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To make Soupe-Santé.

Put over 12 Pound of Beef, season'd moderately with Spices and Salt; boil it till your Broth is strong, and strain it out to a good Knuckle of Veal blanch'd; then boil it up a second Time, putting your Pullet to it that you design to put in the Middle.
of your Soupe; let it boil till it comes to the Strength of a Jelly; put to it in the boiling a Bit of Bacon, that is not rultry, stuck with Six Cloves. Your Broth being thus ready, at the same time, make a Pan of good Gravy, thus. Take a Stew-pan or Brass-dish, place in the Bottom of it a Quarter of a Pound of Bacon, cut in Slices, clean from Ruff, likewise the Bigness of half an Egg of Butter; Take 5 or 6 Pound of a Fillet of Veal, and cut it in Slices, twice as thick as you do for Scotch Collops, and place on your Bacon in your Stew-pan, covering all the Bottom over. If you have no Veal, use Buttock-Beef. Set it over a clear Fire, not very hot, and let it colour by degrees. Give it an Hour and a Half to colour. When it begins to crack, put a little of the Fat of your boiling Broth to it; stir it as little as possible because it makes it thick, and throw in 3 or 4 Slic'd Onions, one Carrot, two Turneps, a little Parsley, a Sprig of Thyme, a little whole Pepper, and Cloves. All these Ingredients being fry'd together till you think it comes to a good Colour, if in Summer, a few Mushrooms will give it a good Taste. Being
The Complete Court-Cook

Being of a good Colour, add to your boiling Broth from your Knuckle of Veal aforesaid, leaving some to keep your Veal and Pullet white, to soak your Bread with it for your Soupe, and other Uses in the Kitchen. Your Broth and Gravy being in Readiness, take such Herbs as the Country where you are will afford; such as Sallary, Endive, Sorrel, a little Chervil or Cabbage-Lettice well pick'd and wash'd; mince them down with your Mincing-Knife, and squeeze the Water from them, and place them in a little Pot, or deep Sauce-pan; put to them so much of your Broth and Gravy, as will just cover them; let them boil tender; then take the Crust of two French Rolls, and boil up with 3 Pints of Gravy, and strain it thro' a Strainer or Sieve, and put it to your Herbs: If you have no French Bread to thicken it with, take the Bigness of an Egg of Butter, a small Handful of Flower, and brown it over the Fire, and a little minc'd Onion, if the Eaters be Lovers of it; if not, let the Onion that was in your Gravy serve. Add to your Brown some Gravy, and boil it, and strain it thro' a Sieve to your Herbs.
Herbs, instead of your French Bread a-
foresaid. Let your Herbs be pretty ten-
der, before you put your Thickning in:
Boil all together half an Hour, and skim
off the Fat. Place in the Bottom of
your Dish that you intend to serve your
Soupe in, some French Bread in Slices,
or the Crust dry'd before the Fire, or
in an Oven; boil it up with some of
your Broth; so put your Fowl and Herbs
on the Top of it. Let your Garnishing
be a Rim on the Outside of it, tender
boil'd, Sallary or Endive boil'd in good
Broth, and cut in Pieces about three
Inches long; if you cannot spare Herbs,
take a Bit of Force'd Meat and boil'd Car-
rot to garnish. So serve it hot. Take
care there is no Fat on it. This is a
Summer, or a Winter Soupe, where you
can have Herbs. And this is the French
Fashion of Soupe-Santé.
Anno 1705

First Course

Olio
Reyn of Mutton
Veal Cutlets

Beef ala Royale
Hamb Pie with
Chickens

Supe Lornain
Turky Spaniola

Second Course

2 Green Geese roasted
6 Snipes

[Lambes head
Oives of Veal
Petit Patty
Lobsters Puppton
Carps Civet

Partridges
Woodcocks

Tab: 22.

Third Course

Dish of Plates of cold things and Jellys of all sorts

Oyster Loaves
Burr Butter'd
Mushrooms
Chickens rooms
Smelts a la cream

Tanzie
Cocks combs
Shampe onions
Sweet breads & Marrow
Morrells
To make Soupe-Santé, after the English Way.

YOUR Broth and Gravy being ready as aforesaid, instead of Herbs, take Carrots and Turneps, and cut them in Slices square, an Inch long, the Bigness of a Quill; blanch them off in boiling Water, but blanch the Carrots more than the Turneps, the Turneps only 2 or 3 Boils, and strain them out on a Cullender from the Water they were blanch’d in; then take two Quarts of Gravy, the Crust of 2 French Rolls, and boil as aforesaid, being strain’d through a Strainer or Sieve, put it to the Carrots and Turneps; let them boil gently over the Fire till tender; your Bread being soak’d in your Dish as aforesaid, put in the Middle of it a Knuckle of Veal, or a Pullet or Chicken. Let your Garnishing be Carrot or Turnep cut in small Dices, and boil'd tender; skim off the Fat. So serve it.
To make Malgré-Santé.

Provide your Herbs as aforesaid for your French Soupe Santé; if it is not for Catholicks, put to them Broth, boil them tender, and put to them a Brown of Flower prepar'd as aforesaid: Let your Garnishing be Carrot and Turneps, in the Middle a French Roll fry'd, with the Crum taken out at the Bottom, soak your Bread in Broth, and put your Herbs over it. So serve it. If your Master will have no Broth, you must use Water, or Water from boil'd Pease. In this Case, you must fry your Herbs in Butter and a little Onion; be sure take the Fat off, when you add your Pease, Broth, or boiling Water. So serve it.
To make a White Malgré-Soupe.

TAKE 6 Heads of Endive, a Handful of Sorrel, a little Chervil, Parsley, and Onion, minc'd small, and Herbs minc'd also, being very clean wash'd, stew them down in a Sauce-pan, with a Quarter of a Pound of Butter, for a Quarter of an Hour; then add 2 Quarts of clear Broth, or boiling Water, if the Master will have no Broth. Your Herbs being boil'd tender, skim the Fat off, and thicken your Herbs with the Yolks of 10 or 12 Eggs, according to the Bigness of your Dish; scrape a Nutmeg, and the Juice of half a Lemon, if your Sorrel is not sharp enough. Your Bread being soak'd in your Dish as aforesaid, put in the Middle of it a French Roll fry'd. Let your Garnishing be 8 or 10 poach'd Eggs, and fry'd Bread betwixt 'em, on the Outside of your Rim on the Dish, cut in small Dice; you may put a poach'd Egg on the Top of your French Roll in the Middle of your Soupe, being

A 4
ing just thicken'd up with your Eggs hot over the Fire. Set off your Dish on the Table, before you fill it up, because your Eggs may not curdle in your Soupe. So serve it.

To make Pease, or Purée-Soupe; as the French call it.

Having good Broth, made of Veal, Fowl, and Beef, as I told you in the first Receipt; If in Summer, take Green Pease; if they be very young, give them but a little Boil in Water, strain 'em out, and pound them in a Mortar; make a Cowley in a Saucepan with the Things following. A Quarter of a Pound of Butter, Half a Quarter of a Pound of Bacon cut in small Dices, 2 Onions slic'd, a Sprig of Thyme, a little Parsley, the Crust of a French Roll, a little whole Pepper and Cloves: Fry all these over the Fire gently.
gently, till your Bread is pretty crisp, but take care you burn not your Herbs. This being done, add to it two or three Quarts of Broth, according to the Quantity of your Pease, and Bigness of your Dish; so boil it up, and skim the Fat off, before you put in your beaten Pease; then mix your Pease in your Cowley over the Fire, and let them boil up together, so strain them thro' a Strainer or Sieve; this being done, and your Bread soak'd in your Dish as aforesaid, you may put in the Middle of your Dish a Duck or Ducklings, a Green Goose, or Pigeons, or a Knuckle of Veal. Let your Garnishing be Cucumbers split, and the Cores taken out, boil'd tender in good Broth, round your Rim of Paste or Forc'd Meat. If your Pease be very young, you may put a few whole ones in your strain'd Purée, being tender boil'd first in Water or small Broth. So serve it. In the Winter time, you may take Blue Pease, and boil them first tender in Water, and then strain them out from it, and put them into your Cowley of Broth and Ingredients as aforesaid, only colouring it with a little Juice of Spinnage, instead of Green Pease.
Pease; in your strained Purée, you may use the Tops of Asparagus, cut in Bits tender boil'd. Your Garnishing, Asparagus; you may stew a little Sorrel in this Purée. So serve it.

To make Soupe-Borlswoy.

Having good Broth and Gravy in Readiness, take Four Bunches of Sallary, and 10 Heads of Endive, being clean wash'd, and the Outside taken off; cut them in Pieces Inch long, swing them well from the Water. This Soupe may be made Brown or White: If you intend it Brown, put your Herbs into 2 Quarts of boiling Gravy, being first blanch'd in boiling Water 5 or 6 Minutes; Then take the Crust of 2 French Rolls, boil it up in 3 Pints of Gravy, strain it thro' a Strainer or Sieve, and put it to the Herbs, when they are almost ready; For that is to be minded in all Soupes, that your Thickning is not to be put in, till your Herbs are almost tender: You may put in the Mid-
dle of your Soupe a Pullet or Chickens. Your Garnishing a Rim, and on the Outside some of your Sallary cut in Pieces 3 Inches long, your Bread being soak'd in some good Broth or Gravy, and your Herbs boiling hot. So serve it.

To make Soupe-Borlswoy in the Spring, when there is no Sallary nor Endive.

TAKE 12 Cabbage-Lettice, 6 Green Cucumers, pare them and take the Cores out, cut both Cucumers and Lettice in little Bits about Inch long, scald 'em off in boiling Water, and put them to clear, strong Broth; let 'em boil tender with a Handful of Green Pease. The Fowl that you intend to put in the Middle of your Soupe, you may boil with your Herbs; skim the Fat off, boil your Bread in some of the same Broth. Let your Garnishing be Cucumers and Lettice. Use no Thickning in this Soupe. So serve it.

To
To make a Turnep-Soupe.

Having good Veal-Gravy in Readiness, take some good Turneps, pare them and cut them in Dices, 1 or 2 Dozen, according to their Bigness, and the Bigness of your Dish; fry them of a brown Colour in clarify'd Butter or Hogs Lard. Take two Quarts of good Gravy, and the Crumbs of two French Rolls, boil'd up together and strain'd thro' a fine Strainer. Your Turneps being strain'd from the Fat they were fry'd in; put them together, boil them till tender. You may roast a Duck to put in the Middle. Let your Garnishing be a Rim, on the Outside of it some small dice'd Turneps boil'd white in Broth, and betwixt every Parcel of them, a Piece of fry'd Turnep, in Shape of a Cock's Comb. Soak your Bread in some good Fat and Gravy, take them up. And so serve it.
To make a Soupe of Savoy or Cabbage.

Let your Savoys be cut in four Pieces, and 3 Parts boil'd in fair Water; then squeeze them, when cold, with your Hand, clean from the Water; place them into a large Sauce-pan or little Brass Dish, such a Quantity as your Dish will hold: There must be Room betwixt each Piece of Savoy to take up Soupe with a large Spoon. Put them a boiling with as much Broth or Gravy as will cover them. Set them Stewing over the Fire 2 Hours before Dinner. At the same time, take a Sauce-pan with a Quarter of a Pound of Butter, put it over the Fire with a Handful of Flower, keep it stirring till brown; put to it two minc'd Onions, and stir it a little afterwards; then put to it a Quart of Veal-Gravy, boil it a little, and pour all over your Savoys as aforesaid. You may force Pigeons betwixt the Skin and the Body with good Forc'd Meat, made of Veal; or you may take
The Complete Court-Cook.

A Duck or Ducklings, being truss'd up for boiling; then fry them off, and put 'em Stewing with your Savoys. Let a little Bacon, stuck with Cloves, be put in with them to stew. Garnishing be a Rim, and on the Outside of it Slices of Bacon, a little Savoy betwixt each Slice. Taking the Fat clean off, soak your Bread in your Dish, with some good Broth or Gravy; so place your Savoys at a due Distance, and your Fowl in the Middle. So serve it.

To make Soupe Vermiselly.

Take 2 Quarts of good Broth made of Veal and Fowl, put to it about Half a Quarter of a Pound of Vermiselly, a Bit of Bacon stuck with Cloves; take the Bigness of Half an Egg of Butter, and rub it together with Half a Spoonful of Flower, and dissolve it in a little Broth to thicken your Soupe: Boil a Pullet or Chickens for the Middle of your Soupe. Let your Garnishing be a Rim, on the Outside of it Cut Lemon, soak your Bread in your Dish with some of the same Broth. Take the
the Fat off, and put your Vermiselly in your Dish. So serve it. You may make a Rice-Soupe the same Way, only your Rice being first boil'd tender in Water, and it must boil an Hour in strong Broth. Whereas, Vermiselly but half an Hour.

To make Soupe-Lorrainé.

Having very good Broth made of Veal and Fowl, and strain'd clean, take a Pound of Almonds, and blanch; Pound them in a Mortar very fine, putting to them a little Water to keep them from Oiling as you pound them, and the Yolks of 4 Eggs tender boil'd, and the Lean of the Legs and Breast of a roasted Pullet or two. Pound all together very fine; then take 3 Quarts of very good Veal Broth, and the Crust of 2 French Rolls cut in Slices; let them boil up together over a clear Fire, then put to it your beaten Almonds, let them just boil up together, strain it thro' a fine Strainer to the Thickness of a Cream,
Cream, as much as will serve the Bigness of your Dish; mince the Breasts of 2 roasted Pullets, and put them into a Loaf as big as 2 French Rolls, the Top cut off, and the Crum cut out; season your Hash with a little Pepper and Salt, scrape a Nutmeg, and the Bigness of an Egg of Butter, five or six Spoonfuls of your Strain'd Almonds. The Bread that you put in the Bottom of your Soupe, let it be French Bread dry'd before the Fire, or in an Oven. So soak it with clear Broth, and a little of your Strain'd Soupe; Place your Loaf in the Middle, put in your Hash warm; you may put 4 Sweetbreads, tender boil'd, about your Loaf, if you please. Let your Garnishing be a Rim, and slic'd Lemon. So serve it.
To make Crawfish or Lobster-Soupe.

Your Crawfish or Lobster-Soupe being boil'd: If Crawfish, pick the Shells off of the Tail of 'em, and leave the Bodies, Tails, and Legs together, the Quantity of two Dozen, to garnish your Dish: If your Dish is large, you ought to have a hundred Crawfish. Pick the Tails out of the rest from the Shells; put them in a Sawce-pan; then you'll find a little Bag at the End next the Claws, which is bitter like Gall, that you must take care to throw away; likewise you must throw away any thing that is white and woolly in the Belly. Then put the Shells in a marble or wooden Mortar, and pound them to a Paste. While your Shells are thus pounding, put in a large Sawce-pan or Stew-pan,
The Complete Court-Cook.

Stew-pan, three Quarters of a Pound of Butter, the Crust of two French Rolls, three or four Onions, slic'd, two Dozen Corns of whole Pepper, one Dozen of Cloves, a Sprig of Thyme, a Handful of Parsley; fry these Ingredients softly over the Fire half a Quarter of an Hour, till your Bread is crisp, but take care you do not burn your Herbs. At the same time, take care to prepare your Fish for your Stock, which is to be two Carps, two Eels, and a Thornback; if you cannot have Carp, you must use Whitings or Flounders, in the place of Carp, with your Eel and Thornback; skin the Carps and Eels, and cut the thick Fish from the Back of your Carp, and save it to make a Forc'd Meat of: And likewise save the Head and Bones of your Carp as you can, in order to be forc'd in the Middle of your Soupe. Then chop your Eel to Pieces, and skin'd Thornback or what other fresh Fish you have, four or five Pound Weight; and put them to your aforesaid Ingredients, stewing over the Fire, and let them stew half an Hour together, stirring them now
now and then, that they burn not to the Bottom. When the Rawness is fry'd off of the Fish, then pour in four or five Quarts of boiling Water or Broth, and season it moderately with Salt; let it boil half an Hour, then skim all the Fat off, and take up, with a Skimmer, all the Crust of Bread that was fry'd, from the Fish, and two Quarts of your Fish-Broth, and put to your pounded Crawfish; boil it over the Fire with your Fish-Broth, and strain it thro' a fine Strainer, to the Thickness of a Cream: If your Strainer is not fine, your Soupe will prove gritty with the Shells. To prevent that, let it stand a little in the Dish you strain it in, and pour it softly into a Sauce-pan; so the Grit will stay behind. The Remainder of your Shells that is in your Strainer, put into your fry'd Fish, and the Remainder of your Stock, stirring it together; strain it into another Sauce-pan, and save, to soak your Bread with; for, it will be thinner, and not of such a high Colour as the former. Your Stock being thus getting in Readiness,

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cause the Fish that you cut off the Back of your Carp-Fish, to be minc'd fine, and add to it, three or four Butter'd Eggs, the Crum of a French Roll, boil'd in Milk or Cream, a boil'd Onion, and a little Parsley minc'd fine, the Bigness of an Egg of Butter, a little Pepper and Salt, scrape a Nutmeg, squeeze in half a Lemon: Mince all these together to a Paste, then force the Bodies of your Carps, where you cut your Fish off into the same Shape as they were, smoothening them over with your Hand and a beaten Egg; pour over a little melted Butter, strew it over a little Handful of grated Bread; then bake it three Quarters of an Hour, before you have Occasion for it, buttering the Bottom of your Pan or Mazarine you bake it in. Let your Bread be cut in thin Slices, and dry'd before the Fire, or in an Oven, and soak'd in some of your thin Stock: Then take your Carps up from the Fat, and place it in the Middle of your Dish; then put the Tails of your Crawfish that you pick'd formerly, into your best Stock; boil it up only over the Fire, be-
The Complete Court-Cook.

fore you send it away, squeeze in half a Lemon, then pour it round your bak'd Carp in your Pottage-Dish. Let your Garnishing be a Rim of the same Forc'd Meat, or if it is scarce, take lean Paste, and on the Outside of it two Dozen of Crawfish, as was spoke of in the Beginning of the Receipt, being first hot in a little of your Stock. I would not have been so large in this Receipt; but you are to take Notice, to make the Stock for any other Fish-Soupe, the same as you do for this, and likewise the Forc'd Meat. All the Difference will be in the Middle, and the Garnishing likewise in the Colour, for only Crawfish or Lobster-Soupe can be of a red Colour. So serve it.
To make a Lobster-Soupe.

LET a Forc'd Meat of Fish be made as aforesaid, only in place of Carps, you may take Tench, Pike, Trout, or Whittings, and Flounders; or what other fresh Fish the Country where you are, can afford, to the Value of four or five Pound Weight. Make your Stock of it as aforesaid, keep your Forc'd Meat as clean from Bones as possible as you can, and make it up in Bigness of a double French Roll, being hollow in the Middle, and open on the Top; bake it half an Hour before you use it, place it in the Middle of your Soupe. At the same time, let the Spawn of your Lobsters, being two or four of them, according to the Bigness of your Dish; strain it thro' with your Cowley, as you did your Crawfish-Soupe; And take the Meat
To make a Bisque of Pigeons.

Your Broth and Gravy being prepared as for your Soupe-Santé, put the crust of two French Rolls, with two Quarts of good Veal-Gravy, and boil it over the Fire, strain it thro' a fine Strainer or Sieve, rubbing the Bread all thro' with a Laddle. Then take six or eight Squab-Pigeons, truss them up, and boil them tender; a Pound of Cocks Combs well blanch'd and tender-boil'd; boil both in good Broth. You must give the Cocks Combs half an hours more boiling than the Pigeons; cut a blanch'd Sweetbread in Dice, fry it in Butter, brown, and a few of the smallest of your Cocks Combs cut in Pieces; put both into your Bread and Gravy, strain'd as aforesaid. Garnish your
your Dish with a Rim of Paste, and the biggest of your Cocks Combs on the Outside of it; your Bread being soak'd in your Dish with good Broth and Gravy, place your Pigeons round in the Middle, and boil up your Cowley with the fry'd Sweetbreads and Cocks Combs. Let your Cowley be of a Cream Thickness, squeeze in half a Lemon. So serve it.

To make Soupe-Profitrollé.

Having good Broth and Gravy as for your Bisque: If your Dish is large, take four Partridges; if small, two: If you have no Partridges, take two Pheasants, roast them off; when roasted, take the Lean of the Breasts of one or two, make a Hash of it; put it in the Middle of a French Roll, the Top taken off, the Crum taken out and fry'd; season
season your Hash with a little Broth, a Bit of Butter, Pepper and Salt, scrape a Nutmeg, squeeze a Lemon; save the Breasts cut from the Back of two of your Partridges whole, and take the Skin off of 'em, and two whole Sweetbreads; place the Loaf in the Middle of your Dish with the Hash, and the two Breasts and two Sweetbreads plac'd over-against one another; put the Bones of your Partridges or Pheasants in a Mortar and pound them, keeping out the Rumps, if they are stale, or taste of the Green-Corn. Make your Cowley of a Quarter of a Pound of Butter, the Crusts of two French Rolls, two Onions sic'd, a little whole Pepper and Cloves; fry all this gently over the Fire a Quarter of an Hour; then add to them, two Quarts of Veal Gravy, boil it up, skim the Fat off; Put to it your pounded Bones, boil all up together and strain it thro' a fine Strainer, rubbing it with your Ladle to the Thickness of a Cream; warm your Sweetbreads and Breasts of Partridges in the same Cowley. Garnish- ing, a Rim and Lemon; all things be-
ing boiling hot, squeeze in a little Lemon in the Cowley. So serve it.

To make an Olio.

At six a Clock in the Morning, put over a Leg of Beef, about six Pound of Brisket-Beef, cut in five or six Pieces, season'd moderately with Spices and Salt; skim it, let it boil till your Broth is very strong; take a Neck of Veal, a Neck of Mutton, a Piece of a Loin of Pork; if no Pork, then take half a Pig, or if you have neither of them, take half a Gang of Hog's Feet, boil them tender with good Seasoning; Cut your Mutton, Pork, and Veal, in square Pieces, two Ribs to a Piece, skin your Pork, give it all two or three Boils in boiling Water, then let it drain in a Cullender; when drain'd, either roast it or fry it of a good Colour; if you roast it, you must do it quick, that
A Dinner at Esq. Hills at Teddington

January 3, 1707.

Puree of Ducks

Cheyn of Mutton & Cutlets
2 Pheasants
4 Partridges

Chicken Fricacy
Oyster Loaves

Pullets & Oysters
Sweetbreads and Marrow

Phillet of Beef and Collops
4 Woodcocks
10 Snipes

Hamb and Pigeons
Minch'd Pies

Veal ala Royale
Fore Quarter of Lamb

Turkie Dob'd
Salmon & Smelts

Bisque of Partridges
3 Ducks
6 Teals

Carps Stewed
Marrow Pudding

Tab: 19.
The Complete Court-Cook.

It lose not its Gravy: Then take your Brisket-Beef out of your aforesaid Broth, not being quite tender, because it must boil along with the aforesaid Meat; place it in a large Brass Dish or Stew-pan. At the same time, get ready the Roots and Herbs following: Three Savoys cut in four Pieces each, six Carrots cut in long Slices, two Parsneps cut in long Slices, two Bunches of Sallary, six Leek-heads Hand long, twelve Parsley Roots, six Heads of Endive or Cabbage-Lettuce; Put over five or six Dozen of Carrots, Turneps, and Onions, the Bigness of Yolks of Eggs; blanch all these off in boiling Water, and drain them on a Cullender; Then tie each sort of the Herbs up by itself, tying them with a Piece of Pack-Thread twice round; place it into your aforesaid Stew-pan, with your aforesaid Meat, and strain your Broth from your Leg of Beef, thro' a Sieve, on the Top of your Meat and Herbs, as much as barely covers, and set it a boiling softly three Hours before you use: Then fry off your Turneps, Carrots, and Onions, that
that was cut round, in Hog’s Lard or Clarify’d Butter; place them into a Sawce-pan; then get the Fowls following, or what the Country can afford, viz. Two Chickens, two Pigeons, two Woodcocks, four Snipes, two Teals or Widgeons, two Dozen of Larks; let them be all sing’d and truss’d up for boiling, blanch them in boiling Water, then throw them out on a Cullender, when cold, lard half of them with small Lard, and either roast or fry them brown, as you did your Meat aforesaid, as quick as you can, because they may not lose their Goodness. When your Meat and Herbs aforesaid are half-dress’d, put your Fowl on the Top of it with the Breasts down, with as little Broth as barely covers all; then put some Broth and Gravy to your fry’d Roots, and split your Hog’s Feet aforesaid, and put into them with a little Bit of Bacon stuck with Cloves: Set all a stewing together; put likewise a Quarter of a Pound of Middling Bacon, stuck with two Dozen of Cloves, into the Middle of your Meat that is a stewing, and two or three
three Cloves of Garlick, ty'd up in a Rag, a Penyworth of Saffron; you must take care in the boiling, that it take not too much Taste of either: Cover all up, and let it stew softly; then make your Thickning ready as followeth: If in Summer, boil up two Quarts of Green Pease, and put to them three Pints of good strong Broth, and strain them thro' a Strainer as thick as you can, and thicken your Olio with this; but it must not be so thick as a Cowley for any other Soupe; likewise put a little into your fry'd Roots: Or, if in Winter, you may use Blue Pease; but if you have neither of these, put a Quarter of a Pound of Butter in a Sawce-pan, a small Handful of Flower, brown it softly over a clear Fire, rubbing it with a Ladle; when brown, put to it three Pints of the same Broth and Gravy, let it boil up, and strain it thro' a fine Sieve; about an Hour before you serve it, pour Half of it over your Olio, and Half over your fry'd Roots; put into it six whole Onions; let all stew softly together, giving it a Shake now and then, that
that it fit not to, and take care that it be tender boild, but not coming to a Mash: Set it off before you intend to dish it up, and skim the Fat off clean; then prepare some dry'd Bread in the Bottom of your Dish, a good stout Rim of lean Paste an Inch high, set on with the Yolk of an Egg, and dry'd in an Oven. Then put some of the same Broth from your Olio to soak your Bread with. It will take half an Hour's time to dish it in Order; when you dish it up, take up all your Meat, Fowl, and Herbs, in another Dish, and begin with your coarsest Meat first, in the Bottom of your Dish; such as Beef, Pork, mix'd with some of your Roots; lay your first Row out, touching your Rim, and so by degrees draw it into the Top in the Manner of a Sugar-Loaf, the finest of your Fowl next to the Top, with the Hog's Feet and Ears: Then take the fry'd Roots, the Fat being clean taken off, lay them handsomely, with your Spoon, in all the Vacancies and hollow Places round and over your Olio; take care you do not hide your Fowl too much
much, and that you put not too much
Broth in your Dish when you dish it up,
because you must leave Room for some
of your boiling Cowley to be pour'd
over it when you serve it away; Then
strain the Remainder of your Broth
that you stew'd your Roots in, and like-
wise some of your Stew-pan, be sure
there is no Fat on it; put into it the
Crust of half a French Roll, when it is
tender soak'd, put it into a Silver Cup
or China Basin, with about a Quart of
your Broth. So serve it up on a Plate
with your Olio, as it goes away: Take
care you make it not too salt, because
there comes Salt from your larded Fowl,
and from your Bacon that is stuck with
Clove; take care that none of your
Liquor run over the Rim of your Dish;
according to your Company and Bigness
of your Dish, you may put in half the
Quantity above mention'd. So serve it.
To make a Terreyné.

TAKE a small Quantity of all the Ingredients above-mention'd in the Olio, and stew them down after the same manner; then place them into your Dish that you intend to serve it in, or in a Terreyné-Dish, if you have one. A Terreyné-Dish, at Court, is made of Silver, round and upright, holding about six Quarts English Measure, or three Pints and a half Scotch Measure; with two Handles, such as a small Cistern has. If you have a Terreyné-Pan, you must stew it in it an Hour, after you have stew'd it down in a Sawce-pan; whereas you put your soak'd Bread under your Olio, you must soak it in some of the same Broth, and put it on the Top of your Terreyné, being the Upper Crust of — French Rolls; then it will look like the Upper part of a Brown Loaf;
Loaf; but you must be sure to take the Fat off before you put your Bread on, and thicken your Broth a little with Green Pease, strain’d with a little good Broth, the same as you do for Pease Soupe, not quite so thick as a Cream; or you may thicken it with a Cowley. Send it away boiling hot off the Fire; remember to turn up the Breast of your Fowl before you put on your Bread; you may put a larded Sweetbread in the Middle, under your Crust; do not let your Terreyné-Pan be fill’d up quite to the Top, because your Cowley ought to swim as high as your Bread. The Butcher-Meat for your Terreyné must not be cut in such great Pieces as for your Olio, and put in but few Herbs and Roots. You may dish it up after the same Manner, if you have no Terreyné-Dish, with a good Rim to hold the Liquor in: Let not your Meat be much higher than your Rim, because it will look too much like an Olio, only the Bread being on the Top makes it another thing. To make an Alteration, you may bake it in an
an Oven, half an Hour before you use it, till your Bread and Cowley comes to a Crust on the Top of it. We do not use to bake it at Court now, but only pour our Cowley hot over the Top of it when you serve it; but baking is the good old way, therefore I leave either of them to your Discretion. Be sure clean the Outside of your Terreyné-Dish. So serve it hot, Summer or Winter.

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To make Forc'd-Meat that you may use in most Things of Cookery that require Forc'd-Meat, Bottoms of Pies excepted; because in these, few or no Eggs.

Take two Pound of a Leg of Veal, or three, according to your Occasion, and put to it a Pound of fat Bacon, a Pound
A Wedding Supper all cold

Westphalia Hamb

Tarts of all sorts

Cheese Cakes & Custards

Lobsters & Crabbs

Salmon & Prauns

Pigeon Pies

Jeillys Oranges Apples

Jeillys Oranges Apples

Dutch Beef

Neats Tongue

Souced Pigg

Soused Pigg

Chicken

Chicken

Dutch Beef

Salmon & Prauns

Pigeon Pies

Lobsters & Crabbs

Cheese Cakes and Custards

Westphalia Hamb

Tarts of all sorts

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Pound of Sewet; boil them over the Fire half an Hour, then throw them a little in cold Water, that your Fat Bacon run not to Oil in mincing. Then mince them all as fine as Paste, each by themselves, for the Bacon will not mince small, if you mince it with any thing else. Then mince all together, and put it in a Marble Mortar, and put to it the Ingredients following: The Crum of two French Rolls, soak'd in Milk or Broth; eight raw Eggs; Pepper and Salt according to your Discretion; a Quarter of a Nutmeg; a little minc'd Onion; and Parsley minc'd very fine. Pound all these in a Mortar to a fine Paste, and save it for your Use, as the Receipts following shall instruct you.
To make Pullet or Chicken-Surprise.

Roast them off; if for a little Dish, two Chickens, or one Pullet will do. Take the Lean of your Pullet or Chickens from the Bones, and cut it in thin Slices Inch long, and toss it up in six or seven Spoonfuls of Milk or Cream, with the Bignets of half an Egg of Butter; scrape a Nutmeg, Pepper and Salt; thicken it with a little Dust of Flower, to the Thickness of a good Cream, then boil it up and let it to cool; then cut six or seven thin Slices of Bacon, and round; Place them in a Patty-pan, and put on each Slice some of the Foro'd Meat aforesaid, and work them up in Form of a French Roll, with a raw Egg in your Hand, leaving them a little Hollow in the Middle; then
then put in your Fowl, and cover them on the Top with some of the same Forc'd Meat, rubbing it smooth over with your Hand, and an Egg; make them of the Height and Bigness of a French Roll; throw a little fine grated Bread over; bake them three Quarters of an Hour in a gentle Oven, or under a Baking-Cover; bake them to a yellow Brown; place them on your Mazarine, that they may not touch one another, so that they may not fall flat in the baking: But you may form them on your Kitchen-Table with your Slices of Bacon under them; then lift them up with your broad Kitchen-Knife, and place them on that which you intend to bake them on. Let your Sawce be Butter and Gravy, and Squeez'd Lemon, and your Garnishing fry'd Parsley, and cut Orange; you may put the Legs of one of your Chickens into the Sides of one of your Loaves that you intend to put in the Middle of your Dish. This is proper for a Side-Dish, for First Course in Summer or Winter, where you can have the Ingredients above-mention'd.
**To make Rabbit-Surprise.**

ROAST off two or three half grown Rabbets, according to the Bigness of your Dish; cut off the Heads, close by the Shoulder, and the first Joint of the Hind-Legs; then cut all the lean Meat from the Back-Bones, and cut it, and toss it up as you did for your Pullet-Surprise; then take the Quantity of Forc'd Meat aforesaid, and toss it up likewise, and place all round each of the Rabbets aforesaid, leaving a long Trough in the Back open, that you think will hold the Meat you cut out, with the Sawce; then cover it with the same Forc'd Meat, smooth'd as well as you can with your Hand and a raw Egg, square at both Ends, throw a little grated Bread; then butter a Mazarine or Patty-pan, and take them from your Dresser, where you form'd them, and
First Course

- Pottage of Crawfish
- Mutton and Veal Rosted
- Salmon
- Ham & Chickens with Colliflowers
- Pattie of Pigeons
- Mackrill
- Surloyn of Beef à la Royale
- Pottage 2 Pullets
- Lamb & Sallad

Tab: 3

Second Course

- Crabbs and Lobsters
- Pease and French Beans
- Chickens and Rabbets rosted
- Tarts
- 3 Green Geese Rosted
- Artichocks
- Soulls
Second Course

- Crabbs and Lobsters
- Pease and french Beans
- Chickens and Rabbits roasted
- Tarts
- Green Geese roasted
- Artichocks
- Sowalls
and place thereon: Bake them three Quarters of an Hour before you serve them; when they are of a gentle Brown. Let your Sawce be Butter, Gravy and Lemon; and your Garnishing Orange, and fry'd Parsley. So serve it for first Course.

To make Pupton of Pigeons.

For a little Dish, you may take six Pigeons if not more, according to the Bigness of your Dish, truss them, swing and blanch them; then fry them off in a little Butter, or Hog's Lard, being first larded with small Lard; then put them a stewing with a little Broth or Gravy; when they are almost tender, put to them two Sweetbreads cut in large Bits and fry'd, a Handful of Morils, and Mushrooms well pick'd and wash'd, twelve Chestnuts blanch'd: Put all together, then take a Sawce-pan with
with a Quarter of a Pound of Butter, a small Handful of Flower, two whole Onions; brown it over the Fire with a Pint of Gravy, put in your Ingredients aforesaid, being well season'd with Pepper, Salt and Nutmeg. Let it stew till most of your Ragoo sticks to your Meat, then set it off of the Fire a cooling. Take a Patty-pan or Sawce-pan, and butter the Bottom and Sides; then cut four or five Slices of Bacon as long as your Hand, as thin as a Shilling, and place them at the Bottom and Sides of your Pan at an equal Distance; then place all over it a Quantity of the same Forc'd Meat aforesaid, half Inch thick, as high on the Sides of your Pan as you think will hold your Pigeons and Ragoo. Then pour in your cold Ragoo and Pigeons, placing them with the Breasts to the Bottom of the Pan, because the Bottom Side is turn'd up when it goes to the Table; then take out your whole Onion, Bacon, and Cloves that was in your Brown, and squeeze in a whole Lemon, place your Pigeons with the Breasts to the Middle of the Pan,
The Complete Court-Cook.

Pan, and your Ragoo plac'd betwixt your Pigeons at an equal Distance. Then cover it all over with the same Forc'd Meat Inch thick, and close it well round the Sides, smooth it well with your Hand and an Egg; strew a little grated Bread, then bake it an Hour before you have Occasion; then loose it from your Patty-pan or Sawce-pan from the Sides with your Knife, then put it on your Mazarine or little Dish, wherein you intend to serve it, and turn it Upside down clearly; if it is well bak'd, it will stand upright like a brown Loaf. Squeeze over it an Orange, lay round it fry'd Parsley; the Sawce is in the Middle. So serve it for first Course. You may make Pupton of Larks the same way, only adding the Yolks of hard-boil'd Eggs.
To make Veal or Mutton-Cutlets, à la Maintenon.

Cut your Cutlets handsome, and beat them thin with your Cleaver, and season them with a little Pepper and Salt; then lay all over them some of the aforesaid Forc'd Meat, except two Inches of the Rib-bone, and smooth it over with your Knife, to the Thickness of a Crown; then take as many half Sheets of Writing Paper as you have Cutlets, and butter them with melted Butter on one Side; likewise dip your Stake in melted Butter, and throw a little grated Bread on the Top of your Forc'd Meat all round, a Stake on each Half Sheet of Paper cross the Middle of it, leaving the Bone about an Inch out; then close the Two Ends of your Paper, closing it on the Sides as
as you do a Turn-over Tart. Cut off your waste Paper; So broil them half an Hour before you serve them: But of Veal three Quarters. You may take the Paper, half of them for one Side of your Dish, lay them round with the Bones out. Let your Sawce be Butter, Gravy and Lemon.

To Ragoo Turkey or Goose.

Swing them and beat them down with a Cleaver, flat them, blanch them off in boiling Water, and, when cold, lard them thro' with good big Lard, as big as two Quills; but first season your Lard with Pepper, Salt, Nutmeg, and beaten Cloves; then season your Turkey or Goose, Outside and Inside, as you do for a Pie, and place in the Bottom.
tom of your Bras's Dish or great Sawce-
pan, a Pound of Sewet cut in Slices, and
half a Pound of Bacon cut in Slices:
Then flower the Breasts of your Fowl,
turn it down in your Sawce-pan; set
it a stewing two Hours, before you
want it, over a clear Fire; put into it,
at first, half a Pint of your fat Broth
or Gravy, then let it stew softly till it
comes to a good Colour; put to it two
whole Onions, two Bay-Leaves, and a
Sprig of Thyme: Cover it with a Baking
Cover, with a little clear Fire over
the Top; you must look on it frequent-
ly that it burn not. When the Breast
is of a Brownness to your Mind, then
turn the Back down, adding to it a lit-
tle Broth or Gravy, till it is stew'd
tender. At the same time, put over
the Fire, with another Sawce-pan, a
Quarter of a Pound of Butter, a little
Handful of Flower, two Onions; rub
it softly till it comes to a good Brown,
then put to it a Quart of good Gravy.
If in Winter time, your Ragoo may
be Carrots, Turneps and Onions, cut
the Bigness of the Yolk of an Egg, fry'd
in Hog's Lard, or clarify'd Butter. But first half-boil them, to take away the Over-strongness of your Roots and Onions, and boil them tender in your aforesaid Sawce; then put it over your Goose or Turkey, first taking the Fat off, and squeezing in half a Lemon; boil it up to a moderate thickness, little thicker than a Cream: If your Fowls are of a good Colour, put your Ragoo under them, none over. Let your Garnishing be fry'd Bread, cut in small Bits, and fry'd Parsley betwixt. You may ragoo any Fowl after the same manner, or Butchers Meat. This Ragoo is proper for a Rump of Beef, or a Surloin, Ox-head, or a Gigget of Mutton, or Breast of Veal. But this Ragoo is not proper for small Fowl, if you are in a Country where you can have any thing else. But for a Change, take for small Fowl, Morils, green or dry'd Mushrooms, according to the Season of the Year, Asparagus cut Inch long, or Chestnuts. All, or any of these, may serve at a time, as the Country can afford, or you may use a few Forc'd-Meat Balls,
Balls, stew'd off in your Sawce. Let your Garnishing be according to your Fancy. So serve it for first Course.

To make a Leer of Fish Sawce, after the English Way.

For a Cod's Head blanch off a Quart of Oysters, then save your Liquor, wash your Oysters in Water, cleaning them from the Beards and Shells. But in place of Oysters, take two or three Lobsters, and cut them in large Dices; place either of them in a Sawce-pan: If your Cod's Head is large, you must put two Pound of Butter to it, if small, one Pound. You must put to each Pound of Butter, the Yolks of three Eggs, three Anchovies taken from the Bones, and minc'd small, one Lemon, scrape a Nutmeg, a little beaten Pepper, and whole Onion, a Bunch of sweet
First Course

- Pottage de Sante
- Cheyn of Beef cutt in Ribbs
- Stockfish Pie

Second Course

- 1 Pheasant
- 4 Partridges
- 4 Chickens

- Hogg's feet and ears
- Asparagus

- Boyled Pudding & Baked Pudding
- Pickled Oysters
- Fat Livers

- Leg and Loin of Mutton Rosed
- Stew'd Carps with Shrimp's & Oyster sauce
- Mushrooms forst
- Pickles

Tab: 6
sweet Herbs, ty'd up together with Pack Thread. Let your sweet Herbs be a Sprig of Thyme, half a Bay-Leaf, and a little Parsley: If you have Oysters, put your aforesaid Liquor to them that came from your Oysters when they were set off; but if you have Lobsters, take the Spawn, or Red out of the Body; or if they have neither Spawn nor Red, take the small Claws, and pound them in a Mortar, and strain it out with five or six Spoonfuls of White-Wine or Gravy, and put to your Butter and Ingredients aforesaid. Your Sauce being thus ready in a well tinn'd Sawce-pan; then get your Cod's Head clean, and in Order, cut according to the Bigness of your Dish; ty'd with two Yards of Pack-Thread, or Tape, but not very strait, because your Pack-Thread will be apt to cut your Fish, unless you have some Splinters of Wood betwixt that and your Fish, when you must take care they be not of Fir. Then place your Cod's Head in a Sawce-pan or earthen Pan; then put over the Fire in another Sawce-pan, a Pint of Vinegar, and
and a Spoonful of whole Pepper and Cloves, a green Lemon Peel, two Bay-Leaves, three or four Onions in Slices, two Handfuls of Salt. Let all this boil up together, and pour it over your Cod's Head. Let it lie in Pickle an Hour before you boil it, turning it frequently, that it may take the Taste of the Pickle; then having a Pan of Water over the Fire to boil it in, if your Cod's Head is tolerably big, it will take an Hour's soft boiling. Put it in with a Fish-Plate under it, if you have one; if not, you may put a Mazarine under it, and boil the Pickle with it, adding a Handful or two of Salt, as you find Occasion, according to your Discretion. Take care you take it up with a good strong Skimmer under your Mazarine, without Breaking. Put it a draining on a Cullender. At the same time, draw up your Sawce aforesaid over a gentle clear Fire, stirring it with a wooden or well-turn'd Ladle, as you do to draw up Butter: Let it be thicker than a Cream. If you find it is too thin, shake a little Flower on your Ladle, and if it is
The Complete Court-Cook.

is too thick, add a Spoonful or two of White Wine or Gravy; then take out the Bundle of sweet Herbs, and whole Onions, and squeeze your Lemon; then place some Sippets about your Dish, and some in the Bottom; then slide in your Cod’s Head, being well drain’d, with his Back up; You may pour a little of your Fith Sawce on your Cod’s Head while it is a draining, to make the Water go from it. Let your Garnishing be scrap’d Horse-Radish, and pickled Barberries or Lemon; your Sawce being very hot, pour it over. So serve it. But if you have Plenty of Fishe, you may garnish it with fry’d Smelts, or Sparlings turn’d round, or you may use Whitings fry’d, and Parsley betwixt them. Dip your Fishe that is to fry into two raw Eggs, and then with fine grated Bread, and a little Salt, and fry them in Clarify’d Butter or Hog’s Lard. So serve it. I have been the more particular in this Receipt, because you may do any other strong Fishe after the same Manner. As for Example, Salmon, Pike, Trout, or whatever you have. If Sal-

D 3
To do Pike-Cabilow after the Dutch Way.

Scale it and take the Guts out; being clean wash'd, cut off its Head. But it is convenient this Pike be pretty large, and cut in Slices with a sharp Knife, about a little Inch thick; if you can cut the Joint of the Back, it will be much easier cut: When you come within a Span of the Tail, cut it thro' the Bone, and leave the Fish whole on the Underside, that it may hang together: Then throw it all into a Pan of cold Water. If your Fish is new, it will crimp, and eat as hard as the Kernel of a Nut. It is admir'd by those that have travel'd in the Country. Boil it in good Store of Water, and salt it pretty high;
high; when it boils up, pour in a
Quarter of a Pint of Vinegar, skim it
very clean, split your Head in two;
put it a boiling with your Tail, five or
six Minutes; before you put in your
Slices and Milt, take the Gall out of
it; boil your Slices well for a Quarter
of an Hour: Being drain'd, place the
Head and Tail in the Middle of your
Dish, laying the Slices round with some
Sippets under. In Holland, the Saucce
is only oil'd Butter, melted gently over
the Fire, and stirr'd about with a Ladle,
and so pour'd over, for their Butter is
as thick oil'd, as ours is drawn up. But
for the Queen, we draw our Butter up.
A Pound of Butter, with a Spoonful of
Water, drawn up, is as thick as a Cream,
squeeze a Lemon, and so serve it hot.
Let your Garnishing be a little Parsley
pick'd fine and wash'd, and laid round.
We likewise do Salmon so, but it will
take more Boiling, but no Vinegar in
the Boiling. And, likewise, we do fresh
Cod so, when they are very new. When
you have fresh Cod, boil the Livor with
it, and take care you do not over-boil

D 4 your
The Complete Court-Cook.

your Slices; for it will boil as soon as your Pike, or rather sooner: But the Head and Livor will take half an Hour, and the Tail little less. But for this, they take only half-grown Cod. Then let your Sawce be as aforesaid. So serve it.

To do a Haddock the Dutch Way.

BEING scal'd and gutted, and very fresh, score them with a sharp Knife into the Back-Bone on both sides, and throw them into cold Water an Hour before you boil them in Salt, and Water, and Vinegar. They will boil in less than half an Hour, but that according to the Bigness, only to that degree that they will come from the Bone, this you must do according to Judgment. Then for your Sawce, take Turneps,
Turneps, and cut them as small as Yolks of Eggs, and boil them tender in Water and Salt. In Holland they boil 'em with the Fish, and they take very little more Boiling than the Fish, because they are better than ours; but if you boil English Turneps, you must boil 'em a little before you put in your Fish; but you must not boil your Turneps so tender, as if they were to eat with Beef or Mutton; then drain them from the Liquor, and put two or three Dozen of Turneps, according to the Bigness of your Dish, into a Pound of drawn Butter, and a little fine minc'd Parsley: So put your Haddocks in your Dish, and Sippets under them, and pour your Turneps and Sawce over; and throw a little minc'd Parsley about your Dish. So serve it. You may do Whitings or Shoals the same way.
To do Scate or Thornback, the Dutch or English Way.

Skin them on both sides, then cut the two sides from the body, and cut each side down thro' the middle with your knife; then lay each half cross-ways, and cut it in slices cross-ways, half inch thick. When you come up toward the thick part, cut it thinner; throw it in cold water with the livor, an hour or two before you boil it. If your fish is fresh, it will make it curdle and turn crimp. Then boil it in a brass-dish, with water, salt, and vinegar; skim it well in the boiling; put your livor a boiling two or three minutes before you put in your cut fish: Half a quarter of an hour will boil your cut fish; take up your slices carefully, that you break
First Course

Bisque of Pigeons

Salmon boyld with fried Whiting round

Marrow Pudding

Butter'd Chickens

Stewed Veal

Lambs head with green sauce

Salt Fish Patty

Green Sallad

White Sallad

Turkies with Sausages

An Olio

Phillet of Beef Roasted

White Sallad

Pattys Go'de vò

Pulletts boyld with Bacon & Colleflowers

Green Sallad

Pupton of Sheeps trotter

Breast of Lamb forst

Asparagars Supe

Cheyn of Mutton and Neck of Veal with Cutlets Mantenon

Tab: 7.
break them not; for they will be turn'd round like a Hoop, and very tender; Then, when it's drain'd, flit them into your Dish, with some Sippets under. Let your Sawce be a Pound of Butter, a Spoonful of Vinegar, two Spoonfuls of Water, a little Dust of Flaver, the Yolks of two Eggs, scrape a Nutmeg, a little beaten Pepper, minc'd Anchovy; and draw this up together to the Thickness of a Cream; then put in a good Spoonful of Mustard, and half a Lemon; then pour it hot over your Fish, with the Livor on the Top. Let your Garnishing be a little Pick'd Parsley, clean wash'd. So serve it. This Sawce is proper for boil'd Smelts, or Sparlings; or for boil'd fresh Herrings.
To make Spinnage Rosolis.

TAKE for a Plate the Bigness of two Eggs of boil'd Spinnage, squeeze it well from the Water, mince it fine, and put to it the Bigness of a Yolk of an Egg of Sugar, as big as half a Yolk of Butter, two Spoonfuls of Cream, mince an Ounce of Cordicitron very small, the Yolks of two hard Eggs, a little Salt, scrape a Nutmeg, a little beaten Cinnamon; warm all these Ingredients over the Fire in a Sawce-pan; Set it to cool, and make a Paste as followeth. Take two raw Eggs, two Spoonfuls of Milk, a little Salt, the Bigness of a Nutmeg of Sugar; work this to a Paste of Flower, and roll it up as thin as for a Tart, rather thinner: Cut your Paste in square Pieces, as big as the Palm of your Hand, and lay on each Piece a Spoonful
Spoonful of your aforesaid Ingredients, wetting your Paste round the Spinage. Turn half the Paste over the Spinage, and pinch it handsomely round, Half-Moon Fashion, close it well with your Finger, that it open not in Dressing; cut it round with a Runner or Jagg. You may fry them in Hog's Lard or Clarify'd Butter, as you do Fritters; or you may boil them in boiling Water; a Quarter of an Hour will boil them. If they are boil'd, when you dish them up, you may throw over them a little grated Bread and Cheese; if they are fry'd, grate only a little Sugar over them. They are proper for second Course in a little Dish or Plate; or for Supper. So serve it.
To make Marrow-Puddings in Skins, the English Way.

Take the Crum of four French Rolls, half a Pound of coarse Bisket; Cut your French Rolls in Slices, put them in an earthen Pan or Sawce-pan; put over the Fire two Quarts of Milk till it's blood-warm, and pour it over your Bread; cover it close up till it is cold, then take a Pound of Marrow, rub your Bread and Milk aforesaid thro' a Cullender with a wooden Ladle. Your Marrow being minc'd, put them together with five Eggs beaten up very fine, and strain'd thro' a Strainer or Cloth, to keep out the Tread, and put to your Bread aforesaid. Season with a little Sugar, according to your Discretion, as you do another Pudding, scrape in half-
First Course

Pottage Borswoy
Knuckle of Veale & 2 Sweetbeads
A large Turbut bold
with Sorel sauce

Pullets in Bladders
Rabbets Surtute
Salt Fish ala Nantizier

Pottage Crawfish
Cheyn of Mutton and Turkey

Blood Pie
Suirloyn of Beef

Puree Magre garnish'd w' poch't eggs
Cheyn of Mutton and Cutlets

Salmon and Whiting's fried
Veal Collops and Pupton
Hamb and Capons with Spinage

Bisque of 12 Pigeons
Pike Garnished with fried Smelts

Tab. 9.
Second Course

1 Pheasant
1 Virgin Pullet
4 Partridges
4 Chickens
with bread sauce & gravy

Sallad Magundy
Asparagus
Oyster Loves

Tarts

Roast Shrimps
Beef
Potted Shells
Potted Smelts
(Pickled Manges)
Collard Beef

Neats tongue
Asia
Potted Cell
Potted Shrimps
Potted Coxcombs
Anchores

4 Soles fried
and 4 small Loaves
with butter'd eggs
forst

Artichokes

Cold Lobsters

10 Ducklings
with green sauce

Tab: 10.
The Complete Court-Cook.

half a Nutmeg, two or three Spoonfuls of Rose-Water, a Quarter of a Pound of Almonds, beaten as fine as Paste in a Marble Mortar, a little Salt, mix all your Ingredients very fine together; Then have small Ox Guts, or Hog's Guts, very well clean'd, and the Insides turn'd out. Then make a small Funnel that will hold a Quarter of a Pint, with a Tail about five Inches long, all of a Wideness, so that it can easily go into the Guts aforesaid; the Mouth of your Funnel must not be above two Inches deep, because you must thrust your aforesaid Meat thro' with your Thumb into the Guts. Cut the Guts a Yard long, and fill your Ingredients; and tie them in Span-long, the two Ends of that Span-long ty'd together; Then tie in the Middle of the Spans to the Ends, so that you will have two Puddings in each Piece. Take care to keep them lank, not filling 'em too full; then put them over in a large Brass-Dish of Water, and boil them gently a Quarter of an Hour, turning them with your Skimmer that the Mar-
Second Course

1 Pheasant
1 Virgin Pullet
4 Partridges
4 Chickens with bread sauce & gravy

Sallad Magundy
Asparagus
Oyster Leves

Tarts

Boiled Shrimps
Biet root
Potted Sheeps tongue
Potted Smelts

Neats tongue

Totted Eel
Potted Shrimps
Potted Cozcombs

Pickled Mange
Collowd beef
Ancho-ves

4 Soles fried and 4 small Loaves with butter'd eggs forst

Artichokes

Cold Lobsters

10 Ducklings with green sauce

Tab: 10.
half a Nutmeg, two or three Spoonfuls of Rose-Water, a Quarter of a Pound of Almonds, beaten as fine as Paste in a Marble Mortar, a little Salt, mix all your Ingredients very fine together; Then have small Ox Guts, or Hog’s Guts, very well clean’d, and the Insides turn’d out. Then make a small Funnel that will hold a Quarter of a Pint, with a Tail about five Inches long, all of a Wideness, so that it can easily go into the Guts aforesaid; the Mouth of your Funnel must not be above two Inches deep, because you must thrust your aforesaid Meat thro’ with your Thumb into the Guts. Cut the Guts a Yard long, and fill your Ingredients; and tie them in Span-long, the two Ends of that Span-long ty’d together: Then tie in the Middle of the Spurs to the Ends, so that you will have two Puddings in each Piece. Take care to keep them lank, not filling ’em too full; then put them over in a large Brass-Dish of Water, and boil them gently a Quarter of an Hour, turning them with your Skimmer that the Mar-
row rise not to one Side; then take them out, and lay them on a Cellender till cold, turn them in the cooling. In the Winter they will keep a Week or more, but in the Summer not above three or four days; Therefore, take care to make your Quantity according to your Discretion or Occasion. About an Hour before you have Occasion for them, place them in a Sawce-pan, and a little Butter, put them over the Fire till they fry as yellow as Gold, when one Side is yellow turn the other down, or you may put them in the Mouth of an Oven. When you serve, cut them asunder. They are proper for a little Dish or Plate for second Course, or to garnish a boil’d Pudding, or Fricassée of Chickens for the first Course. So serve it.
To make Blood-Puddings the English Way.

TAKE a Quart or Chopin of whole Oatmeal, boil it over the Fire in a Quart of Milk, and let it stand till next Morning to swell, and put to it a Pound and a half of Beef Sewet, shred; season it moderately with Pepper and Salt, a small Handful of Peny-Royal, a small Handful of Parsley, a little Thyme, wash and mince all these very fine, and put to your Oatmeal, with three Pints of Hog's or Sheep's Blood, a Pint of Cream; mix all these Ingredients together, and warm it a little over the Fire, it will fill the easier into the Guts, and tie it up as you did your Marrow-Puddings aforesaid, and boil and fry them the same way before you serve;
First Course
- Green Pease Supe
- Ham & Chickens
- Patty of Squabs
- Pulpattoon of Lamb Stones and Sweetbreads
- Beef alla Royale
- Butter'd Chickens
- Scoth Collops and Olives
- Bisque of Pullets
- Cheyn of Mutton Neck in Cutlets

Second Course
- 3 Green Geese
- Morel & Sweetbreads
- Pheasant
- Mushrooms
- 4 Turkie Pouts
- Tanzie
- Cheesakes and Custards
- Butter'd Crabbs
- Artichokes
- Partridges
- Asparagus
- Woadcock
- Fatt Livers
- Ducklings
To make an Oyster-Pie.

For a Plate or little Dish, blanch off a Quart of Oysters or more, and take them from the Tails and Shells, drain them from the Liquor; then take a Quarter of a Pound of Butter, a minc'd Anchovy, two Spoonfuls of grated Bread, a Spoonful of minc'd Parsley, a little beaten Pepper, scrape a Nutmeg, a little or no Salt, because your Oysters and the Anchovy have a Seasoning in themselves: Then make a Paste as followeth; above a Quarter of a Pound of Butter, work it with a good Handful of Flower; put to it a Spoonful or two of cold Water, then part it in two, and roll out each half, as if it were for a Tart. It is proper you bake your Oysters on a Mazarine you serve it in, or a little Patty-pan; then
then place on the Bottom Paste, half of your mix’d Butter, Anchovy, and Parsley aforesaid. Then lay on your Oysters, two or three thick at most; then put the rest of your Butter and Parsley on the Top, and a Slice of Lemon; then wet it about with some of your Oyster Liquor, strewing a little beaten Pepper and Nutmeg over your Oysters, and two Spoonfuls of your Liquor: Then cover it up as you do a Tart, only turn and cut it handsomely round, and turn the Edge of your Paste, all round, an Inch high. Bake it three Quarters of an Hour before you have Occasion for it; then cut up its Cover, and squeeze in a Lemon. Shake it gently together, and cut your Cover in Bits, and lay handsomely round it. So serve it for the first Course; or you may bake it without a Cover.
To make a Salmon-Pie.

If you please, you may raise an Oval-Pie, six Inches high, and long, according to the Bigness of your Jole, or Side of Salmon; or you may make it in a Patty-pan: The Difference is only, if you raise it, it must be hot Paste, but if you make it in a Patty-pan, it must be cold Paste, as you did for your Oyster-Pie, only your Quantity must be bigger; and your Bottom, or Upper-Crust must be as thick as any other Pie, (Venison and Beef excepted) because the Salmon will take a good deal of Baking. Your Paste being thus ready, prepare your Salmon as followeth: If it is for a rais'd Pie, keep your Jole whole, according to the Bigness of your Coffin; cut it with your Knife on the Outside to the Bone, an Inch betwixt each
each Cut; and likewise joint your Chine-Bone, otherwise it will turn up, and throw off your Pie-Cover in Baking; then take a Spoonful of beaten Pepper, half a Nutmeg, three Spoonfuls of Salt; rub all this very fine with the Side of your Knife on your Dresser, and season your Salmon on both Sides, to your Discretion; then take half a Pound of Butter, two small Handfuls of minc'd Parsley, a little Bit of minc'd Thyme, two minc'd Anchovies; mix all these together, with a little of your aforesaid Seasoning; then place half of it in the Bottom of your Pie; then place your Salmon and the other half over it; then put in three Spoonfuls of White-Wine, or Water, and close on your Cover, leaving a Vent in the Middle. Bake it an Hour and a Half or more, according to the Bigness of your Salmon. When it is bak'd, cut off your Cover: If you find it is too fat, skim off some, and if you find it is too dry, put to it a Spoonful or two of warm White-Wine, a Spoonful or two of drawn Butter, the Juice of a Lemon. Serve
First Course
- Pottage 2 Pullets
- Cheyn of Mutton
- Neck of Veal in Cutlets
- Pickles
- Pickles
- Smoked Goose
- Squabb Pie
- Sallad

Second Course
- Partridges
- Oyster Loaves
- Spanish Puffs
- Lambs stones and Sweetbread
- Alparas grasse
- Pick
- Tansie
- Pick
- Pick
- Black & white Puddings
- Artichocks and Morrels
- 3 Woodcocks
- 4 Snipes
- 12 Larks

Tab: 12.
Serve it hot for the first Course, or remove without the Cover; but if you make it in a Patty-pan, cut it in Slices, as if it were to broil, or rather thicker, and lay it round the Pan on the Bottom-Crust; but you must not lay one Slice on the Top of another, and season it, and order it, as you did for your Pie aforesaid, only it will not take so much Baking by an Hour, and serve it without a Cover, shake it with the Juice of a Lemon.

To make a Salt-Fish-Pie.

TAKE a Side of Salt-Fish, or less, according to the Bigness of your Dish, and water it well over Night; next Morning, put it over a large Pan of Water, and boil it till it is fit to eat; then throw it out in cold Water, and drain it on a Cullender, and place it
it with its back to your kitchen table, and take all your white fish clean from the skin and bones, searching the bones nicely out with your fingers; then mince it pretty small with your mincing-knife. You must save a square bit of your salt-fish, as big as your hand, whole, with the skin on; then take the crum of two French rolls cut in slices, and boil'd up with a pint of cream, and a pint of milk; break your bread very small with a spoon, and put to it your minc'd salt-fish, a pound of butter, two spoonfuls of fine minc'd parsley, grate in half a nutmeg, some beaten pepper, no salt, except you find your salt-fish too fresh with the watering and boiling; if you find it too salt after you have minc'd it, you may put it into a quart of cold milk, and let it lie an hour, then throw it into a cullender, and squeeze it well from the milk, and so stirr it over the fire with your ingredients aforesaid; when you find it is of a good taste and good thickness, spread it on a dish till it is cold. At the same time, prepare
prepare a rais'd Pie or Patty-pan, as you did for your Salmon-Pie afore-said. When it is cold, place it in with your square Piece of Salt-Fish on the Top, then cover it up as you do another Pie. If a rais'd Pie, bake it two Hours, if in a Patty-pan, one Hour. When bak'd, cut up your Cover: If there is any Oil, skim it off with your Spoon, then throw over six hard Eggs, minc'd small, and pour over it some drawn Butter, and shake it together. If you see it inclines to be oily, pour round it a little hot Milk, shake it together, and serve it hot. You may make a Ling or Stock-Fish Pie the same way, only instead of taking Yolks and Whites for the Salt-Fish Pie, you must take nothing but Yolks for these.
To make a Patty of Mushrooms.

Your Mushrooms being fresh-gather'd, well pick'd and wash'd, put them in a Sawce-pan with a Quarter of a Pound of Butter, a little minc'd Parsley, a little Pepper and Salt, a little Slice of Bacon, stuck with four Cloves, a whole Onion; cover it up close, and stew them over the Fire, shake on them a Dust of Flower, giving them a Shake now and then as they stew, that they burn not; when their own Liquor comes to be as thick about 'em as a good Cream, throw out the whole Onion and Bacon, and set them to cool; then sheet a little Tart-pan, the Bigness of your Plate, with good fine Paste, such as you use for Tarts; let it be as thick as a Half-penny, then pour on your cold Mushrooms
rooms, and cover it with another Sheet of Paste, and bake it three Quarters of an Hour before you want it. Cut off your Cover, and squeeze in half a Lemon, shake it together, and so serve it. Or you may bake it without a Cover, but then you must throw over your Mushrooms, a little brown Rasplings of a French Roll; when it is bak'd, squeeze over half a Lemon. So serve it. Your Mushrooms being prepar'd as aforesaid, you may likewise put them into Patty-pans, to garnish a Fricassee of Chickens; or any Ragoo of Beef, Mutton, or Veal. Your Mushroom Patty aforesaid, is proper for second Course.
To make a Lobster-Patty.

Your Lobsters being boil'd and cut in little Pieces, take the small Claws and the Spawn, and pound them in a marble Mortar; Then put to them a Ladleful of Gravy or Broth, with a little of the upper Crust of a French Roll, when it is boil'd, strain it thro' a Strainer or Sieve, to the Thickness of a Cream, and put half of it to your Lobsters, and save the other Half to sawce them with, after they are bak'd, and put to your Lobsters the Bigness of an Egg of Butter, a little Pepper and Salt, squeeze a Lemon, put in half a minc'd Anchovy, warm this over the Fire, just so much as melts the Butter; then set it to cool, and sheet your Patty-pan for a Plate or Dish, as you did for your Mushrooms aforesaid. Then put in your Lobsters, and
A Supper

February 24, 1706

Turkey Pouts

Tanzie

Pheasant

Asparagus

Squab

Pigeons

Chickens boiled

Lobsters

Veal Collops

Wild Bores Semey

Pancakes & fritters

Cheyn of Mutton

Wild Rabbets

Fritters

Wild Ducks

Tartlets

Wood Cocks

Souced Salmon

Partridges

Pullets en filé

Asparagus

Pullets with eggs

Artichokes

Plovers

Tab. 18
and cover it with a Paste: Bake it three Quarters of an Hour before you want it; then cut up your Cover, and draw up the other Half of your Sawce aforesaid with a little Butter, to the Thickness of a Cream, and pour it over your Patty, with a little Squeez'd Lemon; cut your Cover in two, and lay it on the Top, two Inches distant, that they may see what is under. You may do Crawfish, Shrimps, or Prawns, the same Way; and they are all proper for Plates or little Dishes, for second Course, to the Bigness of your Quantity.

Pullets in Bladders with Oysters.

TAKE your Pullets, and raise up the Skin for your Ingredients to force them withal. Take Chestnuts, a Quart of Oysters, hard Eggs, and Marrow, all well
The Complete Court-Cook.

well season'd together, and then put this into your Fowl in the Skin, and some in the Belly: Take Bladders, and clean them very well, put your Pullets in the Bladders, and then tie them up. You may take out the Flesh of the Pullets, and make a Force'd-Meat of it, and force it in the Pullets again, as many Pullets as will serve your Dish. For Sawce to pour over them, make a Fricassee of Oysters, garnish'd with Petit-Pattys, and hash'd Pullets. For to bind your Ingredients, take raw Yolks of Eggs, and some grated Bread. They will take two Hours and a half boiling.

To make a Marrow-Tart.

TAKE the Yolks of hard Eggs, and mince them with Pippins, and the Marrow cut in small Dices; mix all with Sugar, Cinnamon, and Cordictron,
The Complete Court-Cook.

tron, and Orange-Peel minc'd very small, a little Salt, the Juice of a Lemon: Mix all together, and fill up your Tart-Patty-panns with it.

To make Fine Custards.

TAKE a Quart of Cream, and boil with whole Spice, then put Rose-Water, with the Yolks of ten Eggs, and five Whites; mingle them with a little Cream, and when the Cream is almost cold, put the Eggs into it, and stir it very well; then fill up your Custards and bake them. Serve them with French Confits to them.
To make an Almond-Tart.

RAISE an excellent good Paste, six Corners, and an Inch deep, and take some blanch'd Almonds, very finely beaten with Rose-Water; take a Pound of Sugar to a Pound of Almonds, some grated Bread, Nutmeg, a little Cream, with strain'd Spinnage, as much as will colour the Almonds green. So bake it with a gentle, hot Oven, not shutting the Door. Draw it, and stick it with Orange-Citron.
First Course

Pottage 2 Pullets
Cheyn of Mutton and Collops
6 Chickens boyled
3 Rabbets Marronated
2 Turkys hasht

Eells & Flounders
Minchd Pies
Buttered Haddocks

Lamb Fricacy
4 Cocks Ragow'd
3 Ducks ala Royale

Pottage of Tealls
3 Capons

Tab: 23.
To make Marrow-Pastys.

Shred the Marrow and Apples together, and put a little Sugar to them; put them into Puff-paste, and fry them in a Pan with fresh Butter, and serve them up to the Table with a little white Sugar strew'd on them. Your Butter that you fry them in must be clarify'd, else they will not be good.

To make a Cowslip-Tart.

Take the Blossoms of a Gallon of Cowslips, mince them exceeding small, and beat them in a Mortar; put to them a Handful or two of grated

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Na-
Naples - Bisket, and about a Pint and a Half of Cream, boil them a little over the Fire, then take them off, and beat them in eight Eggs with a little Cream; if it doth not thicken, put it over again till it doth; take heed that it doth not curdle. Season it with Sugar, Rose-water, and a little Salt; bake it in a Dish or little open Tartest. It is best to let your Cream be cold before you stir in the Eggs.

To make a Plum-Cake.

TAKE Half a Peck of Flower, and dry it, one Pound of Sugar, one Ounce of Mace, two large Nutmegs, Half an Ounce of Cinnamon, a few Cloves; all the Spice beaten together and sifted; a Quarter of an Ounce of beaten Ginger, a little Salt, a Pound of Raisins of the Sun, stoned and shred, six
six Pound of Currrans must be plump'd before the Fire, after they are wash'd and pick'd. Mix all these dry Things together, then take a Pound of Butter, melt it softly, in a Quart of Cream, beat eighteen Eggs, keep out six Whites, put to them a little Rose-water, a little Sack, a Pint of new Ale-Yeast; mix all the Liquors together, and strain them; Then mix all together, and let it stand before the Fire, cover'd with a Cloth, a Quarter of an Hour, or longer; then put it in your Hoop to bake; what Flower you use to bring it together in the Hoop, may be over and above the Half Peck. Put what Sewet you please, Orange and Lemon-peel a Pound. Two Hours will bake it. Candy it with the Whites of three Eggs beat to Froth, adding a Quarter of a Pound of fine Sugar fearc'd and beaten together.
To make a Seed-Cake.

Take a Pound and a Half of Flower dry'd, and a Pound of Butter, work the Butter very well into a Pound of the Flower; take seven Eggs, and nine Spoonfuls of Ale-Yeast, three Spoonfuls of Rose-water, a Quarter of a Pint of Sack; put the Liquors together, and strain them into half a Pound of Flower; it will be like Batter, and it must be well beaten together, and set it before the Fire to rise, and when it is well risen, pour it into the Flower that was mix'd with the Butter, and work it very well thro' with your Hand: And, last of all, mix in a Pound of very good Carway-Comfits. Bake it in a Hoop, and try with a Knife when it is enough, a little time bakes it. Put into the Flower two Ounces of Sugar, and a little Salt.
To stew Cabbage-Lettice.

Let your Cabbage-Lettice be clean wash'd in several Waters, take twelve for a Plate, boil them up in a Brass-Dish of Boiling-Water, half an Hour; then take them up with a Skimmer, and throw them into cold Water, squeeze the Water from them one by one, with your Hand, and place them into a little Sawce-pan; put to them a Quarter of a Pound of Butter, mix'd with a Quarter of a Spoonful of Flower, a Blade of Mace, a Bit of Bacon as big as your Thumb, stuck with six Cloves, put to them as much Veal-Broth as covers 'em quite; a little Pepper and Salt; put 'em over a clear Fire an Hour before you use 'em, or more, according to the Oldness of your Lettice; for, your Summer-Lettice will not take half the Boiling
that Winter-Lettice will do; when your Broth is boil'd down as thick as a Cream about your Lettice, pour over it a little drawn Butter, and shake your Sawce-pan till it leers together like a Fricaffee, but tos it not for fear of Breaking your Lettice: Then slide it all out at once into your Plate or little Dish, throwing out the Bit of Bacon and Blade of Mace. Let your Garnishing be some Toasts of Bread, or fry'd Bread about three Inches long, and two Inches broad each. This is proper for a Plate or little Dish for Supper, or to put under boil'd Chickens for Dinner; then you may add to it a little Cream, and the Yolk of an Egg, just as you serve it. You may stew Sallary or Endive the same way, if the Place where you are, can afford it. So serve it.
To do Sorrel with Eggs.

For a Plate, take two Handfuls of Sorrel, well pick'd and wash'd, put it in a Sawce-pan with a little Bit of Butter, and a little Dust of Flower, a little Pepper and Salt, scrape a Nutmeg, stew it a Quarter of an Hour before you use it; pour to it two or three Spoonfuls of drawn Butter. Garnish it with hard Eggs, cut in Quarters, one End on the Sorrel, and the other End on the Side of the Dish, the Yolk Side up. It is properest for Supper, or second Course at Dinner. So serve it.
Spinnage, with or without Eggs.

Your Spinnage being well pick'd and wash'd, blanch it off a Quarter of an Hour in boiling Water, then strain it out, and squeeze it well from the Water, and mince it fine; if it is as big as a French Roll when it is minc'd, you may put to it half a Pint of Cream, a Quarter of a Pound of Butter, a little Pepper and Salt, scrape a Nutmeg, stew it over the Fire a Quarter of an Hour before you use it, then put it in your Plate or little Dish, and stick round about it a French Roll, cut it in Bits like your Finger, and fry'd brown, and lay on the Top of it six poach'd Eggs. So serve it for second Course, or for Supper.
To make Spinnage-Toasts.

Your Spinnage being prepar'd as aforesaid, put it into a Marble Mortar, four Spoonfuls of Apples boil'd to a Marmelade, two coarse Biskets, soak'd in Cream, three raw Eggs, four Yolks of Eggs hard boil'd, a little Sugar and Salt; pound all these fine together, then take it up in a Plate, put to it a small Handful of Currans, pick'd and wash'd clean, four Spoonfuls of melted Butter; then put it on handsome Toasts, four Inches long, and two broad. Let Toasts and Spinnage be about an Inch high, wet it over with the White of an Egg, and put them on a Mazarine or Patty-pan, the Bottom being butter'd. Or you may form your Toasts without Bread under them. About half an Hour will bake them, a Dozen for a Plate; scrape


To boil Chickens and Asparagus.

To boil Chickens with good force, and boil them white, cut the Asparagus inch long, so parboil it with Water, and a little Butter and Flower, and strain it, and take a Sauce-pan with a little Butter and Salt, so let it dissolve softly, see that it brown not. Then add to the Asparagus a little minc’d Parsley and Cream, a Faggot of Fennel, Nutmeg, Pepper and Salt. So stew it over a soft Fire. So serve it over your Chickens, squeeze in a little Lemon.

To
To make Salt-Fish à la Montizer.

TAKE the Fish of a Carp from the Bones and Skin, mince it small, put it on the Fire in a stewing Dish, with a good deal of Butter, six whole Onions; when the Butter is melted, add the minc’d Fish, with Pepper and Nutmeg, stir it over the Fire: Your Salt-Fish being boil’d, take it from the Skin and Bones, and mince it as the other fresh Fish, with four Rolls, soak’d in Milk very thick, mix all these together, with Nutmeg and a Piece of fresh Butter; this being done, spread your Cod as long as your Dish is in Bigness, lay on your Dish some of your minc’d Fish. So place your whole Fish in the Middle of your Dish, putting some of your minc’d Fish in about it, none on the
the Top; Put a little melted Butter and Oysters over it, and a little grated Bread, so bake it in an Oven or Brass-Dish. Make the Sawce of Butter and Milk, and Nutmeg; bake it in the Dish you serve it in. Put the Sawce in a Porrenger to the Table, with a little over the Fish. So serve it.

To make a Neats-Foot Pudding.

Your Neats-Feet being tender boil'd, take them from the Bones, and mince them very small; Half as much Sewet as Feet; mix them all together, with Sugar, Cinnamon, and Salt, a Quarter of a Pound of Citron and Orange-Peel, minc'd very fine; then break six or eight Eggs, Yolks and Whites; put them together with two Hand-
First Course

Pottage 2 Pullets

Haunch of Venison & Neck of Mutton

Veal Collops and Olives

4 Chickens and Rice

Rabbits fricado

Pike

Minced Pies

Fresh Cod

3 Pullets and Oysters

Pigeons Comport

3 Ducks Ragow'd

Pottage Puree

1 Goose

2 Turkies

Tab: 27.
Second Course

3 Pullets with eggs

Hogs feet and ears

Sallad Magundy

Flounders and Gudgeons

4 Chickens
6 Pigeons

Tarts

Lobsters

Neats Tongue

Marrow Puddings

4 Rabbets

4 Cocks
4 Partridges

Tab: 28
Handfuls of grated Bread. So mix all this together, and butter the Bag, and tie it up; boil it two Hours. So serve it with sweet Sawce, and forget not to put some Currans in the Pudding.

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To make a Patty of Calves Brains.

The Calves Brains being clean, scald them, then blanch some Asparagus, and put in a Sawce-pan, with a little Butter and Parsley; being cold, put the Brains in the Patty, with the Asparagus, five or six Yolks of hard Eggs, and Forc'd Meat: Season it with Pepper and Salt. When it is bak'd, add the Juice of a Lemon, drawn Butter and Gravy. So serve it.
To make Venison-Semey.

Boil the Venison, and take it up, make a sweet Paste of a brown Loaf, grated small, mince an Orange-Peel very small, two Pound of Sugar, a Pint of White-White; season it with Nutmeg and Salt, and mix all together with your Hand, and lap it about your Venison. So bake it an Hour. So serve it with a little White or Rhenish Wine, boil'd up with Spice and Sugar; and Sugar over it.
To force Artichoaks.

Boil them, and take the Bottoms off them, and fry them with drawn Eggs, Marrow, a little Sewet, beat Pepper and Salt, grated Bread. So force your Artichoaks and Bottoms, and garnish them with it, and grated Bread. So bake them. Let your Sauce be Butter, Gravy, and Lemon. So serve it.

To make Chickens Chiringrate.

Cut off their Feet, and lard them, brown them off, make a Ragoo-Sawce, and stew them in it; when you are going to serve, put to your Chickens, cold Ham, flic'd. Let it stew a little with your Chickens. So serve 'em with your flic'd Ham about 'em.
To make Rosolis of Marrow.

Cut the Marrow in small Dices, and mince very small, and the Bigness of a Pippin, as you have Marrow, and half the Bigness of the Yolks of hard boil'd Eggs, minc'd; minc'd Cordicitron, and the Rhine of half a Lemon, very small, with Sugar, Salt, a little Milk or Cream, and Nutmeg. Mix all together, and you may make Tarts, Petit-pattys, or Rosolis of it, for your Use.
Chickens à la Brassé.

TAKE out the Breasts, and lard 'em and force 'em; so stew them in a Pan, and serve 'em. Let your Sauce be Butter, Gravy, and mine'd Parsley.

To fierce an Amlet.

TAKE Kidney of Veal, mince it very small, toss it up with a little Butter and Parsley; season it with Pepper and Salt, and the Juice of a Lemon; season the Amlet with the same; make Amlets, and put the Kidneys in the Middle of the Fierce.
To make Pupton of Apples:

Marinade the Apples with Sugar and Cinnamon, then add four or five Yolks of Eggs, a Handful of grated Bread, a Piece of Butter; so form it as you please: Or you may put in stew'd Pears or Cherries, according to the Season of the Year. So bake it an Hour, and turn it upside down on a Plate for second Course.
To force Cabbage.

Scald your large Blades of your Cabbage, and make Forc'd-Meat of fat Bacon, and a Piece of Veal, a little boil'd Cabbage, the Yolks of two or three Eggs, Pepper, Salt, a little grated Bread, grated Cheese; so lap it in your Cabbage. So stew them in good strong Broth. Serve them for first Course, garnish'd with rasper'd-Cheese.
To boil Chickens with Endive.

Brown a little Butter, a little minc'd Onion, a little Anchovy and pickled Capers, mince them, and add a little Gravy. So serve it over your Chickens, to the first Course.

Venison à la Royale in Blood.

Half roast it, then stew it, and make a Ragoo to it of Cucumers, Sweet-breads, Asparagus. And so serve it, and Petits about it, and crisp Parsley.
First Course

Suple Sallary

Fish

Boyd Pudding

Olives of Pork

Veal Pie

Hamb & Chickens with Spinnage

Hare Collops

Moy'd Ling

Tongue and Udder Stuff'd

Tab 29.
Second Course

Rosted wild Foul Larded

Cream bruillie

Oyster Loaves

Rosted Rabbets Larded

Crabs

Tarts

Rosted Turkie and young ones

Fritters

Rosted Ducks

Tab: 30
To make a Forc'd-Meat for a Chicken-Pie.

TAKE Bacon and mince it, and a little Marrow; season it with Pepper, Nutmeg, and Parsley, so lay it about your Chickens with boil'd Lettice, and bake it, and serve them with a little Caudle.

To force Mushrooms.

STEW the tender Roots of them, then take them up and drain them, mince them very small, add to them Butter and grated Bread, a little Parsley,
The Complete Court-Cook.

Fley, Pepper and Salt; so bruise them well together, and force your largest Mushrooms with it. Throw a little grated Bread on them, and bake them on a Petit. You may garnish either Fricassee or Ragoo with them.

Civet of Venison.

Boil the Venison, a Breast or Neck cut in Cutlets; when it is almost boil'd, take a Sawce-pan, and brown it in half a Pound of Butter; and as it browns, add a Quarter of a Pound of Flower, little and little, till the Brown be of a good Colour; be sure not to burn it. Then add half a Pound of Sugar, and as much Claret as will make it the Thickness of a Ragoo. When you are going to serve it, put in the Venison, and toss it three or four times, and so serve it with the Juice of a Lemon.
To make a Carrot-Pudding.

Make it as you do another Pudding, only instead of Sewet, put grated Carrots; And either bake it or boil it.

To make a Rice-Pudding.

 Blanch the Rice in Water, then boil it in Milk and Sugar, and Cinnamon, and Salt very thick, and let it be cold, and add to it Eggs according to the Rice; but if it be to bake, half of the Whites will do; Currans and
To make a Bread-Pudding.

TAKE a Quart of Cream, set it over the Fire to boil; Put into it a Blade or two of Mace, eight Cloves, a Bit of Cinnamon, with a little Nutmeg, Salt and Sugar; when it has boil’d, have ready the Crusts of two French Rolls cut in Slices and put into it, and let it stand till it is cold; then drain all the Cream that the Bread has not soak’d, and rub it thro’ your Cullender, put in six Eggs, taking out two Whites; then stir it all together well, and butter your Dish, and put it in, tying it over with a Cloth and Pack-Thread. Little more than an Hour will boil it. So serve it with drawn Butter.
To make an Orange-Pudding.

Take the Peel of six Oranges, peel'd very fine from the White, then boil them very tender, sifting it once or twice; so when it is boil'd tender, beat them in a Mortar very fine, then take a Quarter of a Pound of Naples-Bisket, boil them up in some Cream, and rub it thro' your Cullender; then put your Peel to it, with the Yolks of six Eggs, and four Whites. Season it with Nutmeg, Salt and Sugar: If there be any wanting, put in some Marrow, mine'd very fine. So sheet a Pan, and bake it.
To make a Pudding-Cake.

Take a Pound of Sewet minc'd very fine, and as much Flower, four Eggs, and a Piece of Butter; mix these well together; season with Nutmeg, Sugar, Cinnamon, a little Rose-Water and Salt. Make it into a Paste with Cream; make it up like a Cake. So butter your Dish, and bake it.

To do Sheeps-Rumps Sawce-Robart.

Cut your Sheeps Rumps off as near the Mutton as you can; six or eight will serve for a Plate or little Dish, cut each in two; put them a boiling in a Pot
Pot for the Space of three Hours, with a Spoonful of Pepper and Cloves, a good Handful of Salt, three or four Onions, a Bay-Leaf, a Sprig of Thyme, three or four Spoonfuls of Vinegar; Put in these Ingredients after your Pot is skim’d, only the Salt and Vinegar before; when your Rumps are very tender, and well season’d in the Boiling, take them out, and let them drain on a Cullender, and dip them in drawn Butter, being scor’d on both Sides with your Knife, and turn them well in grated Bread, and broil them on a Gridiron till they are of a good Colour, then prepare your Savce-Robart as followeth: Put into a Savce-pan the Bigness of an Egg of Butter, when it is almost brown over the Fire, put to it a Handful of mix’d Onion very small; fry them gently till they are brown, and throw in half a Spoonful of Flower, fry it a little after the Flower is in, put to it a Ladleful of Gravy, a little Pepper and Salt, boil it up a Quarter of an Hour before you serve it, skim off the Fat just as you serve it; put to it
it half a Spoonful of Mustard, a little Vinegar, or the Juice of half a Lemon; so pour the Sawce on the Bottom of your Dish or Plate, and lay your Rumps on the Top of it. Your Garnishing may be fry’d Parsley or Lemon, or both. So serve it. It is proper for first or second Course. You may do Sheep’s Tongues the same way, or Hog’s Feet, or Hog’s Face split in two, and tender-boil’d, as you did your Rumps. This Sawce is proper also for roast Pork, or broil’d Pullets, or Pigeons, or any other Fowl; or for a roast Goose, for them that care not for Apple-Sawce.

To do Pigeon à la Tartaré with cold Sawce.

Singe your Pigeons, truss them as for boiling, and flat them with your Cleaver, on your Dresser, as thin as you
you can without breaking your Back or Breast-Skin; Season with Pepper, Salt, and Cloves, as if they were for a Pie; dip them in melted Butter, and drudge them with grated Bread, and broil 'em on a Gridiron half an Hour before you want 'em, turning 'em several times, and broil 'em thro'ly; or you may broil them on a Sheet of Writing-Paper well butter'd, to save them from the Smoke. Then provide your Sawce as followeth: Mince a Spoonful of Parsley very fine, a Shalot, or Bit of Onion, two Spoonfuls of Pickles, one Anchovy; mince all these very fine, apart; then squeeze the Juice of a Lemon, half a Spoonful of Water, six Spoonfuls of Oil, a little Pepper, little or no Salt, because of your Anchovy and season'd Pigeon: Mix all these Ingredients just as you serve it, put to it a Spoonful of Mustard, and pour it cold on the Bottom of your Dish or Plate, and put to your broil'd Pigeons on the Top of it six or eight, according to the Bigness of your Dish. It is proper for first Course. So serve it.
To make Rhenish-Wine Cream.

Put over the Fire, a Pint of Wine, a Stick of Cinnamon, and half a Pound of Sugar. While it is a boiling, take seven Yolks and Whites of Eggs, put them well together with a Whisk, till your Wine is half driven in them, and your Eggs to the Syrup; string it very fast with the Whisk till it comes to that Thickness that you may lift it on the Point of a Knife, but be sure you let it not curdle; add to it the Juice of a Lemon, and Orange-Flower Water: So pour it in your Dish, and garnish it with Citron, Sugar, or Bisket. So serve it.
To make Forc’d Chickens Bullion Blané.

Take the White of the Breasts, and mince it with a little Fat Bacon boil’d, a little Marrow, a little Crum of French Roll, boil’d in Milk. So take the Yolks of two Eggs, the one hard-boil’d, the other raw. Mince and season with Pepper, Salt, Nutmeg, and the Juice of a Lemon; so lap it up in your Chickens. So bake them. You may make Pattys of that Forc’d-Meat to garnish your Chickens; but put neither Eggs nor Bread to your Forc’d-Meat.
To stew Pease the French Way.

TAKE Lettice, and cut them in little Bits, and three or four Onions, Slices of Bacon, a little Butter, Pepper and Salt, and toss them over a Stove till the Lettice is hot; then add your Pease, and hold them stewing till they are tender; then add to them a little Boiling Water or good Broth: So let them stew softly, and serve them with a Piece of Bacon in the Middle of the Dish, broil'd with Parsley and grated Bread. _So serve it to the first Cousle._
First Course

- Pottage 2 Ducks
- Cheyn of Beef
- Huzzle of Chickens
- Pudding
- Hamb & Chickens
- Fish
- Venison Pasty
- Calves head and Bacon
- Phillet of Veal Stewed
- Pupton of Turkie
- 2 Hares Civet
- Pottage 6 Pigeons
- Shoulder of Mutton and Cutlets

Tab: 31
To force Pigeons.

Make the Forc'd-Meat of Veal, and force the Breasts of your Pigeons, boil them, and garnish the Dish with the same Forc'd-Meat, bak'd, on the Brim of the Dish. Let the Sawce be Stucks of Artichoaks, cut very small and boil'd tender; strain them, and put drawn Butter very thick upon your Pigeons. So serve them.
To stew Golden Pippins or Apples.

CUT the Ends of your Pippins, and cut them in two, cut out the Core or Heart, place them in a Sawce-pan with the Cut Sides down, in an English Quart of Water, the Bigness of an Egg of Sugar, a Piece of a Rind of Lemon, cut in small Threads, about two Inches long each, as big as your Finger of Cinnamon, cover it down with a Sheet of Writing-Paper, close to your Liquor; let it simmer over a gentle Fire two hours very tender. Serve them hot or cold, for a Plate or little Dish. You must remember to pare the Skins off before you stew them. If it is a right Golden-Pippin, they will be as whole after they are stew'd as before, and as tender as Pap. Place them hand-somely
To make Black-Caps.

Take twelve good Pippins, and cut them in two, cut out the Cores, place them on a Mazarine or Patty-pan with the Skin on, and Cut-side down; Put to them four Spoonfuls of Water, scrape over them some Loaf-Sugar; clap them into a pretty hot Oven, or under a Baking-Cover, till the Skins are burnt black a little in the Middle-part, and themselves tender, which will be in three Quarters of an Hour, if your Oven is very hot.
it is not a Pewter Mazarine. So dish them up for a little Dish or Plate. Scrape a little Sugar over them. They are proper for second Course for Supper. Or you may garnish your stew'd Pippins aforesaid with them. So serve them.

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To make a Pippin Fraze.

P A R E six Pippins, and cut out the Cores with a Penknife, cut them in thick Slices as for Fritters, or rather thicker, and fry them in a little Clarify'd Butter, turn them once, keep 'em as whole as you can, when tender, lay them on a Sieve with your Knife, that the Fat may run from them; and make a Batter as followeth: For a Plate, take five Eggs, keeping out two Whites, beat them up with a Handful of Flower, half a Pint of Cream, a little Salt, as big
it is not a Pewter Mazarine. So dish them up for a little Dish or Plate. Scrape a little Sugar over them. They are proper for second Course for Supper. One
big as the Yolk of an Egg of Sugar, make your Batter of the Thickness betwixt a Fritter and a Pancake, and put into it as big as half an Egg of Butter, and put it over the Fire; then pour in half your Batter; when it is a little baked, place your fry'd Apples handsomely on it thick all over, then pour over them the rest of your Batter; keep doing softly till your Batter is of the Thickness that you can turn it with a Plate; then turn it once or twice till your Paste is thro'ly bak'd, and serve it on a Plate or little Dish, for second Course or Supper, scraping over it a little Sugar. You may do a Bacon-Fraze the same way, only cutting your Bacon in Dices, and frying it instead of the Apples. But the Bacon-Fraze is proper only for Dinner. Serve it hot. Use no Sugar to your Bacon-Fraze.
To make Sallad-Magundy.

TAKE two or three Cabbage-Lettice, or Roman Lettice, being clean wash'd, swing them from the Water, begin at the open End, and cut them cross ways as fine as a Thread, and lay a Bed of it on the Bottom of your Plate or little Dish, Inch thick; then have two Chickens or Pullets roasted off cold, and cut the Flesh off the Breasts and Wings in Slices, three Inches long, as thin as a Knife, and a Quarter of an Inch broad; so lay it all round on the Top of your Lettice, the one End out to the Brim of your Plate, the other End to the Middle. Take six Anchovies from the Bones, cut each in eight Slices, and lay all round betwixt your Fowl; then take the lean Meat of the Legs of your Pullets or Chickens
The Complete Court-Cook

...cut in small Dices, the Yolks of four hard Eggs minc'd with it, a little minc'd Parsley, a little minc'd Anchovy, a little dice'd Lemon; Make this in a round Heap in the Middle, like the Top of a Sugar-Loaf; then garnish it with small Onions, as big as Yolks of Eggs, boil'd in a good Quantity of Water, very white and tender; put the biggest of your Onions on the Middle of your minc'd Meat, on the Top of your Sal-lad, the rest all round the Brim of your Plate, as thick as they can lie one by another. So serve it for first or second Course. Just as you send it up, beat up some Oil and Vinegar, Pepper, and Salt, and pour all over it. But this is commonly done at Table. You may garnish this Salald with some Grapes, just scalded, or with French Beans blanch'd off, or Station-Flowers; or you may put under it, instead of Lettice, a little small Salalding.
To make Cream-Toasts, or Pain Perdu.

TAKE two French Rolls, or more, according to the Bigness of your Dish, and cut them in thick Slices, as thick as your Finger, Crum and Crust thro', lay them on a Silver or Brass-Dish, put to them a Pint of Cream, half a Pint of Milk; strew over them beaten Cinnamon and Sugar, turn them frequently till they are tender soak'd, so as you can turn them without breaking; so take them with a Slice or Skimmer from your Cream; break four or five raw Eggs, turn your Slices of Bread in the Eggs, and fry them in Clarify'd Butter; make them of a good brown Colour, not black; take care of Burning them in frying; Scrape a little Sugar round them, have a care
care you make them not too sweet. You may serve them hot for second Course, being well drain’d from your Butter in which you fry’d them; but they are most proper for a Plate or little Dish for Supper.

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To make Fry’d-Cream.

PUT over the Fire in a Sawce-pan a Pint of Cream, half a Pint of Milk, a Piece of Sugar, a Piece of Cinnamon; let it simmer over the Fire softly, a Quarter of an Hour. In the mean time, break eight Yolks, six Whites of Eggs in another Sawce-pan, beat them together with a wooden Spoon or Ladle, and add to them a Quarter of a Pint of Cream, a Handful or two of fine Flower, and mix all together as fine as can be; your Stick of Cinnamon being taken out, add
add to it your boiling Cream, and boil it over the Fire, stirring it hard for a Quarter of an Hour, add to it a little Salt, and Citron minc’d fine; being all boil’d together of a Thickness that you can just stir it, flower a Mazarine, and pour it out upon it, make it run a Breadth with your Hand, till it is the Thickness of your Thumb, strew a little Flower over it; cut it out with a Knife in Squares or Diamonds, three Inches long, flower it as you cut it, and fry it in Hogs Lard, and serve it hot, with a little scrap’d Sugar, for second Course or Supper.
To make Jelly.

Take a Pound of Harts-Horn, put it in a clean Pot, with six Quarts of Water, and let it boil over a gentle Fire till it comes to a Jelly; if the Harts-Horn is good, you may boil two Quarts away, so that you will have four Quarts of Jelly; take out a little in a Spoon to cool; when you find it to hang on your Spoon, it is enough: Take care to make it a little stronger in the Summer than the Winter. Boil your Stock off thus, the Night before you use it, next Morning take it up and leave the Grounds; but you must remember to strain it from the Harts-Horn when it is hot, then put it into a clean Brass-Dish, cold. If you have four Quarts of it, put to it a Bottle of Rhenish-Wine, beat up the Whites of eight Eggs to a Froth, and put to it likewise twelve Cloves, two Blades of Mace, as big as your Finger of Cinnamon.
mon. These Ingredients being mix'd cold in a well-tinn'd Brass-Dish or little Pot, set your Stock over a clear Fire, stirring it with a clean Ladle, and pour it in as if you were cooling any thing, to mix the Whites of your Eggs well with your Jelly; so after it has boil'd up two or three Minutes, put to it the Juice of six or eight Lemons. But you must remember when you put in your Whine, to put in half a Pound of Loaf-Sugar, you may sweeten it or sharpen it according to your Discretion, and Palate of the Eater. Let it boil up two Minutes after you put in your Lemon-Juice, and when you see it finely curl'd and of a pure white Colour, have your Swan-Skin Jelly-Bag hang on a clean Dish or Sawce-pan, then pour your Jelly softly into it with your Ladle. The first Quart or two that runs thro', put it back into your Jelly-Bag softly till you find your Jelly is as clear as Rock-water. If in Winter time, you had best let your Jelly run by the Fire; for in the cold, it will be apt to stop in the Running. So you
you may fit up your Jelly-Glasses or China fit for your Use.

To make Blamange.

Blanch off a Pound of Almonds in scalding Water, take off all the Husks, pound them as fine as Paste in a Marble Mortar, or Stone Mortar; as you pound them, put to them, now and then, a Spoonful of your aforesaid Jelly, to keep them from oiling; when they are very fine, put them into a clean Sawce-pan, with a Quart or three Pints of your aforesaid Jelly; warm it over the Fire till it is scalding hot, breaking your Almonds well with your Jelly, with a Silver or wooden Ladle; then take it off and strain it thro' a woolen Strainer, or Table-Napkin, into a Dish, rubbing your Almonds thro' as hard as you can with your Ladle; pour back your Jelly on your Almonds three or four times, till you find your Bla-
Blamangi is almost as thick as a Cream; otherwise it will be apt to part when it is cold, the Almonds swimming on the Top, and the Jelly falling to the Bottom; and that doth not look well, and it is a Token that your Almonds were not well beat, or not often enough strain'd. This done, you fit up Jelly-Glasses, to set betwixt your plain Jelly, or put it in a China-Bowl, for the Middle of the Dish, or cold Plates for second Course. Likewise two Glasses of each Sort in the Vacancies of your Plates, the White opposite to one another, and so the other: Or, with these two Jellies you may make a Dish for second Course by themselves. I have asserted this, because mixing the Ingredients cold for your plain Jelly aforesaid, I think is better than putting your Eggs into your Stock after it boils. This way of mixing the Ingredients cold, is not commonly known. You may make the plain Jelly aforesaid, in case of Necessity, of two Gang of Calves-Feet. In buying of your Harts-Horn, you must take care, because there is a great Cheat in
in it. For, some scrape Bones, instead of Harts-Horn; and then it will not be so fine, nor make such a great Quantity as aforesaid. These two are proper for second Course or Supper, and some use it for a Desert. You may make half the Quantity with half the Ingredients, according to your Occasion. If the Eater loves it, you may use a little Musk in the running of your Jelly, ty'd in a Rag, and thrown into your Jelly Bag; but most Quality love it plain. If you have a Mind to make any Colours, take what Quantity of your Jelly you please. For red, squeeze thro' a Bit of clean Cloth, a little Cocheneal: For yellow, a little Saffron. Wash your Jelly Bag out in cold Water. Be sure, let not Smoke come near it, and that it be very dry, when you run your Jelly, and do not shake your Bag as you pour it in, for it will be apt to stop. When you use your Bag, hang it on a Plate, or Spit, with the Mouth Open.

End of the Receipts.
A Bill of Fare for January:

First Course.

Collat of Brawn
Bisque of Fish
Pottage with Vermifelly
Orange Pudding, with Patties
Chine and Turkey
Lamb Pasty
Roasted Pullets with Eggs
Oyster Pye
Roasted Lamb in Joints
Grand Salad, with Pickles.

Second Course.

Wild-Fowl of Sorts
Chine of Salmon broil'd with Smelts
Fruit of sorts
Jole of Sturgeon
Collar'd Pig
Dry'd Tongues, with Salt Salads
Marinated Fish.
A Bill of Fare for

For February.

First Course.

Potage Lorrain
Turbot boil'd with Oysters and Shrimps
Grand Patty
Hen-Turkeys with Eggs
Marrow Pudding
Stew'd Carps and broil'd Eels
Spring Pye
Chine of Mutton, with Pickles
Dish of Scotch-Collops
Dish of Sallad-Magundy.

Second Course.

Fat Chickens and tame Pigeons
Asparagus and Lupins
Tansey and Fritters
Dish of Fruit of sorts
Dish of fry'd Soles
Dish of Tarts, Custards and Cheesecakes.
every Season in the Year.

For March.

First Course.

Dish of Fish of sorts
Pottage Sante
Westphalia-Ham and Pigeons
Batelio Pye
Pole of Ling
Dish of roasted Tongues and Udders
Pease Soupe
Almond Puddings of sorts
Olives of Veal alamode
Dish of Mullets boil'd.

Second Course.

Broil'd Pike
Dish of Notts, Ruffs, and Quailes
Skerret Pye
Dish of Jelleys of sorts
Dish of Fruit of sorts
Dish of Creamed Tarts.
A Bill of Fare for

For April.

First Course.

Westphalia-Ham and Chickens
Dish of hash'd Carps
Bisque of Pigeons
Lumber-pye
Chine of Veal
Grand Sallad
Alamode Beef
Almond Florentines
Fricassee of Chickens
Dish of Custards.

Second Course.

Green Geese and Ducklings
Butter'd Crab, with Smelts fry'd
Dish of Sucking Rabbets
Rock of Snow and Sullebubs
Dish of some'd Mullets
Butter'd Apple-pye
March Pain.
every Season in the Year.

For May.

First Course.

Jole of Salmon, &c.
Craw-fish Soupe
Dish of Sweet Puddings of Colours
Chicken-pye
Calves-Head hash'd
Chine of Mutton
Grand Sallad
Roasted Fowls aladobe
Roasted Tongues and Udders
Ragoo of Veal, &c.

Second Course.

Dish of young Turkeys larded, and Quails
Dish of Pease
Bisque of Shell-fish
Roasted Lobsters
Green Geese
Dish of Sweetmeats
Oregado-pye
Dish of Lemon and Chocolate Creams
Dish of collar'd Eels, with Craw-fish.

13 For
A Bill of Fare for

For June.

First Course.

Roasted Pike and Smelts
Westphalia-Ham and young Fowls
Marrow Pudding
Haunch of Venison roasted
Ragoo of Lamb-stones and Sweetbreads
Fricassee of young Rabbets, &c.
Umble Pyes
Dish of Mullets
Roasted Fowls
Dish of Custards.

Second Course.

Dish of young Pheasants
Dish of fry'd Soles and Eels
Potato-pye
Jole of Sturgeon
Dish of Tarts and Cheesecakes
Dish of Fruit of sorts
Sullebubs.
every Season in the Year.

For July.

First Course.

Cock Salmon, with butter'd Lobster
Dish of Scotch-collops
Chine of Veal
Venison-pasty
Grand Sallad
Roasted Geese and Ducklings
Patty Royal
Roasted Pig larded
Stew'd Carps
Dish of Chickens boil'd with Bacon, &c.

Second Course.

Dish of Partridges and Quails
Dish of Lobsters and Prawns
Dish of Ducks and tame Pigeons
Dish of Jellys
Dish of Fruit
Dish of marinated Fish
Dish of Tarts of forrs
A Bill of Fare for

For August.

First Course.

Westphalia-Ham and Chickens
Bisque of Fish
Haunch of Venison roasted
Venison-pasty
Roasted Fowls aladobe
Umble Pyes
White Fricasses of Chickens
Roasted Turkeys larded
Almond Florentines
Alamode Beef.

Second Course.

Dish of Pheasant and Partridges
Roasted Lobsters
Broil'd Pike
Creamed Tart
Rock of Snow and Sullebubs
Dish of Sweetmeats
Sallad-Magundy.
every Season in the Year.

For September.

First Course.

Boil'd Pullets with Oysters, Bacon, &c.
Bisque of Fish
Batelio Pie
Chine of Mutton
Dish of Pickles
Roasted Geese
Lumber Pie
Olives of Veal with Ragoo
Dish of boil'd Pigeons with Bacon.

Second Course.

Dish of Ducks and Teal
Dish of Fry'd Soles
Butter'd Apple-Pie
Jole of Sturgeon
Dish of Fruit
March Pain.

For
A Bill of Fare for

For October.

First Course.

Westphalia Ham and Fowls
Cods' head with Shrimps and
Oysters
Haunch of Doe with Udder à la Force
Minc'd Pies
Chine and Turkey
Bisque of Pigeons
Roasted Tongue and Udder
Scotch-Collops
Lumber Pie.

Second Course.

Wild Fowl of Sorts
Chine of Salmon Broil'd
Artichoak Pie
Broil'd Eel and Smelt
Sallad-Magundy
Dish of Fruit
Dish of Tarts and Custards

For
every Season in the Year.

For November.

First Course.

B O I L' D Fowls with Savoys, Bacon, &c.
Dish of Stew'd Carps and Scollop'd Oysters
Chine of Veal and Ragoo
Sallad and Pickles
Venison Pasty
Roasted Geese
Calves Head hash'd
Dish of Gurnets
Grand Patty
Roasted Hen-Turkey with Oysters.

Second Course.

Chine of Salmon and Smelts
Wild Fowl of Sorts
Potato Pie
Slic'd Tongues with Pickles
Dish of Jellies
Dish of Fruit
Quince Pie.

For
A Bill of Fare &c.

For December.

First Course.

Westphalia Ham and Fowls
Pottage with Teal
Turbot with Shrimps and Oysters
Marrow Pudding
Chine of Bacon and Turky
Batelio Pie
Roasted Tongue and Udder, and Hare
Pullets and Oysters, Sawlages &c.
Minc'd Pies
Cods-head with Shrimps.

Second Course.

Roasted Pheasants and Partridges
Bisque of Shel-Fish
Tanzy
Dish of roasted Ducks and Teals
Jole of Sturgeon
Pear Tart Cream'd
Dish of Sweetmeats
Dish of Fruit of Sorts.
BOOKS printed for and sold by Maurice Atkins, at the Golden-Ball in S. Paul's Church-Yard.

F O L I O.


Lexicon Technicum, or an Universal English Dictionary of Arts and Sciences; Explaining not only the Terms of Art, but the Arts themselves. By John Harris, D. D. F. R. S. In 2 Vols.
A Paraphrase and Annotations upon all the Books of the New Testament; briefly explaining all the difficult Places thereof. The 7th Edit. Corrected and Enlarged, by H. Hammond, D. D.


Index Villarum; or an exact Register. Alphabetically digested, of all the Cities, Market-Towns, Parishes, Villages, the Hundred, Lath, Rape, Ward, Wapentake, or other Division of each County: The Bishopricks, Deanries, Churches, Chapels, Hospitals, with the Rectories and Vicarages in England and Wales, and their respective Valuations in the King's Books.


OCTAVO.

An Introduction to the History of the principal Kingdoms and States of Europe; with an Appendix never printed before; containing an Introduction to the History of the principal Sovereign States of Italy, particularly Venice, Modena, Mantua, Florence, and Savoy. The 6th Edit. Corrected and Improv'd. By Sam. Puffendorf, Counsellor of State to the late King of Sweden.

An Introduction to the History of the principal Kingdoms and States of Asia, Africa, and America, both ancient and modern; according to the Method of Sam. Puffendorf, Counsellor of State to the late King of Sweden.

Reflections upon Ridicule; or what it is that makes a Man Ridiculous, and the means to avoid it. Wherein are represented the different Manners and Characters of Persons of the present Age: Of Unpoliteness, Indiscretion, Affectation, Foolish Vanity, the bad Taste,
Imposture, the morose Humour, Impertinence: Of Prejudice, Interest, Sufficiency, Absurdities, Caprice, false Delicacy, Decorum.

Reflections upon the Politeness of Manners, with Maxims for Civil Society: Being the 2d Part of the Reflections upon Ridicule. By the same Hand. Of Politeness, modest Sentiments, Discretion, &c. Moderation, &c. Complaisance: Of genteel Behaviour, Sincerity, Maxims for Civil Society.

The History of the Bucaniers of America, from their first Original, down to this Time. Written in several Languages, and now collected into one Vol. Illustrated with 25 Copper Plates.

A Complete History of Europe; or a View of the Affairs thereof, Civil and Military, from the beginning of the Treaty of Nimseuen, 1676, to the end of the Year 1700.

A Complete History of the Turks, from their Original in the Year 755, to the Year 1701. Containing the Rise, Growth and Decay of that Empire, in its respective Periods, under their several Kings and Emperors. With a new Map of the Turkish Empire. Design'd and Engrav'd by Mr. Moll. In 2 Vol.


The History of Lapland: Containing a Geographical Description, and a Natural History of that Country: With an Account of the Inhabitants, their Original, Religion, Customs, Habits, Marriages, Conjurations, Employments, &c. Written by John Scheffer.

The Gazetteer; or Newman's Interpreter; in 2 Parts: Being a Geographical Index of all the considerable Cities, Patriarchships, Bishopricks, Universities, Dukedoms, Earldoms, and such-like; Imperial and Hance-Towns, Ports, Ports, Castles, &c. in the whole World; shewing in what Kingdoms, Provinces, and Counties they are; to what Prince they are now subject. The 9th Edit Corrected and very much Enlarg'd, with the Addition of a Table of the Births, Marriages, &c. of all the Kings, Princes, and Potentates. By Lawrence Bachard.

Glossographia Anglicana Nova; or a Dictionary, interpreting such hard Words, of whatever Language, as are at present us'd in the English Tongue; with their Etymologies, Definitions, &c. also the Terms of Divinity, Law, Phyfick, Mathematicks, History, Agriculture, Logick, Metaphyfick, Grammar, Poetry, Music, Heraldry, Architecture, Painting, War, and all other Arts and Sciences are herein explain'd, from the best and modern Authors, as Sir Isaac Newton, Dr. Harris, Dr. Gregory, Mr. Locke, Mr. Evelyn, Mr. Dryden, Mr. Blount, &c. Very useful to all those that desire to understand what they read.

The Peerage of England; or an Historical and Genealogical Account of the Present Nobility. Containing the Descent, Original Creations, and most Remarkable Actions of them, and their respective Ancestors. Also the Chief Titles of Honour and Preferment they now enjoy; with their Marriages and Issue, continu'd to this present Year 1710. Collected as well from our best Historians, publick Records, and other sufficient Authorities, as from the personal Informations of the Nobility. To which is prefix'd, an Introduction of the present Royal Family of Great-Britain, trace'd thro' its several Branches down to this Time, and terminating with the Protestant Succession. This last printed for Abel Rogers, at the Black-Boy in Fleetstreet.