints, then boil a Pint of new Milk, mix it with the rest, and put in two Ounces of Balsam of *Tolu*. Take Half a Pint in the Morning, and Half a Pint at Night.

Cows Milk *next to* Asses Milk *done thus.*

TAKE a Quart of Milk, set it in a Pan over Night, the next Morning take off all the Cream, then boil it, and set it in the Pan again till Night; then skim it again, boil it, set it in the Pan again, and the next Morning skim it, warm it Blood-warm, and drink it as you do Asses Milk. It is very near as good, and with some consumptive People it is better.

To make a Good Drink.

BOIL a Quart of Milk, and a Quart of Water, with the Top-crust of a Penny-loaf, and one Blade of Mace, a Quarter of an Hour very softly, then pour it off, and when you drink it let it be warm.

To make Barley Water.

PUT a Quarter of a Pound of Pearl-Barley into two Quarts of Water, let it boil, skim it very clean, boil Half away, and strain it off. Sweeten to your Palate, but not too sweet, and put in two Spoonfuls of White Wine; drink it luke-warm.

To make Sage Drink.

TAKE a little Sage, a little Balm, put it into a Pan, slice a Lemon, Peel and all, a few Nobs of Sugar, one Glass of White Wine, pour on these two or three Quarts of boiling Water, cover it, and drink when dry. When you think it strong enough of the Herbs, take them out, otherwise it will make it bitter.

To make it for a Child.

A Little Sage, Balm, Rue, Mint, and Pennyroyal, pour boiling Water on, and sweeten to your Palate. Syrup of Cloves, *&c.* and Black Cherry-water, you have in the Chapter of Preserves.

Liquor

Liquor *for a* Child *that has the* Thruſh.

TAKE Half a Pint of Spring-water, a Nob of double refined Sugar, a very little Bit of Allum, beat it well together with the Yolk of an Egg, then beat in a large Spoonful of the Juice of Sage, tye a Rag to the End of a Stick, dip it in this Liquor, and often clean the Mouth. Give the Child over Night one Drop of Laudanum, and the next Day proper Phyſick, waſhing the Mouth often with this Liquor.

To boil Camphire Roots.

TAKE a Pound of Camphire Roots, ſcrape them clean, cut them into little Pieces, and put them into three Pints of Water. Let them boil till there is about a Pint, then ſtrain it, and when it is cold, put it into a Sauce-pan. If there is any Settling at the Bottom, throw it away, mix it with Sugar to your Palate, Half a Pint of Mountain Wine, and the Juice of a Lemon. Let it boil, then pour it into a clean earthen Pot, and ſet it by for Uſe. Some boil it in Milk, and is very good, where it will agree, and is reckoned a very great Strengthner.

CHAP. XI.

For Captains *of Ships.*

To make Catchup *to keep twenty Years.*

TAKE a Gallon of ſtrong Stale Beer, one Pound of Anchovies waſhed from the Pickle, a Pound of Shallots peeled, Half an Ounce of Mace, Half an Ounce of Cloves, a Quarter of an Ounce of whole Pepper, three or four large Races of Ginger, two Quarts of the large Muſhroom Flaps rubbed to Pieces. Cover all this cloſe, and let it ſimmer till it is half waſted, then ſtrain it through a Flannel Bag, let it ſtand till it is quite cold, then bottle it. You may carry it to the *Indies*; a Spoonful of this to a Pound of freſh Butter melted, makes fine Fiſh-Sauce. Or in the room of Gravy-Sauce, the ſtronger and ſtaler the Beer is, the better the Catchup will be.

To make Fish Sauce *to keep the whole Year.*

YOU must take twenty four Anchovies, chop them, Bones and all, put to them ten Shallots cut small, a Handful of scraped Horse-raddish, a Quarter of an Ounce of Mace, a Quart of White Wine, a Pint of Water, one Lemon cut into Slices, Half a Pint of Anchovy Liquor, a Pint of Red Wine, twelve Cloves, twelve Pepper Corns; boil them together till it comes to a Quart; strain it off, cover it close, and keep it in a cool dry Place. Two Spoonfuls will be sufficient for a Pound of Butter.

It is a pretty Sauce either for boiled Fowl, Veal, *&c.* or in the room of Gravy, lowering it with hot Water, and thicken it with a Piece of Butter rolled in Flour.

To pot Dripping *to fry* Fish, Meat, *or* Fritters, *&c.*

TAKE six Pounds of good Beef-dripping, boil it in soft Water, strain it into a Pan, let it stand till cold; then take off the hard Fat, and scrape off the Gravy which sticks to the Inside. Thus do eight Times; when it is cold and hard, take it off clean from the Water, put it into a large Sauce-pan, with Six Bay-leaves, twelve Cloves, Half a Pound of Salt, and a Quarter of a Pound of whole Pepper. Let the Fat be all melted and just hot, let it stand till it is hot enough to strain through a Sieve into the Pot, and stand till it is quite cold, then cover it up. Thus you may do what Quantity you please. The best Way to keep any Sort of Dripping is to turn the Pot upside-down, and then no Rats can get at it. If it will keep on Ship-board, it will make as fine Puff-paste Crust, as any Butter can do, or Crust for Puddings, *&c.*

To pickle Mushrooms *for the Sea.*

WASH them clean with a Piece of Flannel in Salt and Water, put them into a Sauce pan, and throw a little Salt over them. Let them boil up three Times in their own Liquor, then throw them into a Sieve to drain, and spread them on a clean Cloth; let them lye till cold, then put them in wide Mouth'd Bottles, put in with them a good deal of whole Mace, a little Nutmeg sliced, and a few Cloves. Boil the Sugar-Vinegar of your own making, with a good deal of whole Pepper, some Races of Ginger, and two or three Bay-leaves; let it boil a few Minutes, then strain it, when it is cold pour it on, and fill the Bottle with Mutton Fat fry'd; cork them, tye a Bladder, then a Leather over them, keep it down close, and in as cool a Place as possible. As to all other Pickles, you have them in the Chapter of Pickles.

To make Muſhroom Powder.

TAKE Half a Peck of fine large thick Muſhrooms freſh, waſh them clean from Grit and Dirt with a Flannel Rag, ſcrape out the Inſide, cut out all the Worms, put them into a Kettle over the Fire without any Water, two large Onions ſtuck with Cloves, a large Handful of Salt, a Quarter of an Ounce of Mace, two Tea Spoonfuls of beaten Pepper, let them ſimmer till all the Liquor is boiled away, take great Care they don't burn; then lay them on Sieves to dry in the Sun, or on Tin-plates, and ſet them in a ſlack Oven all Night to dry, till they are well beat to Powder. Preſs the Powder down hard in a Pot, and keep it for uſe. You may put what Quantity you pleaſe for Sauce.

To keep Muſhrooms *without* Pickle.

TAKE large Muſhrooms, peel them, ſcrape out the Inſide, put them into a Sauce-pan, throw a little Salt over them, and let them boil in their own Liquor; then throw them into a Sieve to drain, then lay them on Tin-plates, and ſet them in a cool Oven. Repeat it often, till they are perfectly dry, put them into a clean Stone Jar, tye them down tight, and keep them in a dry Place. They eat deliciouſly, and look as well as Truffles.

To keep Artichoke Bottoms *dry.*

BOIL them juſt ſo as you can pull off the Leaves and the Choke, cut them from the Stalk, lay them on Tin-plates, ſet them in a very cool Oven, and repeat it till they are quite dry; then put them into a Stone-pot, and tye them down. Keep them in a dry Place; and when you uſe them, lay them in warm Water till they are tender. Shift the Water two or three Times. They are fine in almoſt all Sauces cut to little Pieces, and put in juſt before your Sauce is enough.

To fry Artichoke Bottoms.

LAY them in Water as above; then have ready ſome Butter hot in the Pan, flour the Bottoms, and fry them. Lay them in your Diſh, and pour melted Butter over them.

To ragoo Artichoke Bottoms.

TAKE twelve Bottoms, ſoften them in warm Water, as in the foregoing Receipts, take Half a Pint of Water, a Piece of the ſtrong Soop as big as a ſmall Wallnut, Half a Spoonful of the Catchup

Catchup, five or ſix of the dried Muſhrooms, a Tea Spoonful of the Muſhroom-powder, ſet it on the Fire, ſhake all together, and let it boil ſoftly two or three Minutes. Let the laſt Water you put to the Bottoms boil; take them out hot, lay them in your Diſh, pour the Sauce over them, and ſet them to Table hot.

To fricaſey Artichoke Bottoms.

SCALD them, then lay them in boiling Water, till they are quite tender; take Half a Pint of Milk, a Quarter of a Pound of Butter rolled in Flour, ſtir it all one Way, till it is thick, then ſtir in a Spoonful of Muſhroom-pickle, lay the Bottoms in a Diſh, and pour the Sauce over them.

To dreſs Fiſh.

AS to frying Fiſh, firſt waſh it very clean, then dry it well, and flour it; take ſome of the Beef-Dripping, make it boil in the Stew-pan, then throw in your Fiſh, and fry it of a fine light Brown. Lay it on the Bottom of a Sieve, or coarſe Cloth to drain, and make Sauce according to your Fancy.

To bake Fiſh.

BUTTER the Pan, lay in the Fiſh, throw a little Salt over it, and Flour, put a very little Water in the Diſh, an Onion, and a Bundle of Sweet Herbs; ſtick ſome little Bits of Butter, or the fine Dripping, on the Fiſh. Let it be baked of a fine light Brown; when enough, lay it on a Diſh before the Fire, and ſkim off all the Fat in the Pan; ſtrain the Liquor, and mix it up either with the Fiſh Sauce, or ſtrong Soop, or the Catchup.

To make a Gravy Soop.

ONLY boil ſoft Water, and put as much of the ſtrong Soop to it, as will make it to your Palate. Let it boil; and if it wants Salt, you muſt ſeaſon it. The Receipt for the Soop, you have in the Chapter for *Soops*.

To make Peas Soop.

GET a Quart of Peas, boil them in two Gallons of Water till they are tender, then have ready a Piece of ſalt Pork, or Beef, which has been laid in Water the Night before; put it into the Pot, with two large Onions peeled, a Bundle of Sweet Herbs, Sellery if you have it, Half a Quarter of an Ounce of whole Pep-

per, let it boil till the Meat is enough, then take it up; and if the Soop is not enough, let it boil till the Soop is good; then ſtrain it, ſet it on again to boil, and rub in a good deal of dry Mint. Keep the Meat hot, when the Soop is ready, put in the Meat again for a few Minutes, and let it boil; then ſerve it away. If you add a Piece of the portable Soop, it will be very good. The Onion Soop you have in the *Lent* Chapter.

To make a Pelow.

TAKE two large Fowls well ſinged and clean, a Piece of Bacon about two Pounds, ſkined and pared clean, put them into a Pot with a Pound of Rice, and two Gallons of Water. When the Water boils, let it boil three Quarters of an Hour, then take up the Fowls and Bacon, keep them hot, and drain all the Water from the Rice. Set it over a very ſlow Fire till the Rice is dry, then lay the Rice in your Diſh, and the Fowls and Bacon on the Top. When you can have hard Eggs to garniſh the Diſh, it is proper.

Or boil it this Way; ſet on a large Pot, nice and clean, take a Quart of Rice, tye it looſe in a very clean Cloth, put it in the Water cold with the Bacon. Let it boil an Hour, then take up the Rice, untye it, ſtir in one Spoonful of the ſtrong Gravy, grate Half a Nutmeg, ſtir it well together, tye it up tight again, put it into the Pot, and the Fowls. When they are enough, take up the Rice, lay it in your Diſh, and the Fowls and Bacon on the Top.

To make Pork Pudding, *or* Beef, *&c.*

MAKE a good Cruſt with the Dripping, or Mutton-ſewet if you have it, ſhred fine, make a thick Cruſt, take a Piece of Salt Pork or Beef, which has been twenty-four Hours in ſoft Water; ſeaſon it with a little Pepper, put it into this Cruſt, roll it up cloſe, tye it in a Cloth, and boil it; if about four or five Pounds, boil it five Hours.

And when you kill Mutton, make a Pudding the ſame Way, only cut the Steaks thin, ſeaſon them with Pepper and Salt, and boil it three Hours if large; or two Hours if ſmall, and ſo according to the Size.

Apple Pudding make with the ſame Cruſt, only pare the Apples, core them, and fill your Pudding; if large 'twill take five Hours boiling. When it is enough, lay it in the Diſh, cut a Hole in the Top, and ſtir in Butter and Sugar; lay the Piece on again, and ſend it to Table.

A Prune

A Pruen Pudding eats fine made the same Way, only when the Crust is ready, fill it with Pruens, and sweeten it according to your fancy; close it up, and boil it two Hours.

To make a Rice Pudding.

TAKE what Rice you think proper, tye it loose in a Cloth, and boil it an Hour; then take it up, and untye it, grate a good deal of Nutmeg in, stir in a good Piece of Butter, and sweeten to your Palate. Tye it up close, boil it an Hour more, then take it up, and turn it into your Dish; melt Butter with a little Sugar, and a little White Wine for Sauce.

To make a Sewet Pudding.

GET a Pound of Sewet shred fine, a Pound of Flour, a Pound of Currants picked clean, Half a Pound of Raisins stoned, two Tea Spoonfuls of beaten Ginger, and a Spoonful of Tincture of Saffron; mix all together with Salt Water very thick; then either boil or bake it.

A Liver Pudding *boiled.*

GET the Liver of a Sheep when you kill one, and cut it as thin as you can, and chop it; mix it with as much Sewet shred fine, Half as many Crumbs of Bread or Biscuit grated, season it with some Sweet Herbs shred fine, a little Nutmeg grated, a little beaten Pepper, and an Anchovy shred fine; mix all together with a little Salt, or the Anchovy Liquor, with a Piece of Butter; fill the Crust, and close it; boil it three Hours.

To make an Oatmeal Pudding.

GET a Pint of Oatmeal once cut, a Pound of Sewet shred fine, a Pound of Currants, and Half a Pound of Raisins stoned; mix all together well with a little Salt, tye it in a Cloth, leaving room for the Swelling.

To bake an Oatmeal Pudding.

BOIL a Quart of Water, season it with a little Salt; when the Water boils, stir in the Oatmeal, till it is so thick you can't easily stir your Spoon, then take it off the Fire, stir in two Spoonfuls of Brandy, or a Gill of Mountain, and sweeten it to your Palate. Grate in a little Nutmeg, and stir in Half a Pound of Currants clean washed and picked; then butter a Pan, pour it in, and bake it Half an Hour.

A Rice

A Rice Pudding *baked.*

BOIL a Pound of Rice juſt till it is tender, then drain all the Water from it as dry as you can, but don't ſqueeze it; then ſtir in a good Piece of Butter, and ſweeten to your Palate. Grate a ſmall Nutmeg in, ſtir it well together, butter a Pan, and pour it in and bake it You may add a few Currants for Change.

To make a Peas Pudding.

BOIL it till it is quite tender, then take it up, untye it, ſtir in a good Piece of Butter, a little Salt, and a good deal of beaten Pepper; then tye it up tight again, boil it an Hour longer, and it will eat fine. All other Puddings you have in the Chapter of *Puddings.*

To make a Harrico of French Beans.

TAKE a Pint of the Seeds of *French* Beans which are ready dry'd for Sowing, waſh them clean, and put them into a two Quart Sauce-pan, fill it with Water, and let them boil two Hours; if the Water waſtes away too much you muſt put in more boiling Water to keep them boiling. In the mean Time take almoſt Half a Pound of nice Freſh Butter, put it into a clean Stew-pan, and when it is all melted and done making any Noiſe, have ready a Pint Baſon heap'd up with Onions peeled and ſliced thin; throw them into the Pan and fry them of a fine Brown, ſtirring them about that they may be all alike, then pour off the clear Water from the Beans into a Baſon, and throw the Beans all into the Stew-pan; ſtir all together, and throw in a large Tea Spoonful of beaten Pepper, two heap'd full of Salt, and ſtir it all together for two or three Minutes. You may make this Diſh of what Thickneſs you think proper (either to eat with a Spoon, or otherways) with the Liquor you pour'd off the Beans. For Change you may make it thin enough for a Soop. When it is of the proper Thickneſs you like it, take it off the Fire and ſtir in a large Spoonful of Vinegar and the Yolks of two Eggs beat. The Eggs may be left out, if diſliked. Diſh it up, and ſend it to Table.

To make a Fowl Pye.

FIRST make a rich thick Cruſt, cover the Diſh with the Paſte, then take ſome very fine Bacon, or cold boiled Ham, ſlice it, and lay a Layer all over. Seaſon with a little Pepper, then put in the Fowl, after it is picked and cleaned, and ſinged; ſhake

ſhake a very little Pepper and Salt into the Belly, put in a little Water, cover it with Ham, ſeaſoned with a little beaten Pepper, put on the Lid and bake it two Hours. When it comes out of the Oven, take Half a Pint of Water, boil it, and add to it as much of the ſtrong Soop as will make the Gravy quite rich; pour it boiling hot into the Pan, and lay on the Lid again. Send it to Table hot, or lay a Piece of Beef, or Pork in ſoft Water twenty-four Hours, ſlice it in the room of the Ham, and it will eat fine.

To make a Cheſhire Pork Pye *for Sea.*

TAKE ſome ſalt Pork that has been boiled, cut it into thin Slices, an equal Quantity of Potatoes, pared and ſliced thin, make a good Cruſt, cover the Diſh, lay a Layer of Meat, ſeaſoned with a little Pepper, and a Layer of Potatoes; then a Layer of Meat, a Layer of Potatoes, and ſo on till your Pye is full. Seaſon it with Pepper; when it is full, lay ſome Butter on the Top, and fill your Diſh above half full of ſoft Water. Cloſe your Pye up, and bake it in a gentle Oven.

To make Sea Veniſon.

WHEN you kill a Sheep, keep ſtirring the Blood all the Time till it is cold, or at leaſt as cold as it will be, that it may not congeal; then cut up the Sheep, take one Side, cut the Leg like a Hanch, cut off the Shoulder and Loin, the Neck and Breaſt in two, ſteep them all in the Blood, as long as the Weather will permit you, then take out the Hanch, and hang it out of the Sun as long as you can to be ſweet, and roaſt it as you do a Hanch of Veniſon. It will eat very fine, eſpecially if the Heat will give you leave to keep it long. Take off all the Sewet before you lay it in the Blood, take the other Joints and lay them in a large Pan, pour over them a Quart of Red Wine, and a Quart of rap Vinegar. Lay the fat Side of the Meat downwards in the Pan, on a hollow Tray is beſt, and pour the Wine and Vinegar over it; let it lay twelve Hours, then take the Neck, Breaſt, and Loin out of the Pickle, let the Shoulder lay a Week, if the Heat will let you, rub it with Bay Salt, Salt Petre, and coarſe Sugar, of each a Quarter of an Ounce, one Handful of common Salt, and let it lay a Week or ten Days. Bone the Neck, Breaſt, and Loin, ſeaſon them with Pepper and Salt to your Palate, and make a Paſty as you do Veniſon. Boil the Bones for Gravy to fill the Pye, when it comes out of the Oven; and the Shoulder boil freſh out of the Pickle, with a Peas Pudding.

And

And when you cut up the Sheep, take the Heart, Liver and Lights, boil them a Quarter of an Hour, then cut them ſmall, and chop them very fine; ſeaſon them with four large Blades of Mace, twelve Cloves, and a large Nutmeg, all beat to Powder. Chop a Pound of Sewet fine, Half a Pound of Sugar, two Pounds of Currants clean waſhed, Half a Pint of Red Wine, mix all well together, and make a Pye. Bake it an Hour, it is very rich.

To make Dumplings *when you have White Bread.*

TAKE the Crumb of a Twopenny-loaf grated fine, as much Beef-Sewet ſhred as fine as poſſible, a little Salt, Half a ſmall Nutmeg grated, a large Spoonful of Sugar, beat two Eggs with two Spoonfuls of Sack, mix all well together, and roll them up as big as a Turky's Egg. Let the Water boil, and throw them in, Half an Hour will boil them. For Sauce, melt Butter with a little Sack, lay the Dumplings in a Diſh, pour the Sauce over them, and ſtrew Sugar all over the Diſh.

Theſe are very pretty either at Land or Sea. You muſt obſerve to rub your Hands with Flour when you make them up.

The Portable Soop to carry abroad, you have in the Sixth Chapter.

CHAP. XII.

Of *Hogs Puddings, Sauſages,* &c.

To make Almond Hogs Puddings.

TAKE two Pounds of Beef-ſewet, or Marrow, ſhred very ſmall, a Pound and Half of Almonds blanched, and beat very fine with Roſe water, one Pound of grated Bread, a Pound and Quarter of fine Sugar, a little Salt, Half an Ounce of Mace, Nutmeg and Cinnamon together, twelve Yolks of Eggs, four Whites, a Pint of Sack, a Pint and Half of thick Cream, ſome Roſe or Orange-flower Water, boil the Cream, tye the Saffron in a Bag, and dip in the Cream to colour it. Firſt beat your Eggs very well, then ſtir in your Almonds, then the Spice, the Salt and Sewet, and mix all your Ingredients together; fill your Guts but half full, put ſome Bits of Citron in the Guts as you fill them, tye them up, and boil them a Quarter of an Hour.

Another

Another Way.

TAKE a Pound of Beef Marrow chopped fine, Half a Pound of ſweet Almonds blanched, and beat fine, with a little Orange-flower or Roſe-water, Half a Pound of white Bread grated fine, Half a Pound of Currants clean waſhed and picked, a Quarter of a Pound of fine Sugar, a Quarter of an Ounce of Mace, Nutmeg, and Cinnamon together, of each an equal Quantity, and Half a Pint of Sack; mix all well together, with Half a Pint of good Cream, and the Yolks of four Eggs. Fill your Guts half full, tye them up, and boil them a Quarter of an Hour. You may leave out the Currants for Change; but then you muſt add a Quarter of a Pound more of Sugar.

A Third Way.

HALF a Pint of Cream, a Quarter of a Pound of Sugar, a Quarter of a Pound of Currants, the Crumb of a Halfpenny Roll grated fine, ſix large Pippins pared and chopped fine, a Gill of Sack, or two Spoonfuls of Roſe-water, ſix bitter Almonds blanched and beat fine, the Yolks of two Eggs, and one White beat fine; mix all together, fill the Guts better than half full, and boil them a Quarter of an Hour.

To make Hogs Puddings *with* Currants.

TAKE three Pounds of grated Bread to four Pounds of Beef-ſewet finely ſhred, two Pounds of Currants, clean picked and waſhed, Cloves, Mace, and Cinnamon, of each Half an Ounce, finely beaten, a little Salt, a Pound and Half of Sugar, a Pint of Sack, a Quart of Cream, a little Roſe-water, twenty Eggs well beaten, but Half the Whites; mix all theſe well together, fill the Guts half full, boil them a little, and prick them as they boil, to keep them from breaking the Guts. Take them up upon clean Cloths, then lay them on your Diſh; or when you uſe them, boil them a few Minutes, or eat them cold.

To make Black Puddings.

FIRST before you kill your Hog, get a Peck of Gruts, boil them Half an Hour in Water, then drain them, and put them into a clean Tub or large Pan, then kill your Hog, and ſave two Quarts of the Blood of the Hog, and keep ſtirring it till the Blood is quite cold; then mix it with your Gruts, and ſtir them well together. Seaſon with a large Spoonful of Salt, a Quarter of

an

an Ounce of Cloves, Mace and Nutmeg together, an equal Quantity of each; dry it, beat it well, and mix in. Take a little Winter-ſavoury, Sweet Marjoram, and Thyme, Pennyroyal ſtriped of the Stalks, and chopped very fine, juſt enough to ſeaſon them, and to give them a Flavour, but no more. The next Day, take the Leaf off the Hog, and cut into Dice, ſcrape and waſh the Guts very clean, then tye one End, and begin to fill them; mix in the Fat as you fill them, then be ſure to put in a good deal of Fat, fill the Skins three Parts full, tye the other End, and make your Puddings what Length you pleaſe. Then prick them with a Pin, and put them into a Kettle of boiling Water. Boil them very ſoftly an Hour. Then take them out, and lay them on clean Straw.

In *Scotland* they make a Pudding with the Blood of a Gooſe. Chop off the Head, and ſave the Blood; ſtir it till it is cold, then mix it with Gruts, Spice, Salt, and Sweet Herbs according to their fancy, and ſome Beef Sewet chopped. Take the Skin off the Neck, then pull out the Wind pipe and Fat, and fill the Skin. Tye it at both Ends; ſo make a Pye of the Giblets, and lay the Pudding in the Middle.

To make Fine Sauſages.

YOU muſt take ſix Pounds of good Pork, free from Skin, Griſles and Fat, cut it very ſmall, and beat it in a Mortar till it is very fine; then ſhred ſix Pounds of Beef Sewet very fine, and free from all Skin. Shred it as fine as poſſible, then take a good deal of Sage, waſh it very clean, pick off the Leaves, and ſhred it very fine. Spread your Meat on a clean Dreſſer or Table, then ſhake the Sage all over, about three large Spoonfuls; ſhred the thin Rind of a middling Lemon very fine and throw over, with as many Sweet Herbs when ſhred fine as will fill a large Spoon; grate two large Nutmegs over, throw over two Tea Spoonfuls of Pepper, a large Spoonful of Salt, then throw over the Sewet, and mix it all well together. Put it down cloſe in a Pot; when you uſe them, roll them up with as much Egg as will make them roll ſmooth. Make them the Size of a Sauſage, and fry them in Butter or good Dripping. Be ſure it be hot before you put them in, and keep rolling them about. When they are thorough hot, and of a fine light Brown, they are enough. You may chop this Meat very fine, if you don't like it beat. Veal eats well done thus, or Veal and Pork together. You may clean ſome Guts, and fill them.

To

To make Common Sauſages.

TAKE three Pounds of nice Pork, Fat and Lean together, without Skin or Griſles; chop it as fine as poſſible, ſeaſon it with a Tea Spoonful of beaten Pepper, and two of Salt, ſome Sage ſhred fine, about three Tea Spoonfuls; mix it well together, have the Guts very nicely cleaned, and fill them, or put them down in a Pot, ſo roll them of what Size you pleaſe, and fry them. Beef makes very good Sauſages.

To make Bolognia Sauſages.

TAKE a Pound of Bacon, Fat and Lean together, a Pound of Beef, a Pound of Veal, a Pound of Pork, a Pound of Beef-ſewet, cut them ſmall, and chop them fine; take a ſmall Handful of Sage, pick off the Leaves, chop it fine, with a few Sweet Herbs; ſeaſon pretty high with Pepper and Salt. You muſt have a large Gut, and fill it; then ſet on a Sauce-pan of Water, when it boils, put it in, and prick the Gut for fear of burſting. Boil it ſoftly an Hour, then lay it on clean Straw to dry.

CHAP. XIII.

To pot and make Hams, *&c.*

To pot Pigeons, *or* Fowls.

CUT off their Legs, draw them, and wipe them with a Cloth, but don't waſh them. Seaſon them pretty well with Pepper and Salt, put them in a Pot, with as much Butter as you think will cover them, when melted, and baked very tender; then drain them very dry from the Gravy, lay them on a Cloth, and that will ſuck up all the Gravy. Seaſon them again with Salt, Mace, Cloves, and Pepper beaten fine, and put them down cloſe into a Pot. Take the Butter, when cold, clear from the Gravy, ſet it before the Fire to melt, and pour over the Birds; if you have not enough, clarify ſome more, and let the Butter be near an Inch thick above the Birds. Thus you may do all Sorts of Fowl. Only Wild Fowl ſhould be boned.

To pot a Cold Tongue, Beef, *or* Veniſon.

CUT it ſmall, beat it well in a Marble Mortar, with melted Butter, and two Anchovies, till the Meat is mellow and fine; then put it down cloſe in your Pots, and cover it with clarified Butter. Thus you may do cold Wild Fowl; or you may pot any Sort of cold Fowl whole, ſeaſoning them with what Spice you pleaſe.

To pot Veniſon.

TAKE a Piece of Veniſon, Fat and Lean together, lay it in a Diſh, and ſtick Pieces of Butter all over; tye a brown Paper over it, and bake it. When it comes out of the Oven, take it out of the Liquor hot, drain it, and lay it in a Diſh. When cold, take off all the Skin, and beat it in a Marble Mortar, Fat and Lean together. Seaſon it with Mace, Cloves, Nutmeg, black Pepper, and Salt to your Mind. When the Butter is cold, that it was baked in, take a little of it, and beat in with it to moiſten it; then put it down cloſe, and cover it with clarified Butter.

You muſt be ſure to beat it, till it is all like a Paſte.

To pot Tongues.

TAKE a Neat's Tongue, rub it with a Pound of white Salt, an Ounce of Salt-petre, Half a Pound of coarſe Sugar, rub it well, turn it every Day in this Pickle for a Fortnight. This Pickle will do ſeveral Tongues, only adding a little more white Salt; or we generally do them after our Hams. Take the Tongue out of the Pickle, cut off the Root, and boil it well, till it will peel; then take your Tongues and ſeaſon them with Salt, Pepper, Cloves, Mace and Nutmeg, all beat fine, rub it well with your Hands whilſt it is hot, then put it into a Pot, and melt as much Butter as will cover it all over. Bake it an Hour in the Oven, then take it out, let it ſtand to cool, rub a little freſh Spice on it; and when it is quite cold, lay it in your Pickling-pot. When your Butter is cold you baked it in, take it off clean from the Gravy, ſet it in an earthen Pan before the Fire; and when it is melted, pour it over the Tongue. You may lay Pigeons or Chickens on each Side; be ſure to let the Butter be about an Inch above the Tongue.

A fine

A fine Way to pot a Tongue.

TAKE a dried Tongue, boil it till it is tender, then peel it; take a large Fowl, bone it, a Gooſe, and bone it; take a Quarter of an Ounce of Mace, a Quarter of an Ounce of Cloves, a large Nutmeg, a Quarter of an Ounce of black Pepper, beat all well together, a Spoonful of Salt, rub the Inſide of the Fowl well, and the Tongue. Put the Tongue into the Fowl, then ſeaſon the Gooſe, and fill the Gooſe with the Fowl and Tongue; and the Gooſe will look as if it was whole. Lay it in a Pan that will juſt hold it, melt freſh Butter enough to cover it, ſend it to the Oven, and bake it an Hour and Half; then uncover the Pot, and take out the Meat. Carefully drain it from the Butter, lay it on a coarſe Cloth till it is cold; and when the Butter is cold, take off the hard Fat from the Gravy, and lay it before the Fire to melt, put your Meat into the Pot again, and pour the Butter over. If there is not enough, clarify more, and let the Butter be an Inch above the Meat; and this will keep a great while, eats fine, and looks beautiful. When you cut it, it muſt be cut croſs-ways down through, and looks very pretty. It makes a pretty Corner-diſh at Table, or Side-diſh for Supper. If you cut a Slice down the Middle quite through, lay it in a Plate, and garniſh with green Parſley and Stertion-flowers. If you will be at the Expence, bone a Turkey, and put over the Gooſe. Obſerve, when you pot it, to ſave a little of the Spice to throw over it, before the laſt Butter is put on, or the Meat will not be ſeaſoned enough.

To pot Beef *like* Veniſon.

CUT the Lean of a Buttock of Beef in Pound Pieces; for eight Pounds of Beef, take four Ounces of Salt-petre, four Ounces of Peter-ſalt, a Pint of white Salt, and one Ounce of Salprunella, beat the Salts all very fine, mix them well together, rub the Salts all into the Beef, then let it lye four Days, turning it twice a Day; then put it into a Pan, cover it with Pump-water, and a little of its own Brine; then bake it in an Oven with Houſhold Bread, till it is as tender as a Chicken; then drain from the Gravy, and bruiſe it abroad, and take out all the Skin and Sinews; then pound it in a Marble Mortar, then lay it in a broad Diſh, mix in it an Ounce of Cloves and Mace, three Quarters of an Ounce of Pepper, and one Nutmeg all beat very fine. Mix it all very well with the Meat, then clarify a little freſh Butter, and mix with the Meat, to make it a little moiſt; mix it very well together, preſs it down into Pots very hard, ſet it at the Oven's Mouth, juſt to ſettle,

ſettle, and cover it two Inches thick with clarified Butter. When cold, cover it with white Paper.

To pot Cheſhire Cheeſe.

TAKE three Pounds of *Cheſhire* Cheeſe, and put it into a Mortar, with Half a Pound of the beſt freſh Butter you can get, pound them together, and in the beating, add a Gill of rich Canary Wine, and Half an Ounce of Mace finely beat, then ſifted fine like a fine Powder. When all is extremely well mixed, preſs it hard down into a Gallipot, cover it with clarified Butter, and keep it cool. A Slice of this exceeds all the Cream-Cheeſe that can be made.

To collar a Breaſt *of* Veal, *or a* Pig.

BONE the Pig or Veal, then ſeaſon it all over the Inſide with Cloves, Mace, and Salt beat fine, a Handful of Sweet Herbs ſtripped off the Stalks, and a little Pennyroyal and Parſley ſhred very fine, with a little Sage; then roll it up as you do Brawn, bind it with narrow Tape very cloſe, then tye a Cloth round it, and boil it very tender in Vinegar and Water, a like Quantity, with a little Cloves, Mace, Pepper, and Salt all whole. Make it boil, then put in the Collars; when boiled tender, take them up; and when both are cold, take off the Cloth, lay the Collar in an earthen Pan, and pour the Liquor over. Cover it cloſe, and keep it for Uſe: If the Pickle begins to ſpoil, ſtrain it through a coarſe Cloth, boil it, and skim it; when cold, pour it over. Obſerve, before you ſtrain the Picke, to waſh the Collar, wipe it dry, and wipe the Pan clean. Strain it again after it is boiled, and cover it very cloſe.

To collar Beef.

TAKE a thin Piece of Flank Beef, and ſtrip the Skin to the End, beat it with a Rolling-pin, then diſſolve a Quart of Peter-ſalt in five Quarts of Pump-water, ſtrain it, put the Beef in, and let it lye five Days, ſometimes turning it; then take a Quarter of an Ounce of Cloves, a good Nutmeg, a little Mace, a little Pepper, beat very fine, and a Handful of Thyme ſtripped off the Stalks; mix it with the Spice, ſtrew all over the Beef, lay on the Skin again, then roll it up very cloſe, tye it hard with Tape, then put it into a Pot, with a Pint of Claret, and bake it in the Oven with the Bread.

Another

Another Way to ſeaſon a Collar of Beef.

TAKE the Surloin or Flank of Beef, or any Part you think proper, and lay it in as much Pump-water as will cover it; put to it four Ounces of Salt-petre, five or ſix Handfuls of white Salt, let it lay in it three Days, then take it out, and take Half an Ounce of Cloves and Mace, one Nutmeg, a Quarter of an Ounce of Coriander-ſeeds; beat theſe well together, and Half an Ounce of Pepper, ſtrew them upon the Inſide of the Beef, roll it up, and bind it up with coarſe Tape. Bake it in the ſame Pickle; and when it is baked, take it out, hang it in a Net to drain, within the Air of the Fire three Days, and put it into a clean Cloth, and hang it up again, within the Air of the Fire; for it muſt be kept dry as you do Neats Tongues.

To collar Salmon.

TAKE a Side of Salmon, and cut off about a Handful of the Tail, waſh your large Piece very well, and dry it with a Cloth; then waſh it over with the Yolks of Eggs; then make ſome Force-meat with that you cut off the Tail, but take care of the Skin, and put to it a Handful of parboiled Oyſters, a Tail or two of Lobſter, the Yolks of three or four Eggs boiled hard, ſix Anchovies, a good Handful of Sweet Herbs chopped ſmall, a little Salt, Cloves, Mace, Nutmeg, Pepper, all beat fine, and grated Bread; work all theſe together into a Body, with the Yolks of Eggs, lay it all over the Fleſhy Part, and a little more Pepper and Salt over the Salmon; ſo roll it up into a Collar, and bind it with broad Tape; then boil it in Water, Salt and Vinegar; but let the Liquor boil firſt; then put in your Collars, a Bunch of Sweet Herbs, ſliced Ginger and Nutmeg. Let it boil, but not too faſt; it will take near two Hours boiling; and when it is enough, take it up, put it in your Souſing-pan, and when the Pickle is cold, put it to your Salmon, and let it ſtand in it till uſed. Or you may pot it, after it is boiled, pour clarified Butter over it, it will keep longeſt ſo; but either way is good. If you pot it, be ſure the Butter be the niceſt you can get.

To make Dutch Beef.

TAKE the lean Part of a Buttock of Beef raw, rub it well with brown Sugar all over, and let it lye in a Pan or Tray two or three Hours, turning it two or three Times; then ſalt it well with common Salt, and Salt-petre, and let it lye a Fortnight, turning it every Day; then roll it very ſtrait in a coarſe Cloth, put it in a

Cheeſe-

Cheese-press a Day and a Night, and hang it to dry in a Chimney. When you boil it, you must put it in a Cloth; when it is cold, it will cut in Slivers as *Dutch* Beef.

To make Sham Brawn.

BOIL two Pair of Neat's Feet tender, take a Piece of Pork of the thick Flank, and boil it almost enough, then pick off the Flesh of the Feet, and roll it up in the Pork tight, like a Collar of Brawn; then take a strong Cloth and some coarse Tape, roll it tight round with the Tape, then tye it up in a Cloth, and boil it till a Straw will run through it; then take it up, and hang it up in a Cloth till it is quite cold; then put it into some Souſing Liquor, and use it at your own pleasure.

To souse a Turkey, *in Imitation of* Sturgeon.

YOU must take a fine large Turkey, dress it very clean, dry and bone it, then tye it up, as you do Sturgeon; put into the Pot you boil it in, one Quart of White Wine, one Quart of Water, one Quart of good Vinegar, a very large Handful of Salt, let it boil, scum it well, and then put in the Turkey. When it is enough, take it out, and tye it tighter. Let the Liquor boil a little longer; and if you think the Pickle wants more Vinegar or Salt, add it when it is cold, pour it upon the Turkey. It will keep some Months, covering it close from the Air, and keeping it in a dry cool Place. Eat it with Oil, Vinegar and Sugar, just as you like it. Some admire it more than Sturgeon; it looks pretty covered with Fennel for a Side-dish.

To pickle Pork.

BONE your Pork, cut it into Pieces, of a Size fit to lye in the Tub or Pan you design it to lye in, rub your Pieces well with Salt-petre, then take two Parts of common Salt, and two of Bay-salt, and rub every Piece well; lay a Layer of common Salt in the Bottom of your Vessel, cover every Piece over with common Salt, lay them one upon another as close as you can, filling the hollow Places on the Sides with Salt. As your Salt melts on the Top, strew on more, lay a coarse Cloth over the Vessel, a Board over that, and a Weight on the Board to keep it down. Keep it close covered; it will thus ordered keep the whole Year. Put a Pound of Salt-petre, and two Pounds of Bay-salt to a Hog.

A Pickle

A Pickle for Pork, *which is to be eat soon.*

YOU must take two Gallons of Pump Water, one Pound of Bay-salt, one Pound of coarse Sugar, six Ounces of Salt-petre, boil it all together, and skim it when cold. Cut the Pork in what Pieces you please, lay it down close, and pour the Liquor over it. Lay a Weight on it to keep it close, and cover it close from the Air, and it will be fit to use in a Week. If you find the Pickle begins to spoil, boil the Pickle again, and skim it; when it is cold, pour it on your Pork again.

To make Veal Hams.

CUT the Leg of Veal like a Ham, then take a Pint of Bay-salt, two Ounces of Salt-petre, and a Pound of common Salt; mix them together, with an Ounce of Juniper Berries beat: Rub the Ham well, and lay it in a hollow Tray, with the skinny Side downwards. Baste it every Day with the Pickle for a Fortnight, and then hang it in Wood-Smoke for a Fortnight. You may boil it, or parboil it, and roast it. In this Pickle you may do two or three Tongues, or a Piece of Pork.

To make Beef Hams.

YOU must take the Leg of a fat, but small Beef, the Fat *Scotch* or *Welch* Cattle is best, and cut it Ham-Fashion. Take an Ounce of Bay-salt, an Ounce of Salt-petre, a Pound of common Salt, and a Pound of coarse Sugar, (this Quantity for about fourteen or fifteen Pounds Weight, and so accordingly, if you pickle the whole Quarter) rub it with the above Ingredients, turn it every Day, and baste it well with the Pickle for a Month: Take it out and roll it in Bran or Sawdust, then hang it in Wood-Smoke, where there is but little Fire, and a constant Smoke for a Month; then take it down, and hang it in a dry Place, not hot, and keep it for Use. You may cut a Piece off as you have Occasion, and either boil it or cut it in Rashers, and broil it with poached Eggs, or boil a Piece, and it eats fine cold, and will shiver like *Dutch* Beef. After this Beef is done, you may do a thick Brisket of Beef in the same Pickle. Let it lay a Month, rubbing it every Day with the Pickle, then boil it till it is tender, hang it in a dry Place, and it eats finely cold cut in Slices on a Plate. It is a pretty Thing for a Side-dish, or for Supper. A Shoulder of Mutton laid in this Pickle a Week, hung in Wood-Smoke two or three Days, and then boiled with Cabbage, is very good.

To

To make Mutton Hams.

YOU muſt take a Hind-Quarter of Mutton, cut it like a Ham, take one Ounce of Salt-petre, a Pound of coarſe Sugar, a Pound of common Salt, mix them and rub your Ham, lay it in a hollow Tray with the Skin downwards, baſte it every Day for a Fortnight, then roll it in Sawduſt, and hang it in the Wood-Smoke a Fortnight; then boil it, and hang it in a dry Place, and cut it out in Raſhers. It don't eat well boiled, but eats finely broiled.

To make Pork Hams.

YOU muſt take a fat Hind-Quarter of Pork, and cut off a fine Ham. Take an Ounce of Salt-petre, a Pound of coarſe Sugar, and a Pound of common Salt; mix all together, and rub it well. Let it lye a Month in this Pickle, turning and baſting it every Day, then hang it in Wood-Smoke as you do your Beef in a dry Place, ſo as no Heat comes to it; and if you keep them long, hang them a Month or two in a damp Place, ſo as they will be mouldy, and it will make them cut fine and ſhort. Never lay theſe Hams in Water till you boil them, and then boil them in a Copper, if you have one, or the biggeſt Pot you have. Put them in the cold Water, and let them be four or five Hours before they boil. Skim the Pot well and often, till it boils. If it is a very large one, two Hours will boil it; if a ſmall one, an Hour and a Half will do, provided it be a great while before the Water boils. Take it up Half an Hour before Dinner, pull off the Skin, and throw Raſpings finely ſifted all over; hold a red hot Fire-ſhovel over it, and when Dinner is ready take a few Raſpings in a Sieve and ſift all over the Diſh; then lay in your Ham, and with your Finger make fine Figures round the Edge of the Diſh. Be ſure to boil your Ham in as much Water as you can, and to keep it ſkimming all the Time till it boils. It muſt be at leaſt four Hours before it boils.

This Pickle does finely for Tongues afterwards to lye in it a Fortnight, and then hang in the Wood-Smoke a Fortnight, or to boil them out of the Pickle.

Yorkſhire is famous for Hams; and the Reaſon is this: Their Salt is much finer than ours in *London*, it is a large clear Salt, and gives the Meat a fine Flavour. I uſed to have it from *Maldon* in *Eſſex*, and that Salt will make any Ham as fine as you can deſire. It is by much the beſt Salt for ſalting of Meat. A deep hollow wooden Tray is better than a Pan, becauſe the Pickle ſwells beſt about it.

When you broil any of these Hams in Slices or Bacon, have some boiling Water ready, and let the Slices lay a Minute or two in the Water, then broil them, it takes out the Salt, and makes them eat finer.

To make Bacon.

TAKE a Side of Pork, then take off all the inside Fat, lay it on a long Board or Dresser, that the Blood may run away, rub it well with good Salt on both Sides, let it lye thus a Week, then take a Pint of Bay-salt, a Quarter of a Pound of Salt-petre, beat them fine, two Pounds of coarse Sugar, and a Quarter of a Peck of common Salt. Lay your Pork in something that will hold the Pickle, and rub it well with the above Ingredients. Lay the skinny Side downwards, and baste it every Day with the Pickle for a Fortnight. Then hang it in Wood-Smoke as you do the Beef, and afterwards hang it in a dry Place, but not hot. You are to observe, that all Hams and Bacon should hang clear from every Thing, and not against a Wall.

Observe to wipe off all the old Salt before you put it into this Pickle, and never keep Bacon nor Hams in a hot Kitchen, or in a Room where the Sun comes. It makes them all rusty.

To save Potted Birds, *that begins to be bad.*

I HAVE seen potted Birds which have come a great Way, often smell so bad, that no Body could bear the Smell for the Rankness of the Butter, and by managing them in the following Manner, have made them as good as ever was eat.

Set a large Sauce-pan of clean Water on the Fire, when it boils, take off the Butter of the Top, then take the Fowls out one by one, throw them into that Sauce-pan of Water Half a Minute, whip it out, and dry it in a clean Cloth inside and out; so do all till they are quite done. Scald the Pot clean, when the Birds are quite cold, season them with Mace, Pepper and Salt to your Mind, put them down close in the Pot, and pour clarified Butter over them.

To pickle Mackrel, *call'd* Caveach.

CUT your Mackrel into round Pieces, and divide one into five or six Pieces: To six large Mackrel, you may take one Ounce of beaten Pepper, three large Nutmegs, a little Mace, and a Handful of Salt. Mix your Salt and beaten Spice together, then make two or three Holes in each Piece, and thrust the Sea-

ſoning into the Holes with your Finger. Rub the Piece all over with the Seaſoning, fry them Brown in Oil, and let them ſtand till they are cold; then put them into Vinegar, and cover them with Oil. They will keep well covered a great while, and are delicious.

CHAP. XIV.

Of PICKLING.

To pickle Wallnuts Green.

TAKE the largeſt and cleareſt you can get, pare them as thin as you can, have a Tub of Spring-Water ſtand by you, and throw them in as you do them. Put into the Water a Pound of Bay-ſalt, let them lye in that Water twenty-four Hours, take them out of the Water, then put them into a Stone Jar, and between every Layer of Wallnuts, lay a Layer of Vine Leaves at the Bottom and Top. and fill it up with cold Vinegar. Let them ſtand all Night, then pour that Vinegar from them into a Copper or Bell-Metal Skillet, with a Pound of Bay-ſalt, ſet it on the Fire, let it boil, then pour it hot on your Nuts, tye them over with a Woollen Cloth, and let them ſtand a Week; then pour that Pickle away, rub your Nuts clean with a Piece of Flannel, then put them again in your Jar, with Vine Leaves as above, and boil freſh Vinegar. Put into your Pot to every Gallon of Vinegar, a Nutmeg ſliced, cut four large Races of Ginger, a Quarter of an Ounce of Mace, a Quarter of an Ounce of Cloves, a Quarter of an Ounce of Whole Black Pepper, the like of *Ordingal* Pepper; then pour your Vinegar boiling hot on your Wallnuts, and cover them with a Woollen Cloth. Let it ſtand three or four Days; ſo do two or three Times, when cold, put in Half a Pint of Muſtard-Seed, a large Stick of Horſe-raddiſh ſliced, tye them down cloſe with a Bladder, and then with a Leather. They will be fit to eat in a Fortnight. Take a large Onion, ſtick the Cloves in, and lay in the Middle of the Pot.

To pickle Wallnuts White.

TAKE the largeſt Nuts you can get, juſt before the Shell begins to turn, pare them very thin, till the White appears, and throw them into Spring-Water, with a Handful of Salt as you

you do them. Let them ſtand in that Water ſix Hours, lay on them a thin Board to keep them under the Water, then ſet a Stew-pan on a Charcoal Fire, with clean Spring-Water, take your Nuts out of the other Water, and put them into the Stew-pan. Let them ſimmer four or five Minutes, but not boil, then have ready by you a Pan of Spring-Water, with a Handful of White Salt in it, ſtir it with your Hand till the Salt is melted, then take your Nuts out of the Stew-pan with a Wooden Ladle, and put them into the cold Water and Salt. Let them ſtand a Quarter of an Hour, lay the Board on them as before, if they are not kept under the Liquor they will turn Black, then lay them on a Cloth, and cover them with another to dry; then carefully wipe them with a ſoft Cloth, put them into your Jar or Glaſs with ſome Blades of Mace, and Nutmeg ſliced thin. Mix your Spice between your Nuts, and pour diſtilled Vinegar over them. Firſt let your Glaſs be full of Nuts, pour Mutton Fat over them, and tye a Bladder, and then a Leather.

To pickle Wallnuts Black.

YOU muſt take large full-grown Nuts at their full Growth, before they are hard, lay them in Salt and Water, with a little Piece of Allum. Let them lye two Days, then ſhift them into freſh Water; let them lye two Days longer, then ſhift them again, and let them lye three Days; then take them out of the Water, and put them into your Pickling-pot. When the Pot is Half full, put in a large Onion ſtuck with Cloves. To a Hundred of Wallnuts, put in Half a Pint of Muſtard Seed, a Quarter of an Ounce of Mace, Half an Ounce of Black Pepper, Half an Ounce of Allſpice, ſix Bay Leaves, and a Stick of Horſe-raddiſh; then fill your Pot, and pour boiling Vinegar over them. Cover them with a Plate, and when they are cold tye them down with a Bladder and Leather, and they will be fit to eat in two or three Months. The next Year, if any remains, boil up your Vinegar again, and skim it; when cold, pour it over your Wallnuts. This is by much the beſt Pickle for Uſe, therefore you may add more Vinegar to it, what Quantity you pleaſe. If you pickle a great many Wallnuts, and eat them faſt, make your Pickle for a Hundred or two, the reſt keep in a ſtrong Brine of Salt and Water boiled till it will bear an Egg, and as your Pot empties, fill them up with thoſe in the Salt and Water. Take care they are covered with Pickle.

In the ſame Manner you may do a ſmaller Quantity. But if you can get rap Vinegar, uſe that inſtead of Salt and Water. Do them thus; put your Nuts into the Pot you intend to pickle them in,

thro'

throw in a good Handful of Salt, a little Piece of Allum, and fill the Pot with rap Vinegar; cover it close, and let them stand a Fortnight; then pour them out of the Pot, wipe it clean, and just rub the Nuts with a coarse Cloth, and then put them in the Jar with the Pickle as above. If you have the best Sugar-Vinegar of your own making, you need not boil it the first Year, but pour it on cold; and the next Year, if any remains, boil it up again, skim it, put fresh Spice to it, and it will do again.

To pickle Gerkins.

TAKE what Quantity of Cucumbers you think fit and put them in a Stone Jar, then take as much Spring Water as you think will cover them: To every Gallon of Water put as much Salt as will make it bear an Egg; set it on the Fire, and let it boil two or three Minutes, then pour it on the Cucumbers and cover them with a Pewter Dish, and over that a woollen Cloth; tye them down close, and let them stand twenty-four Hours, then take them out, lay them in a Cloth, and another over them to dry them. When they are pretty dry, wipe your Jar out with a dry Cloth, put your Cucumbers in, and with them a little Dill and Fennel, a very small Quantity. For the Pickle, to every three Quarts of Vinegar, one Quart of Spring Water, till you think you have enough to cover them; put in a little Bay-salt and a little white Salt, but not too much. To every Gallon of Pickle put one Nutmeg cut in Quarters, a Quarter of an Ounce of Cloves, a Quarter of an Ounce of Mace, a Quarter of an Ounce of whole Pepper, and a large Race of Ginger sliced; boil all these together in a Bell-metal or Copper Pot, pour it boiling hot on your Cucumbers, and cover them as before. Let them stand two Days, then boil your Pickle again, and pour it on as before, and a third time, when they are cold cover them with a Bladder and then a Leather. Mind always to keep your Pickles close cover'd, and never take them out with any Thing but a wooden Spoon, or one for the Purpose. This Pickle will do the next Year, only boiling it up again.

You are to observe to put the Spice in the Jar with the Cucumbers, and only boil the Vinegar, Water and Salt, and pour over them. The boiling of your Spice in all Pickles spoil them, and loses the fine Flavour of the Spice.

To pickle Large Cucumbers *in Slices.*

TAKE the large Cucumbers before they are too ripe, slice them the Thickness of Crown-pieces into a Pewter Dish: To every Dozen of Cucumbers slice two large Onions thin, and so on till you

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

To pickle Aſparagus.

TAKE the largeſt Aſparagus you can get, cut off the white Ends, and waſh the green Ends in Spring Water, then put them in another clean Water, and let them lye two or three Hours in it; then have a large broad Stew-pan full of Spring Water, with a good large Handful of Salt; ſet it on the Fire, and when it boils put in the Graſs, not tied up, but looſe, and not too many at a Time for fear you break the Heads. Juſt ſcald them, and no more, take them out with a broad Skimmer, and lay them on a Cloth to cool. Then for your Pickle: To a Gallon of Vinegar put one Quart of Spring Water, and a Handful of Bay-ſalt; let them boil, then put your Aſparagus in your Jar; to a Gallon of Pickle, two Nutmegs, a Quarter of an Ounce of Mace, the ſame of whole white Pepper, and pour the Pickle hot over them. Cover them with a Linnen Cloth three or four Times double, let them ſtand a Week, and boil the Pickle. Let them ſtand a Week longer, boil the Pickle again, and pour it on hot as before. When they are cold, cover them up cloſe with a Bladder and Leather.

To pickle Peaches.

TAKE your Peaches when they are at the full Growth, juſt before they turn to be ripe; be ſure they are not bruiſed; then take Spring Water, as much as you think will cover them; make it ſalt enough to bear an Egg, with Bay and common Salt, an equal Quantity of each; then put in your Peaches, and lay a thin Board over them, to keep them under the Water. Let them ſtand three Days, and then take them out and wipe them very carefully with a fine ſoft Cloth, and lay them in your Glaſs or Jar, then take as much White Wine Vinegar as will fill your Glaſs or Jar: To every Gallon put one Pint of the beſt well-made Muſtard, two or three Heads of Garlick, a good deal of Ginger ſliced, Half an Ounce of Cloves, Mace, and Nutmegs; mix your Pickle well together,

together, and pour over your Peaches. Tye them close with a Bladder and Leather, they will be fit to eat in two Months. You may with a fine Penknife cut them a-cross, take out the Stone, fill them with made Mustard and Garlick, and Horse-raddish and Ginger; tye them together.

To pickle Raddish Pods.

MAKE a strong Pickle, with cold Spring-water and Bay-salt, strong enough to bear an Egg, then put your Pods in, and lay a thin Board on them, to keep them under Water. Let them stand ten Days, then drain them in a Sieve, and lay them on a Cloth to dry; then take White Wine Vinegar, as much as you think will cover them, boil it, and put your Pods in a Jar, with Ginger, Mace, Cloves, and *Jamaica* Pepper. Pour your Vinegar boiling hot on, cover them with a coarse Cloth, three or four Times double, that the Steam may come through a little, and let them stand two Days. Repeat this two or three Times; when it is cold, put in a Pint of Mustard-seed, and some Horse-raddish; cover it close.

To pickle French Beans.

PICKLE your Beans as you do the Girkens.

To pickle Cauliflowers.

TAKE the largest and finest you can get, cut them in little Pieces, or more properly pull them into little Pieces, pick the small Leaves that grow in the Flowers clean from them; then have a broad Stew-pan on the Fire with Spring-water, and when it boils, put in your Flowers, with a good Handful of white Salt, and just let them boil up very quick; be sure you don't let them boil above one Minute; then take them out with a broad Slice, lay them on a Cloth, and cover them with another, and let them lye till they are quite cold. Then put them in your wide-mouth'd Bottles, with two or three Blades of Mace in each Bottle, and a Nutmeg sliced in Vinegar thin; then fill up your Bottles with distilled Vinegar, cover them over with Mutton Fat, over that a Bladder, and then a Leather. Let them stand a Month before you open them.

If you find the Pickle taste sweet as may be it will, pour off the Vinegar, and put fresh in, the Spice will do again. In a Fort-

night,

night, they will be fit to eat. Obſerve to throw them out of the boiling Water into cold, and then dry them.

To pickle Beat-Root.

SET a Pot of Spring-water on the Fire, when it boils, put in your Beats, and let them boil till they are tender; then peel them with a Cloth, and lay them in a Stone Jar, take three Quarts of Vinegar, and two of Spring-water, ſo do till you think you have enough to cover your Beats. Put your Vinegar and Water in a Pan, and Salt to your Taſte. Stir it well together, till the Salt is all melted, then pour them on the Beats, and cover it with a Bladder. Do not boil the Pickle.

To pickle White Plumbs.

TAKE the large white Plumbs, and if they have Stalks, let them remain on; and do them as you do your Peaches.

To pickle Nectarines *and* Apricots.

THEY are done the ſame as the Peaches. All theſe ſtrong Pickles will waſte with the keeping; therefore you muſt fill them up with cold Vinegar.

To pickle Onions.

TAKE your Onions, when they are dry enough to lye up in your Houſe, ſuch as are about as big as a large Wallnut; or you may do ſome as ſmall as you pleaſe. Take off only the outward dry Coat, then boil them in one Water without ſhifting, till they begin to grow tender; then drain them through a Cullinder, let them cool; as ſoon as they are quite cold, ſlip off two outward Coats or Skins, ſlip them till they look white from each other, rub them gently with a fine ſoft Linnen Cloth, and lay them on a Cloth to cool. When this is done, put them into wide-mouth'd Glaſſes, with about ſix or eight Bay-leaves. To a Quarter of Onions, a Quarter of an Ounce of Mace, two large Races of Ginger ſliced; all theſe Ingredients muſt be interſperſed here and there, in the Glaſſes among the Onions; then boil to each Quart of Vinegar two Ounces of Bay-ſalt, skim it well as the Skim riſes, and let it ſtand till it is cold; then pour it into the Glaſs, cover it cloſe with a wet Bladder dipped in Vinegar, and tye them down; they will eat well, and look white. As the Pickle waſtes, fill them with cold Vinegar.

To pickle Lemons.

TAKE twelve Lemons, ſcrape them with a Piece of broken Glaſs, then cut them croſs in two, four Parts down-right, but not quite through, but that they will hang together; then put in as much Salt as they will hold, rub them well, and ſtrew them over with Salt. Let them lay in an earthen Diſh for three Days, and turn them every Day; then ſlit an Ounce of Ginger very thin, and ſalted for three Days, twelve Cloves of Garlick parboiled, and ſalted three Days, a ſmall Handful of Muſtard-ſeeds bruiſed, and ſearched through a Hair-ſieve, ſome red *India* Pepper, one to every Lemon; take your Lemons out of the Salt, ſqueeze them very gently, put them into a Jar, with the Spice and Ingredients, and cover them with the beſt White Wine Vinegar. Stop them up very cloſe, and in a Month's time they will be fit to eat.

To pickle Muſhrooms White.

TAKE ſmall Bottoms, cut and prime them at the Bottom, waſh them with a Bit of Flannel through two or three Waters, then ſet it on the Fire in a Stew pan with Spring-water, and a ſmall Handful of Salt. When it boils, put your Muſhrooms in; let it boil three or four Minutes, then throw them into a Cullinder, lay them on a Linnen Cloth quick, and cover them with another.

To make Pickle *for* Muſhrooms.

TAKE a Gallon of the beſt Vinegar, put it into a cold Still. To every Gallon of Vinegar, put Half a Pound of Bay-ſalt, a Quarter of an Ounce of Mace, a Quarter of an Ounce of Cloves, a Nutmeg cut into Quarters, keep the Top of the Still covered with a wet Cloth. As the Cloth dries, put on a wet one; don't let the Fire be too large, leſt you burn the Bottom of the Still. Draw it as long as you taſte the Acid, and no longer. When you fill your Bottles, put in your Muſhrooms, here and there put in a few Blades of Mace, and a Slice of Nutmeg; then fill the Bottle with Pickle, and melt ſome Mutton-fat, ſtrain it, and pour over it. It will keep them better than Oil.

You muſt put your Nutmeg over the Fire in a little Vinegar, and give it a boil. While it is hot, you may ſlice it as you pleaſe. When it is cold, it will not cut; for it will crack to Pieces.

To pickle Codlings.

WHEN you have greened them as you do your Pippins, and they are quite cold, with a ſmall Scoop very carefully take off the Eye as whole as you can, ſcoop out the Core, put in a Clove of Garlick, fill it up with Muſtard-ſeed, lay on the Eye again, and put them in your Glaſſes, with the Eye uppermoſt. Put the ſame Pickle as you do to the Pippins, and tye them down cloſe.

To pickle Red Currants.

THEY are done the ſame Way as Barberries.

To pickle Fennel.

SET Spring-water on the Fire, with a Handful of Salt; when it boils tye your Fennel in Bunches, put them into the Water, juſt give them a ſcald, lay them on a Cloth to dry; when cold, put it in a Glaſs, with a little Mace and Nutmeg, fill it with cold Vinegar, lay a Bit of green Fennel on the Top, and over that a Bladder and Leather.

To pickle Grapes.

GET Grapes at the full Growth, but not ripe, cut them in ſmall Bunches fit for garniſhing, put them in a Stone Jar, with Vine-leaves between every Layer of Grapes; then take as much Spring-water as you think will cover them, put in a Pound of Bay-ſalt, and as much white Salt as will make it bear an Egg. Dry your Bay-ſalt, and pound it, it will melt the ſooner, put it into a Bell-metal or Copper-pot, boil it and ſkim it very well; as it boils take all the black Scum off, but not the white Skim. When it has boiled a Quarter of an Hour, let it ſtand to cool and ſettle; when it is almoſt cold, pour the clear Liquor on the Grapes, lay Vine-leaves on the Top, tye them down cloſe with a Linnen-cloth, and cover them with a Diſh. Let them ſtand twenty-four Hours, then take them out, and lay them on a Cloth, cover them over with another, let them be dried between the Cloths, then take two Quarts of Vinegar, one Quart of Spring-water, and one Pound of coarſe Sugar. Let it boil a little while, ſkim it as it boils very clean, let it ſtand till it is quite cold, dry your Jar with a Cloth, put freſh Vine-leaves at the Bottom, and between every Bunch of Grapes, and on the Top; then pour the Clear off

the Pickle on the Grapes, fill your Jar, that the Pickle may be above the Grapes, tye a thin Bit of Board in a Piece of Flannel, lay it in the Top of the Jar, to keep the Grapes under the Pickle, tye them down with a Bladder, and then a Leather. Take them out with a wooden Spoon; be ſure to make Pickle enough to cover them.

To pickle Barberries.

TAKE of White Wine Vinegar and Water, of each an equal Quantity: To every Quart of this Liquor put in Half a Pound of Sixpenny Sugar, then pick the worſt of your Barberries, and put into this Liquor, and the beſt into Glaſſes; then boil your Pickle with the worſt of your Barberries, and ſkim it very clean. Boil it till it looks of a fine Colour, then let it ſtand to be cold before you ſtrain it, then ſtrain it through a Cloth, wringing it to get all the Colour you can from the Barberries. Let it ſtand to cool and ſettle, then pour it clear into the Glaſſes in a little of the Pickle; boil a little Fennel, when cold, put a little Bit at the Top of the Pot or Glaſs, and cover it cloſe with a Bladder and Leather. To every Half Pound of Sugar, put a Quarter of a Pound of white Salt.

To pickle Red Cabbage.

SLICE the Cabbage thin, put to it Vinegar and Salt, and an Ounce of All-ſpice cold; cover it cloſe, and keep it for Uſe. It is a Pickle of little Uſe, but for garniſhing of Diſhes, Sallads and Pickles, though ſome People are fond of it.

To pickle Golden Pippins.

TAKE the fineſt Pippins you can get, free from Spots and Bruiſes, put them into a Preſerving-pan of cold Spring-water, and ſet them on a Charcoal Fire. Keep them turning with a wooden Spoon, till they will peel; do not let them boil. When they are boiled, peel them, and put them into the Water again, with a Quarter of a Pint of the beſt Vinegar, and a Quarter of an Ounce of Allum. Cover them very cloſe with a Pewter-diſh, and ſet them on the Charcoal Fire again, a ſlow Fire not to boil; let them ſtand, turning them now and then, till they look green; then take them out, and lay them on a Cloth to cool; when cold, make your Pickle as for the Peaches, only inſtead of made Muſtard, this muſt be Muſtard-ſeed whole. Cover them cloſe, and keep them for Uſe.

To

To pickle Stertion Buds *and* Limes, *you pick them off the* Lime Trees *in the Summer.*

TAKE new Stertion-seeds, or Limes, pickle them when large, have ready Vinegar, with what Spice you please, throw them in, and stop the Bottle close.

To pickle Oysters, Cockels *and* Mussels.

TAKE two Hundred of Oysters, the newest and best you can get, be careful to save the Liquor in some Pan as you open them, cut off the black Verge, saving the rest, put them into their own Liquor, then put all the Liquor and Oysters into a Kettle, boil them about Half an Hour, on a very gentle Fire, do them very slowly, skimming them as the Scum rises, then take them off the Fire, take out the Oysters, strain the Liquor through a fine Cloth, then put in the Oysters again; then take out a Pint of the Liquor whilst it is hot, put thereto three Quarters of an Ounce of Mace, and Half an Ounce of Cloves; just give it one Boil, then put it to the Oysters, and stir up the Spices well among the Oysters; then put in about a Spoonful of Salt, three Quarters of a Pint of the best White Wine Vinegar, and a Quarter of an Ounce of whole Pepper; then let them stand till they be cold, then put the Oysters as many as you well can into a Barrel, put in as much Liquor as the Barrel will hold, letting them settle a while, and they will soon be fit to eat; or you may put them into Stone Jars, cover them close with a Bladder and Leather, and be sure they be quite cold before you cover them up. Thus do Cockels and Mussels, only this, Cockels are small, and to this Spice you must have at least two Quarts; nor is there any Thing to pick off them. Muffels you must have two Quarts, take great Care to pick the Crab out under the Tongue, and a little Fus which grows at the Root of the Tongue. The two latter, Cockels and Muffels, must be wash'd in several Waters, to clean them from the Grit, put them in a Stew-pan by themselves, cover them close, and when they are open, pick them out of the Shells and strain the Liquor.

To pickle young Suckers, *or young* Artichokes *before the Leaves are hard.*

TAKE young Suckers, pare them very nicely, all the hard Ends of the Leaves and Stalks, just scald them in Salt and Water, and when they are cold put them into little Glass Bottles, with two or three Blades of large Mace and a Nutmeg sliced thin,

fill

fill them either with diſtill'd Vinegar, or the Sugar Vinegar of your own making, with half Spring Water.

To pickle Artichoke Bottoms.

BOIL Artichokes till you can pull the Leaves off, then take off the Chokes, and cut them from the Stalk; take great Care you don't let the Knife touch the Top, throw them into Salt and Water for an Hour, then take them out, and lay them on a Cloth to drain, then put them into large wide mouth'd Glaſſes, put a little Mace and ſlic'd Nutmeg between, fill them either with diſtill'd Vinegar, or your Sugar Vinegar and Spring Water, cover them with Mutton Fat try'd, and tye them down with a Bladder and Leather.

To pickle Samphire.

TAKE the Samphire that is green, lay it in a clean Pan, throw two or three Handfuls of Salt over, and cover it with Spring-water. Let it lye twenty-four Hours, then put it into a clean Braſs Sauce-pan, throw in a Handful of Salt, and cover it with good Vinegar. Cover the Pan cloſe, and ſet it over a very ſlow Fire; let it ſtand till it is juſt green and criſp, then take it off in a Moment; for if it ſtands to be ſoft, it is ſpoiled; put it in your Pickling-pot, and cover it cloſe. When it is cold, tye it down with a Bladder and Leather, and keep it for Uſe. Or you may keep it all the Year, in a very ſtrong Brine of Salt and Water, and throw it into Vinegar juſt before you uſe it.

Elder-Shoots *in Imitation of* Bamboo.

TAKE the largeſt and youngeſt Shoots of Elder, which put out the Middle of *May*, the middle Stalks are moſt tender and biggeſt, the ſmall ones not worth doing. Peel off the outward Peel or Skin, and lay them in a ſtrong Brine of Salt and Water for one Night, then dry them in a Cloth, Piece by Piece. In the mean time make your Pickle of Half White Wine, and Half Beer Vinegar: To each Quart of Pickle, you muſt put an Ounce of white or red Pepper, an Ounce of Ginger ſliced, a little Mace, and a few Corns of *Jamaica* Pepper. When the Spice has boiled in the Pickle, pour it hot upon the Shoots, ſtop them cloſe immediately, and ſet the Jar two Hours before the Fire, turning it often. It is as good a Way of greening Pickles as often boiling; or you may boil the Pickle two or three Times, and pour on boiling hot, juſt as you pleaſe. If you make the Pickle of the Sugar Vinegar,

you

you must let one Half be Spring-water. You have the Receipt for this Vinegar in the nineteenth Chapter.

Rules to be observed in Pickling.

Always use Stone Jars for all Sorts of Pickles that require hot Pickle to them. The first Charge is the least; for these not only last longer, but keep the Pickle better; for Vinegar and Salt will penetrate through all earthen Vessels, Stone and Glass is the only thing to keep Pickles in. Be sure never to put your Hands in to take Pickles out, it will soon spoil it. The best Way is, to every Pot tye a wooden Spoon full of little Holes, to take the Pickles out with.

CHAP. XV.

Of making CAKES, *&c.*

To make a Rich Cake.

TAKE four Pounds of Flour well dried and sifted, seven Pounds of Currants washed and rubb'd, six Pounds of the best fresh Butter, two Pounds of *Jordan* Almonds blanched, and beaten with Orange-flower Water and Sack till they are fine, then take four Pounds of Eggs, put Half the Whites away, three Pounds of double refin'd Sugar beaten and sifted, a Quarter of an Ounce of Mace, the same of Cloves and Cinnamon, three large Nutmegs, all beaten fine, a little Ginger, Half a Pint of Sack, Half a Pint of right *French* Brandy, Sweetmeats to your liking, they must be Orange, Lemon, and Citron. Work your Butter to a Cream with your Hands before any of your Ingredients are in, then put in your Sugar, and mix it well together; let your Eggs be well beat, and strain'd through a Sieve, work in your Almonds first, then put in your Eggs, beat them all together till they look white and thick, then put in your Sack, Brandy and Spices, shake your Flour in by Degrees, and when your Oven is ready, put in your Currants and Sweetmeats as you put it in your Hoop; it will take four Hours baking in a quick Oven, you must keep it beating with your Hand all the while you are mixing of it, and when your Currants are well wash'd and clean'd, let them be kept before the Fire, so that they may go warm into your Cake. This Quantity will bake best in two Hoops.

To

To Ice *a* Great Cake.

TAKE the Whites of twenty-four Eggs, and a Pound of double-refin'd Sugar beat and ſifted fine; mix both together in a deep earthen Pan, and with a Wisk wisk it well for two or three Hours together till it looks white and thick, then with a thin broad Board or Bunch of Feathers ſpread it all over the Top and Sides of the Cake; ſet it at a proper Diſtance before a good clear Fire, and keep turning it continually for fear of its changing Colour, but a cool Oven is beſt, and an Hour will harden it. Don't Ice your Cake till the Day after it is baked. It does not do well hot. You may perfume the Icing with what Perfume you pleaſe.

To make a Pound Cake.

TAKE a Pound of Butter, beat it in an earthen Pan with your Hand one Way, till it is like a fine thick Cream; then have ready twelve Eggs, but Half the Whites; beat them well, and beat them up with the Butter, a Pound of Flour beat in it, a Pound of Sugar, and a few Carraways; beat it all well together for an Hour with your Hand, or a great wooden Spoon. Butter a Pan, and put it in, and then bake it an Hour in a quick Oven.

For Change you may put in a Pound of Currants clean waſh'd and pick'd.

To make a cheap Seed Cake.

YOU muſt take Half a Peck of Flour, a Pound and a Half of Butter, put it in a Sauce-pan with a Pint of new Milk, ſet it on the Fire, take a Pound of Sugar, Half an Ounce of All-ſpice beat fine, and mix them with the Flour. When the Butter is melted pour the Milk and Butter in the Middle of the Flour, and work it up like Paſte. Pour in with the Milk Half a Pint of good Ale Yeaſt, ſet it before the Fire to riſe, juſt before it goes to the Oven. Either put in ſome Currants or Carraway Seeds, and bake it in a quick Oven. Make it into two Cakes. They will take an Hour and a Half baking.

To make a Butter Cake.

YOU muſt take a Diſh of Butter and beat it like Cream with your Hands, two Pounds of fine Sugar well beat, three Pounds of Flour well dried, and mix them in with the Butter, twenty-four Eggs, leave out Half the Whites, and then beat all together for an Hour. Juſt as you are going to put it into the Oven, put in a

Quarter

Quarter of an Ounce of Mace, a Nutmeg beat, a little Sack or Brandy, and Seeds or Currants, just as you please.

To make Ginger-Bread Cakes.

TAKE three Pounds of Flour, one Pound of Sugar, one Pound of Butter rubbed in very fine, two Ounces of Ginger beat fine, a large Nutmeg grated; then take a Pound of Treacle, a Quarter of a Pint of Cream, make them warm together, and make up the Bread stiff; roll it out, and make it up into thin Cakes, cut them out with a Tea-Cup, or small Glass, or roll them round like Nuts, and bake them on Tin Plates in a slack Oven.

To make a fine Seed *or* Saffron Cake.

YOU must take a Quarter of a Peck of fine Flour, a Pound and a Half of Butter, three Ounces of Carraway Seeds, six Eggs beat well, a Quarter of an Ounce of Cloves and Mace beat together very fine, a Pennyworth of Cinnamon beat, a Pound of Sugar, a Pennyworth of Rose Water, a Pennyworth of Saffron, a Pint and a Half of Yeast, and a Quart of Milk; mix it all together lightly with your Hands thus; first boil your Milk and Butter, then skim off the Butter and mix it with your Flour and a little of the Milk; stir the Yeast into the rest and strain it; mix it with the Flour, put in your Seed and Spice, Rose Water, Tincture of Saffron, Sugar, and Eggs; beat it all up well with your Hands lightly, and bake it in a Hoop or Pan, but be sure to butter the Pan well. It will take an Hour and a Half in a quick Oven. You may leave out the Seed, if you chuse it, and I think it rather better without it; but that you must do as you like.

To make a rich Seed Cake, *call'd the* Nun's Cake.

YOU must take four Pounds of the finest Flour and three Pounds of double-refin'd Sugar beaten and sifted; mix them together, and dry them by the Fire till you prepare your other Materials; take four Pounds of Butter, beat it with your Hand till it is soft like Cream, then beat thirty-five Eggs, leave out sixteen Whites, strain off your Eggs from the Treds, and beat them and the Butter together till all appears like Butter. Put in four or five Spoonfuls of Rose or Orange-flower Water, and beat again; then take your Flour and Sugar, with six Ounces of Carraway Seeds, and strew them in by Degrees, beating it up all the Time for two Hours together. You may put in as much Tincture of Cinnamon or Ambergrease as you please; butter your Hoop, and

let

let it ſtand three Hours in a moderate Oven. You muſt obſerve always in beating of Butter to do it with a cool Hand, and beat it always one Way in a deep Earthen Diſh.

To make Pepper Cakes.

TAKE Half a Gill of Sack, Half a Quarter of an Ounce of whole white Pepper, put it in and boil it together a Quarter of an Hour, then take the Pepper out, and put in as much double refin'd Sugar as will make it like a Paſte, then drop it in what Shape you pleaſe on Plates, and let it dry itſelf.

To make Portugal Cakes.

MIX into a Pound of fine Flour, a Pound of Loaf Sugar beat and ſifted, then rub into it a Pound of pure ſweet Butter, till it is thick like grated white Bread, then put to it two Spoonfuls of Roſe-Water, two of Sack, ten Eggs, whip them very well with a Whisk, then mix into it eight Ounces of Currants, mix'd all well together; butter the Tin Pans, fill them but half full, and bake them; if made without Currants they'll keep Half a Year; add a Pound of Almonds blanch'd, and beat with Roſe-Water as above, and leave out the Flour. Theſe are another Sort and better.

To make a Pretty Cake.

TAKE five Pounds of Flour well dried, one Pound of Sugar, Half an Ounce of Mace, as much Nutmeg, beat your Spice very fine, mix the Sugar and Spice in the Flour, take twenty-two Eggs, leave out ſix Whites, beat them, put a Pint of Ale Yeaſt and the Eggs in the Flour, take two Pounds and Half of freſh Butter, a Pint and Half of Cream, ſet the Cream and Butter over the Fire, till the Butter is melted, let it ſtand till it is Blood warm, before you put it into the Flour, ſet it an Hour by the Fire to riſe, then put in ſeven Pounds of Currants, which muſt be plumped in Half a Pint of Brandy, and three Quarters of a Pound of candied Peels. It muſt ſtand an Hour and Quarter in the Oven. You muſt put two Pounds of chopped Raiſins in the Flour, and a Quarter of a Pint of Sack. When you put the Currants in, bake it in a Hoop.

To make Ginger-Bread.

TAKE three Quarts of fine Flour, two Ounces of beaten Ginger, a Quarter of an Ounce of Nutmeg, Cloves, and Mace beat fine, but moſt of the laſt; mix all together, three Quarters of a Pound of fine Sugar, two Pounds of Treacle, ſet it over the Fire, but

but don't let it boil; three Quarters of a Pound of Butter melted in the Treacle, and ſome candied Lemon and Orange Peel cut fine, mix all theſe together well; an Hour will bake it in a quick Oven.

To make little Fine Cakes.

ONE Pound of Butter beat to Cream, a Pound and Quarter of Flour, a Pound of fine Sugar beat fine, a Pound of Currants clean waſh'd and pick'd, ſix Eggs, two Whites left out, beat them fine, mix the Flour, Sugar and Eggs by Degrees into the Batter, beat it all well with both Hands, either make it into little Cakes, or bake it in one.

Another Sort of little Cakes.

A Pound of Flour and Half a Pound of Sugar, beat Half a Pound of Butter with your Hand, and mix them well together; bake it in little Cakes.

To make Drop Biſcuits.

TAKE eight Eggs and one Pound of double refin'd Sugar, beaten fine, twelve Ounces of fine Flour well dried, beat your Eggs very well, then put in your Sugar and beat it, and then your Flour by Degrees; beat it all very well together without ceaſing, your Oven muſt be as hot as for Halfpenny Bread, then flour ſome Sheets of Tin, and drop your Biſcuits of what Bigneſs you pleaſe, put them in the Oven as faſt as you can, and when you ſee them riſe, watch them, if they begin to colour take them out, and put in more; and if the firſt is not enough, put them in again; if they are right done, they will have a white Ice on them. You may, if you chuſe it, put in a few Carraways; when they are all baked, put them in the Oven again to dry, then keep them in a very dry Place.

To make Common Biſcuits.

BEAT up ſix Eggs with a Spoonful of Roſe-water, and a Spoonful of Sack; then add a Pound of fine powder'd Sugar, and a Pound of Flour; mix them into the Eggs by degrees, and an Ounce of Coriander-ſeeds, mix'd well all together, ſhape them on white thin Paper, or Tin Moulds in any Form you pleaſe. Beat the White of an Egg, with a Feather rub them over, and duſt fine Sugar over them. Set them in an Oven moderately heated, till they riſe and come to a good Colour; take them out, and

when you have done with the Oven, if you have no Stove to dry them in, put them in the Oven again, and let them ſtand all Night to dry.

To make French Biſcuits.

HAVING a Pair of clean Scales ready, in one Scale put three new laid Eggs, in the other Scale put as much dried Flour, an equal Weight with the Eggs, take out the Flour, and as much fine powder'd Sugar; firſt beat the Whites of the Eggs up well with a Whiſk till they are of a fine Froth, then whip in Half an Ounce of candied Lemon-peel cut very thin and fine, and beat well, then by degrees whip in the Flour and Sugar, then ſlip in the Yolk, and with a Spoon temper it well together, then ſhape your Biſcuits on fine white Paper with your Spoon, and throw powdered Sugar over them. Bake them in a moderate Oven not too hot, giving them a fine Colour on the Top. When they are baked, with a fine Knife cut them off from the Paper, and lay them in Boxes for Uſe.

To make Maccaroons.

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

To make Shrewsbury Cakes.

TAKE two Pounds of Flour, a Pound of Sugar finely ſearch'd, mix them together, (take out a Quarter of a Pound to roll them in) then take four Eggs beat, four Spoonfuls of Cream, and two Spoonfuls of Roſe-water, beat them well together, and mix them with the Flour into a Paſte, roll them into thin Cakes, and bake them in a quick Oven.

To make Madling Cakes.

TO a Quarter of a Peck of Flour well dried at the Fire, add two Pound of Mutton Sewet tried and ſtrain'd clear off, when it is a little cool, mix it well with the Flour, ſome Salt, and a very

very little all Spice beat fine; take Half a Pint of good Yeaſt, and put in Half a Pint of Water, ſtir it well together, ſtrain it, and mix up your Flour into a Paſte of a moderate Stiffneſs; you muſt add as much cold Water as will make the Paſte of a right order, make it into Cakes about the Thickneſs and Bigneſs of an Oat-Cake; have ready ſome Currants clean waſh'd and pick'd, ſtrew ſome juſt in the middle of your Cakes between your Dough, ſo that none can be ſeen till the Cake is broke. You may leave the Currants out if you don't chuſe them.

To make light Wigs.

TAKE a Pound and Half of Flour, and Half a Pint of Milk made warm, mix theſe together, cover it up, and let it lye by the Fire Half an Hour; then take Half a Pound of Sugar, and Half a Pound of Butter, then work theſe in a Paſte and make it into Wigs, with as little Flour as poſſible; let the Oven be pretty quick, and they will riſe very much. Mind to mix a Quarter of a Pint of good Ale-Yeaſt in the Milk.

To make very good Wigs.

TAKE a Quarter of a Peck of the fineſt Flour, rub it into three Quarters of a Pound of freſh Butter, till it is like grated Bread, ſomething more than Half a Pound of Sugar, Half a Nutmeg, Half a Race of Ginger grated, three Eggs Yolks and Whites beat very well, and put to them Half a Pint of thick Ale-yeaſt, three or four Spoonfuls of Sack, make a Hole in the Flour, and pour in your Yeaſt and Eggs, as much Milk juſt warm, as will make into a light Paſte. Let it ſtand before the Fire to riſe Half an Hour, then make it into a Dozen and Half of Wigs, waſh them over with Egg juſt as they go into the Oven; a quick Oven and Half an Hour will bake them.

To make Buns.

TAKE two Pounds of fine Flour, a Pint of good Ale-yeaſt, put a little Sack in the Yeaſt, and three Eggs beaten, knead all theſe together with a little warm Milk, a little Nutmeg, and a little Salt; then lay it before the Fire till it riſe, very light, then knead in a Pound of freſh Butter, a Pound of rough Carraway-comfits, and bake them in a quick Oven, in what Shape you pleaſe on flour'd Papers.

To make little Plumb Cakes.

TAKE two Pound of Flour dried in the Oven, or at a great Fire, and Half a Pound of Sugar finely powder'd, four Yolks of Eggs, two Whites, Half a Pound of Butter wash'd with Rose-water, six Spoonfuls of Cream warm'd, a Pound and Half of Currants unwash'd, but picked and rubb'd very clean in a Cloth; mix it all well together, then make them up into Cakes, bake them in an Oven almost as hot as for a Manchet, and let them stand Half an Hour till they be colour'd on both Sides, then take down the Oven Lid, and let them stand to soak. You must rub the Butter into the Flour very well, then the Sugar, then the Egg and Cream, and then the Currants.

CHAP. XVI.

Of Cheesecakes, Creams, Jellies, Whip Syllabubs, *&c.*

To make fine Cheesecakes.

TAKE a Pint of Cream, warm it, and put it to five Quarts of Milk warm from the Cow, then put Runnet to it, and just give it a stir about; and when it is come, put the Curd in a Linnen Bag, or Cloth, let it drain well away from the Whey, but do not squeeze it much; then put it in a Mortar, and break the Curd as fine as Butter, then put to your Curd, Half a Pound of sweet Almonds blanched, and beat exceeding fine, or Half a Pound of Mackeroons beat very fine. If you have Almonds, grate in a *Naples* Bisuit; but if you use Mackeroons, you need not; then add to it the Yolks of nine Eggs beaten, a whole Nutmeg grated, two perfumed Plumbs dissolved in Rose or Orange-flower Water, Half a Pound of fine Sugar; mix all well together, then melt a Pound and Quarter of Butter, and stir it well in it, and Half a Pound of Currants plumped, to let stand to cool till you use it; then make your Puff-paste thus: Take a Pound of fine Flour, wet it with cold Water, roll it out, put into it by degrees a Pound of fresh Butter, and shake a little Flour on each Coat as you roll it. Make it just as you use it.

You

You may leave out the Currants for Change, nor need you put in the perfumed Plumbs, if you dislike them; and for Variety, when you make them of Mackeroons, put in as much Tincture of Saffron as will give them a high Colour, but no Currants. This we call Saffron Cheesecakes; the other without Currants, Almond Cheesecakes; with Currants, fine Cheesecakes; with Mackeroons, Mackeroon Cheesecakes.

To make Lemon Cheesecakes.

TAKE the Peel of two large Lemons, boil it very tender, then pound it well in a Mortar, with a Quarter of a Pound or more of Loaf-sugar, the Yolks of six Eggs, and Half a Pound of fresh Butter; pound and mix all well together, lay a Puff-paste in your Patty-pans, fill them half full, and bake them. Orange Cheesecakes are done the same Way, only you boil the Peel in two or three Waters, to take out the Bitterness.

A second Sort of Lemon Cheesecakes.

TAKE two large Lemons, grate off the Peel of both, and squeeze out the Juice of one; add to it Half a Pound of double-refined Sugar, twelve Yolks of Eggs, eight Whites well beaten, then melt Half a Pound of Butter, in four or five Spoonfuls of Cream, then stir it all together, and set it over the Fire, stirring it till it begins to be pretty thick; then take it off, and when it is cold, fill your Patty-pans little more than half full. Put a Paste very thin at the Bottom of the Patty-pans; Half an Hour, with a quick Oven, will bake them.

To make Almond Cheesecakes.

TAKE Half a Pound of *Jordan* Almonds, and lay them in cold Water all Night; the next Morning blanch them into cold Water, then take them out, and dry them in a clean Cloth, beat them very fine in a little Orange-flower Water, then take six Eggs, leave out four Whites, beat them and strain them, then Half a Pound of white Sugar, with a little beaten Mace; beat them well together in a Marble Mortar, take ten Ounces of good fresh Butter, melt it, a little grated Lemon-peel, and put them in the Mortar with the other Ingredients; mix all well together, and fill your Patty-pans.

To make Fairy Butter.

TAKE the Yolks of two hard Eggs, and beat them in a Marble Mortar, with a large Spoonful of Orange-flower Water, and two Tea Spoonfuls of fine Sugar beat to Powder; beat this all together till it is a fine Paſte, then mix it up with about as much freſh Butter out of the Churn, and force it thro' a fine Strainer full of little Holes into a Plate. This is a pretty Thing to ſet off a Table at Supper.

To make Almond Cuſtards.

TAKE a Pint of Cream, blanch and beat a Quarter of a Pound of Almonds fine, with two Spoonfuls of Roſe-water, ſweeten it to your Palate; beat up the Yolks of four Eggs, ſtir all together one Way over the Fire till it is thick, then pour it out into Cups, or you may bake it in little China Cups.

To make Baked Cuſtards.

ONE Pint of Cream, boil with Mace and Cinnamon, when cold take four Eggs, two Whites left out, a little Roſe and Orange-flower Water and Sack, Nutmeg and Sugar to your Palate, mix them well together, and bake them in China Cups.

To make plain Cuſtards.

TAKE a Quart of new Milk, ſweeten it to your Taſte, grate in a little Nutmeg, beat up eight Eggs, leave out Half the Whites, beat them up well, ſtir them into the Milk, and bake it in China Baſons, or put them in a deep China Diſh; have a Kettle of Water boiling, ſet the Cup in, let the Water come above Half Way, but don't let it boil too faſt for fear of its getting into the Cups. You may add a little Roſe-water.

To make Orange Butter.

TAKE the Yolks of ten Eggs beat very well, Half a Pint of Rheniſh, ſix Ounces of Sugar, and the Juice of three ſweet Oranges; ſet them over a gentle Fire, ſtirring them one way till it is thick. When you take it off, ſtir in a Piece of Butter as big as a large Wallnut.

To

To make Steeple Cream.

TAKE five Ounces of Hartſhorn, and two Ounces of Ivory, and put them into a Stone-Bottle, fill it up with fair Water to the Neck, put in a ſmall Quantity of Gum Arabick, and Gum Dragon; then tye up the Bottle very cloſe, and ſet it into a Pot of Water with Hay at the Bottom. Let it ſtand ſix Hours, then take it out, and let it ſtand an Hour before you open it, leſt it fly in your Face; then ſtrain it in, and it will be a ſtrong Jelly; then take a Pound of blanched Almonds, beat them very fine, mix it with a Pint of thick Cream, and let it ſtand a little; then ſtrain it out, and mix it with a Pound of Jelly, ſet it over the Fire till it is ſcalding hot, ſweeten it to your Taſte with double refin'd Sugar, then take it off, put in a little Amber, and pour it into ſmall high Gallipots, like a Sugar-loaf at Top; when it is cold turn them out, and lay whipt Cream about them in Heaps; be ſure it does not boil when the Cream is in.

Lemon Cream.

TAKE five large Lemons, pare them as thin as poſſible, ſteep them all Night in twenty Spoonfuls of Spring-water, with the Juice of the Lemons, then ſtrain it through a Jelly-bag into a Silver Sauce-pan, if you have one, the Whites of ſix Eggs beat well, ten Ounces of double refin'd Sugar, ſet it over a very ſlow Charcoal Fire, ſtir it all the Time one Way, ſkim it, and when it is as hot as you can bear your Fingers in, pour it into Glaſſes.

A ſecond Lemon Cream.

TAKE the Juice of four large Lemons, Half a Pint of Water, a Pound of double refin'd Sugar beaten fine, the Whites of ſeven Eggs, and the Yolk of one beaten very well, mix all together, ſtrain it, and ſet it on a gentle Fire, ſtirring it all the while, and ſcum it clean, put into it the Peel of one Lemon, when it is very hot, but not boil, take out the Lemon Peel, and pour it into China Diſhes. You muſt obſerve to keep it ſtirring one Way all the Time it is over the Fire.

Jelly

Jelly *of* Cream.

TAKE four Ounces of Hartſhorn, put it on in three Pints of Water, let it boil till it is a ſtiff Jelly, which you will know by taking a little in a Spoon to cool; then ſtrain it off, and add to it Half a Pint of Cream, two Spoonfuls of Roſe-water, two Spoonfuls of Sack, and ſweeten it to your Taſte. Then give it a gentle boil, but keep ſtirring it all the time, or it will curdle; then take it off, and ſtir it till it is cold; then put it into broad bottom Cups, let them ſtand all Night, and turn them out into a Diſh; take Half a Pint of Cream, two Spoonfuls of Roſe-water, and as much Sack; ſweeten it to your Palate, and pour over them.

To make Orange Cream.

TAKE a Pint of Juice of Seville Oranges, and put to it the Yolks of ſix Eggs, the Whites of but four, beat the Eggs very well, and ſtrain them and the Juice together. Add to it a Pound of double-refined Sugar, beaten and ſifted; ſet all thoſe together on a ſoft Fire, and put the Peel of Half an Orange to it, keep it ſtirring all the while one way. When it is almoſt ready to boil, take out the Orange-peel, and pour out the Cream into Glaſſes, or China Diſhes.

To make Gooſeberry Cream.

TAKE two Quarts of Gooſeberries, put to them as much Water as will cover them, let them boil all to maſh, then run them through a Sieve with a Spoon: To a Quart of the Pulp, you muſt have ſix Eggs well beaten; and when the Pulp is hot, put in an Ounce of freſh Butter, ſweeten it to your Taſte, put in your Eggs, and ſtir them over a gentle Fire till they grow thick, then ſet it by; and when it is almoſt cold, put into it two Spoonfuls of Juice of Spinage, and a Spoonful of Orange-flower Water, or Sack; ſtir it well together, and put it into your Baſon; when it is cold, ſerve it to the Table.

To make Barley Cream.

TAKE a ſmall Quantity of Pearl-Barley, boil it in Milk and Water till it is tender, then ſtrain the Liquor from it, put your Barley into a Quart of Cream, and let it boil a little,

little; then take the Whites of five Eggs, and the Yolk of one, beaten with a Spoonful of fine Flour, and two Spoonfuls of Orange-flower Water; then take the Cream off the Fire, and mix in the Eggs by Degrees, and ſet it over the Fire again to thicken, ſweeten it to your Taſte, pour it into Baſons, and when it is cold ſerve it up.

To make Blanch'd Cream.

TAKE a Quart of the thickeſt ſweet Cream you can get, ſeaſon it with fine Sugar and Orange-flower Water, and boil it, then beat the Whites of twenty Eggs with a little cold Cream, take out the Treddles, which you muſt do by ſtraining it after it is beat, and when the Cream is on the Fire and boils, pour in your Eggs, ſtirring it all the Time one Way till it comes to a thick Curd, then take it up, and paſs through a Hair Sieve, then beat it very well with a Spoon till cold, and put it into Diſhes for Uſe.

To make Almond Cream.

TAKE a Quart of Cream, boil it with Half a Nutmeg grated, a blade or two of Mace, a Bit of Lemon-peel, and ſweeten it to your Taſte; then blanch a Quarter of a Pound of Almonds, beat them very fine with a Spoonful of Roſe or Orange-flower Water, take the Whites of nine Eggs well beat, and ſtrain them to your Almonds, beat them together, rub them very well through a coarſe Hair-ſieve, mix all together with your Cream, ſet it on the Fire, ſtir it all one Way all the Time till it boils, pour into your Cups or Diſhes, and when it is cold ſerve it up.

To make a fine Cream.

TAKE a Pint of Cream, ſweeten it to your Palate, grate a little Nutmeg, put in a Spoonful of Orange-flower Water and Roſe-water, and two Spoonfuls of Sack, beat up four Eggs, but two Whites; ſtir all together one Way over the Fire till it is thick, have Cups ready and pour it in.

To make Ratafia Cream.

TAKE ſix large Laurel-leaves, boil them in a Quart of thick Cream, when it is boil'd, throw away the Leaves, beat the Yolks of five Eggs with a little cold Cream, and Sugar to your

Taſte, then thicken the Cream with your Eggs, ſet it over the Fire again, but don't let it boil, keep it ſtirring all the while one Way, and pour it into China Diſhes; when it is cold its fit for Uſe.

To make whipt Cream.

TAKE a Quart of thick Cream, and the Whites of eight Eggs beat well, with Half a Pint of Sack, mix it together, and ſweeten it to your Taſte with double refin'd Sugar; you may perfume it if you pleaſe with a little Muſk or Ambergreaſe tied in a Rag, and ſteep'd a little in the Cream, whip it up with a Whiſk, and ſome Lemon-peel tied in the middle of the Whiſk; take the Froth with a Spoon, and lay it in your Glaſſes or Baſons.

To make Whipt Syllabubs.

TAKE a Quart of thick Cream, and Half a Pint of Sack, the Juice of two *Seville* Oranges, or Lemons, grate in the Peel of two Lemons, Half a Pound of double-refined Sugar, pour it into a broad earthen Pan, and whiſk it well; but firſt ſweeten ſome Red Wine, or Sack, and fill your Glaſſes as full as you chuſe; then as the Froth riſes, take it off with a Spoon, and lay it carefully into your Glaſſes, till they are as full as they will hold. Don't make theſe long before you uſe them. You may uſe Cyder ſweetned, or any Wine you pleaſe, or Lemon, or Orange-whey made thus: Squeeze the Juice of a Lemon or Orange into a Quarter of a Pint of Milk, when the Curd is hard, pour the Whey clear off, and ſweeten it to your Palate. you may colour ſome with Juice of Spinach, ſome with Saffron, and ſome with Cochineal, juſt as you fancy.

To make Everlaſting Syllabubs.

TAKE five Half Pints of thick Cream, Half a Pint of Rheniſh, Half a Pint of Sack, and the Juice of two large *Seville* Oranges; grate in juſt the yellow Rind of three Lemons, and a Pound of double-refined Sugar well beat, and ſifted. Mix all together with a Spoonful of Orange-flower Water, beat it well together with a Whiſk Half an Hour, then with a Spoon fill your Glaſſes. Theſe will keep above a Week, and is better made the Day before. The beſt Way to whip Syllabubs is, have a fine large Chocolate Mill, which you muſt keep on purpoſe, and a large deep Bowl to mill them in; it is both quicker done,

done, and the Froth ſtronger. The thin that is left at Bottom, have ready ſome Calf's Foot Jelly boiled and clarified, there muſt be nothing but the Calf's Foot boiled to a hard Jelly; when cold, take off the Fat, clear it with the White of Eggs, run it through a Flannel Bag, and mix it with the clear, which you ſaved of the Syllabubs; ſweeten it to your Palate, and give it a boil; then pour it into Baſons, or what you pleaſe. When cold, turn it out, and it is a fine Flummery.

To make Hartſhorn Jelly.

BOIL Half a Pound of Hartſhorn in three Quarts of Water over a gentle Fire, till it becomes a Jelly. If you take out a little to cool, and it hangs on the Spoon, it is enough. Strain it while it is hot, put it in a well-tinned Sauce-pan, put to it a Pint of Rheniſh Wine, and a Quarter of a Pound of Loaf-ſugar; beat the Whites of four Eggs or more to a Froth, ſtir it all together that the Whites mix well with the Jelly, and pour it in, as if you were cooling it. Let it boil for two or three Minutes, then put in the Juice of three or four Lemons; let it boil a Minute or two longer. When it is finely curdled, and of a pure white Colour, have ready a Swanskin Jelly Bag over a China Baſon, pour in your Jelly, and pour back again, till it is as clear as Rock-water; then ſet a very clean China Baſon under, have your Glaſſes as clean as poſſible, and with a clean Spoon fill your Glaſſes. Have ready ſome thin Rind of the Lemons, and when you have filled Half your Glaſſes, throw the Peel into the Baſon; and when the Jelly is all run out of the Bag, with a clean Spoon fill the reſt of the Glaſſes, and they will look of a fine Amber Colour. Now in putting in the Ingredients, there is no certain Rule; you muſt put Lemon and Sugar to your Palate. Moſt People love them ſweet; and indeed they are good for nothing unleſs they are.

To make Ribband Jelly.

TAKE out the great Bones of four Calves Feet, put the Feet into a Pot with ten Quarts of Water, three Ounces of Hartſhorn, three Ounces of Iſinglaſs, a Nutmeg quarter'd, and four Blades of Mace; then boil this till it comes to two Quarts, ſtrain it through a Flannel-bag, let it ſtand twenty-four Hours, then ſcrape off all the Fat from the Top very clean, then ſlice it, put to it the Whites of ſix Eggs beaten to Froth, boil it a little, and ſtrain it again through a Flannel-bag, then run the Jelly into little high Glaſſes, run every Colour as thick as your Finger, one Colour muſt be thorough cold before you put another on, and that

you

you put on muſt not be but Blood-warm, for fear it mix together. You muſt colour Red with Cochineal, Green with Spinach, Yellow with Saffron, Blue with Syrup of Violets, White with thick Cream, and ſometimes the Jelly by itſelf. You may add Orange-flower Water, or Wine and Sugar, and Lemon if you pleaſe, but this is all Fancy.

To make Calves Feet Jelly.

BOIL two Calf's Feet in a Gallon of Water till it comes to a Quart, then ſtrain it, let it ſtand till cold, skim off all the Fat clean, and take the Jelly up clean. If there is any Settling in the Bottom, leave it; put the Jelly into a Sauce-pan with a Pint of Mountain Wine, Half a Pound of Loaf Sugar, the Juice of four large Lemons, beat up ſix or eight Whites of Eggs with a Whisk, then put them into the Sauce-pan, and ſtir all together well till it boils. Let it boil a few Minutes; have ready a large Flannel Bag, pour it in, it will run through quick; pour it in again till it runs clear, then have ready a large China Baſon, with the Lemon-peels cut as thin as poſſible, let the Jelly run into that Baſon, and the Peels both give it a fine Amber Colour, and alſo a Flavour; with a clean Silver Spoon fill your Glaſſes.

To make Currant Jelly.

STRIP the Currants from the Stalks, put them in a Stone Jar, ſtop it cloſe, ſet it in a Kettle of boiling Water Half way the Jar, let it boil Half an Hour, take it out and ſtrain the Juice through a coarſe Hair Sieve. To a Pint of Juice put a Pound of Sugar, ſet it over a fine clear quick Fire in your Preſerving pan or a Bell-metal Skillet; keep ſtirring it all the Time till the Sugar is melted, then skim the Scum off as faſt as it riſes. When your Jelly is very clear and fine, pour it into Gallipots, when cold, cut white Paper juſt the Bigneſs of the Top of the Pot and lay on the Jelly, then cover the Top cloſe with white Paper, and prick it full of Holes, ſet it in a dry Place, put ſome into Glaſſes, and paper them.

To make Rasberry Giam.

TAKE a Pint of this Currant Jelly, and a Quart of Rasberries, bruiſe them well together, ſet them over a ſlow Fire, keeping them ſtirring all the Time till it boils; let it boil five or ſix Minutes, pour it into your Gally-pots, paper as you do the Currant Jelly, and keep it for Uſe. They will keep to two or three Years, and have the full Flavour of the Rasberry.

To

To make Hartshorn Flummery.

BOIL Half a Pound of the Shavings of Hartshorn in three Pints of Water till it comes to a Pint, then strain it through a Sieve into a Bason, and let it by to cool; then set it over the Fire, let it just melt, and put to it Half a Pint of thick Cream, scalded and grown cold again, a Quarter of a Pint of White Wine, and two Spoonfuls of Orange-flower Water, sweeten it with Sugar, and beat it for an Hour and a Half or it will not mix well, nor look well; dip your Cups in Water before you put in your Flummery, or else it will not turn out well. It is best when it stands a Day or two before you turn it out. When you serve it up turn it out of the Cups, and stick blanch'd Almonds cut in long narrow Bits on the Top. You may eat them either with Wine or Cream.

A second Way *to make* Hartshorn Flummery.

TAKE three Ounces of Hartshorn and put it to boil with two Quarts of Spring Water, let it simmer over the Fire six or seven Hours, till Half the Water is consumed, or else put it in a Jug, and set it in the Oven with Houshold Bread, then strain it through a Sieve, and beat Half a Pound of Almonds very fine, with some Orange-flower Water in the beating, when they are beat mix a little of your Jelly with it and some fine Sugar; strain it out, and mix it with your other Jelly, stir it together till it is little more than Blood warm, then pour it into Half-pint Basons or Dishes for the Purpose, and fill them but Half full. When you use them, turn them out of the Dish as you do Flummery. If it does not come out clean, set your Bason a Minute or two in warm Water. You may stick Almonds in it, or not, just as you please. Eat it with Wine and Sugar, or make your Jelly this Way: Put six Ounces of Hartshorn in a glazed Jug with a long Neck, and put to it three Pints of soft Water, cover the Top of the Jug close, and put a Weight on it to keep it steady; set it in a Pot or Kettle of Water twenty-four Hours, let it not boil, but be scalding hot, then strain it out, and make your Jelly.

To make Oatmeal Flummery.

GET some Oatmeal, put it into a broad deep Pan, then cover it with Water, stir it together and let it stand twelve Hours, then pour off that Water clear, and put on a good deal of fresh Water, shift it again in twelve Hours, and so in twelve more, then pour off the Water clear and strain the Oatmeal through a coarse Hair

Hair Sieve, and pour it into a Sauce-pan, keeping it ſtirring all the Time with a Stick till it boils and is very thick, then pour it into Diſhes, when cold turn it into Plates, and eat it with what you pleaſe, either Wine and Sugar, or Beer and Sugar, or Milk. It eats very pretty with Cyder and Sugar.

You muſt obſerve to put a great deal of Water to the Oatmeal, and when you pour off the laſt Water, pour on juſt enough freſh as to ſtrain the Oatmeal well. Some let it ſtand forty-eight Hours, ſome three Days, ſhifting the Water every twelve Hours; but that is as you love it for Sweetneſs or Tartneſs. Groats once cut does better than Oatmeal. Mind to ſtir it together when you put in freſh Water.

To make a fine Syllabub *from the* Cow.

MAKE your Syllabub of either Cyder or Wine, ſweeten it pretty ſweet, and grate Nutmeg in, then milk the Milk into the Liquor; when this is done, pour over the Top Half a Pint or Pint of Cream, according to the Quantity of Syllabub you make.

You may make this Syllabub at Home, only have new Milk; make it as hot as Milk from the Cow, and out of a Tea-pot, or any ſuch Thing, pour it in, holding your Hand very high.

To make a Hedge-Hog.

TAKE two Pounds of blanched Almonds, beat them well in a Mortar with a little Canary and Orange-flower Water, to keep them from oiling. Make them into ſtiff Paſte, then beat in the Yolks of twelve Eggs, leave out five of the Whites, put to it a Pint of Cream, ſweeten with Sugar, put in Half a Pound of ſweet Butter melted, ſet it on a Furnace or ſlow Fire, and keep it conſtantly ſtirring, till it is ſtiff enough to be made into the Form of a Hedge-Hog; then ſtick it full of blanched Almonds, ſlit and ſtuck up like the Briſtles of a Hedge-Hog, then put it into a Diſh, take a Pint of Cream, and the Yolks of four Eggs beat up, ſweetened with Sugar to your Palate. Stir them together over a ſlow Fire till it is quite hot, then pour it round the Hedge-Hog in a Diſh, and let it ſtand till it is cold, and ſerve it up. Or a rich Calf's Foot Jelly made clear and good, and pour into the Diſh round the Hedge-Hog; and when it is cold, it looks pretty, and makes a pretty Diſh; or it looks pretty in the Middle of a Table for Supper.

To make French Flummery.

YOU must take a Quart of Cream and Half an Ounce of Isinglass, beat it fine, and stir it into the Cream. Let it boil softly over a slow Fire a Quarter of an Hour, keep it stirring all the Time; then take it off the Fire, sweeten it to your Palate, and put in a Spoonful of Rose Water, and a Spoonful of Orange-flower Water, strain it, and pour it into a Glass or Bason, or just what you please, and when it is cold, turn it out. It makes a fine Side-dish. You may eat it with Cream, Wine, or what you please. Lay it round baked Pears. It both looks very pretty, and eats fine.

A Buttered Tort.

TAKE eight or ten large Codlings and scald them, when cold skin them, take the Pulp and beat it as fine as you can with a Silver Spoon, then mix in the Yolks of six Eggs, and the Whites of four beat all well together, a *Seville* Orange, squeeze in the Juice, and shred the Rind as fine as possible, with some grated Nutmeg and Sugar to your Taste; melt some fine fresh Butter and beat up with it according as it wants, till it is all like a fine thick Cream, then make a fine Puff-paste, have a large Tin Patty that will just hold it, cover the Patty with the Paste, and pour in the Ingredients; don't put any Cover on, bake it a Quarter of an Hour, then slip it out of the Patty on a Dish, and throw fine Sugar well beat all over it. It is a very pretty Side-dish for a Second Course. You may make this of any large Apple you please.

Moon-shine.

FIRST have a Piece of Tin made in the Shape of a Half-Moon as deep as a Half-pint Bason, and one in the Shape of a large Star, and two or three lesser ones. Boil two Calf's Feet in a Gallon of Water till it comes to a Quart, then strain it off, and when cold skim off all the Fat, take Half the Jelly and sweeten it with Sugar to your Palate, beat up the Whites of four Eggs, stir all together over a slow Fire till it boils, then run it through a Flannel Bag till clear, put it in a clean Sauce-pan, and take an Ounce of sweet Almonds blanched and beat very fine in a Marble Mortar, with two Spoonfuls of Rose Water and two of Orange-flower Water; then strain it through a coarse Cloth, mix it with the Jelly, stir in four large Spoonfuls of thick Cream, stir it all together till it boils, then have ready the Dish you intend it for, lay

lay the Tin in the Shape of a Half-Moon in the Middle, and the Stars round it; lay little Weights on the Tin to keep them in the Places you would have them lye, then pour in the above *Blanc Manger* into the Dish, and when it is quite cold take out the Tin Things, and mix the other Half of the Jelly with Half a Pint of good White Wine and the Juice of two or three Lemons, with Loaf-sugar enough to make it sweet, and the Whites of eight Eggs beat fine; stir all together over a slow Fire till it boils, then run it through a Flannel Bag till it is quite clear into a China Bason, and very carefully fill up the Places where you took the Tin out; let it stand till cold, and send it to Table.

Note, You may for Change fill the Dish with a fine thick Almond Custard, and when it is cold fill up the Half-Moon and Stars with the clear Jelly.

The Floating Island, *a pretty Dish for the Middle of a Table at a Second Course, or for Supper.*

YOU may take a Soop Dish according to the Size and Quantity you would make, but a pretty deep Glass Dish is best, and set it on a China Dish: First take a Quart of the thickest Cream you can get, make it pretty sweet with fine Sugar, pour in a Gill of Sack, grate the yellow Rind of a Lemon in, and mill the Cream till it is all of a thick Froth, then as carefully as you can pour the thin from the Froth into a Dish; take a *French* Roll, or as many as you want, cut it as thin as you can, lay a Layer of that as light as possible on the Cream, then a Layer of Currant Jelly, then a very thin Layer of Roll and then Hartshorn Jelly, then *French* Roll, and over that whip your Froth which you saved off the Cream very well milled up, and lay at Top as high as you can heap it; and as for the Rim of the Dish set it round with Fruit or Sweetmeats according to your Fancy. This looks very pretty in the Middle of a Table with Candles round it, and you may make it of as many different Colours as you fancy, and according to what Jellies and Giams or Sweetmeats you have, or at the Bottom of your Dish you may put the thickest Cream you can get, but that is as you fancy.

CHAP.

CHAP. XVII.

Of Made Wines, Brewing, French Bread, Muffins, &c.

To make Raisin Wine.

TAKE two Hundred of Raisins Stalks and all, and put them into a large Hogshead; fill it up with Water, let them steep a Fortnight, stirring them every Day; then pour off all the Liquor, and press the Raisins; put both Liquors together in a nice clean Vessel that will just hold it, for it must be full; let it stand till it has done Hissing, or making the least Noise; then stop it close, and let it stand six Months. Peg it, and if you find it quite clear, rack it off into another Vessel; stop it close, and let it stand three Months longer, then Bottle it, and when you use it, rack it off into a Decanter.

To make Elder Wine.

PICK the Elder Berries when full ripe, put them into a Stone Jar, and set them in the Oven, or a Kettle of boiling Water till the Jar is hot through; then take them out and strain them through a coarse Cloth, wringing the Berries, and put the Juice into a clean Kettle: To every Quart of Juice put a Pound of fine *Lisbon* Sugar, let it boil, and skim it well. When it is clear and fine, pour it into a Jar; when cold, cover it close, and keep it till you make Raisin Wine: Then when you tun your Wine, to every Gallon of Wine put Half a Pint of the Elder Syrup.

To make Orange Wine.

TAKE twelve Pounds of the best Powder Sugar, with the Whites of eight or ten Eggs well beaten, into six Gallons of Spring Water, and boil it three Quarters of an Hour. When it is cold, put it into six Spoonfuls of Yeast, and also the Juice of twelve Lemons, which being pared must stand with two Pounds of white Sugar in a Tankard, and in the Morning skim off the Top, and then put it into the Water. Then add the Juice and Rinds of fifty Oranges, but not the white Part of the Rinds, and so let it work all together two Days and two Nights; then add two Quarts of *Rhenish* or White Wine, and put it into your Vessel.

To make Orange Wine *with* Raiſins.

TAKE thirty Pounds of new *Malaga* Raiſins pick'd clean, chop them ſmall, you muſt have twenty large *Seville* Oranges, ten of them you muſt pare as thin as for preſerving; boil about eight Gallons of ſoft Water till a third Part be conſumed, let it cool a little, then put five Gallons of it hot upon your Raiſins and Orange-peel, ſtir it well together, cover it up, and when it is cold let it ſtand five Days, ſtirring it up once or twice a Day, then paſs it through a Hair-ſieve, and with a Spoon preſs it as dry as you can, put it up in a Runlet fit for it, and put to it the Rinds of the other ten Oranges, cut as thin as the firſt; then make a Syrup of the Juices of the twenty Oranges with a Pound of white Sugar. It muſt be made the Day before you tun it up, ſtir it well together, and ſtop it cloſe, let it ſtand two Months to clear, then bottle it up. It will keep three Years, and is the better for keeping.

To make Elder-Flower Wine *very like* Fontineac.

TAKE ſix Gallons of Spring-water, twelve Pounds of white Sugar, ſix Pounds of Raiſins of the Sun chopped, boil theſe together one Hour, then take the Flowers of Elder, when they are falling, and rub them off to the Quantity of Half a Peck. When the Liquor is cold, put them in, the next Day put in the Juice of three Lemons, and four Spoonfuls of good Ale Yeaſt. Let it ſtand covered up two Days, then ſtrain it off, and put it in a Veſſel fit for it. To every Gallon of Wine, put a Quart of Rheniſh, and put your Bung lightly on a Fortnight, then ſtop it down cloſe. Let it ſtand ſix Months; and if you find it is fine, bottle it off.

To make Gooſeberry Wine.

GATHER your Gooſeberries in dry Weather, when they are half ripe, pick them, and bruiſe a Peck in a Tub, with a wooden Mallet; then take a Horſe-hair Cloth, and preſs them as much as poſſible, without breaking the Seeds. When you have preſſed out all the Juice, to every Gallon of Gooſeberries, put three Pounds of fine dry Powder-ſugar, ſtir it together till the Sugar is all diſſolved, then put it in a Veſſel or Cask, which muſt be quite full. If ten or twelve Gallons, let it ſtand a Fortnight; if a twenty Gallon Cask, let it ſtand five Weeks. Set it in a cool Place, then draw it off from the Lees, clear the Veſſel of the Lees, and pour in the clear Liquor again. If it be a ten Gallon Cask, let it ſtand three Months; if a twenty Gallon, four or five Months, then bottle it off.

To

To make Currant Wine.

GATHER your Currants of a fine dry Day, when the Fruit is full ripe, ſtrip them, put them in a large Pan, and bruiſe them with a wooden Peſtle, till they are all bruiſed. Let them ſtand in a Pan or Tub twenty-four Hours to foment; then run it through a Hair Sieve, and don't let your Hand touch your Liquor. To every Gallon of this Liquor, put two Pounds and a Half of white Sugar, ſtir it well together, and put it into your Veſſel. To every ſix Gallons, put in a Quart of Brandy, and let it ſtand ſix Weeks. If it is fine, bottle it; if it is not, draw it off, as clear as you can, into another Veſſel, or large Bottles; and in a Fortnight, bottle it in ſmall Bottles.

To make Cherry Wine.

PULL your Cherries when full ripe, pull off the Stalks, and preſs them through a Hair-ſieve; to every Gallon of Liquor put two Pounds of lump Sugar beat fine, ſtir it together and put it into a Veſſel, it muſt be full; when it has done working and making any Noiſe, ſtop it cloſe for three Months, and bottle it off.

To make Birch Wine.

THE Seaſon for procuring the Liquor from the Birch Trees is in the Beginning of *March*, while the Sap is riſing, and before the Leaves ſhoot out; for when the Sap is come forward, and the Leaves appear, the Juice by being long digeſted in the Bark, grows thick and colour'd, which before was thin and clear.

The Method of procuring the Juice is by boring Holes in the Body of the Tree, and putting in Foſſets, which are commonly made of the Branches of Elder, the Pith being taken out, you may without hurting the Tree, if large, tap it in ſeveral Places, four or five at a Time, and by that Means ſave from a good many Trees ſeveral Gallons every Day; if you have not enough in one Day, the Bottles in which it drops muſt be cork'd cloſe, and roſin'd or wax'd; however make uſe of it as ſoon as you can.

Take the Sap and boil it as long as any Scum riſes, skimming it all the Time; to every Gallon of Liquor put four Pound of good Sugar, the thin Peel of a Lemon, boil it afterwards Half an Hour ſcumming it very well, pour it into a clean Tub, and when it is almoſt cold, ſet it to work with Yeaſt ſpread on a Toaſt, let it ſtand five or ſix Days, ſtirring it often; then take ſuch a Cask as will hold the Liquor, fire a large Match dipt in Brimſtone, and throw it into the Cask, ſtop it cloſe till the Match is extinguiſh'd,

guiſh'd, tun your Wine, lay the Bung on light till you find it has done working, then ſtop it cloſe and keep it three Months, then bottle it off.

To make Quince Wine.

GATHER the Quinces when dry and full ripe, take twenty large Quinces, wipe them clean with a coarſe Cloth, and grate them with a large Grater or Raſp as near the Core as you can, but none of the Core; boil a Gallon of Spring Water, throw in your Quinces, let it boil ſoftly about a Quarter of an Hour, then ſtrain them well into an Earthen Pan on two Pounds of double refin'd Sugar, pare the Peel of two large Lemons, throw in and ſqueeze the Juice in through a Sieve, ſtir it about till it is very cool, then toaſt a little Bit of Bread very thin and Brown, rub a little Yeaſt on it, let it ſtand cloſe cover'd twenty-four Hours, then take out the Toaſt and Lemon, put it up in a Cag, and keep it three Months, then bottle it. If you make a twenty Gallon Cask let it ſtand ſix Months before you bottle it; when you ſtrain your Quinces, you are to wring them hard in a coarſe Cloth.

To make Cowſlip *or* Clary Wine.

TAKE ſix Gallons of Water, twelve Pounds of Sugar, the Juice of ſix Lemons, the Whites of four Eggs beat very well, put all together in a Kettle, let it boil Half an Hour, ſkim it very well, take a Peck of Cowſlips, if dry ones Half a Peck, put them into a Tub with the thin peeling of the ſix Lemons, then pour on the boiling Liquor, and ſtir them about; when almoſt cold, put in a thin Toaſt baked dry, and rubb'd with Yeaſt, let it ſtand two or three Days to work. If you put in before you tun it ſix Ounces of Syrup of Citron or Lemons, with a Quart of Rheniſh Wine, it will be a great Addition; the third Day ſtrain it off, and ſqueeze the Cowſlips through a coarſe Cloth, then ſtrain it through a Flannel-bag and tun it up, lay the Bung looſe for two or three Days to ſee if it works, and if it don't bung it down tight, let it ſtand three Months, then bottle it.

To make Turnip Wine.

TAKE a good many Turnips, pare them, ſlice them, put them in a Cyder-preſs, and preſs out all the Juice very well. To every Gallon of Juice, have three Pounds of Lump Sugar, have a Veſſel ready, juſt big enough to hold the Juice, put your Sugar into the Veſſel; and alſo to every Gallon of Juice Half a Pint of Brandy.

Brandy. Pour in the Juice, and lay ſomething over the Bung for a Week, to ſee if it works. If it does, you muſt not bung it down till it has done working, then ſtop it cloſe for three Months, and draw it off into another Veſſel. When it is fine, bottle it off.

To make Rasberry Wine.

TAKE ſome fine ripe Rasberries, bruiſe them with the Back of a Spoon, then ſtrain them through a Flannel Bag into a Stone Jar. To each Quart of Juice, put a Pound of double refined Sugar, ſtir it well together, and cover it cloſe: Let it ſtand three Days, then pour it off clear. To a Quart of Juice put two Quarts of White Wine, bottle it off, it will be fit to drink in a Week. Brandy made thus is a very fine Dram, and a much better Way than ſteeping the Rasberries.

Rules *for* Brewing.

CARE muſt be taken in the firſt place to have the Malt clean; and after it is grinded, it ought to ſtand four or five Days.

For ſtrong *October*, five Quarters of Malt to three Hogſheads, and twenty-four Pounds of Hops. This will afterwards make two Hogſheads of good keeping ſmall Beer, allowing five Pounds of Hops to it.

For good middling Beer, a Quartern of Malt makes a Hogſhead of Ale, and one of Small Beer; or it will make three Hogſheads of good Small Beer, allowing eight Pounds of Hops. This will keep all the Year; or it will make twenty Gallons of ſtrong Ale, and two Hogſheads of Small Beer, that will keep all the Year.

If you intend your Ale to keep a great while, allow a Pound of Hops to every Buſhel; if to keep ſix Months, five Pounds to a Hogſhhead; if for preſent drinking, three Pounds to a Hogſhead, the ſofteſt and cleareſt Water you can get.

Obſerve the Day before to have all your Veſſels very clean, and never uſe your Tubs for any Uſe, except to make Wines.

Let your Casks be very clean the Day before with boiling Water; and if your Bung is big enough, ſcrub them well with a little Birch Broom or Bruſh; but if they be very bad, take out the Heads, and let them be ſcrubbed clean with a Hand-Bruſh and Sand, and Fuller's Earth. Put on the Head again and ſcald them well, throw into the Barrel a Piece of unſlacked Lime, and ſtop the Bung cloſe.

The firſt Copper of Water, when it boils, pour into your Maſh-tub, and let it be cool enough to ſee your Face in; then put in your

your Malt, and let it be well maſhed, have a Copper of Water boiling in the mean Time, and when your Malt is well maſhed, fill your Maſhing-tub; ſtir it well again, and cover it over with the Sacks: Let it ſtand three Hours, then ſet a broad ſhallow Tub under the Cock, let it run very ſoftly, and if it is thick throw it up again till it runs fine, then throw a Handful of Hops in the under Tub, and let the Maſh run into it, and fill your Tubs till all is run off. Have Water boiling in the Copper, and lay as much more on as you have Occaſion for, allowing one Third for boiling and waſte. Let that ſtand an Hour, boiling more Water to fill the Maſh-tub for Small Beer; let the Fire down a little, and put it into Tubs enough to fill your Maſh. Let the ſecond Maſh be run off, and fill your Copper with the firſt Wort; put in Part of your Hops, and make it boil quick. About an Hour is long enough. When it is Half boiled, throw in a Handful of Salt. Have a clean white Wand and dip it into the Copper, and if the Wort feels clammy it is boiled enough, then ſlacken your Fire and take off your Wort. Have ready a large Tub, put two Sticks acroſs, and ſet your ſtraining Basket over the Tub on the Sticks, and ſtrain your Wort through it. Put your other Wort on to boil with the reſt of the Hops; let your Maſh be ſtill covered again with Water, and thin your Wort that is cooled in as many Things as you can; for the thinner it lies, and the quicker it cools, the better. When quite cool, put it into the Tunning-tub. Mind to throw a Handful of Salt into every Boil. When the Maſh has ſtood an Hour draw it off, then fill your Maſh with cold Water, take off the Wort in the Copper, and order it as before. When cool, add to it the firſt in the Tub; ſo ſoon as you empty one Copper fill the other, ſo boil your Small Beer well. Let the laſt Maſh run off, and when both are boiled with freſh Hops, order them as the two firſt Boilings; when cool, empty the Maſh-tub, and put the Small Beer to work there. When cool enough, work it, ſet a wooden Bowl of Yeaſt in the Beer, and it will work over with a little of the Beer in the Boil. Stir your Tun up every twelve Hours, let it ſtand two Days, then tun it, taking off the Yeaſt. Fill your Veſſels full, and ſave ſome to fill your Barrels; let it ſtand till it has done working, then lay on your Bung lightly for a Fortnight, after that ſtop it as cloſe as you can. Mind you have a Vent-peg at the Top of the Veſſel in warm Weather, open it, and if your Drink hiſſes, as it often will, looſen it till it has done, then ſtop it cloſe again. If you can boil your Ale in one boiling it is beſt, if your Copper will allow of it; if not, boil it as Conveniency ſerves. The Strength of your Beer muſt be according to the Malt you allow more or leſs, there is no certain Rule.

When

When you come to draw your Beer, and find it is not fine, draw off a Gallon, and ſet it on the Fire, with two Ounces of Iſinglaſs cut ſmall and beat. Diſſolve it in the Beer over the Fire; when it is all melted, let it ſtand till it is cold, and pour it in at the Bung, which muſt lay looſe on till it has done fomenting, then ſtop it cloſe for a Month.

Take great Care your Casks are not muſty, or have any ill Taſte; if they have, it is the hardeſt Thing in the World to ſweeten them.

You are to waſh your Cask with cold Water before you ſcald them, and they ſhould lye a Day or two ſoaking, and clean them well, then ſcald them.

The beſt Thing for Rope Beer.

MIX two Handfuls of Bean Flour, and one Handful of Salt, throw this into a Kilderkin of Beer, don't ſtop it cloſe till it has done fomenting, then let it ſtand a Month, and draw it off; but ſometimes nothing will do with it.

When a Barrel of Beer *is turn'd ſour.*

TO a Kilderkin of Beer throw in at the Bung a Quart of Oatmeal, lay the Bung on looſe two or three Days, then ſtop it down cloſe, and let it ſtand a Month. Some throw in a Piece of Chalk as big as a Turkey's Egg, and when it has done working ſtop it cloſe for a Month, then tap it.

To make White Bread *after the* London Way.

YOU muſt take a Buſhel of the fineſt Flour well dreſſed, put it in the Kneading-trough at one End ready to mix, take a Gallon of Water (which we call Liquor) and ſome Yeaſt; ſtir it into the Liquor till it looks of a good brown Colour and begins to curdle, ſtrain it and mix it with your Flour, till it is about the Thickneſs of a good Seed Cake; then cover it up with the Lid of the Trough, and let it ſtand three Hours, and as ſoon as you ſee it begin to fall take a Gallon more of Liquor, and weigh three Quarters of a Pound of Salt, and with your Hand mix it well with the Water; ſtrain it, and with this Liquor make your Dough of a moderate Thickneſs fit to make up into Loaves; then cover it again with the Lid, and let it ſtand three Hours more: In the mean Time put the Wood into the Oven and heat it, it will take two Hours heating. When your Spunge has ſtood its proper Time clear the Oven, and begin to make your Bread. Set it in the

Oven

Oven and close it up, and three Hours will just bake it. When once it is in you must not open the Oven till the Bread is baked; and observe in Summer that your Water be Milk warm, and in Winter as hot as you can bare your Finger in it.

Note, As to the exact Quantity of Liquor your Dough will take Experience will teach you in two or three Times making, for all Flour does not want the same Quantity of Liquor; and if you make any Quantity, it will raise up the Lid and run over, when it has stood its Time.

To make French Bread.

TAKE three Quarts of Water and one of Milk, in Winter scalding hot, in Summer a little more than Milk warm; season it well with Salt, then take a Pint and a Half of good Ale Yeast not bitter, lay it in a Gallon of Water the Night before, pour it off the Water, stir in your Yeast into the Milk and Water, then with your Hand break in a little more than a Quarter of a Pound of Butter, work it well till it is dissolved, then beat up two Eggs in a Bason, and stir them in, have about a Peck and a Half of Flour, mix it with your Liquor; in Winter make your Dough pretty stiff, in Summer more slack; so that you may use a little more or less of Flour, according to the Stiffness of your Dough; mix it well, but the less you work it the better, make it into Rolls, and have a very quick Oven, but not to burn. When they have lain about a Quarter of an Hour turn them on the other Side, let them lye about a Quarter longer, take them out and chip all your *French* Bread with a Knife, which is better than rasping it, and makes it look spungy and of a fine yellow, whereas the rasping takes off all that fine Colour, and makes it look too smooth. You must stir your Liquor into the Flour as you do for Pye Crust. After your Dough is made cover it with a Cloth, and let it lye to rise while the Oven is heating.

To make Muffins *and* Oat-Cakes.

TO a Bushel of *Hertfordshire* white Flour, take a Pint and a Half of good Ale Yeast, from pale Malt, if you can get it, because it is whitest; let the Yeast lye in Water all Night, the next Day pour off the Water clear, make two Gallons of Water just Milk warm, not to scald your Yeast, and two Ounces of Salt; mix your Water, Yeast and Salt well together for about a Quarter of an Hour, then strain it, and mix up your Dough as light as possible, and let it lye in your Trough an Hour to rise, then with your Hand roll it, and pull it into little Pieces about as big as a large

large Wallnut, roll them with your Hand like a Ball, lay them on your Table, and as fast as you do them lay a Piece of Flannel over them, and be sure to keep your Dough covered with Flannel; when you have rolled out all your Dough begin to bake the first, and by that Time they will be spread out in the right Form; lay them on your Iron, as one Side begins to change Colour turn the other, and take great Care they don't burn, or be too much discoloured, but that you will be a Judge of in two or three Makings. Take care the Middle of the Iron is not too hot, as it will be, but then you may put a Brickbat or two in the Middle of the Fire to slacken the Heat. The Thing you bake on must be made thus:

Build a Place just as if you was going to set a Copper, and in the Stead of a Copper a Piece of Iron all over the Top fixed in Form just the same as the Bottom of an Iron Pot, and make your Fire underneath with Coal as in a Copper. Observe, Muffins are made the same Way; only this, when you pull them to Pieces roll them in a good deal of Flour, and with a Rolling-pin roll them thin, cover them with a Piece of Flannel, and they will rise to a proper Thickness; and if you find them too big or too little, you must roll Dough accordingly. These must not be the least discolour'd.

When you eat them toast them with a Fork crisp on both Sides, then with your Hand pull them open, and they will be like a Honeycomb; lay in as much Butter as you intend to use, then clap them together again, and set it by the Fire. When you think the Butter is melted turn them, that both Sides may be butter'd alike, but don't touch them with a Knife, either to spread or cut them open, if you do they will be as heavy as Lead, only when they are quite butter'd and done, you may cut them cross with a Knife.

Note, Some Flour will soak up a Quart or three Pints more Water then other Flour, then you must add more Water, or shake in more Flour in the making up, for the Dough must be as light as possible.

A Receipt *for making* Bread *without* Barm, *by the Help of a* Leaven.

TAKE a Lump of Dough, about two Pounds of your last making, which has been raised by Barm, keep it by you in a wooden Vessel, and cover it well with Flour. This is your Leaven; then the Night before you intend to bake put the said Leaven to a Peck of Flour, and work them well together with warm Water. Let it lye in a dry wooden Vessel, well covered with a Linnen Cloth and a Blanket, and keep it in a warm Place. This

Dough kept warm will riſe againſt next Morning, and will be ſufficient to mix with two or three Buſhels of Flour, being work'd up with warm Water and a little Salt. When it is well worked up, and thoroughly mixed with all the Flour, let it be well covered with the Linnen and Blanket, until you find it riſe; then knead it well, and work it up into Bricks or Loaves, making the Loaves broad, and not ſo thick and high as is frequently done, by which Means the Bread will be better baked. Then bake your Bread.

Always keep by you two or more Pounds of the Dough of your laſt Baking, well covered with Flour to make Leaven to ſerve from one baking Day to another; the more Leaven is put to the Flour the lighter and ſpungier the Bread will be; the freſher the Leaven, the Bread will be leſs ſour.

From the Dublin *Society.*

A Method to preſerve a large Stock of Yeaſt, which will keep and be of Uſe for ſeveral Months, either to make Bread or Cakes.

WHEN you have Yeaſt in Plenty, take a Quantity of it, ſtir and work it well with a Whisk untill it becomes liquid and thin, then get a large wooden Platter, Cooler or Tub, clean and dry, and with a ſoft Bruſh lay a thin Layer of the Yeaſt on the Tub, and turn the Mouth downwards that no Duſt may fall upon it, but ſo that the Air may get under to dry it. When that Coat is very dry, then lay on another Coat, and let it dry, and ſo go on to put one Coat upon another till you have a ſufficient Quantity, even two or three Inches thick, to ſerve for ſeveral Months, always taking Care the Yeaſt in the Tub be very dry before you lay more on. When you have occaſion to make Uſe of this Yeaſt cut a Piece off, and lay it in warm Water; ſtir it together, and it will be fit for Uſe. If it is for Brewing, take a large Handful of Birch tied together, and dip it into the Yeaſt and hang it up to dry; take great Care no Duſt comes to it; and ſo you may do as many as you pleaſe. When your Beer is fit to ſet to work throw in one of theſe, and it will make it work as well as if you had freſh Yeaſt. You muſt whip it about in the Wort, and then let it lye; when the Fat works well, take out the Broom and dry it again, it will do for the next Brewing.

Note, In the building your Oven for Baking, obſerve that you make it round, low roofed, and a little Mouth; then it will take leſs Fire, and keep in the Heat better than a long Oven and high roofed, and will bake the Bread better.

CHAP.

CHAP. XVIII.

Jarring Cherries *and* Preſerves, *&c.*

To jar Cherries *Lady* North's *Way.*

TAKE twelve Pounds of Cherries, then ſtone them, put them in your Preſerving-pan, with three Pounds of double-refin'd Sugar, and a Quart of Water: Then ſet them on the Fire till they are ſcalding hot, take them off a little while, and ſet them on the Fire again. Boil them till they are tender, then ſprinkle them with Half a Pound of double-refined Sugar pounded, and skim them clean. Put them all together in a China Bowl, let them ſtand in the Syrup three Days, then drain them through a Sieve, take them out one by one, with the Holes downwards on a Wicker-Sieve, then ſet them in a Stove to dry, and as they dry turn them upon clean Sieves. When they are dry enough, put a clean white Sheet of Paper in a Preſerving-pan, then put all the Cherries in, with another clean white Sheet of Paper on the Top of them; cover them cloſe with a Cloth, and ſet them over a cool Fire till they ſweat. Take them off the Fire, then let them ſtand till they are cold, and put them in Boxes or Jars to keep.

To dry Cherries.

TO four Pounds of Cherries, put one Pound of Sugar, and juſt put as much Water to the Sugar as will wet it. When it is melted, make it boil: Stone your Cherries, put them in, and make them boil. Skim them two or three Times, take them off, and let them ſtand in the Syrup two or three Days, then boil your Syrup and put to them again, but don't boil your Cherries any more. Let them ſtand three or four Days longer, then take them out, lay them in Sieves to dry, and lay them in the Sun, or in a ſlow Oven to dry. When dry, lay them in Rows in Papers, and ſo a Row of Cherries, and a Row of white Paper in Boxes.

To make Orange Marmalade.

TAKE the beſt *Seville* Oranges, cut them in Quarters, grate them to take out the Bitterneſs, and put them in Water which you muſt ſhift twice or thrice a Day, for three Days. Then boil them, ſhifting the Water till they are tender, ſhred them very ſmall, then pick out the Skins and Seeds from the Meat

which

which you pulled out, and put it to the Peel that is ſhred; and to a Pound of that Pulp take a Pound of double-refined Sugar. Wet your Sugar with Water, and boil it up to a candy Height, (with a very quick Fire) which you may know by the dropping of it, for it hangs like a Hair; then take it off the Fire, put in your Pulp, ſtir it well together, then ſet it on the Embers, and ſtir it till it is thick, but let it not boil. If you would have it cut like Marmalade, add ſome Jelly of Pippins, and allow Sugar for it.

To make White Marmalade.

PARE and core the Quinces as faſt as you can, then take to a Pound of Quinces (being cut in Pieces, leſs then Half Quarters) three Quarters of a Pound of double-refined Sugar beat ſmall, then throw Half the Sugar on the raw Quinces, ſet it on a very ſlow Fire till the Sugar is melted, and the Quinces tender. Then put in the reſt of the Sugar, and boil it up as faſt as you can. When it is almoſt enough, put in ſome Jelly and boil it apace; then put it up, and when it is quite cold cover it with white Paper.

To preſerve Oranges *whole.*

TAKE the beſt *Bermudas* or *Seville* Oranges you can get, and pare them with a Penknife very thin, and lay your Oranges in Water three or four Days, ſhifting them every Day; then put them in a Kettle with fair Water, and put a Board on them to keep them down in the Water, and have a Skillet on the Fire with Water, that may be ready to ſupply the Kettle with boiling Water; as it waſtes it muſt be filled up three or four Times, while the Oranges are doing, for they will take up ſeven or eight Hours boiling; they muſt be boiled till a Wheat Straw will run through them, then take them out, and ſcoop the Seeds out of them very carefully, by making a little Hole in the Top, and weigh them; to every Pound of Oranges put a Pound and three Quarters of double refin'd Sugar, beat well and ſifted through a clean Lawn Sieve, fill your Oranges with Sugar, and ſtrow ſome on them; let them lye a little while, and make your Jelly thus:

Take two Dozen of Pippins or John Apples, and ſlice them into Water, and when they are boiled tender ſtrain the Liquor from the Pulp, and to every Pound of Orange you muſt have a Pint and a Half of this Liquor, and put to it three Quarters of the Sugar you left in filling the Orange, ſet it on the Fire and let it boil, and ſkim it well, and put it in a clean earthen Pan till it is cold, then

put

put it in your Skillet; put in your Oranges, and with a small Bodkin job your Oranges as they are boiling to let the Syrup into them, strew on the rest of your Sugar whilst they are boiling, and when they look clear take them up and put them in your Glasses, but one in a Glass just fit for them, and boil the Syrup till it is almost a Jelly, then fill up your Glasses; when they are cold, paper them up, and keep them in a dry Place.

To make red Marmalade.

SCALD the Quinces tender in Water, then cut them in Quarters, core and pare the Pieces; to four Pounds of Quince put three Pounds of Sugar, and four Pints of Water; boil the Sugar and Water to a Syrup, then put in the Quinces and cover it, let it stand all Night over a very little Fire, but not to boil; when they are red enough, put in a Porringer full of Jelly or more, and boil them up as fast as you can, when it is enough put it up, but do not break the Quince too much.

Red Quinces *whole.*

TAKE six of the finest Quinces, core and scald them tender, drain them from the Water, and when they are cold pare them; then take their Weight in good Sugar, a Pint of Water to every Pound of Sugar, boil it to a Syrup, skim it well, then put in the Quinces, and let them stand all Night; when they are red enough, boil them as the Marmalade, with two Porringers full of Jelly. When they are as soft as you can run a Straw thro' them, put them into Glasses, let the Liquor boil till it is a Jelly, and then pour it over the Quinces.

Jelly *for the* Quinces.

TAKE some of the lesser Quinces and wipe them with a clean coarse Cloth; cut them in Quarters, put as much Water as will cover them, let it boil apace, till it is strong of the Quinces, then strain it through a Jelly-bag; if it be for white Quince pick out the Seeds, but none of the Cores nor Quinces pared.

To make Conserve *of* Red Roses, *or any other* Flowers.

TAKE Rose-Buds, or any other Flowers, and pick them, cut off the white Part from the red, and put the red Flowers and sift them through a Sieve to take out the Seeds; then weigh them, and to every Pound of Flowers, take two Pounds and Half of Loaf-

Loaf-ſugar; beat the Flowers pretty fine in a Stone Mortar, then by degrees put the Sugar to them, and beat it very well, till it is well incorporated together; then put it into Gallipots, tye it over with Paper, over that a Leather, and it will keep ſeven Years.

To make Conſerve *of* Hips.

GATHER Hips before they grow ſoft, cut off the Heads and Stalks, ſlit them in Halves, take out all the Seeds and White that is in them very clean, then put them into an earthen Pan, and ſtir them every Day, or they will grow mouldy. Let them ſtand till they are ſoft enough, to rub them through a coarſe Hair-ſieve, as the Pulp comes take it off the Sieve; they are a dry Berry, and will require Pains to rub them through; then add its Weight in Sugar, mix them well together without boiling; keep it in deep Gallipots for Uſe.

To make Syrup *of* Roſes.

INFUSE three Pounds of Damask Roſe-leaves in a Gallon of warm Water, in a well glazed earthen Pot, with a narrow Mouth, for eight Hours, which ſtop ſo cloſe, that none of the Virtue may exhale. When they have infuſed ſo long, heat the Water again, ſqueeze them out, and put in three Pounds more of Roſe-leaves, to infuſe for eight Hours more, then preſs them out very hard; then to every Quart of this Infuſion, add four Pounds of fine Sugar, and boil it to a Syrup.

To make Syrup *of* Citron.

PARE and ſlice your Citrons thin, lay them in a Baſon, with Layers of fine Sugar. The next Day pour off the Liquor into a Glaſs, skim it, and clarify it over a gentle Fire.

To make Syrup *of* Clove Gilliflowers.

CLIP your Gilliflowers, ſprinkle them with fair Water, put them into an earthen Pot, ſtop it up very cloſe, ſet it in a Kettle of Water, and let it boil for two Hours; then ſtrain out the Juice, put a Pound and Half of Sugar to a Pint of Juice, put it into a Skillet, ſet it on the Fire, keeping it ſtirring till the Sugar is all melted, but let it not boil; then ſet it by to cool, and put it into Bottles.

To

To make Syrup of Peach Bloſſoms.

INFUSE Peach Bloſſoms in hot Water, as much as will handſomely cover them. Let them ſtand in Balneo, or in Sand, for twenty-four Hours covered cloſe; then ſtrain out the Flowers from the Liquor, and put in freſh Flowers. Let them ſtand to infuſe as before, then ſtrain them out, and to the Liquor put freſh Peach Bloſſoms the third Time, and if you pleaſe, a fourth Time. Then to every Pound of your Infuſion, add two Pounds of double-refined Sugar, and ſetting it in Sand or Balneo, make a Syrup, which keep for Uſe.

To make Syrup of Quinces.

GRATE Quinces, paſs their Pulp through a Cloth to extract their Juice, ſet their Juice in the Sun to ſettle, or before the Fire, and by that means clarify it: For every four Ounces of this Juice, take a Pound of Sugar, boiled to a blown Degree. If the putting in the Juices of the Quinces ſhould check the boiling of the Sugar too much, give the Syrup ſome boiling, till it becomes pearled; then take it off the Fire, and when it is cold, put it into the Bottles.

To preſerve Apricots.

TAKE your Apricots, ſtone and pare them thin, and take their Weight in double-refined Sugar beaten and ſifted, put your Apricots in a Silver Cup or Tankard, cover them over with Sugar, and let them ſtand ſo all Night. The next Day put them in a Preſerving-pan, ſet them on a gentle Fire, and let them ſimmer a little while, then let them boil till tender and clear, taking them off ſometimes to turn and skim. Keep them under the Liquor as they are doing, and with a ſmall clean Bodkin or great Needle, jobb them ſometimes, that the Syrup may penetrate into them. When they are enough, take them up, and put them in Glaſſes. Boil and skim your Syrup; and when it is cold, put it on your Apricots.

To preſerve Damſons whole.

YOU muſt take ſome Damſons and cut them in Pieces, put them in a Skillet over the Fire, with as much Water as will cover them. When they are boiled and the Liquor pretty ſtrong, ſtrain it out: Add for every Pound of the whole Damſons wiped clean a Pound of ſingle refined Sugar, put the third Part of your Sugar into the Liquor, ſet it over the Fire, and when it ſimmers

put

put in the Damſons. Let them have one good boil, and take them off for Half an Hour, covered up cloſe; then ſet them on again, and let them ſimmer over the Fire, after turning them; then take them out and put them in a Baſon, ſtrew all the Sugar that was left on them, and pour the hot Liquor over them; cover them up, and let them ſtand till next Day, then boil them up again till they are enough. Take them up, and put them in Pots; boil the Liquor till it jellies, and pour it on them when it is almoſt cold, ſo paper them up.

To candy any Sort of Flowers.

TAKE the beſt treble-refined Sugar, break it into Lumps, and dip it Piece by Piece in Water; put them into a Veſſel of Silver, and melt them over the Fire; when it juſt boils, ſtrain it, and ſet it on the Fire again, and let it boil till it draws in Hairs, which you may perceive by holding up your Spoon, then put in the Flowers, and ſet them in Cups or Glaſſes; when it is of a hard Candy, break it in Lumps, and lay it as high as you pleaſe. Dry it in a Stow, or in the Sun, and it will look like Sugar-candy.

To preſerve Gooſeberries *whole without ſtoning.*

TAKE the largeſt preſerving Gooſeberries, and pick off the black Eye, but not the Stalk, then ſet them over the Fire in a Pot of Water to ſcald, cover them very cloſe to ſcald, but not boil or break, and when they are tender take them up into cold Water, then take a Pound and a Half of double refin'd Sugar to a Pound of Gooſeberries, and clarify the Sugar with Water; a Pint to a Pound of Sugar; and when your Syrup is cold put the Gooſeberries ſingle in your Preſerving-pan, put the Syrup to them, and ſet them on a gentle Fire; let them boil, but not too faſt, leſt they break, and when they have boiled and you perceive the Sugar has entered them, take them off, cover them with white Paper, and ſet them by till the next Day. Then take them out of the Syrup, and boil the Syrup till it begins to be ropy; skim it, and put it to them again, then ſet them on a gentle Fire, and let them preſerve gently till you perceive the Syrup will rope; then take them off, ſet them by till they are cold, cover them with Paper, then boil ſome Gooſeberries in fair Water, and when the Liquor is ſtrong enough ſtrain it out. Let it ſtand to ſettle, and to every Pint take a Pound of double-refined Sugar, then make a Jelly of it, put the Gooſeberries in Glaſſes, when they are cold, cover them with the Jelly the next Day, paper them wet, and then Half dry the Paper that goes in the Inſide. It cloſes down better,

ter, and then white Paper over the Glass. Set it in your Stove or a dry Place.

To preserve White Wallnuts.

FIRST pare your Wallnuts till the White appears and nothing else. You must be very careful in the doing them that they don't turn black, and as fast you do them, throw them into Salt and Water, and let them lye till your Sugar is ready. Take three Pounds of good Loaf Sugar, put it into your Preserving-pan, set it over a Charcoal Fire, and put as much Water as will just wet the Sugar. Let it boil, then have ready ten or a dozen Whites of Eggs strained and beat up to a Froth, cover your Sugar with the Froth as it boils, and skim it; then boil it, and skim it till it is as clear as Chrystal, then throw in your Wallnuts, just give them a boil till they are tender, then take them out, and lay them in a Dish to cool; when cool, put them into your Preserving-pan, and when the Sugar is as warm as Milk pour it over them; when quite cold paper them down.

Thus clear your Sugar for all Preserves, Apricots, Peaches, Gooseberries, Currants, *&c.*

To preserve Wallnuts *green.*

WIPE them very clean, and lay them in strong Salt and Water twenty-four Hours; then take them out and wipe them very clean, have ready a Skillet of Water boiling, throw them in, let them boil a Minute, and take them out: Lay them on a coarse Cloth, and boil your Sugar as above; then just give your Wallnuts a scald in the Sugar, take them up and lay them to cool. Put them in your Preserving-pot, and pour on your Syrup as above.

A nice Way to preserve Peaches.

PUT your Peaches in boiling Water, just give them a Scald, but don't let them boil, take them out and put them in cold Water, then dry them in a Sieve, and put them in long wide Mouth Bottles: To Half a Dozen Peaches take a Quarter of a Pound of Sugar, clarify it, pour it over your Peaches, and fill the Bottles with Brandy. Stop them close, and keep them in a close Place.

To make Quince Cakes.

YOU must let a Pint of the Syrup of Quinces, with a Quart or two of Rasberries be boiled and clarified over a clear gentle Fire, taking Care that it be well skimmed from Time to Time: Then add a Pound and Half of Sugar, cause as much

more to be brought to a Candy-height, and pour'd in hot. Let the Whole be continually ſtirred about till it is almoſt cold, then ſpread it on Plates, and cut it out to Cakes.

CHAP. XIX.

To make Anchovies, Vermicella, Catchup, Vinegar, and to keep Artichokes, French *Beans,* &c.

To make Anchovies.

TO a Peck of Sprats, two Pounds of common Salt, a Quarter of a Pound of Bay-ſalt, four Pounds of Salt-petre, two Ounces of Sal Prunella, Two-pennyworth of Cochineal, pound all in a Mortar, put them into a Stone-pot, a Row of Sprats, a Layer of your Compound, and ſo on to the Top alternately. Preſs them hard down, cover them cloſe, let them ſtand ſix Months, and they will be fit for Uſe. Obſerve that your Sprats be very freſh, and don't waſh nor wipe them, but juſt take them as they come out of the Water.

To pickle Smelts, *where you have Plenty.*

TAKE a Quarter of a Peck of Smelts, Half an Ounce of Pepper, Half an Ounce of Nutmeg, a Quarter of an Ounce of Mace, Half an Ounce of Petre-ſalt, a Quarter of a Pound of common Salt, beat all very fine, waſh and clean the Smelts, gut them, then lay them in Rows in a Jar, and between every Layer of Smelts, ſtrew the Seaſoning with four or five Bay-leaves, then boil Red Wine, and pour over them enough to cover them. Cover them with a Plate, and when cold, tye them down cloſe. They exceed Anchovies.

To make Vermicella.

MIX Yolks of Eggs and Flour together into a pretty ſtiff Paſte, ſo as you can work it up cleverly, then roll it as thin as it is poſſible to roll the Paſte. Let it dry in the Sun, when it is quite dry, with a very ſharp Knife cut it as thin as poſſible, and keep it in a dry Place. It will run up like little Worms, as Vermicella does; though the beſt Way is to run it through a coarſe Sieve, whilſt the Paſte is ſoft. If you want ſome to be made in haſte, dry it by the Fire, and cut it ſmall. It will dry by the Fire in a Quarter of an Hour. This far exceeds what comes from Abroad, being freſher.

To make Catchup.

TAKE the large Flaps of Mushrooms, pick nothing but the Straws and Dirt from it, then lay them in a broad earthen Pan, strow a good deal of Salt over them, let them lye till next Morning, then with your Hand brake them, put them into a Stew-pan, let them boil a Minute or two, then strain them through a coarse Cloth, and wring it hard. To take out all the Juice, let it stand to settle, then pour it off clear, run it through a thick Flannel Bag, (some filtre it through brown Paper, but that is a very tedious Way) then boil it, to a Quart of the Liquor put a Quarter of an Ounce of whole Ginger, and Half a Quarter of an Ounce of whole Pepper. Boil it briskly a Quarter of an Hour, then strain it, and when it is cold, put it into Pint Bottles, In each Bottle put four or five Blades of Mace, and six Cloves, cork it tight, and it will keep two Years. This gives the best Flavour of the Mushrooms to any Sauce. If you put to a Pint of this Catchup, a Pint of Mum, it will taste like foreign Catchup.

Another Way to make Catchup.

TAKE the large Flaps and salt them as above; boil the Liquor, strain it through a thick Flannel Bag: To a Quart of that Liquor put a Quart of Stale Beer, a large Stick of Horse-radish cut in little Slips, five or six Bay-leaves, an Onion stuck with twenty or thirty Cloves, a Quarter of an Ounce of Mace, a Quarter of an Ounce of Nutmegs beat, a Quarter of an Ounce of Black and White Pepper, a Quarter of an Ounce of All-Spice, and four or five Races of Ginger. Cover it close, and let it simmer very softly till about one Third is wasted; then strain it through a Flannel Bag, when it is cold bottle it in Pint Bottles, cork it close, and it will keep a great while. You may put Red Wine in the Room of Beer; some put in a Head of Garlick, but I think that spoils it. The other Receipt you have in the Chapter for the Sea.

Artichokes *to keep all the Year.*

BOIL as many Artichokes as you intend to keep; boil them so as just the Leaves will come out, then pull off all the Leaves and Choke, cut them from the Strings, lay them on a Tin Plate, and put them in an Oven where Tarts are drawn; let them stand till the Oven is heated again, take them out before the Wood is put in, and set them in again after the Tarts are drawn; so do till they are as dry as a Board, then put them in a Paper Bag, and hang them in a dry Place; when you use them lay them in warm

Water

Water three or four Hours before you uſe them, ſhifting the Water often. Let the laſt Water be boiling hot; they will be very tender, and eat as fine as freſh ones. You need not dry all your Bottoms at once, as the Leaves are good to eat; ſo boil a Dozen at a Time, and ſave the Bottoms for this Uſe.

To keep French Beans *all the Year.*

TAKE fine young Beans, gather them of a very fine Day, have a large Stone Jar ready clean and dry, lay a Layer of Salt at the Bottom, and then a Layer of Beans, then Salt, and then Beans, and ſo on till the Jar is full; cover them with Salt, tye a coarſe Cloth over them, and a Board on that, and then a Weight to keep it cloſe from all Air; ſet them in a dry Cellar, and when you uſe them take ſome out and cover them cloſe again; waſh them you took out very clean, and let them lye in ſoft Water twenty-four Hours, ſhifting the Water often; when you boil them, don't put any Salt in the Water. The beſt Way of dreſſing them is, boil them with juſt the white Heart of a ſmall Cabbage, then drain them, chop the Cabbage, and put both into a Sauce-pan, with a Piece of Butter as big as an Egg roll'd in Flour; ſhake a little Pepper, put in a Quarter of a Pint of good Gravy, let them ſtew ten Minutes, and then diſh them up for a Side Diſh. A Pint of Beans to the Cabbage. You may do more or leſs, juſt as you pleaſe.

To keep Green Peas *till Chriſtmas.*

TAKE fine young Peas, ſhell them, throw them into boiling Water with ſome Salt in, let them boil five or ſix Minutes, throw them into a Cullender to drain, then lay a Cloth four or five times double on a Table, and ſpread them on; dry them very well, and have your Bottles ready, fill them and cover them with Mutton Fat try'd; when it is a little cool fill the Necks almoſt to the Top, cork them, tye a Bladder and a Lath over them, and ſet them in a cool dry Place. When you uſe them boil your Water, put in a little Salt, ſome Sugar, and a Piece of Butter; when they are boiled enough, throw them into a Sieve to drain, then put them into a Sauce-pan with a good Piece of Butter, keep ſhaking it round all the Time till the Butter is melted, then turn them into a Diſh, and ſend them to Table.

To keep Green Gooſeberries *till Chriſtmas.*

PICK your large green Gooſeberries on a dry Day, have ready your Bottles clean and dry, fill the Bottles and cork them, ſet them in a Kettle of Water up to their Neck, let the Water boil very ſoftly till you find the Gooſeberries are coddled, take them out,

out, and put in the reſt of the Bottles till all are done; then have ready ſome Roſin melted in a Pipkin, dip the Necks of the Bottles in, and that will keep all Air from coming at the Cork, keep them in a cool dry Place, where no Damp is, and they will bake as red as a Cherry. You may keep them without ſcalding, but then the Skins will not be ſo tender, nor bake ſo fine.

To keep Red Gooſeberries.

PICK them when full ripe, to each Quart of Gooſeberries, put a Quarter of a Pound of *Liſbon* Sugar, and to each Quarter of a Pound of Sugar put a Quarter of a Pint of Water, let it boil, then put in your Gooſeberries and let them boil ſoftly two or three Minutes, then pour them into little Stone Jars, when cold cover them up, and keep them for Uſe; they make fine Pyes with little Trouble. You may preſs them through a Cullender, to a Quart of Pulp put Half a Pound of fine *Liſbon* Sugar, keep ſtirring over the Fire till both be well mix'd and boil'd, then pour it into a Stone Jarr, when cold cover it with white Paper, and it makes very pretty Tarts or Puffs.

To keep Wallnuts *all the Year.*

TAKE a large Jar, a Layer of Sea-ſand at the Bottom, then a Layer of Wallnuts, then Sand, then the Nuts, and ſo on till the Jar is full; and be ſure they don't touch each other in any of the Layers. When you would uſe them, lay them in warm Water for an Hour, ſhifting the Water as it cools; then rub them dry, and they will peel well, and eat ſweet. Lemon will keep thus covered better than any other way.

Another Way to keep Lemons.

TAKE the fine large Fruit that are quite ſound and good, and take a fine Packthread about a Quarter of a Yard long, run it through the hard Nib at the End of the Lemon, then tye the String together, and hang it on a little Hook, in a dry airy Place; ſo do as many as you pleaſe; but be ſure they don't touch one another, nor any thing elſe, but hang as high as you can. Thus you may keep Pears, *&c.* only tying the String to the Stalk.

To keep White Bullice, *or* Pear-Plumbs, *or* Damſons, *&c. for* Tarts, *or* Pies.

GATHER them when full grown, and juſt as they begin to turn. Pick all the largeſt out, ſave about two Thirds of the Fruit, the other Third put as much Water to as you think will cover the reſt. Let them boil, and ſkim them; when the Fruit is boiled

boiled very ſoft, then ſtrain it through a coarſe Hair-ſieve; and to every Quart of this Liquor, put a Pound and Half of Sugar, boil it, and skim it very well; then throw in your Fruit, juſt give them a ſcald, take them off the Fire, and when cold, put them into Bottles with wide Mouths, pour your Syrup over them, lay a Piece of white Paper over them, and cover them with Oil. Be ſure to take the Oil well off when you uſe them, and don't put them in larger Bottles than you think you ſhall make uſe of at a Time, becauſe all theſe Sorts of Fruits ſpoil with the Air.

To make Vinegar.

TO every Gallon of Water, put a Pound of coarſe *Liſbon* Sugar, let it boil, and keep skimming of it, as long as the Scum riſes; then pour it into Tubs, and when it is as cold as Beer to work, toaſt a good Toaſt, and rub it over with Yeaſt. Let it work twenty-four Hours; then have ready a Veſſel Iron-hooped, well painted, fixed in a Place where the Sun has full Power, and fix it ſo as not to have any Occaſion to move it. When you draw it off, then fill your Veſſel, lay a Tile on the Bung to keep the Duſt out. Make it in *March*, and it will be fit to uſe in *June* or *July*. Draw it off into little Stone Bottles the latter End of *June* or Beginning of *July*, let it ſtand till you want to uſe, and it will never foul any more. But when you go to draw it off, and you find it is not ſour enough, let it ſtand a Month longer before you draw it off. For Pickles to go abroad, uſe this Vinegar alone; but in *England*, you will be obliged, when you pickle, to put one Half cold Spring-water to it, and then it will be full ſour with this Vinegar. You need not boil, unleſs you pleaſe, for almoſt any Sort of Pickles, it will keep them quite good. It will keep Wallnuts very fine without boiling, even to go to the *Indies*; but then don't put Water to it. For green Pickles, you may pour it ſcalding hot on two or three Times. All other Sorts of Pickles you need not boil it. Muſhrooms only waſh them clean, dry them, put them into little Bottles, with a Nutmeg juſt ſcalded in Vinegar, and ſliced (whilſt it is hot) very thin, and a few Blades of Mace; then fill up the Bottle with the cold Vinegar and Spring-water, pour Mutton Fat try'd over it, and tye a Bladder and Leather over the Top. Theſe Muſhrooms won't be ſo white, but as finely taſted, as if they were juſt gathered; and a Spoonful of this Pickle will give Sauce a very fine Flavour.

White Wallnuts, Suckers and Onions, and all white Pickles do in the ſame Manner, after they are ready for the Pickle.

To

To fry Smelts.

LAY your Smelts in a Marinade of Vinegar, Salt, Pepper, and Bay-leaves, and Clives for a few Hours; then dry them in a Napkin, drudge them well with Flour, and have ready some Butter hot in a Stew-pan. Fry them quick, lay them into your Dish, and garnish with fry'd Parsley.

To roast a Pound of Butter.

LAY it in Salt and Water two or three Hours, then spit it, and rub it all over with Crumbs of Bread, with a little grated Nutmeg, lay it to the Fire, and as it roasts, baste it with the Yolks of two Eggs, and then with Crumbs of Bread all the Time it is a roasting; but have ready a Pint of Oysters stewed in their own Liquor, and lay in the Dish under the Butter, when the Bread has soak'd up all the Butter brown the Outside, and lay it on your Oysters. Your Fire must be very slow.

To raise a Sallad *in two Hours at the Fire.*

TAKE fresh Horse Dung hot, lay it in a Tub near the Fire, then sprinkle some Mustard Seeds thick on it, lay a thin Lay of Horse Dung over it, cover it close and keep it by the Fire, and it will rise high enough to cut in two Hours.

CHAP. XX.

DISTILLING.

To distil Wallnut Water.

TAKE a Peck of fine green Wallnuts, bruise them well in a large Mortar, put them in a Pan, with a Handful of Balm bruised, put two Quarts of good *French* Brandy to them, cover them close, and let them lye three Days; the next Day distil them in a cold Still, from this Quantity draw three Quarts, which you may do in a Day.

How to use this ordinary Still.

YOU must lay the Plate, then Wood Ashes thick at the Bottom, then the Iron-pan, which you are to fill with your Wallnuts and Liquor, then put on the Head of the Still, make a pretty brisk Fire till the Still begins to drop, then slacken it so as just to have enough to keep the Still at Work, mind all the Time to keep

keep a wet Cloth all over the Head of the Still all the Time it is at Work, and always obſerve, not to let the Still work longer than the Liquor is good, and take great Care you don't burn the Still; and thus you may diſtil what you pleaſe. If you draw the Still too far it will burn, and give your Liquor a bad Taſte.

To make Treacle Water.

TAKE the Juice of green Wallnuts four Pounds, of Rue, Carduce, Marygold and Balm, of each three Pounds, Roots of Butter-bur Half a Pound, Roots of Burdock one Pound, Angelica and Maſterwort, of each Half a Pound, Leaves of Scordium ſix Handfuls, Venice Treacle and Mithridate of each Half a Pound, old Canary Wine two Pounds, White Wine Vinegar ſix Pounds, Juice of Lemons ſix Pounds, diſtil this in a Lembick.

To make Black Cherry Water.

TAKE ſix Pounds of Black Cherries, and bruiſe them ſmall, then put to them the Tops of Roſemary, Sweet Marjorum, Spear-mint, Angelica, Balm, Marigold Flowers, of each a Handful, dry'd Violets one Ounce, Anniſeeds and Sweet Fennel Seeds, of each Half an Ounce bruiſed; cut the Herbs ſmall, mix all together, and diſtil them off in a cold Still.

To make Hyſterical Water.

TAKE Redony, Roots of Sovage, Seeds of wild Parſnips, of each two Ounces, Roots of ſingle Piony four Ounces, of Myſletoe of the Oak three Ounces, Myrrh a Quarter of an Ounce, Caſtor Half an Ounce, beat all theſe together, and add to them a Quarter of a Pound of dried Mellipedes; pour on theſe three Quarts of Mugwort Water, and two Quarts of Brandy; let them ſtand in a cloſe Veſſel eight Days, then diſtil it in a cold Still poſted up. You may draw off nine Pints of Water, and ſweeten it to your Taſte. Mix all together, and bottle it up.

To diſtil red Roſe-Buds.

WET your Roſes in fair Water; four Gallons of Roſes will take near two Gallons of Water, then ſtill them in a cold Still; take the ſame ſtilled Water, and put it into as many freſh Roſes as it will wet, then ſtill them again.

Mint, Balm, Parſley and Pennyroyal Water, diſtil the ſame Way.

To

To make Plague Water.

Roots.
Angelico,
Dragon,
Maywort,
Mint,
Rue,
Cardous,
Origany,
Winter Savoury,
Broad Thyme,
Rosemary,
Pimpernell,
Sage,
Fumetory,
Coltsfoot,
Scabeous,
Burridge,
Saxafreg,
Bittony,
Liverworth,
Jarmander.

Flowers.
Wormwood,
Suckery,
Hyssop,
Agrimony,
Fennel,
Cowslips,
Poppys,
Plantain,
Setfoyl,
Bugloss,
Vocvain,
Maidenhair,
Motherwort,
Cowage,
Golden-rod,
Gromwell,
Dill.

Seeds.
Hart's-tongue,
Whorehound,
Fennel,
Melolett,
St. John Wort,
Cumfery,
Featherfew,
Red Rose Leaves,
Wood-sorrel,
Pilotory of the Wall,
Hart's-ease,
Sentory,
Seadrink, a good Handful of each of the above-mentioned Things.
Gention-root,
Dock-root,
Butter-bur-root,
Piony-root,
Bay-berries,
Juniper-berries, of each of these a Pound.

One Ounce of Nutmegs, one Ounce of Cloves, and Half an Ounce of Mace; pick the Herbs and Flowers, and shred them a little. Cut the Roots, bruise the Berries, and pound the Spices fine; take a Peck of green Wallnuts, and chop them small; then mix all these together, and lay them to steep in Sack Lees, or any White Wine Lees, if not in good Spirits, but Wine Lees are best. Let them lye a Week or better; be sure to stir them once a Day with a Stick, and keep them close cover'd; then still them in a Lembick with a slow Fire, and take care your Still does not burn. The first, second, and third Running is good, and some of the fourth. Let them stand till cold, then put them together.

To make Surfeit Water.

YOU must take Scurvy-grass, Brook-lime, Watercresses, Roman Wormwood, Rue, Mint, Balm, Sage, Clivers, of each one Handful; green Merery two Handfuls; Poppys if fresh Half a Peck, if dry a Quarter of a Peck; Cochineal Six Pennyworth,

Saffron Six Pennyworth, Ani-ſeeds, Carraway-ſeeds, Coriander-ſeeds, Cardamon-ſeeds, of each an Ounce; Liquorice two Ounces ſcraped, Figs ſplit a Pound, Raiſins of the Sun ſtoned a Pound, Juniper-berries an Ounce bruiſed, Nutmeg an Ounce beat, Mace an Ounce bruiſed, Sweet Fennel-ſeeds an Ounce bruiſed, a few Flowers of Roſemary, Marigolds, and Sage-flowers; put all theſe into a large Stone Jar, and put to them three Gallons of *French* Brandy; cover it cloſe, and let it ſtand near the Fire for three Weeks. Stir it three times a Week, and be ſure to keep it cloſe ſtopped, and then ſtrain it off; bottle your Liquor, and pour on the Ingredients a Gallon more *French* Brandy. Let it ſtand a Week ſtirring it once a Day, then diſtil it in a cold Still, and this will make fine white Surfeit Water.

You may make this Water at any Time of the Year, if you live at *London*, becauſe the Ingredients are always to be had, either green or dry; but it is beſt made in Summer.

To make Milk Water.

TAKE two good Handfuls of Wormwood, as much Carduus, as much Rue, four Handfuls of Mint, as much Balm, Half as much Angelica, cut theſe a little, put them into a cold Still, and put to them three Quarts of Milk. Let your Fire be quick, till your Still drops, and then ſlacken your Fire. You may draw off two Quarts. The firſt Quart will keep all the Year. This is good in Fevers ſweetened with Sugar or Syrup of Cloves.

How to diſtil Vinegar, you have in the Chapter of Pickles.

CHAP. XXI.

How to market; and the Seaſons of the Year for Butcher's Meat, Poultry, Fiſh, Herbs, Roots, &c. and Fruit.

A Bullock.

THE Head, Tongue, Palate; the Entrails are the Sweetbreads, Kidneys, Skirts, and Tripe; there is the Double, the Roll, and the Reed Tripe.

The Fore Quarter.

Firſt is the Haunch; which includes the Clod, Marrowbone, Shin, and the Sticking-piece; that is the Neck-end. The next is the Leg of Mutton-piece, which has Part of the Blade-bone; then the

the Chuck-piece, the Briſcuit, the four Ribs and Middle Rib, which is called the Chuck-rib.

The Hind Quarter.

Firſt Surloin and Rump, the Thin and Thick-flank, the Veiny-piece, then the Chuck-bone, Buttock and Leg.

A Sheep.

THE Head and Pluck; which includes the Liver, Lights, Heart, Sweetbreads, and Melt.

The Fore Quarter.

The Neck, Breaſt, and Shoulder.

The Hind Quarter.

The Leg and Loin. The two Loins together is called a Saddle of Mutton, which is a fine Joint when it is the little fat Mutton.

A Calf.

THE Head and Inwards are the Pluck; which contains the Heart, Liver, Lights, Nut and Melt, and what they call the Skirts (which eat finely broiled) the Throat Sweetbread, and the Windpipe Sweetbread, which is the fineſt.

The Fore Quarter is the Shoulder, Neck, and Breaſt.

The Hind Quarter is the Leg, which contains the Knuckle and Fillet, then the Loin.

Houſe Lamb.

THE Head and Pluck, that is the Liver, Lights, Heart, Nut and Melt. Then there is the Fry, which is the Sweet-breads, Lamb-ſtones, and Skirts, with ſome of the Liver.

The Fore Quarter is the Shoulder, Neck and Breaſt together.

The Hind Quarter the Leg and Loin. This is in high Seaſon at *Chriſtmas*, but laſts all the Year.

Graſs Lamb comes in, in *April* or *May*, according to the Seaſon of the Year, and holds good till the Middle of *Auguſt*.

A Hog.

THE Head and Inwards, and that is the Haſlet, which is Liver and Crow, Kidney and Skirts. It is mixed with a great deal of Sage and Sweet Herbs, Pepper, Salt, and Spice, ſo rolled in the Caul and roaſted; then there are the Chitterlans, and the Guts, which are cleaned for Sauſages.

The Fore Quarter is the Fore Loin and Spring; if a large Hog, you may cut a Sparib off.

The Hind Quarter, only Leg and Loin.

A Bacon

A Bacon Hog.

THIS is cut different, becauſe of making Ham, Bacon, and pickled Pork. Here you have fine Sparribs, Chines, and Griſkins, and Fat for Hog's-lard. The Liver and Crow is much admired fry'd with Bacon; the Feet and Ears of both are equally good ſouſed.

Pork comes in Seaſon at *Bartholomew-Tide*, and holds good till *Lady-Day*.

How to chuſe Butcher's Meat.

To chuſe Lamb.

IN a Fore Quarter of Lamb, mind the Neck Vein; if it be an azure Blue it is new and good, but if greeniſh or yellowiſh, it is near tainting, if not tainted already. In the Hinder Quarter, ſmell under the Kidney, and try the Knuckle; if you meet with a faint Scent, and the Knuckle be limber, it is ſtale killed. For a Lamb's Head, mind the Eyes if they be ſunk or wrinkled, it is ſtale; if plump and lively, it is new and ſweet.

Veal.

If the bloody Vein in the Shoulder looks blue, or a bright red, it is new killed; but if blackiſh, greeniſh, or yellowiſh, it is flabby and ſtale; if wrapped in wet Cloaths, ſmell whether it be muſty or not. The Loin firſt taints under the Kidney, and the Fleſh, if ſtale killed, will be ſoft and ſlimy.

The Breaſt and Neck taints firſt at the upper End, and you will perceive ſome duſky, yelloviſh, or greeniſh Appearance; the Sweetbread on the Breaſt will be clammy; otherwiſe its freſh and good. The Leg is known to be new by the Stiffneſs of the Joint; if limber, and the Fleſh ſeems clammy, and has green or yellow Specks, 'tis ſtale. The Head is known as the Lamb's. The Fleſh of a Bull Calf is more red and firm than that of a Cow Calf, and the Fat more hard and curdled.

Mutton.

If Mutton be young, the Fleſh will pinch tender; if old, it will wrinkle and remain ſo; if young, the Fat will eaſily part from the Lean; if old, it will ſtick by Strings and Skins: If Ram-Mutton, the Fat feels ſpungy, the Fleſh cloſe grained and tough, not riſing again, when dented by your Finger: If Ewe-Mutton, the Fleſh is paler than Weather-Mutton, a cloſer Grain, and eaſily parting. If there be a Rot, the Fleſh will be paliſh, and the Fat a faint whitiſh, inclining to yellow, and the Fleſh be looſe at the Bone. If you ſqueeze it hard,

hard, some Drops of Water will stand up like Sweat; as to Newness and Staleness, the same is to be observed as by Lamb.

Beef.

If it be right Ox-Beef, it will have an open Grain, if young, a tender and oily Smoothness: If rough and spungy, it is old, or inclining to be so, except Neck, Brisquit, and such Parts as are very fibrous; which in young Meat will be more tough than in other Parts. A Carnation pleasant Colour betokens good spending Meat, the Sewet a curious white, yellowish is not so good.

Cow-Beef is less bound and closer grained than the Ox, the Fat whiter, but the Lean somewhat paler, if young, the Dent you make with your Finger will rise again in a little Time.

Bull-Beef is of a closer Grain, a deep dusky red, tough in pinching, the Fat skinny, hard, and has a rammish rank Smell; and for Newness or Staleness, this Flesh bought fresh, has but few Signs, the most material is its Clamminess, and the rest your Smell will inform you. If it be bruised, these Places will look more dusky or blackish than the rest.

Pork.

If it be young, the Lean will break in pinching between your Fingers, and if you nip the Skin with your Nails, it will make a Dent; also if the Fat be soft and pulpy, in a manner like Lard: If the Lean be tough, and the Fat flabby and spungy, feeling rough, it is old, especially if the Rind be stubborn, and you cannot nip it with your Nails.

If of a Boar, though young, or of a Hog, gelded at full Growth, the Flesh will be hard, tough, reddish, and rammish of Smell; the Fat skinny and hard; the Skin very thick and tough, and pinched up it will immediately fall again.

As for old or new killed, try the Legs, Hands, and Springs, by putting your Fingers under the Bone that comes out; for if it be tainted, you will there find it by smelling your Finger; besides, the Skin will be sweaty and clammy when stale, but cool and smooth when new.

If you find little Kernels in the Fat of Pork, like Hail-shot; if many, 'tis measly, and dangerous to be eaten.

How to chuse Brawn, Venison, Westphalia Hams, *&c.*

BRAWN is known to be old or young by the extraordinary or moderate Thickness of the Rind; the thick is old, the moderate

moderate is young. If the Rind and Fat be very tender, it is not Boar Brawn, but Barrow or Sow.

Veniſon.

Try the Haunches or Shoulders under the Bones that come out, with your Finger or Knife, and as the Scent is ſweet or rank, it is new or ſtale; and the like of the Sides in the moſt fleſhy Parts. If tainted, they will look greeniſh in ſome Places, or more than ordinary black. Look on the Hoofs, and if the Clifts are very wide and tough, it is old; if cloſe and ſmooth, it is young.

The Seaſon for Veniſon.

The Buck Veniſon begins in *May*, and is in high Seaſon till *All-Hallows-Day*; the Doe is in Seaſon from *Michaelmas* to the End of *December*, or ſometimes to the End of *January*.

Weſtphalia *Hams and* Engliſh *Bacon.*

Put a Knife under the Bone that ſticks out of the Ham, and if it comes out in a Manner clean, and has a curious Flavour, it is ſweet and good; if much ſmeered and dulled, it is tainted or ruſty.

Engliſh Gammons are tried the ſame Way; and for other Parts try the Fat, if it be white, oily in feeling, and does not break or crumble, and the Fleſh ſticks well to the Bone, and bears a good Colour, it is good; but if the contrary, and the Lean has ſome little Streaks of yellow, it is ruſty, or will ſoon be ſo.

Butter, Cheeſe and Eggs.

When you buy Butter, truſt not to that which will be given you to taſte, but try in the Middle, and if your Smell and Taſte be good, you cannot be deceived.

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

Eggs, hold the great End to your Tongue; if it feels warm, be ſure it is new; if cold, it is bad, and ſo in Proportion to the Heat and Cold, ſo is the Goodneſs of the Egg. Another Way to know a good Egg, is to put the Egg into a Pan of cold Water, the freſher the Egg the ſooner it will fall to the Bottom; if rotten, it will ſwim at the Top. This is alſo a ſure Way not to be deceived. As to the keeping of them, pitch them all with the ſmall End downwards in fine Wood-Aſhes, and they will keep ſome Months.

Poultry.

January. Hen Turkeys, Capons, Pullets with Eggs, Fowls, Chickens, Hares, all Sorts of Wild Fowl, Tame Rabbits, and Tame Pigeons.

February.

February. Turkeys and Pullets with Eggs, Capons, Fowls, Small Chickens, Hares, all Sorts of Wild Fowl (which in this Month begin to decline) Tame and Wild Pigeons, Tame Rabbits, Green Geese, Young Ducklings, and Turkey-Poults.

March. This Month the same as the preceding Month; and in this Month Wild Fowl goes quite out.

April. Pullets, Spring Fowls, Chickens, Pigeons, young Wild Rabbits, Leverets, Young Geese, Ducklings, and Turkey-Poults.

May. The same.

June. The same.

July. The same; with young Partridges, Pheasants, and Wild Ducks, called Flappers or Moulters.

August. The same.

September, October, November and *December.* In these Months all Sorts of Fowls, both Wild and Tame, are in Season; and in the three last, is the full Season for all Manner of Wild Fowl.

How to chuse Poultry.

To know whether a Capon *is a true one, young or old, new or stale.*

IF he be young his Spurs are short, and his Legs smooth; if a true Capon, a fat Vein on the Side of his Breast, the Comb pale, and a thick Belly and Rump: If new he will have a close hard Vent; if stale, a loose open Vent.

A Cock *or* Hen-Turkey, Turkey-Poults.

If the Cock be young, his Legs will be black and smooth, and his Spurs short; if stale, his Eyes will be sunk in his Head, and the Feet dry; if new, the Eyes lively and Feet limber. Observe the like by the Hen, and moreover if she be with Egg, she will have a soft open Vent, if not, a hard close Vent. Turkey-Poults are known the same Way, and their Age cannot deceive you.

A Cock, Hen, *&c.*

If young his Spurs are short and dubbed, but take particular Notice they are not pared or scraped: If old, he will have an open Vent, but if new a close hard Vent; and so of a Hen for Newness or Staleness; if old, her Legs and Comb are rough; if young, smooth.

A Tame Goose, Wild Goose, Brun Goose.

If the Bill be yellowish, and she has but few Hairs, she is young, but if full of Hairs, and the Bill and Foot red, she is old; if new, limber footed; if stale, dry footed; and so of a Wild Goose, and Bran Goose.

Wild

Wild and Tame Duck.

The Duck, when fat, is hard and thick on the Belly, but if not, thin and lean; if new, limber footed; if ſtale, dry footed. A true Wild Duck has a reddiſh Foot, ſmaller than the Tame one.

Goodwets, Marle, Knots, Ruffs, Gull, Dotterels, and Wheat Ears.

If theſe be old, their Legs will be rough; if young, ſmooth; if fat, a fat Rump; if new, limber footed; if ſtale, dry footed.

Pheaſant, Cock and Hen.

The Cock, when young, has dubbed Spurs; when old, ſharp ſmall Spurs; if new, a faſt Vent, and if ſtale, an open flabby one. The Hen if young, has ſmooth Legs, and her Fleſh of a curious Grain; if with Egg, ſhe will have a ſoft open Vent, and if not, a cloſe one. For Newneſs or Staleneſs as the Cock.

Heath and Pheaſant Poults.

If new, they will be ſtiff and white in the Vent, and the Feet limber; if fat, they will have a hard Vent; if ſtale, dry footed and limber, and if touched they will peel.

Heath-Cock and Hen.

If young, they have ſmooth Legs and Bills; and if old, rough. For the reſt are known as the foregoing.

Partridge, Cock or Hen.

The Bill white and the Legs bluiſh, ſhew Age; for if young, the Bill is black and Legs yellowiſh; if new, a faſt Vent; if ſtale, a green and open one. If their Crops be full, and they have fed on green Wheat, they may taint there; and for this ſmell in their Mouth.

Woodcock and Snipe.

The Woodcock, if fat, is thick and hard; if new, limber footed; when ſtale, dry footed; or if their Noſes are ſnotty, and their Throats muddy and mooriſh, they are nought. A Snipe, if fat, has a fat Vein in the Side under the Wing, and in the Vent feels thick; for the reſt like the Woodcock.

Doves and Pigeons.

To know the Turtle-Dove, look for a bluiſh Ring round his Neck, and the reſt moſtly white; the Stock-Dove is bigger, and the Ring-Dove is leſs than the Stock-Dove. The Dovehouſe Pigeons, when old, are red legged; if new and fat, they will feel full and fat in the Vent, and are limber footed; but if ſtale, a flabby and green Vent.

And thus of green or grey Plover, Felfare, Blackbird, Thruſh, Larks, &c.

Of

Of Hare, Leveret, and Rabbit.

Hare will be whitish and stiff, if new and clean killed; if stale, the Flesh blackish in most Parts, and the Body limber; if the Cleft in her Lips spread very much, and her Claws wide and ragged, she is old, and the contrary young: If the Hare be young, the Ears will tare like a Piece of brown Paper; if old, dry and tuff. To know a true Leveret, feel on the fore Leg near the Foot, and if there be a small Bone or Knob it is right, if not, it is a Hare; for the rest observe as in the Hare. A Rabbit if stale, will be limber and slimy; if new, white and stiff; if old, her Claws are very long and rough, the Wool mottled with grey Hairs; if young, the Claws and Wool smooth.

Candlemas *Quarter.*

FISH in Season.

LOBSTERS, Crabs, Crawfish, River Crawfish, Guard-fish, Mackerel, Breams, Barbel, Roach, Shad or Alloc, Lamprey or Lamper-Eels, Dace, Bleek, Prawnes, and Horse-Mackerel.

The Eels that are taken in Running Water, are better than Pond Eels; of those the Silver ones are most esteemed.

Midsummer *Quarter.*

TURBUTS and Trouts, Soals, Grigs, Shafflins and Glout, Tenes, Salmon, Dolphin, Flying-Fish, Sheep-Head, Tollis, both Land and Sea, Sturgeon, Seale, Chubb, Lobsters and Crabs.

Sturgeon is a Fish commonly found in the Northern Seas; but now and then we find them in our great Rivers, the *Thames*, the *Severn*, and the *Tyne*. This Fish is of a very large Size, and will sometimes Measure eighteen Feet in length. They are much esteemed when fresh, cut in Pieces and roasted or baked, or pickled for cold Treats. The Cavier is esteem'd a Dainty, which is the Spawn of this Fish. The latter End of this Quarter comes Smelts.

Michaelmas *Quarter.*

COD and Haddock, Coalfish, White and Pouting Hake, Lyng, Tuske and Mullet Red and Grey, Weaver, Gurnet, Rocket, Herrings, Sprats, Soales and Flounders, Plaise, Dabs and Smeare Dabs, Eels, Chare, Scate, Thornback, and Hornlyn, Kinlon, Oysters and Scollops, Salmon, Sea Pearch and Carp, Pike, Tench, and Sea Tench.

Scate Maides are black, and Thornback Maides white. Gray Baſs comes with the Mullet.

In this Quarter are fine Smelrs, and holds till after *Chriſtmas*.

There are two Sorts of Mullers, the Sea Mullet and River Mullet, both equally good.

Chriſtmas *Quarter.*

DOREY, Brile, Gudgeons, Gollin, Smelts, Crouch, Perch, Anchovy and Loach, Scollop and Wilks, Periwinkles, Cockles, Muſſels, Geare, Bearbet and Hollebet.

How to chuſe Fiſh.

To chuſe Salmon, Pike, Trout, Carp, Tench, Grailing, Barbel, Chub, Ruff, Eel, Whiting, Smelt, Shad, &c.

ALL theſe are known to be new or ſtale by the Colour of their Gills, their Eaſineſs or Hardneſs to open, the hanging or keeping up their Fins, the ſtanding out or ſinking of their Eyes, &c. and by ſmelling their Gills.

Turbutt.

He is choſen by his Thickneſs and Plumpneſs, and if his Belly be of a Cream Colour, he muſt ſpend well; but if thin, and his Belly of a bluiſh White, he will eat very looſe.

Cod and Codling.

Chuſe him by his Thickneſs towards his Head, and the Whiteneſs of his Fleſh when it is cut: And ſo of a Codling.

Ling.

For Dried Ling, chuſe that which is thickeſt in the Poll, and the Fleſh of the brighteſt Yellow.

Scate and Thornback.

Theſe are choſen by their Thickneſs, and the She-Scate is the ſweeteſt, eſpecially if large.

Soals.

Theſe are choſen by their Thickneſs and Stiffneſs: When their Bellies are of a Cream Colour they ſpend the firmer.

Sturgeon.

If it cuts without crumbling, and the Veins and Griſtle give a true Blue where they appear, and the Fleſh a perfect White, then conclude it to be good.

Freſh Herrings and Mackerel.

If their Gills are of a lively ſhining Redneſs, their Eyes ſtand full, and the Fiſh is ſtiff, then they are new; but if dusky and faded, or ſinking and wrinkled, and Tails limber, they are ſtale.

Lobſters

Lobsters.

Chuse them by their Weight, the heaviest are best, if no Water be in them: If new, the Tail will full smart, like a Spring; if full, the Middle of the Tail will be full of hard, reddish-skinned Meat. Cock Lobster is known by the narrow back Part of the Tail, and the two uppermost Fins within his Tail are stiff and hard; but the Hen is soft, and the back of her Tail broader.

Prawns, Shrimps and Crabfish.

The two first, if stale, will be limber, and cast a Kind of slimy Smell, their Colour fading, and they slimy: The two latter will be limber in their Claws and Joints, their red Colour turn blackish and dusky, and will have an ill Smell under their Throats, otherwise all of them are good.

Plaise and Flounders.

If they are stiff, and their Eyes be not sunk or look dull, they are new, the contrary when stale. The best Sort of Plaise look bluish on the Belly.

Pickled Salmon.

If the Flesh feels oily, and the Scales are stiff and shining, and it comes in Fleaks, and parts without crumbling, then it is new and good, and not otherwise.

Pickled and Red Herrings.

For the first, open the Back to the Bone, and if the Flesh be white, sleaky and oily, and the Bone white, or a bright red, they are good. If Red Herrings carry a good Gloss, part well from the Bone, and smell well, then conclude them to be good.

January *Fruits which are yet lasting, are*

SOME Grapes, the Kentish, Russet, Golden, French, Kirton and Dutch Pippins. John Apples, Winter Queenings, the Marygold and Harvey Apples, Pom-water, Golden-dorset, Rennetting, Love's Pearmain, and the Winter Pearmain. Winter Burgomat, Winter Boucretien, Winter Mask, Winter Norwich, and Great Surrin Pears. All Garden Things much the same as in *December*.

February *Fruits which are yet lasting.*

THE same as in *January*, except the Golden Pippin and Pom-water; also the Pomery, and the Winter Pepperning and Dagobent Pear.

March *Fruits which are yet lasting.*

THE Golden Ducket Dauset, Pippins, Rennetings, Love's Pearmain and John Apples. The latter Boucretien, and Double Blossom Pear.

April

April *Fruits which are yet lasting.*

YOU have now the Kitchen Garden and Orchard, Autumn Carrots, Winter Spinage, Sprouts of Cabbage and Cauliflowers, Turnip-Tops, Asparagus, young Raddishes, *Dutch* Brown Lettuce and Crefies, Burnet, young Onions, Scullions, Leeks, and early Kidney-Beans. On hot Beds, Purslain, Cucumbers and Mushrooms. Some Cherries, Green Apricots and Gooseberries for Tarts.

Pippins, Deuxans, Westbury Apple, Russeting, Gilliflower, the latter Bouchretien, Oak Pear, *&c.*

May, *the Product of the Kitchen, and Fruit Garden this Month.*

ASparagus, Cauliflowers, Imperial Silesia, Royal and Cabbage Lettuce, Burnet, Purslain, Cucumbers, Nasturtiam Flowers, Pease and Beans, sown in *October*, Artichokes, Scarlet Strawberries, and Kidney-Beans. Upon the hot Beds, May Cherries, May Dukes. On Walls, Green Apricots, and Gooseberries.

Pippins, Deuxans or John Apple, Westbury Apples, Russetting, Gilliflower Apples, the Codling, *&c.*

The Great Karvile, Winter Bouchretien, Black Worcester Pear, Surrein, and Double Blossom Pear. Now the proper Time to distil Herbs, which are in their greatest Perfection.

June, *the Product of the Kitchen and Fruit Garden this Month.*

ASparagus, Garden Beans and Pease, Kidney Beans, Cauliflowers, Artichokes, Batterlea and Dutch Cabbage, Melons on the first Ridges, young Onions, Carrots and Parsnips sown in *February*, Purslain, Burrage, Burnet, the Flowers of Nasturtian, the Dutch Brown, the Imperial, the Royal, the Silesia and Cos's Lettuces, some Blanched Endive and Cucumbers, and all Sorts of Pot-herbs.

Green Gooseberries, Strawberries, some Rasberries, Currants white and black, Duke Cherries, Red Hearts, the Flemish and Carnation Cherries, Codlings, Jennatings, and the Masculine Apricot. And in the forcing Frames all the forward Kind of Grapes.

July, *the Product of the Kitchen and Fruit Garden.*

ROncival and Winged Pease, Garden and Kidney-Beans, Cauliflowers, Cabbages, Artichokes, and their small Suckers, all Sorts of Kitchen and Aromatick Herbs. Sallads, as Cabbage Lettuce, Purslain, Burnet, young Onions, Cucumbers, Blanched Endive,

dive, Carrots, Turnips, Beets, Nasturtian Flowers, Musk-melons, Wood Strawberries, Currants, Gooseberries, Rasberries, Red and White Jennatings, the Margaret Apple, the Primat Russet, Summer Green Chissel and Pearl Pears, the Carnation Morella, Great Bearer, Morocco, Erigat and Begarreaux Cherries. The Nutmeg, Isabella, Persian, Newington, Violet, Musical and Rambouillet Peaches. Nectarines the Primodial, Myrobalan, Red, Blue, Amber, Damask Pear, Apricot and Cinnamon Plumbs, also the King's and Lady Elizabeth's Plumbs, *&c.* Some Figs and Grapes. Wallnuts in high Season to pickle, and Rock Sampier. The Fruit yet lasting of the last Year, is the Deuxans and the Winter Russeting.

August, *the Product of the Kitchen and Fruit Garden.*

CAbbages, and their Sprouts, Caulliflowers, Artichokes, Cabbage Lettuce, Beets, Carrots, Potatoes, Turnips, some Beans, Pease, Kidney-Beans, and all Sorts of Kitchen Herbs, Raddishes, Horse-raddish, Cucumbers, Cresses, some Taragon, Onions, Garlick, Rocumboles, Melons, and Cucumbers for pickling.

Gooseberries, Rasberries, Currants, Grapes, Figs, Mulberries and Filberts, Apples, the Windsor Sovereign, Orange Bergamot Sliper, Red Catherine, King Catherine, Penny Prusian, Summer Poppening, Sugar and Louding Pears. Crown Bourdeaux, Lavur, Disput, Savoy and Walacotta Peaches, The Muroy, Tawny, Red Roman, little Green Cluster and Yellow Nectarines.

Imperial Blue, Dates, Yellow late Pear, Black Pear, White Nutmeg late Pear, Great Anthony or Turkey and Jane Plumbs.

Cluster Grapes, Muscadine and Cornelian Grapes.

September, *the Product of the Kitchen and Fruit Garden.*

GArden and some Kidney-Beans, Roncival Pease, Artichokes, Raddishes, Caulliflowers, Cabbage Lettuce, Cresses, Chervile, Onions, Tarragon, Burnet, Sellary, Endive, Mushrooms, Carrots, Turnips, Skirrets, Beats, Scorzonera, Horse-raddish, Garlick, Shalots, Rocombole, Cabbage and their Sprouts, with Savoys, which are better, when more sweetened with the Frost.

Peaches, Grapes, Figs, Pears, Plumbs, Wallnuts, Filberts, Almonds, Quinces, Mellons and Cucumbers.

October, *the Product of the Kitchen and Fruit Garden.*

SOME Caulliflowers, Artichokes, Pease, Beans, Cucumbers, and Melons, also *July* sown Kidney-Beans, Turnips, Carrots, Parsnips, Potatoes, Skirrets, Scorzonera, Beets, Onions, Garlick, Shallots, Rocombole, Churdones, Cresses, Chervile, Mustard, Raddish,

Raddish, Rape, Spinach, Lettuce small and cabbaged, Burnet, Tarragon, Blanched Sellary and Endive. Late Peaches and Plumbs, Grapes and Figs. Mulberries, Filberts and Wallnuts. The Bullace, Pines and Arbuters; and great Variety of Apples and Pears.

November, *the Product of the Kitchen and Fruit Garden.*

CAulliflowers in the Greenhouse, and some Artichokes, Carrots, Parsnips, Turnips, Beets, Skirrets, Scorzonera, Horse-raddish, Potatoes, Onions, Garlick, Shallots, Rocombole, Sellary, Parsley, Sorrel, Thyme, Savory, Sweet Marjoram dry and Clary. Cabbages and their Sprouts, Savoy Cabbage, Spinach, late Cucumbers. Hot Herbs on the Hot Bed. Burnet, Cabbage Lettuce, Endive blanched; several Sorts of Apples and Pears.

Some Bullaces, Medlars, Arbutas, Wallnuts, Hazel Nuts, and Chesnuts.

December, *the Product of the Kitchen and Fruit Garden.*

MANY Sorts of Cabbages and Savoys, Spinach, and some Caulliflowers in the Conservatory, and Artichokes in Sand. Roots we have as in the last Month. Small Herbs on the Hot Beds for Sallads, also Mint, Tarragon, and Cabbage Lettuce preserved under Glasses; Chervile, Sellary, and Endive blanched. Sage, Thyme, Savory, Beet-leaves, Tops of young Beets, Parsley, Sorrel, Spinach, Leeks and Sweet Marjoram, Marigold Flowers, and Mint dried. Asparagus on the Hot Bed, and Cucumbers on the Plants sown in *July* and *August*, and Plenty of Pears and Apples.

CHAP. XXII.

A certain Cure for the Bite *of a* Mad Dog.

LET the Patient be blooded at the Arm nine or ten Ounces.

Take of the Herb, called in *Latin, Lichen Cinereus Terrestris*; in *English*, Ash-coloured Ground Liverwort; cleaned, dried, and powdered, Half an Ounce.

Of black Pepper powdered, two Drachms. Mix these well together, and divide the Powder into four Doses; one of which must be taken every Morning fasting, for four Mornings successively, in Half a Pint of Cow's Milk warm. After these four Doses are taken, the Patient must go into the cold Bath, or a cold Spring, or River, every Morning fasting for a Month: He must be dipt all over, but not stay in (with his Head above Water) longer than

Half

Half a Minute, if the Water be very cold. After this he must go in three Times a Week for a Fortnight longer.

N. B. The Licken is a very common Herb, and grows generally in sandy and barren Soils all over *England*. The right Time to gather it, is in the Months of *October* and *November*.

D. *Mead.*

Another for the Bite *of a* Mad Dog.

FOR the Bite of a Mad Dog for either Man or Beast; Take six Ounces of Rue, clean picked and bruised; four Ounces of Garlick, peeled and bruised; four Ounces of Venice Treacle, and four Ounces of filed Pewter, or scraped Tin. Boil these in two Quarts of the best Ale, in a Pan covered close over a gentle Fire, for the Space of an Hour, then strain the Ingredients from the Liquor. Give eight or nine Spoonfuls of it warm to a Man, or a Woman, three Mornings fasting; eight or nine Spoonfuls is sufficient for the strongest; a lesser Quantity to those younger, or of a weaker Constitution, as you may judge of their Strength. Ten or twelve Spoonfuls for a Horse, or a Bullock; three, four, or five to a Sheep, Hog, or Dog. This must be given within nine Days after the Bite; it seldom fails in Man or Beast. If you can conveniently bind some of the Ingredients on the Wound, it will be so much the better.

Receipt *against the* Plague.

TAKE of Rue, Sage, Mint, Rosemary, Wormwood and Lavender, a Handful of each, infuse them together in a Gallon of White Wine Vinegar, put the whole into a Stone-pot closely covered up, upon warm Wood Ashes for four Days: After which draw off (or strain through fine Flannel) the Liquid, and put it into Bottles well corked; and into every Quart Bottle, put a Quarter of an Ounce of Camphire. With this Preparation, wash your Mouth, and rub your Loins and your Temples every Day; snuff a little up your Nostrils when you go into the Air, and carry about you a Bit of Spunge dipped in the same, in order to smell to upon all Occasions, especially when you are near any Place or Person that is infected. They write, that four Malefactors (who had robbed the infested Houses, and murdered the People during the Course of the Plague) owned, when they came to the Gallows, that they had preserved themselves from the Contagion, by using the above Medicine only; and that they went the whole Time from House to House, without any fear of the Distemper.

How to keep clear from Buggs.

FIRST take out of your Room all Silver and Gold Lace, then set the Chairs about the Room, shut up your Windows and Doors, tack a Blanket over each Window, and before the Chimney,

ney, and over the Doors of the Room, ſet open all Cloſets and Cupboard Doors, all your Drawers and Boxes, hang the reſt of your Bedding on the Chair-backs, lay the Feather-bed on a Table, then ſet a large broad Earthen-pan in the Middle of the Room, and in that ſet a Chaffindiſh, that ſtands on Feet, full of Charcoal well lighted. If your Room is very bad, a Pound of rolled Brimſtone; if only a few, Half a Pound. Lay it on the Charcoal, and get out of the Room as quick as poſſibly you can, or it will take away your Breath. Shut your Door cloſe, with the Blanket over it, and be ſure to ſet it ſo as nothing can catch Fire. If you have any *India* Pepper, throw in with the Brimſtone. You muſt take care to have the Door open whilſt you lay in the Brimſtone, that you may get out as ſoon as poſſible. Don't open the Door under ſix Hours, and then you muſt be very careful how you go in to open the Windows; therefore let the Doors ſtand open an Hour before you open the Windows. Then bruſh and ſweep your Room very clean, waſh it well with boiling Lee, or boiling Water, with a little unſlacked Lime in it, get a Pint of Spirits of Wine, a Pint of Spirit of Turpentine, and an Ounce of Camphire; ſhake all well together, and with a Bunch of Feathers waſh your Bedſtead very well, and ſprinkle the reſt over the Featherbed, and about the Wainſcot and Room.

If you find great Swarms about the Room, and ſome not dead, do this over again, and you will be quite clear. Every Spring and Fall, waſh your Bedſtead with Half a Pint, and you will never have a Bugg; but if you find any come in with new Goods, or Box, *&c.* only waſh your Bedſtead, and ſprinkle all over your Bedding and Bed, and you will be clear; but be ſure to do it as ſoon as you find one. If your Room is very bad, it will be well to paint the Room after the Brimſtone is burnt in it.

This never fails if rightly done.

An effectual Way to clear the Bedſtead of Buggs.

TAKE Quickſilver and mix it well in a Mortar with the White of an Egg, till the Quickſilver is all well mixt, and there is no Blubbers; then beat up ſome White of an Egg very fine and mix with the Quickſilver till it is like a fine Ointment, then with a Feather anoint the Bedſtead all over in every Creek and Corner, and about the Lacing and Binding, where you think there is any. Do this two or three Times, and it is a certain Cure, and will not ſpoil any Thing.

Directions to the Houſe-maid.

ALWAYS when you ſweep a Room, throw a little wet Sand all over it, and that will gather up all the Flew and Duſt, prevents it from riſing, cleans the Boards, and ſaves the Bedding, Pictures, and all other Furniture from Duſt and Dirt.

FINIS.

9-85-821

Glasse, Hannah