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THE KATHERINE GOLDEN BITTING
COLLECTION ON GASTRONOMY
Presented by A. W. BITTING

Scarce

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# THE
# *Court and Country Cook:*
GIVING
New and Plain DIRECTIONS
How to Order all manner of
# ENTERTAINMENTS,
And the best sort of the
Most exquisite *a-la-mode* RAGOO's.
Together with
# NEW INSTRUCTIONS
FOR
# *CONFECTIONERS:*
SHEWING
How to Preserve all sorts of FRUITS, as well dry as liquid: Also,
How to make divers SUGAR-WORKS, and other fine Pieces of Curiosity;
How to set out a DESERT, or Banquet of SWEET-MEATS to the best advantage; And,
How to Prepare several sorts of LIQUORS, that are proper for every Season of the Year.

A WORK more especially necessary for Stewards, Clerks of the Kitchen, Confectioners, Butlers, and other Officers, and also of great use in private Families.

*Faithfully translated out of French into English by* J. K.

*London*: Printed by *W. Onley*, for *A.* and *J. Churchill*, at the Black Swan in *Pater-noster-row*, and *M. Gillyflower* in *Westminster-hall*, 1702.

Translated from "Le Cuisinier roial et bourgeois et "Nouvelle instruction" both by Massialot.

# THE PREFACE TO THE READER.

ALtho' the Shortneſs of Man's Life is imputed by ſome Perſons, to his departure from the ſimple and frugal Manner of Living of our firſt Parents, and to the vaſt Quantities of exquiſite Ragoo's and Sauces, that are continually coveted; it is certain, That this Practice cannot be juſtly cenſur'd, at leaſt, without calling in Queſtion the Conduct of Divine Providence, that has ordain'd ſo great a Variety of Things for the Uſe of Man; as long as he keeps within due Bounds, and does not neglect the particular Duties of his Calling: Not but that there is good reaſon to condemn the Luxury of ſome Princes of Antiquity, who not contenting themſelves to furniſh their Tables, at vaſt Expences, with every Thing, that was moſt rare and coſtly, in the other Parts of the World, but alſo extended their Magnificence, to the ordering of Pearls, of an ineſtimable Value, to be ſerv'd up in Drink; whilſt they were as hard-hearted towards others, as they were indulgent to themſelves, and ignorant in Matters of Religion.

However, since it is to be presum'd, That Men are now far remov'd from those exorbitant Disorders, as having their Understandings enlighten'd by Divine Revelation, and the Instructions given in this Book; would it not be deem'd, as it were a kind of Homage done to that liberal Hand, from which so many Largesses have been receiv'd, to know how to make use of them, after the most perfect manner? And admit it were so, that these Ragoo's may tend to the corrupting of the Body; may it not also be affirm'd, with as much Truth, That they serve to support it, and to remedy Nauseousness and Satiety, soon occasion'd by the Weakness of its Nature, or the Multiplicity of Business? Nay this Inconveniency often happens even in the use of the most delicious Meats, if not prevented by the grateful Variety, and unexpected Novelty of the Seasonings and Sauces.

Indeed, all Men are not endu'd with this discerning Faculty; which nevertheless, is a Ray of their Reason and Intellect. If credit may be given to the Relations of Travellers, there are some whole Nations, which are so far from understanding, in the least, how to raise an Appetite, by a due Preparation of Messes, proper for their Nourishment, that they are altogether ignorant of the Excellency and Nature of the most part of them; often preferring the most mean and ill-dress'd Meats, or eating them, after the most distasteful manner: So that upon the Whole, Neatness may only be said to Preside in *Europe*, where the best Ways of Seasoning and Dressing all sorts of Provisions, which that Continent affords, are well known; and where Justice is done, at the same time, to the wonderful Productions, caus'd by the happy Situation of other Climates. It must also be acknowledg'd, That the English and French are more especially well vers'd

vers'd in the Art of Cookery, as it will more fully appear, upon the perusal of the following Treatise.

The Author of this ingenious Work, assumes the Title of, *The Royal*, or *Court-Cook*; and not without good reason, in regard that the several Entertainments particularly describ'd by him, for the different Seasons of the Year, were all lately serv'd up, at the Court of *France*, or in the Palaces of Princes, and in the Houses of Persons of great Quality. In shewing how to prepare the respective Messes, of which all those Entertainments consisted, he explains the true Methods observ'd by the King's Officers, who were employ'd upon those Occasions; so that it may be justly affirm'd, That this Book contains all the most exquisite *à-la-mode* Ragoo's that are now in Use.

Therefore the Reader will here meet with many sorts of different Messes, not so much as mention'd in any other Treatises of Cookery formerly printed, and others of a better Relish, prepar'd with a great deal more Art, as well as explain'd after a more clear and intelligible manner: Upon this account, nothing has been omitted, that might render the Meats more succulent and rich, and yet it must be confess'd, That no Particular is specified, but what may be easily put in Practice. If any Persons should happen to be in such Places, or Circumstances, as will not admit of the like expensive Entertainments; nevertheless these Directions may be often follow'd to very good purpose, by endeavouring at least, to come as near to them, as is possible: So that this Book will be also serviceable, even in Country-Houses, where there is only a small quantity of Provisions. Besides, that upon some particular Occasions, it will be expedient to make Entertainments, that surpass the ordinary rate of Expences; and then, as a Cook may be furnish'd with all sorts of

neces-

neceſſary Proviſions; ſo it is no leſs requiſite, that he know how to make uſe of them to the beſt Advantage.

In this Book is alſo contain'd a very great number of common Meſſes, as of Chickens, Pigeons, and even of Butchers-meat, which may give a great deal of ſatisfaction, for indifferent Ordinaries; more eſpecially, in the Country: And in ſhort, it may be averr'd, That nothing has been omitted, which may contribute either to the Honourable Entertainment of a Perſon of Quality, or to the Aſſiſtance of the Officers employ'd in preparing it: Since without deviating from the beſt Ways, that are now in Uſe, a particular Deſcription has been always given, of every Thing, that may ſerve for all kinds of Tables, except thoſe of the meaner ſort of Country-People, on which it would be needleſs to inſiſt; becauſe the Management of them may be eaſily perform'd, when that of the others above-mention'd, is ſufficiently underſtood.

After having thus given an Account of the Deſign of this Book, and of the Uſefulneſs and Certainty of the Inſtructions contain'd in it; our *Court* and *Country Cook* does not fear the Cenſure of malevolent Carpers, unleſs it were for divulging the Secrets of his Art, to oblige the Publick; which is a very pardonable Offence, conſidering, That the Advantage of the Common-wealth ought to be preferr'd before that of private Perſons. It may happen, That in managing the Buſineſs ſeveral Ways, it may alſo be brought to good Effect, and therefore every Man is left to his liberty, to follow his own Method, which may tend to the ſame purpoſe; provided, that care be taken, to order the reſpective Meſſes, with all poſſible Neatneſs; to ſeaſon them well, and to dreſs them according to Art.

It

It was design'd to add here, what relates to those Officers, whose Business it is to look after the Deserts, that is to say, the Fruits, Sweet-meats, Comfits, Liquors, *&c.* But forasmuch as the present Volume has already attain'd to a sufficient Bulk, we have contented our selves only to touch upon some Articles, by the Way; *viz.* such as are proper for Intermesses, and others that serve for the garnishing of particular Dishes; referring the rest, to be treated of at large, in another Volume hereto annex'd, which is of no less Importance, and equally deserves a favourable Reception. It is also to be hop'd, That the *Court and Country-Cook*, will be as acceptable here, in an English Dress, as in that of his native Country; where three several Editions of his Work have been printed and sold, in a short space of Time: To that purpose, care has been taken to make a faithful and significant Translation of it, and for the greater benefit of the Reader, to annex a Table, explaining all the difficult Terms of Art, and French Words us'd throughout the whole Work.

# A Table of the Entertainments and Instructions contain'd in this Book.


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## A TABLE *explaining all the Terms of Art and French Words us'd in this Treatise of Cookery.*

*A.*

*Andouille*, a sort of Chitterling made either of Hoggs or Calves-guts; the former being stuff'd with Pork, and the other with Calves-chaldrons, Udder, *&c.*

*Andouillet*, minc'd Veal, with Bacon and other Ingredients rolled into a Pelt. *Andouillets* for Fish-days, are also made of Eels and Carps-flesh chopt small or pounded in a Mortar.

*B.*

*Barbe-Robert*, a particular Way of dressing Hoggs-ears.

*Bards*, thin broad Slices of Bacon, with which Capons, Pullets, Pigeons and other sorts of Fowl are sometimes cover'd, before they are roasted, bak'd, or otherwise dress'd.

*Beatilles*, certain Tid-bits; such as Cocks-combs, Livers, Ghizzards and other Appurtenances of Fowls, of the same nature as Goose-gibblets; which are usually put into Pies, Potages, *&c.* There are also *Beatilles* of Fish, as Roes, Livers, *&c.*

*Beccafigo*, or *Fig eater*, a little Bird like a Wheat-ear, being a kind of *Ortolan.*

*Beef a la mode*, see the last Article of Beef in the Body of the Book.

*Biberot*, minc'd Meats made of the Breasts of Partridges and fat Pullets.

*Bisk*, a rich kind of Potage, made of Quails, Capons, fat Pullets, and more especially of Pigeons roasted.

*Biset*, a sort of Stock-dove, or Wood-pigeon.

*Blanc-manger*, a kind of Jelly made of Calves feet and other Ingredients, with pounded Almonds.

*Boucons*, Veal-flakes roll'd up with thin Slices of fat Bacon and Gammon.

*Bouillans*, little Pies made of the Breasts of roasted Capons or Pullets, minc'd small with Calves-udder, Bacon, Herbs, *&c.*

*Bourgeoise*, as Veal dress'd *à la Bourgeoise*, *i.e.* after the Country-fashion: See the second Article of Veal in the Body of the Book, under the Letter V.

*Bouton*, a Dish of large *Bards*, or thin Slices of Bacon cover'd with a Farce and Ragoo, and bak'd between two Fires.

*Braises*, or Meat dress'd *à la Braise*, that is to say, either broil'd upon the live Coals, or bak'd in a Pot, Pan, or Campain-oven, between two Fires, *viz.* one underneath, and the other on the top of the Lid. This last Way of dressing Meat is much in vogue, and extremely heightens its relish.

*Brochette*, as Chickens fried and stew'd *à la Brochette*; for which particular Way, see the fifth Article of Chickens.

*Brusoles*, or *Bursoles*, Stakes of

Veal or other Meat, laid in a Stew-pan between thin Slices of Bacon, with the usual seasoning Ingredients, and bak'd between two Fire; pouring a Ragoo or Cullis upon them before they are serv'd up to Table.

*Butter* may be us'd in Sauces, after three several manners; that is to say, 1. *Natural*, or only melted without any alteration; 2. *Burnt*, or fried brown till it turns as it were to an Oil; 3. *Refined*, or clarified, by boiling, and taking off the Scum.

*C.*

*Capitolade*, a particular Way of dressing Capons, Partridges and other sorts of Fowl.

*Casserole*, a Stew-pan; also a Loaf stuff'd with a Hash of roasted Pullets, Chickens, or other Roast-meat, and dress'd in a Stew-pan of the same bigness as the Loaf: Also a kind of Soop or Potage of Rice, *&c.* with a Ragoo.

*Cervelat*, or *Cervelas*, a large kind of Sausage, well season'd and eaten cold in slices.

*Ciboulet*, a young Chibbol, a sort of little Onion.

*Citrull*, a kind of Cucumber of a Citron colour.

*Civet*, a particular Way of dressing Chickens, Hares, and other sorts of Venison; first frying them brown in Lard, and afterwards stewing them in Broth. See the several Articles of *Civet* in the Body of the Book, under the Letter C.

*Civette*, or *à la Civette*, another manner of dressing Chickens; for which see the seventh Article of *Chickens*.

*Compote*, Fruit, or Meat stewed: For a *Compote* of Pigeons, see the fourth Articles of *Pigeons*.

*Court-bouillon*, a particular Way of boiling Fish, in Wine, Verjuice and Vinegar, with all sorts of Spice. For Carp dress'd in *a Demi-court-bouillon*. See the sixth Article of *Carp*.

*Crepines*, a sort of Farce wrapt up in a Veal-caul, call'd *Crepine* in *French*. For Capons-livers dress'd *à la Crepine*, or in a Veal-caul, see the first Article of *Livers*.

*Croquets*, a certain Compound made of a delicious Farce, some of the bigness of an Egg, and others of a Walnut; the former may serve for a Side-dish, and the others only for Garnishing.

*Croutade*, a peculiar manner of dressing a Loin of Mutton.

*Cullis*, a strained Liquor, made of any sort of Meat or other things pounded in a Mortar and pass'd thro' the Hair-sieve. These Cullises are usually pour'd upon Messes, either of Flesh or Fish, and into Pies, a little before they are brought to Table.

*Cutlets*, are made of the short Ribs of a Neck of Mutton or Veal, and take their Name from the *French* Word *Cotelette*, signifying a small Rib.

*Cuvet*, a kind of oval Dish.

*D.*

*Dame Simonne*, a particular Way of farcing Cabbage-lettice *à la Dame Simonne*; for which see the Article of Lettice.

*Daube*, a certain peculiar manner of dressing a Leg of Veal, as also of several sorts of Fish and Fowl;

Fowl; to find out which, recourse may be had to the General Table of the Messes.

*Dauphine*, as Veal-sweet-breads farced *à la Dauphine*, as it were for the Dauphin's Table. This Dish is explain'd in the first Article of *Veal-sweet-breads*.

*Demi-court-bouillon*, see *Court-bouillon*.

*Douillet*, as a Pig dress'd after a particular Way, call'd *au Pere Douillet*: See the fourth Article of *Piggs*. For Pigeons so order'd, see the last Article of *Pigeons* under the Letter P.

*E.*

*Epigramme*, as a Knuckle of Veal *à l' Epigramme*, a particular manner of dressing it.

*Essence de Jambon*, see *Gammon-essence*.

*Estoufade*, a particular Way of stewing Meat or other Things in an earthen Pan: For a Leg of Veal so dress'd, see the last Article of *Leggs*, in the Body of this Work, under the Letter L.

*F.*

*Farces*, are usually made of several sorts of Meat and Herbs chopt small and well season'd with Spice; in order to stuff any Joint of Meat, Fowl, or Fish: Of these Farces there is very great variety, and some are distinguish'd by particular Names, as *Godivoes*, *Mirotons*, *Poupetons*, *Salpicons*, &c.

*Feuillantins* and *Fleurons*, certain small Tarts or Puffs of fine Pastry-work, proper for Garnishing, fill'd with Sweet-meats; they serve for the garnishing of other Pies of a larger size, and are usually set among the Intermesses.

*Filets*, any sort of Butchers-meat, Fowl, or Fish cut into slices and dress'd in a Ragoo.

*Filets mignons*, large slices of Beef, Veal, or Mutton, spread over with a rich Farce, well roll'd up, and cover'd both underneath and on the top, with *Bards* or thin slices of Bacon; in order to be bak'd in a Stew-pan, between two Fires; and serv'd up with a good Cullis or Ragoo.

*Fricandoes*, a sort of *Scotch* Collops, made of thin slices of Veal well larded and farced, which are afterwards to be dress'd in a Stew-pan, close cover'd, over a gentle Fire.

*G.*

*Galantine*, as a sucking Pig serv'd up in *Galantine*; which remarkable manner of dressing is explain'd at large in the third Article of *Piggs*.

*Gallimawfry*, a kind of Hash; see a Shoulder of Mutton so dress'd in the Article of *Gallimawfry*, under the Letter G.

*Gammon-essence*, is made of thin slices of Gammon dress'd in a Stew-pan with a Ragoo and afterwards strain'd thro' the Hair-sieve; to be put into all sorts of Messes, in which Gammon is us'd: See the first Article of *Gammon*.

*Gatoe* of Soles, a particular Way of dressing them.

*Gibelote*, as Chickens dress'd *à la Gibelote*; for which see the tenth Article of *Chickens*.

*Godard*, or *à la Godard*, a particular Way of dressing a short Rib of Beef, described in the first Article of *Beef*.

*Godivoe*, a kind of delicious Farce

Farce made of Veal and several other sorts of Meats; or else of Carps, Pikes and other Fish, for Days of Abstinence.

*Grenade*, a Dish of larded Veal-collops bak'd in a round Stew-pan between two Fires, with six Pigeons and a Ragoo in the middle, and cover'd on the top and underneath with thin slices of Bacon.

*Grenadin* is made of a good *Godivoe*, or Farce laid upon thin slices of Bacon in a Baking-pan, with a hollow Place, to receive a Fowl cut into halves and dress'd in a Ragoo. *Grenadins* may be made of fat Pullets, Chickens, Pigeons, Partridges and all other sorts of Fowl.

*Grillade*, Meat broiled upon the Grid-iron.

*H.*

*Haricot*, a particular Way of dressing Mutton-cutlets and several sorts of Fowl and Fish in a Ragoo, with Turneps; specified in the General Table of the Messes. Also a kind of *French* Beans.

*Hatlets*, a Dish of Veal-sweet-breads, Capons-livers and young Bacon, cut into small pieces and fried, with a little Flower, in order to be spitted on small Skewers, breaded, and broil'd or fried.

*Huguenote*, or *à la Huguenote*, a particular Way of dressing Eggs with Gravy: See the tenth Article of *Eggs*.

*I.*

*Jacobine*, a kind of Potage, with Cheese.

*Intermesses*, Courses set on the Table between other Dishes.

*Julian*, a very considerable Potage made of a Leg of Mutton roasted and put into a great Pot or Kettle with a good piece of Beef, a Fillet of Veal, a fat Capon, all sorts of Roots and some Herbs. Another sort of *Julian* is also prepar'd for Fish-days.

*Jus lié*, thick Gravy of Beef or Veal.

*L.*

*Lardoon*, a small slip of Bacon proper for Larding.

*M.*

*Marinade*, pickled Meat, either of Flesh or Fish.

*Matelotte*, as Cucumbers dress'd *à la Matelotte*, or after the Seaman's Way; for which see the second Article of *Cucumbers*.

*Mauviette*, a kind of Mavis or Thrush.

*Mazarine*, or *à la Mazarine*, a particular Way of dressing several sorts of Fowl; more especially Pigeons and Chickens; for the latter, see the third Article of *Chickens*.

*Menehout*, or *à la Sainte Menehout*, a peculiar Manner of baking Meat cover'd with *Bards* or thin slices of Bacon; either in an Oven, or between two Fires: For a Loin of Mutton so dress'd, see the fifth Article of *Mutton*; for Piggs-pettitoes, the last Article of *Piggs*; for fat Pullets, the third Article of *Pullets*; and for Pigeons, the seventh Article of *Pigeons*.

*Menus-droits*, or *Mine-droit*, a certain Dish proper for Intermesses, made of different Things; among others of an Ox-palate, or of Staggs-flesh, cut into thin slices, and fried. See the Article of *Me-*

*nus-*

*nus-droits*, under the Letter M.

*Meringues*, a sort of Confection made of the Whites of Eggs Whipt, fine Sugar and grated Lemmon-peel, of the bigness of a Walnut. They are proper for the garnishing of several Dishes.

*Miroton*, a kind of Farce made of Veal, Bacon, *&c.* or else of Fish, and dress'd several Ways; for which see the respective Articles in the Body of the Book under the Letter M.

*Miroir*, as Eggs dress'd *au Miroir*, that is to say, broken into a Plate full of Gravy, over a Chasing-dish, and afterwards ic'd with the red-hot Fire shovel.

*Mode*, as Beef *à la Mode*, a particular Way of dressing it. See the last Article of *Beef*.

*Morille*, the smallest and most delicious kind of red Mushrooms.

*Mousseron*, a sort of white Mushroom.

*N.*

*Nantilles*, Lentils a sort of Pulse.

*O.*

*Oil*, a very rich *Potage* after the *Spanish* Way, made of Buttock-beef, part of a Fillet of Veal, a piece of a Leg of Mutton, and another of raw Gammon; as also Ducks, Partridges, Pigeons, Chickens, Quails, Saussages and a Cervelas; all fried brown and afterwards boil'd with all sorts of Roots and Herbs. Other kinds of *Oils* are also prepar'd for Fish-days, with Peas-soop, several sorts of Fish, Roots and Pulse.

*Omelet*, a kind of Pancake made of Eggs.

*Ortolan*, a delicate Fowl of an exquisite taste, about the bigness of a Lark.

*Out-works*, Courses of Dishes set on the out-side of the Table.

*P.*

*Pains*, i. e. Loaves, divers Messes proper for Side-dishes so call'd as being made of Bread stuff'd with several sorts of Farces and Ragoo's: See the respective Articles in the Body of the Book.

*A la Parisienne*, a particular Way of making Pies, after the Mode of the City of *Paris*.

*Parmesan*, Cheese brought from the City of *Parma* in *Italy*.

*Petits-choux*, i. e. small Coleworts; a sort of Paste for garnishing, made of fat Cheese, Flower, Eggs, Salt, *&c.* bak'd in a Pie-pan and iced over with fine Sugar: See the Article of *Cabbage* and *Coleworts*.

*Petits-patez*, little Pies.

*Poleacre*, or *à la Poleacre*, a particular Way of dressing Chickens and other sorts of Fowl.

*Poor-man's Sauce*, or Carrier's Sauce, a Sauce made of Shalot cut very small, with Salt, white Pepper, Vinegar and Oil of Olives.

*Potage de Santé*, i. e. *Health-potage*, a rich Potage made of the Broth of Buttock-beef, with a Knuckle of Veal and Mutton, boil'd again in a Pot with Capons, fat Pullets or other sorts of Fowl, proper for that purpose. *Potage de Santé* for Fish-day is likewise prepar'd, with chopt Lettice, Purslain, Sorrel, Beets, and other savoury Herbs first stew'd in an earthen Pot with Butter, and afterwards boil'd in Water.

*Pot pourri*, a Hotch-potch, or Dish

Diſh of ſeveral ſorts of Meat, as Ducks, young Turkeys, Leverets, *&c.* firſt larded and fried in Lard to give them a colour, and afterwards ſtew'd in Broth with white Wine, Pepper, Salt, a Bunch of Herbs, *&c.*

*Poupeton*, a particular Meſs made in a Stew-pan, as it were a Pie, with thin ſlices of Bacon laid underneath; Pigeons, Quails, or other ſorts of Fowl dreſs'd in a Ragoo in the middle, and a peculiar Farce call'd *Godivoe* on the top; in order to be bak'd between two gentle Fires. For Days of Abſtinence, the *Poupeton* muſt be prepar'd with a good Fiſh-*Godivoe* and Sole-*Filets*, or others in a Ragoo, as alſo a fine Artichoke-bottom in the middle. See the Articles of *Godivoe* and *Poupeton*.

*Poulets Mignons*, a Diſh of roaſted Chickens larded and barded. See the eighteenth Article of *Chickens*.

*Poupiets*, are made of ſomewhat long and thin ſlices of Bacon, cover'd with Veal ſtakes of the ſame bigneſs, as alſo with a good Farce; in order to be roll'd up, and roaſted on a little Iron-Spit, wrapt up in Paper.

*Profitrolles*, certain ſmall round Loaves farced and ſet in the middle of ſeveral ſorts of Potages: See the Article of Potages.

*Prunes de Brignoles*, Prunelloes.

## *R.*

*Ragoo*, a high ſeaſon'd Diſh, after the *French* Way.

*Rameqains*, ſmall ſlices of Bread-crum cover'd with a Farce made of pounded Cheeſe, Eggs and other Ingredients, and bak'd in a Pie-pan. They may be made of a round or ſquare Figure, and ſerve, either for Out-works, or to garniſh other Diſhes.

*Ramolade*, a particular Sauce, made of Parſley, Chibbol, Anchovies and Capers, all chopt ſmall and well temper'd in a Diſh, with a little Pepper, Salt, Nutmeg, Oil, and Vinegar.

*A la Reyne & à la Royale*, certain peculiar Ways of dreſſing Meat, more eſpecially Beef, as it were for the King and Queen's Table. There are alſo ſeveral Potages ſo call'd; for which ſee the reſpective Articles.

*Riſſoles*, a ſort of minced Pie made of Capons-breaſts, Calves-udder, Marrow, Bacon, fine Herbs, *&c.* and fried in Lard to give it a fine colour. *Riſſoles* may be alſo prepar'd, for Days of Abſtinence, with a delicious Fiſh-farce, or even with white Muſhrooms and Spinage.

*Robert-ſauce*, a Sauce made of Onions, Muſtard, Butter, Pepper, Salt and Vinegar.

*Rocambole*, a kind of ſmall Garlick of the bigneſs of a Shalot.

*Roulades*, Veal-ſtakes, thin ſlices of Bacon and other ſlices of a Calves or a Sheep's Tongue, all cover'd with a particular Farce, roll'd up together, and boil'd in a Pot.

## *S.*

*Saingaraz*, as Rabbets dreſs'd *à la Saingaraz*, that is to ſay, larded, roaſted and put into a Ragoo of Gammon. Fat Pullets, Pigeons and Chickens may alſo be dreſs'd in the ſame manner. See the Article of *Rabbets*.

*Sa-*

*Salmigund*, a kind of Hotch-potch; or Ragoo of several sorts of cold Meats cut into pieces and stewed on a Chafing-dish, with Wine, Verjuice, Vinegar, *&c.*

*Salpicon*, a kind of Ragoo or Farce made of Gammon, Capons-livers, fat Pullets, Mushrooms, *Truffles*, &c. proper for large roasted Joints of Beef, Veal, or Mutton, more especially Leggs; making a Hole in them, taking away the Meat, and substituting this Ragoo in its room. See the Article of *Salpicon*, in the Body of the Book, under the Letter S.

*Sauce*, see *White Sauce*.

*Souse*, a certain compound Souse or Jelly made of Hoggs-Ears and Feet, boil'd in Water, and afterwards being cut into small pieces, stew'd in Vinegar and Sugar.

*Spatula*, a Spattle or Slice to stir Liquors or any sort of Butter.

*Sur-tout*, as Pigeons dress'd in *Sur-tout*; that is to say, farced, tied up, and every one cover'd on the Breast with a larded Veal-collop, in order to be roasted, wrapt up in Paper, and serv'd up in a Ragoo or Cullis. Partridges, Woodcocks and other sorts of Fowl may also be dress'd in this manner. See the eighth Article of *Pigeons*.

*T.*

*Tartre*, or *à la Tartre*, a particular Way of dressing Chickens, after they have been breaded and boil'd upon the Gridiron.

*Terrine*, a very considerable Mess made of a Breast of Mutton cut into pieces, with Quails, Pigeons and Chickens, all stew'd in an earthen Pan call'd *Terrine* in *French*, cover'd with slices of Bacon on the bottom, and set between two gentle Fires.

*Tourte*, a Pie bak'd in a Pan, of which there are several sorts: See the Article of *Tourte*, under the Letter T, in the Body of the Book.

*Truffles*, a kind of Mushroom, or Puff, cover'd with a blackish Skin, without either Stalk or Root, which grows within the Ground, especially after great Rains.

*V.*

*Vermicelli*, i. e. *little Worms*; a sort of *Italian* Dish, made of very small thin slips of Paste, season'd with white Pepper, Salt and *Milan*-Cheese, well grated and put into Potage or Soop, with some other Ingredients.

*W.*

*White Sauce*, a Sauce made of blanched Almonds and the Breast of a Capon, pounded together; adding Cinnamon, Cloves, Ginger, Rose-water and Sugar.

## *A General* TABLE *of the Meſſes, the particular manner of preparing which, is deſcribed at large in this Work.*


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THE

# THE PREFACE TO THE READER.

SInce this Work is not the first that has been set forth on the same Subject, there is no necessity of justifying the Design of it against the Cavils of malevolent and censorious Carpers, who are no less ready to debar Mankind of the Use of these sorts of Dainties, than of that of Ragoo's and high-season'd Meats, a just Vindication of which is inscrib'd in the Preface to the *Court and Country-Cook*, equally opposing their erroneous Opinion, That these Dainties tend only to the impairing of the Health and the shortening of Humane Life: And indeed, nothing is more natural than such an Apology, in this Case; not to make mention of Fruits, against the use of which, without doubt, no Objection can be made, as being the most innocent Productions of Nature. As for the rest of these Varieties, when us'd with due moderation (which is always to be presuppos'd) do they not afford almost innumerable Delights and Advantages; to deny which to the Exigencies of Mankind would be a signal Piece of Injustice, more especially in regard that they are of so great energy in the comforting as well of healthful Persons, as of those that are sick, or indispos'd?

This is a Truth so well known, that the Use of Sweet-meats, is allow'd even in the most retired Families, and besides the peculiar Trade of Confectioners, there are many Persons of Quality, and accomplish'd Ladies, who sometimes divert themselves with making several sorts of Comfits. Therefore perhaps it may be objected, That there is no need of any new Instructions in a Matter that is so obvious; but if other Arts are daily improv'd, is there not ground to believe, that this may also be brought to farther Perfection? Which will be more plainly made manifest by means of this Treatise, wherein are contain'd several Methods of Preserving Fruits and other particular Circumstances, that are altogether new, and quite different from the common Practice, as also from what has been before written on this Subject by any Authors: For it may be suspected, That in laying down such imperfect Rules and Directions, (not to mention the unprofitable Repetitions us'd by them, on purpose to augment the Bulk of their Volumes) they had no other Design but to abuse the Publick; being fully resolv'd before hand, not to discover the Secrets of their Art.

Indeed, it is certain, That such a Discovery (as it ought to be expected here) cannot be really made by any Person, without doing himself a considerable Injury; in regard, that by reason of the easiness of making all sorts of wet and dry Sweet-meats, according to the Instructions that are given, the meanest House-keepers, or Chamber-maids might afterwards set up for Confectioners and Butlers, and perform the greatest Part of the Functions of those Officers: Hence it comes to pass, that so great a Number of Noble Families usually dispense with such Officers; and how many other Artists of the first Rank would be likewise disregarded, if the Oeconomy of that Northern Prince were in request, who having once caus'd his Desert

to

to be dreſs'd, orders it to be carefully lock'd up in his Preſence, in the Appartment, where he takes his Royal Repaſt, every time that it is ſerv'd up to his Table, which is as long as it laſts, and always keeps the Key in his Pocket?

Foraſmuch as the Officers of the Mouth are employ'd to ſomewhat better purpoſe, in theſe Parts, it is here deſign'd to do them a Pleaſure, by cauſing them to be inſtructed in every Thing that is moſt modern, generally receiv'd, and moſt curious, relating to the principal Part of their Employment, that is to ſay, the Art of Preſerving Sweet-meats, treating of it as methodically, and with as much Perſpicuity, as is poſſible. It is acknowledg'd, That if any Perſons be deſirous to attain to Perfection in this Art, and to comprehend all its abſtruſe Myſteries, with greater Facility, 'tis requiſite, that they work for ſome time, under thoſe that are Maſters of it; ſo that by the means of frequent Practice, they'll ſoon underſtand, at a caſt of the Eye, ſeveral Preparations, which cannot otherwiſe be well explain'd: Among theſe, the particular Way of making Sugar-plums, is more eſpecially remarkable, as abſolutely depending upon an habitual Exerciſe, and this Reflection affords Matter of Conſolation, to Maſter-Confectioners and other Officers, who have laid out Money and ſpent a conſiderable time in acquiring their Skill, and who may perhaps take it ill, that the Grounds of their Art are ſo freely communicated to Perſons, that may make uſe of it to their Prejudice.

However, if the Advantage, in this Particular redounds to the Publick, they themſelves may alſo receive ſome Benefit, from the aſſiſtance of theſe Inſtructions, which may ſerve, as it were a Manual, for the refreſhing of their Memories; ſo that it will be an eaſiy matter for them to take notice in every Seaſon, what is moſt proper to be Preſerv'd and brought to

Table, according to the Entertainments which are requiſite upon ſeveral Occaſions, and the particular Cuſtoms of Noble-mens Houſes, in which they are entertain'd. If their Methods are not altogether conformable, in certain Articles, to that which is here expreſs'd, nevertheleſs let them not reject it, till they have made a Tryal; and if after ſuch an Experiment, they ſtill have an Inclination to follow their accuſtomed Practice, they may be at liberty to continue it: Altho' it may be averr'd, That nothing is here deliver'd, but what has been confirm'd by Experience, with reſpect to the ſeveral Ways of Preſerving the richeſt and moſt delicious ſorts of Sweet-meats and Comfits.

The whole Work is concluded with different Models for Deſerts, or entire Banquets of Sweet-meats, and a ſhort Treatiſe of Liquors; the ordering of which, belongs likewiſe to certain peculiar Officers: But no notice is here taken of ſome other Circumſtances relating to their domeſtick Concerns; ſuch as the diſtribution of Bread and Wine, the care that ought to be taken of the Plate in their Cuſtody, the particular manner of laying the Cloth, furniſhing the Table, *&c.* Becauſe the management of Affairs of the like nature is never committed to Novices, or Perſons who are ſo ignorant, as to ſtand in need of any other Inſtructions in theſe Matters, than what their own Diſcretion, or their Maſters Orders may readily ſuggeſt to them.

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A Table

## *A* TABLE *explaining certain Terms of Art and* French *Words us'd in these Instructions for Confectioners.*

*B.*

*Bigarrade*, a kind of great Orange.

*Biscotin*, a sort of Confection made of fine Flower, the Whites of Eggs, Powder-sugar, Marmelade, *&c.*

*Blanquet*, a sort of Pear.

*C.*

*Caramel*, the sixth and last Degree of Boiling Sugar: Also, a curious Sugar-work so call'd.

*Cedre*, a kind of Citron, or Lemmon.

*Certoe*, a sort of *French* Pear.

*Compote*, stewed Fruit, more especially Apples, Pears, Plums, *&c.*

*D.*

*Dauphine*, as a *Compote a la Dauphine*, a particular Way of stewing Apples; as it were, for the Dauphin's Table.

*Desert*, a Banquet of Sweetmeats.

*F.*

*Feuillantins*, certain small Tarts of the breadth of the Palm of a Man's Hand, fill'd with Sweetmeats.

*I.*

*Indigo*, a Stone brought out of *Turkey*, commonly us'd by Dyers to die blew; as also by Confectioners, to give their Jellies, Pastes, Sugar-works, *&c.* a blew Tincture.

*M.*

*Mazarines*, a sort of small Tarts fill'd with Sweetmeats.

*Mirabolans*, certain Plums, which are cold in the first Degree and dry in the second; serving to strengthen, purge and bind at the same time.

*N.*

*Nompareil*, a kind of small Sugar-plum.

*O.*

*Orangeade*, a cooling Liquor made of the Juice of Oranges and Lemmons, with Water and Sugar.

*P.*

*Parmesan*, a sort of Cheese made at *Parma*, a City of *Italy*.

*Pastille*, a kind of odoriferous Sugar-paste, of which there are several sorts specified under that Article, in the Body of the Book.

*Petit-choux*, a kind of Paste, proper for garnishing and other uses made of Cheese, Flower, Eggs, Salt, *&c.* bak'd in a Pie-pan and ic'd over with fine Sugar.

R.

*R.*

*Ratafiaz*, a delicious Liquor made of Cherries, or Apricocks and other Fruits with their Kernels bruised, infus'd in Brandy; adding Sugar, Cinnamon, white Pepper, Nutmeg, Cloves, Mace, Ginger and some other Ingredients.

*Rousselet*, a kind of Russet-pear.

*A la Royale*, a particular Way of preserving Cherries as it were, after the Royal Manner.

*S.*

*Siamoise*, as *Amandes a la Siamoise*, a particular Way of preserving Almonds; explain'd under the first Article of that Fruit, Chap. 7.

*Sultane*, a kind of Sugar-work, made of Eggs, Powder-sugar and fine Flower.

*Sur-tout*, as Pistachoes in *Surtout*; that is to say, cover'd with Sugar and order'd after the same manner, as Almond-sugar-plums: See the last Article of Almonds, Pag. 26.

*T.*

*Tambour*, a kind of fine Sieve call'd a Drum, proper for the sifting of Sugar, *&c.*

*Turning*, a particular Way of paring Oranges and Lemmons: This Term of Art signifies to pare off the superficial Rind, or Peel, on the out-side very thin and narrow, with a little Knife, proper for that purpose; turning it round about the Lemmon or Orange, so as the Peel may be extended to a very great length, without Breaking.

*Z.*

*Zests*, certain Chips of Orange, or Lemmon-peel, cut long-wise, from top to bottom, as thin, as it can possibly be done: See the second Article of *Lemmons*.

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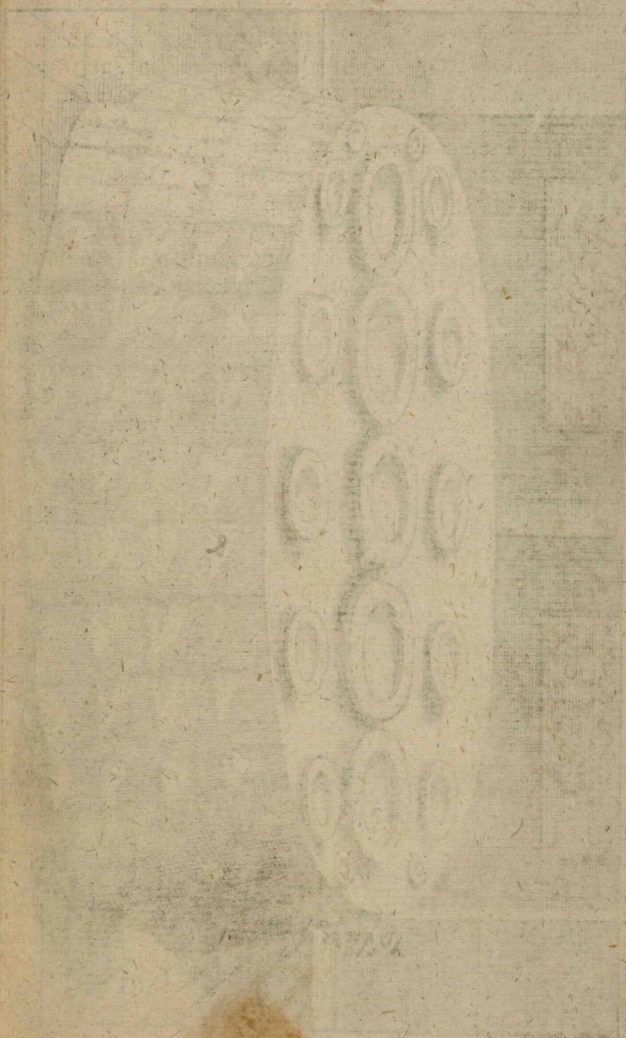
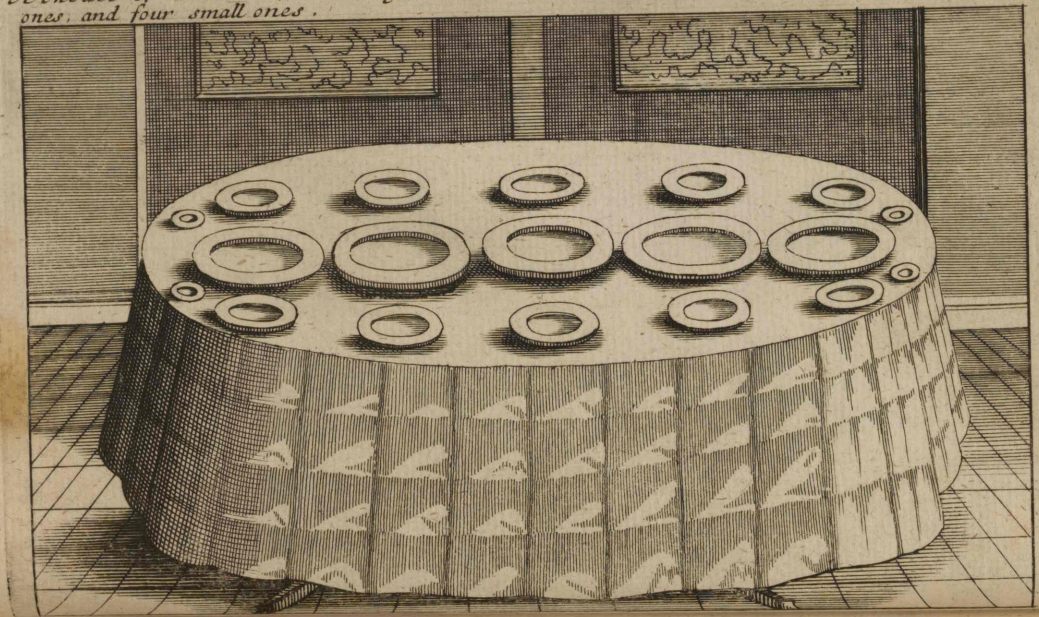
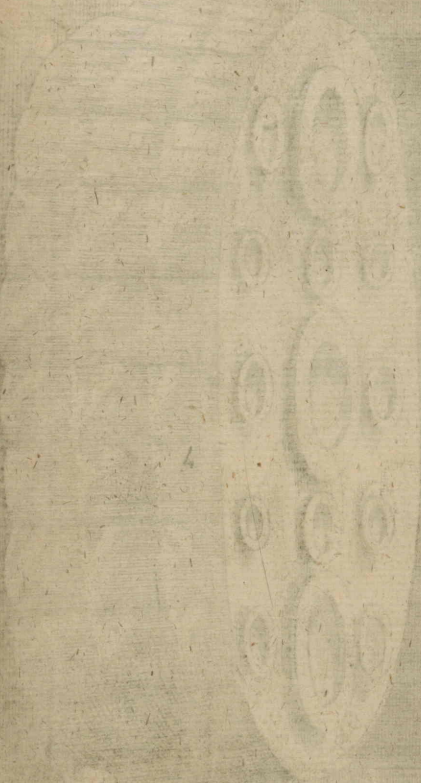
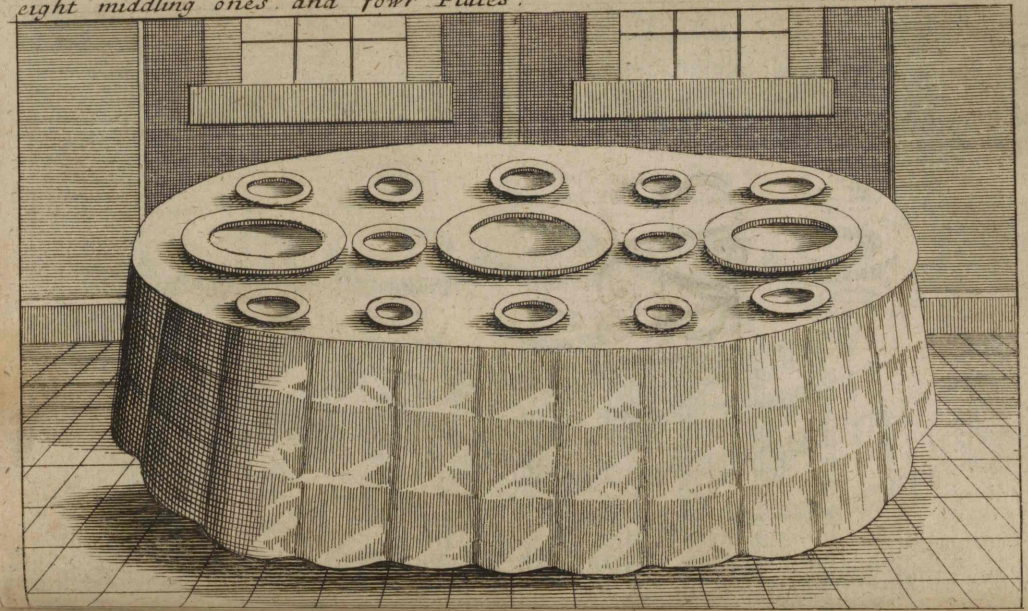


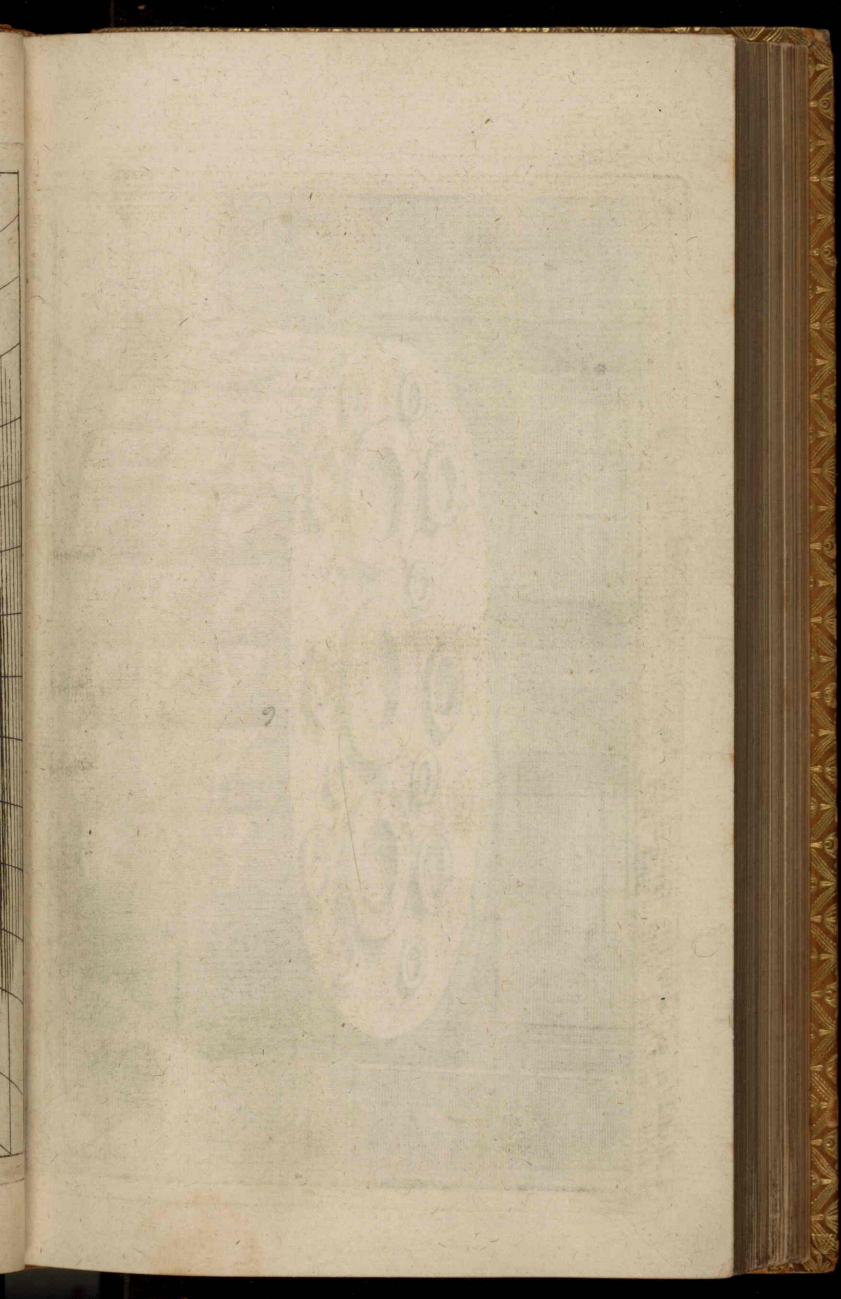
*A Model of a Table for twentyfive Perſons, furniſh'd with five large Diſhes, ten Midling ones, and four ſmall ones.*



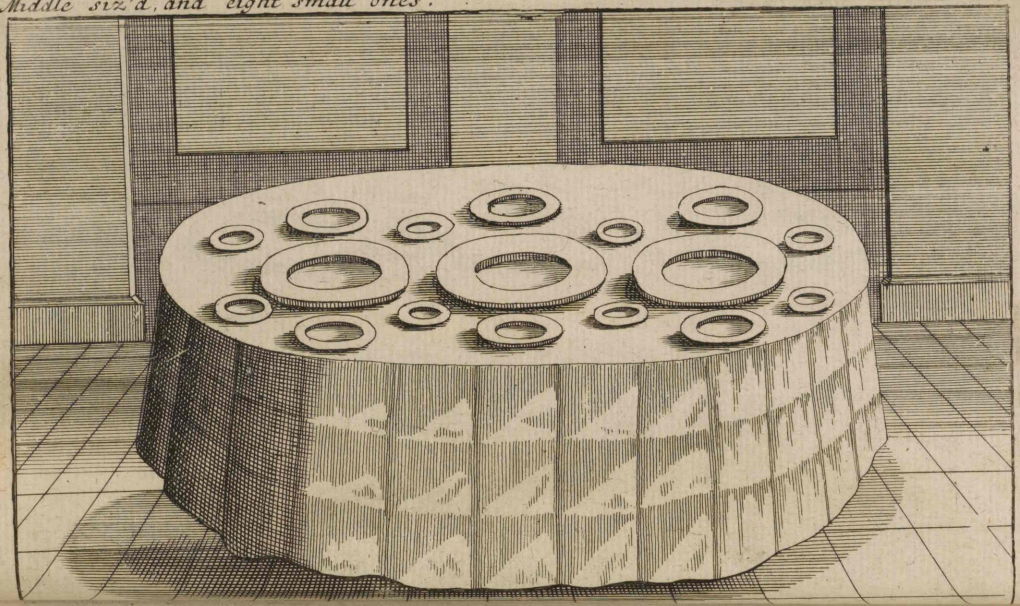


A Model of a Table for twenty Persons, furnished with three large Dishes eight middling ones and four Plates.

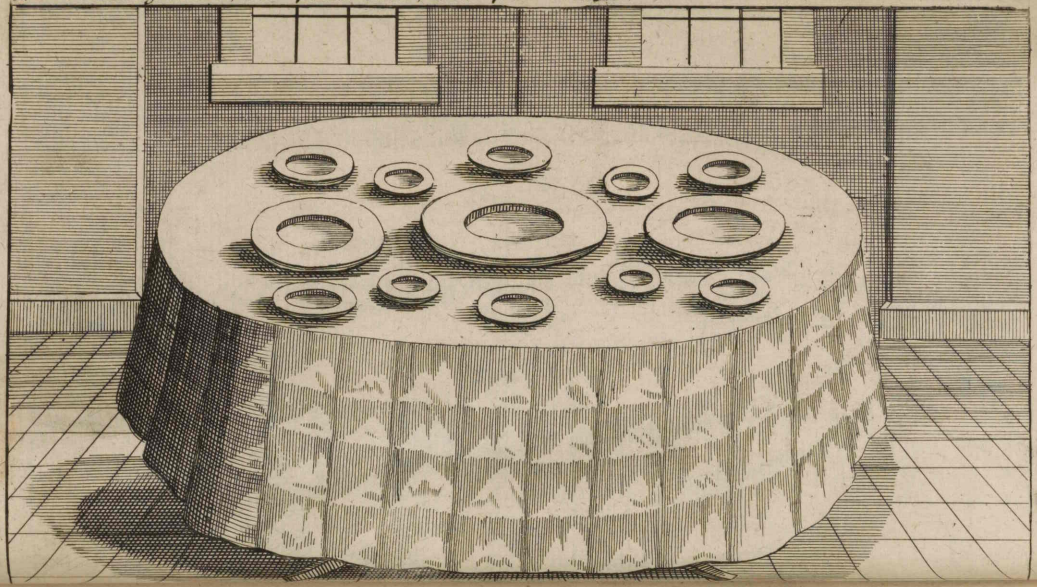




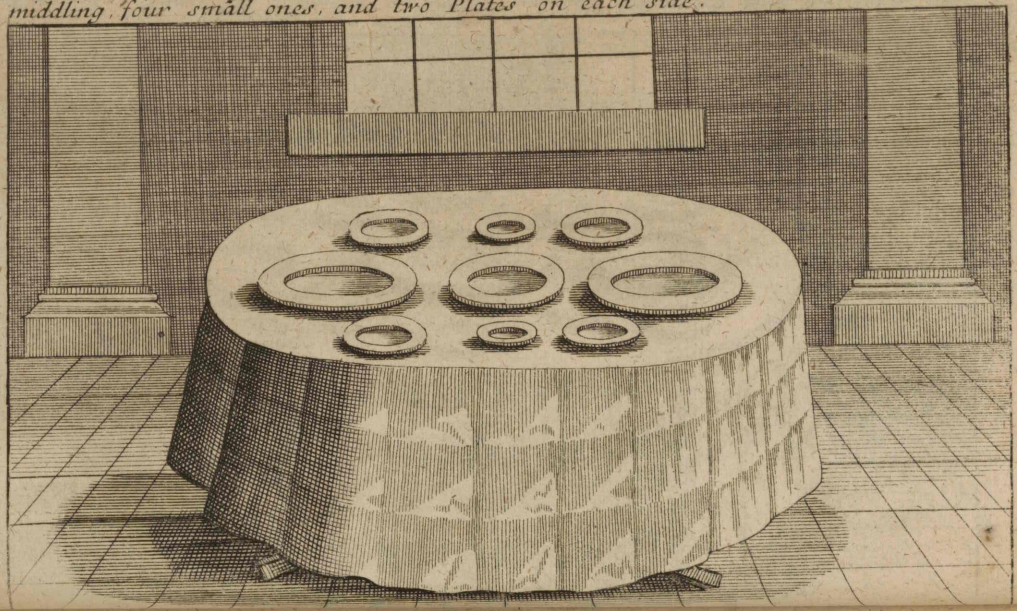
*A Model of a Table for eighteen Persons, furnished with three great Dishes, six Middle siz'd, and eight small ones.*

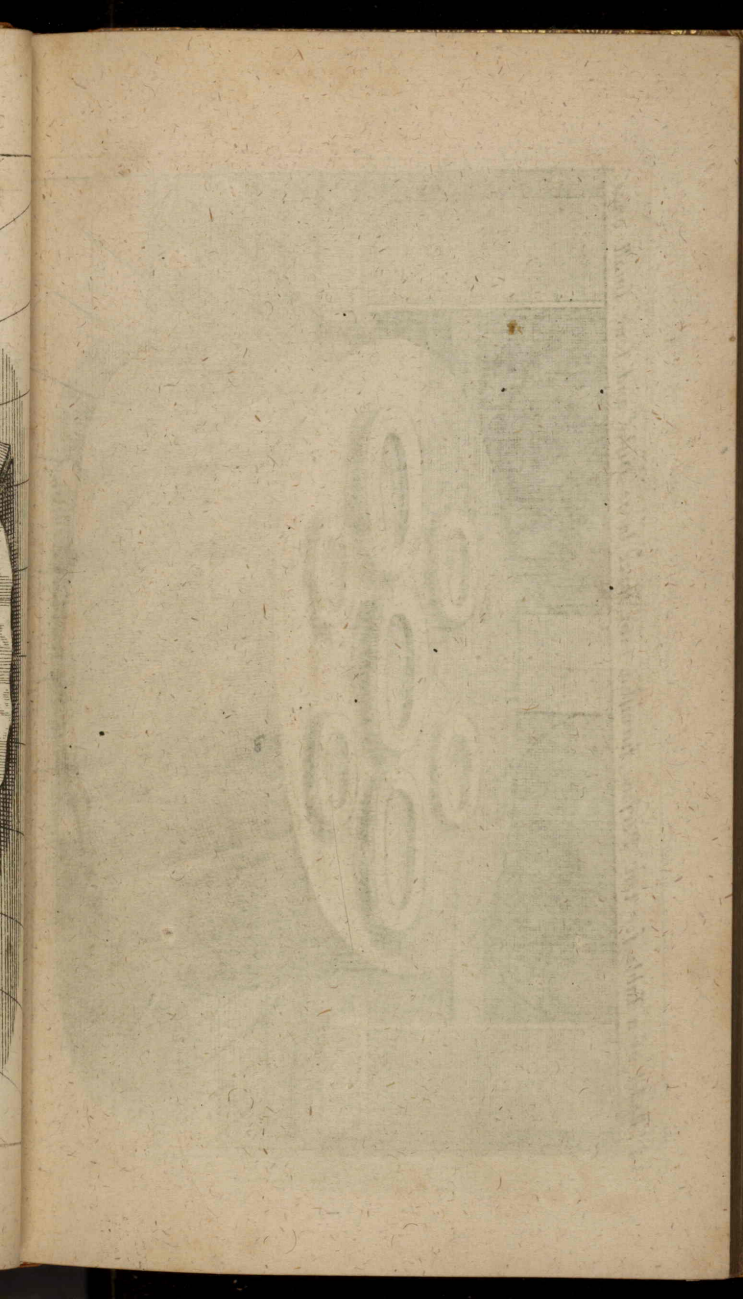


*A Model of a Table for fourteen or fifteen Persons, furnished with one large Dish two middling ones, six small ones, and four Plates.*

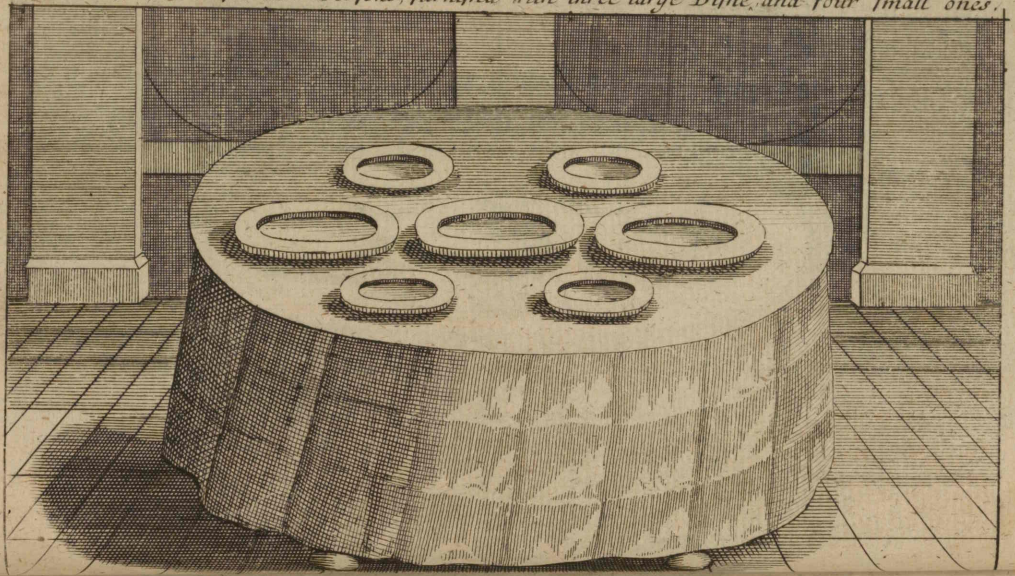


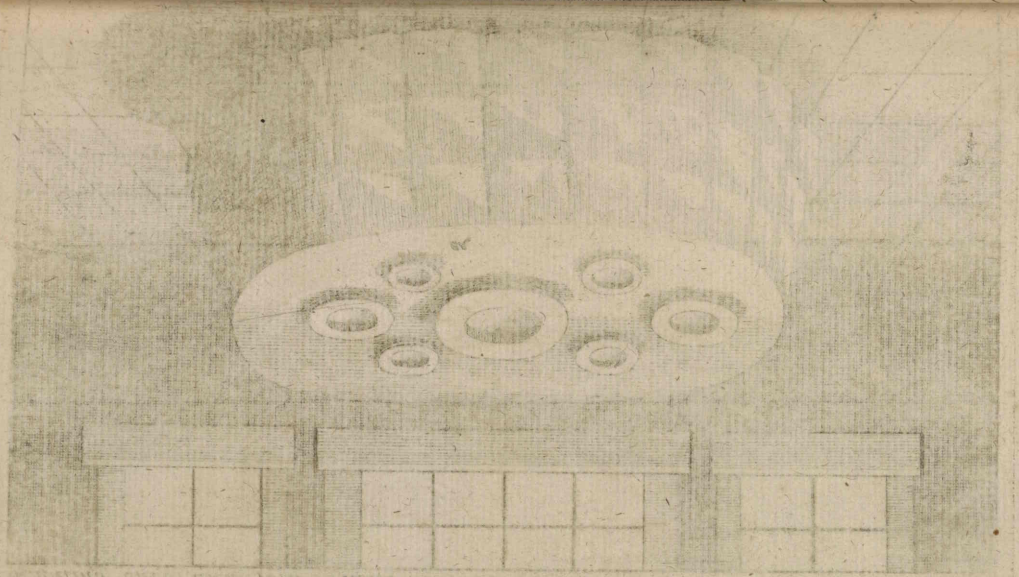
*A Model of a Table for twelve Persons, furnished with two great Dishes, one middling, four small ones, and two Plates on each side.*



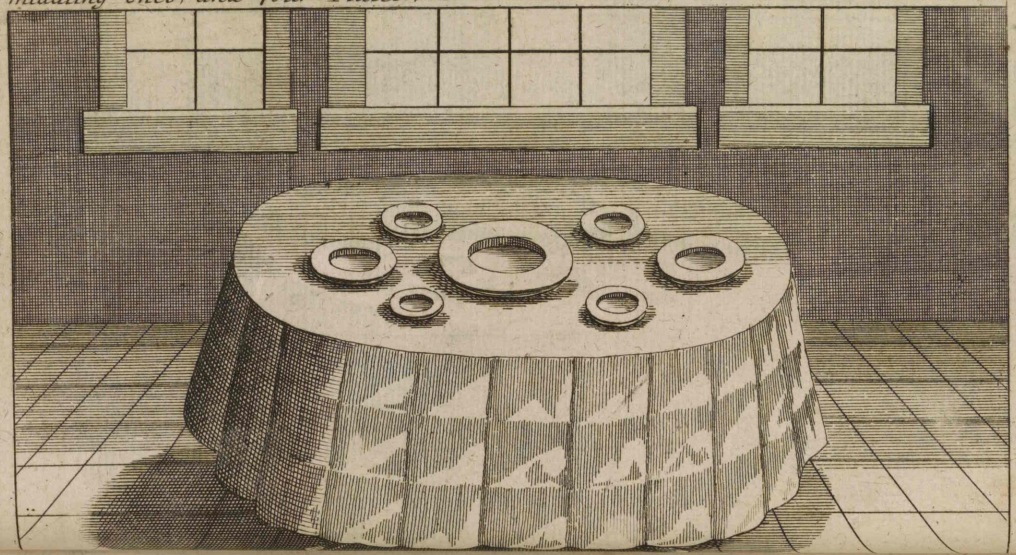


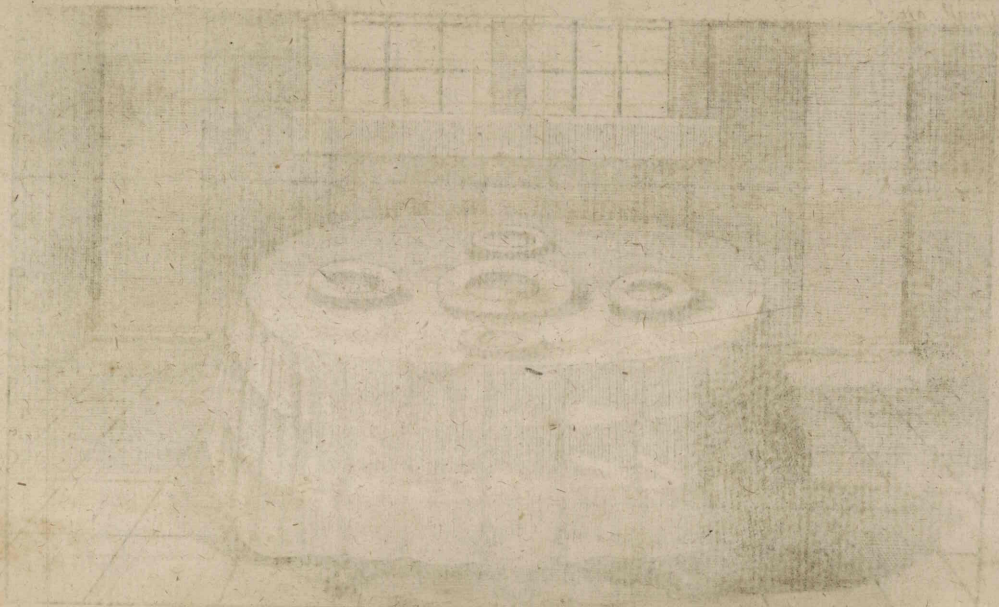
*A Model of a Table for ten Persons, furnisht with three large Dishes, and four small ones.*



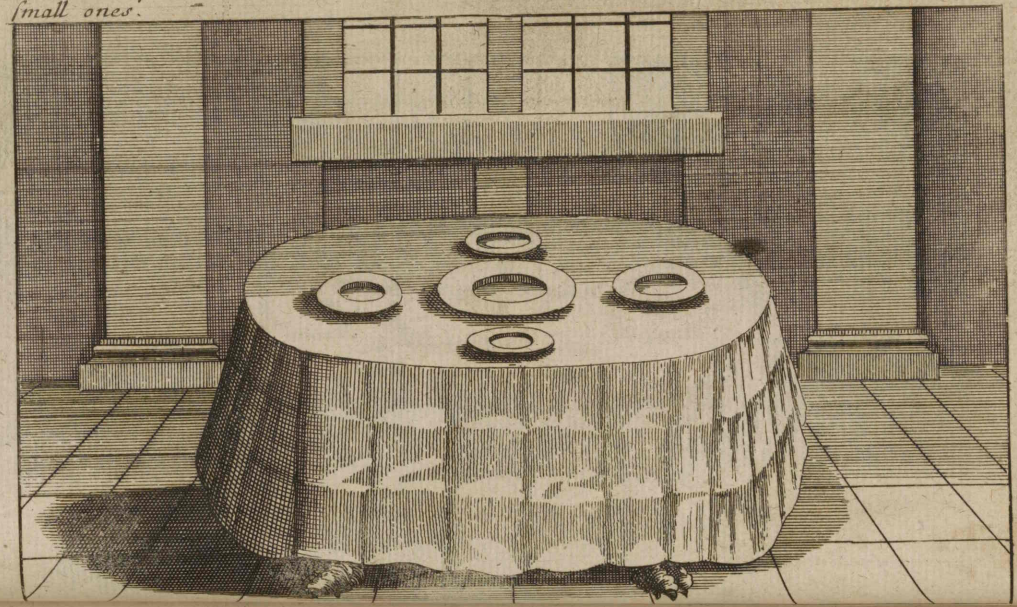


*A Model of a Table for eight Perſons, furniſhed with one large Diſh, two middling ones, and four Plates.*





*A Model of a Table for six Persons, furniſhed with one large Diſh, and four ſmall ones.*



# THE
# *Court and Country Cook:*

## DIRECTING

## How to Order all manner of ENTERTAINMENTS and the best sort of the most exquisite *a-la-mode* RAGOO'S.

*The Entertainment which may be made in the Month of* January.

SUppose a Table were to be furnished for twelve Persons, one large Dish in the middle, four lesser Dishes, and four Out-works may serve for each Course: For Example,

### *The First Course.*

*Potages and Side-dishes.*

Two Potages, one middling Dish of a *Bisk* of Pigeons, and the other of Capon with Roots.

Two other middling Dishes for Side-dishes; *viz.* one a Partridge-pye hot.

The other of a large fat Pullet and *Truffles* garnish'd with *Fricandoe's.*

*The great Dish in the middle.*

This shall consist of two Pieces of roast Beef, garnish'd with Cutlets of marinated Veal fried, with good Sauce.

*For the Out-works.*

A *Poupeton* of Pigeons.
A Diſh of Quails broil'd upon the Coals.
One of farced Pullets, with Culliſes or ſtrained Liquor of Muſhrooms.
One of Partridges, with Spaniſh Sauce.

## *The Second Courſe.*

*The Roaſt-meat.*

This ſhall conſiſt of two middling Diſhes, *viz.*
One of a young Turkey garniſh'd with Partridges, Chickens, Wood-cocks and *Mauviettes.*
And the other of a Quarter of Lamb garniſh'd after the ſame manner.

*For the Intermeſſes.*

A Cream-tart for the great Diſh in the middle, garniſhed with Puffs, *Feuillantins*, *Fleurons*, and Milk-*bignets* or Fritters.
The two other ſmaller Diſhes, one of them of *Pain au Jambon*, garniſh'd with ſmall Toaſts of Bread and Lemmon.
And the other of Gammon of Bacon and other Salt-meats.

*The Out-works.*

One of theſe ſhall conſiſt of a *Blanc-manger.*
Another of the Livers of Capons.
The third of Aſparagus in a Sallet.
And the fourth of *Truffles* in a *Court-bouillon.*

## *The Third Courſe.*

This is to conſiſt of Fruits and Confits, of which we ſhall ſay nothing in this place; that being the particular Buſineſs of another Officer and not of the Cook.

Such an Entertainment as this above-mentioned was made *Feb.* 15, 1691, by the Duke of *Chartres* for Mademoiſelle his Siſter.
Inſtead of what was ſerved up for Roaſt-meat, two Diſhes may be prepared; *viz.* one conſiſting of two fat and large young Hens, four Barn-door Pullets, and ſix wild Pigeons:
The other of Water-fowl, four Partridges, four Wood-cocks, and a douzen of Snipes.

The

The Particulars hereafter ſpecified may ſerve inſtead of the reſt for the Side-diſhes and Intermeſſes, as well as for the following Entertainments: *See* Page 7.

According to this firſt Entertainment you may eaſily regulate the Ordering and Diſpoſition of the reſt, which you would have made greater; by increaſing the Number or Largeneſs of the Diſhes in proportion to the Number of the Gueſts and Tables.

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## *An Entertainment for the Months of* February *and* March.

### *The Firſt Courſe.*

#### *Side-diſhes.*

FOr the firſt Courſe, An hot Pye of young Rabbets and Partridges, in which may be put, during the time of ſerving, ſome good Culliſes of Partridge or other Ragoo's.

A *Poupeton* farced with twenty or thirty young Pigeons, according to the number of Gueſts entertained; with all ſorts of Garnitures.

A Diſh of *Bruſolles*, broiled upon the Coals, with a Culliſe pour'd upon it.

A Diſh of farced Sweet-breads of Veal, broiled upon the Coals, with a Ragoo.

A *Marinade* of fryed Chickens.

A large fat Pullet roaſted after the Engliſh Way, with a Ragoo put thereupon in ſerving it up.

A Diſh of *Filets* cut in ſlices, with Gammon.

A Diſh of *Croquets*.

One of *Filets* of a young fat Hen with Cucumbers.

One of farced *Fricandoe's* in a Ragoo.

### *The Second Courſe.*

#### *The Roaſt-meat.*

Let there be three great Diſhes of all ſorts of wild Fowl that are in ſeaſon, and four Sallets in the Corners; proportionably to the Courſes that are ſerved up, and the Gueſts that ſit at Table.

#### *For the Intermeſſes.*

Twelve Diſhes; *viz.* One of Gammon, garniſh'd with dry'd Tongues, and *Bolonia*-ſauſages.

A Cream-pye garnish'd with little Tarts.
A *Blanc-manger* of Gellies of divers Colours.
A Dish of Asparagus in Cream.
One of *Morilles* in Cream.
One of Sweet-breads of Veal and Cocks-combs farced in a Ragoo.
One of marinated Sweet-breads of Veal fryed.
One of Capons-livers *à la Crêpine*, broil'd upon the Grid-iron.
One of the Kidneys of Capons.
One *Pain au Jambon*.
A Dish of *Truffles* in a *Court-bouillon*.
A Ragoo of the Sweet-breads of Veal, white Mushrooms and *Morilles*.

Monsieur *Langlois* caus'd such a Supper as this to be made, *March* 28, 1690, for the Duke of *Orleans*: There was for the Duke himself *Potage de Santé* prepared of a fat Pullet with Eggs in her, and of a Capon.

For this Entertainment they roasted fat and large Hens, Chickens and Partridges, that were used only in making of the farced Meats; particularly a Farce of *Croquets*: For this purpose, they took the Breasts and Legs of these Fowls, and left some *Filets* for the Side-dishes. This sort of farc'd Meat was made with parboil'd Bacon, Calves-udder boil'd, Sweet-breads of Veal parboil'd, *Truffles* and minc'd Mushrooms, some Marrow, Crums of Bread steeped in Milk, all sorts of fine Herbs, a little Cream-cheese, and some Milk-cream: The whole being well minced and seasoned, four or five Yolks of Eggs were put thereto, and the Whites of one or two: And this Farce was made use of for the *Fricandoe's*, *Croquets*, and *Filets Mignons*. The *Croquets* are made round, of the bigness of an Egg; they are to be breaded at the same time, and left in a Dish, to be fryed with Lard and served up hot.

The Carcasses of Fowls may serve to make different sorts of Cullises for the diversifying of the Ragoo's; Strainings may also be made of Bread, Partridge, young Hens, Pullets, *Essence de Jambon*, Beef and Veal-gravy. The Ragoo's of Side-dishes and Intermesses are dress'd apart into different Stew-pans with a Faggot of sweet Herbs always put thereto.

Those that have Cream put to them, ought to be toss'd up with good Butter, and a little Flower must be put to each Ragoo; which being ready, the Cream is to be poured on them, and

in

in ſerving up the ſame they are thickned with ſome Yolks of Eggs.

You may hereafter obſerve the Method of managing the reſt we have taken notice of, as well for Side-diſhes as Intermeſſes, when we have run through the other Months of the Year, and ſeen what is proper, to be ſerved up every Seaſon, as we have already begun to do.

## *An Entertaiment for the ſame Month of* March.

### *The Firſt Courſe.*

*Potages.*

A Potage of Capons, with Culliſes of Lambs-livers, may be uſed.

One of Lambs-heads in green Peaſe-potage, garniſh'd with their Feet.

And a large fat Pullet in a *Biſk*.

*Great Side-diſhes.*

A great Piece of Beef.

A Breaſt of Veal farced in a Ragoo.

A Fricaſſy of Chickens, garniſh'd with a *Marinade* of Chickens.

*The ſmall Side-diſhes.*

One of Cutlets of Mutton broiled upon a Grid-iron.

And the other of ſmall *Bouillans* made of the Breaſts of Capons.

### *The Second Courſe.*

*For the Roaſt.*

A Diſh of a roaſted Capon, breaded and garniſh'd with three Pigeons and three Chickens.

A Leg of Mutton, breaded and garniſh'd with the ſame.

A Loin of Veal garniſh'd with a *Marinade* of Veal round about.

A Diſh of two roaſted Ducks with Sauce.

One of two Rabbets.

And for the ſmaller Diſhes, ſome large and fat Pullets breaded.

*The Intermeſſes.*

Shall be of a Ragoo of Artichokes.
A Diſh of *Truffles* and Capons-livers in a Ragoo.
A Cream-tart and a *Blanc-manger.*
A Diſh of breaded Muſhrooms baked.
One of new-laid Eggs, *à la Huguenotte.*
One of *Pain au Jambon.*
Apple-fritters.
And two Plates of Salt-meat.

This was the Duke of *Orleans*'s Dinner, *March* 26, 1690, being Eaſter-day.

## *For Supper.*

*Potages.*

A *Potage de Santé* with a Capon.
A *Bisk* of Capons, or of Pigeons.
And a Potage of a young Hen with Eggs in her, nothing but good Gravy to be put into it.

*The Side-diſhes.*

The Sweet-breads of Veal larded and roaſted, with good Sauce.
Two large fat Pullets roaſted with a Ragoo underneath.
And a Diſh of ſtewed Pigeons.

*The Roaſt.*

A Loin of Veal garniſhed with three Pigeons and three Chickens, one half larded and the other barded.
A Leg of Mutton breaded and garniſh'd after the ſame manner.
A Diſh of two larded Rabbets.
And one of ſix roaſted Pigeons.

This is the ordinary Supper of the Duke of *Orleans*, all the difference is, that the Potages and Intermeſſes vary according to the Seaſon of the Year.

The Dutcheſs's Table is uſually ſerved with a large Potage, a great Diſh of Roaſt-meat, a Diſh of Intermeſſes, and two ſmall Diſhes at each Service.

*A List of what may serve, during the Months of* January, February *and* March, *besides the forementioned Dishes.*

*Potages.*

A Potage of Larks according to the English Mode.
Potage of Quails with a *Bouillon-brun.*
A Potage of boned Capon with Cardons and Cheese.
Potage of a Sucking-pig.
Potage of a Chine of Pork with strained Pease.
Potage of Pheasants with a *Pot-pourri*, or Hotch-potch.
Potage of Cheese, or *Jacobine.*
Potage of a Leg of Veal farced.
Potage of a young fat Hen, with *Milan*-cabbage.
Potage of young Rabbets according to the Italian Mode.
Potage of *Mauviettes* with a *Bouillon-brun.*
Potage of a fat Goose with Turneps.
Potage of Partridges with Mushrooms.
Potage of Partridges, *à la Reine* and *à la Royale*, (as they call it.)
Potage of young Pigeons crammed.
Potage of Turkey according to the German Mode.
Potage of farced Pullets.
Potage of Wood-pigeons with green Cole-worts.
Potage of Rice.
Potage of Teals with strained Turneps.

*Side-dishes.*

Lamb in a Ragoo.
Larks in a Ragoo, according to the English Mode.
A short Rib of Beef, after the English Manner.
*Andouilles*, or Chitterlings of Hoggs-guts.
*Andouillets* according to the Spanish Way.
Puddings.
A Sucking-pig *au Blanc.*
Legs of Mutton prepared divers ways.
A Shoulder of Mutton in a Ragoo.
A Leg of Veal stewed.
A Turkey broiled and served up cold.
An Hash of Partridge-breasts.
A Leveret or young Hare, according to the Swiss Mode.
A Partridge in a Ragoo.

Young Pigeons according to the Italian Mode.
A Turkey in a *Pot-pourri*.
Pullets according to the Spaniſh Way.
A *Pot-pourri* of Green-geeſe.
A Loin of Mutton according to the Swiſs Mode.
Sauſages.
Beef with Vinegar and Pepper.

They alſo make uſe of hot Pies of ſeveral ſorts, which may be hereafter ſpecified, when we have done with that which belongs to every Seaſon, together with cold Pies and Tarts, which may ſerve for Intermeſſes; becauſe they hold out almoſt the whole Year.

There are alſo ſeveral other ſorts of Intermeſſes, of which a general Supplement may be made; tho' there are very many in the Entertainments that are ſet down for the enſuing Months.

As for Roſt-meats, the following Fowls may be uſed:

Larks,
Wood-cocks,
Snipes,
Bitterns,
Stock-doves,
Quails,
Ducks,
Fat Capons,
Barn-door Capons, or Pullets,
Partridges,
Wild Pigeons,
Pheaſants,
Wood-hens,
Rabbets,
Leverets,
Fat Geeſe,
*Mauviettes*,
Plovers,
Turkies,
Capons or Wood-pigeons,
Young fat Hens,
Teals,
Lapwings.

Theſe ſorts of Meats are alſo in their Seaſon for the Months of *October*, *November* and *December*, ſome of the following Months, may be added; which will be remarked hereafter in due Place.

*Enter-*

## *Entertainments for the Month of* April.

### *The First Course.*

*Potages.*

TWo ſorts of Potages, *viz.* A *Bisk* of Pigeons, and a *Potage de Santé*, with a young fat Hen.

*The Side-diſhes.*

A Quarter of Mutton farced.
A large fat Pullet in a Ragoo.
A Breaſt of Veal farced.
Pigeons with ſweet Baſil in their Bodies, together with a ſmall *Farce*; and a large Piece of Beef in the middle.

### *The Second Courſe.*

*For the Roaſt.*

A great Diſh of Roaſt-meat, conſiſting of ſeveral Fowls, according to their Seaſon, and two Sallets.

*The Intermeſſes.*

A Diſh of *Pain au Jambon.*
Boil'd Cream.
A Ragoo of Sweet-breads of Veal and Capons-livers.
A Diſh of Aſparagus with Sauce of *Jus lié*, or thick Gravy.
And ſo there may be ſeven Diſhes for each Courſe.

The Marqueſs *d'Arci*, formerly the French King's Ambaſſadour at *Turin*, and ſince Tutour to the Duke of *Chartres*, gave ſuch an Entertainment at his Houſe on the 10th Day of *April*, 1690.

*Another*

## *Another Dinner for the same time.*

### *The First Course.*

*Potages.*

TWo Potages, one of farced Pullets with Asparagus, and the other *Potage de Santé*, with a young fat Hen garnish'd with Roots.

*For the Side-dishes.*

A *Poupeton* farced, with six Pigeons in a Ragoo.
Pullets or Chickens with Gammon.
Calves-tongues farced and ragoo'd.
One or two young fat Hens in a Ragoo with *Truffles*.
A large Breast of Veal, garnished with farced Cutlets of Mutton.

### *The Second Course.*

*The Roast.*

A great Dish of Roast-meat, consisting of divers Fowls and two Sallets.

*The Intermesses.*

The Sweet-breads of Veal in a Ragoo with Mushrooms and *Truffles*, besides good Cullises put into it.
Asparagus with Sauce of *Jus lié*.
A Marrow-pye.
A *Blanc-manger*.

*The Out-works.*

A Dish of the Bottoms of Artichokes with Cream.
One of Salt-meat in Slices.

This Dinner was prepared at the Marquess *d'Arci*'s, as also that which follows, for the Duke *de Chartres* and Mademoiselle his Sister, *April* 18, 1690.

*Another*

## *Another Dinner for the Month of* April.

### *The First Course.*

*Potages.*

TWo *Potages de Santé* with two young fat Hens, garnished with Asparagus-tops.
One of farc'd Pullets, garnish'd with farc'd Lettices.
A *Bisk* of Pigeons.
A Potage of Partridges, with Cullises *à la Reine.*

*The Side-dishes of the Table.*

For the grand Side-dish, you are to have a Quarter of Veal, garnish'd with fried Bread and Cutlets of fried Veal, larded with *Hatlets*, and a *Salpicon* put upon the Leg.
The others are a *Poupeton* farc'd with six young Pigeons.
A *Miroton.*
Sweet-breads of Veal, larded and farced in a Ragoo.
A Dish of *Filets* of large fat Hens with Oisters.
And a Rabbet-pye.

### *The Second Course.*

*For the Roast.*

Two great Dishes of Roast-meat, and two little ones consisting of several Fowls, with two Sallets.

*The Intermesses.*

A Dish of Gammon, garnish'd with Sausages and dryed Tongues.
A Tart of Almond-paste farced with Marmelade of Apricocks.
A *Blanc-manger.*
A Dish of Asparagus, with ordinary Sauce.
One of *Morilles* in Cream.
One of *Mousserons*, or white Mushrooms in a Ragoo with the red.
One of Capons-livers in a Ragoo.

*The*

## *The great Entertainment for the Month of* May.

### *The First Course.*

*Potages.*

FOur *Buks* of Pigeons.

Four Potages of farced Pullets, garnished with farced Lettices.

Three Potages of Geese with green Pease, garnish'd with Asparagus-tops.

Three young Turkies with white Succory.

Two *Oils* served up in *Cuvets*.

*The Side-dishes of the Table.*

Four great Side-dishes and twelve middling ones.

Two of two Rumps of Veal, *de riviere*, garnish'd with Cutlets and larded with *Hatlets*; the Veal being half larded, and a *Salpicon* pour'd upon the Leg.

Two Dishes of Roast-meat, one of Beef, the other of Mutton, garnish'd with fried Bread, and *Marinade* of Mutton-cutlets.

*For the twelve lesser Dishes.*

Two Pies of young Rabbets.

Two Pigeon-pies.

Two hot Pies of young Turkies.

Two Pieces of powder'd Beef, with a Hash of Gammon thereupon.

Two farced *Poupetons*.

Two *Mirotons*.

*The Out-works.*

Thirty two Dishes in number, *viz.*

Two of Pigeons with sweet Basil.

Two of Pullets with Gammon.

Two of roasted Partridges with Spanish Sauce.

Two of *Filets Mignons*, with a Ragoo apart.

Two *Filets* of Beef with Cucumbers.

Two Fricassies of Chickens with Cream.

Two of young Rabbets roasted, cut into two Parts, with Gammon-sauce.

Two of Mutton-*filets* in a Ragoo with *Morilles*.

Two

Two of farced Pullets in a Ragoo.
Two of farced Pullets broiled on the Coals with a Ragoo.
Two of farc'd *Fricandoe's.*
Two of Sweet-breads of Veal and farced Gammon.
Two of farced Lettices, *à la Dame Simonne.*
Two of Sweet-breads of Veal larded on the Spit, and when roasted a good Ragoo put upon 'em.
Two of *Fricandoe's* without being farced.
Two of *Pains au Veau.*

## *The Second Course.*

### *For the Roast.*

Sixteen Dishes of Roast-meat, and as many Potages, consisting of all sorts of Poultry, wild Fowl, young Boars, sucking Pigs, *&c.*
Ten small Sallets.

### *The Intermesses.*

Two great Gammon-pies.
Two others of young fat Hens and Mutton.
*Ten lesser Dishes,* viz.
Two of *Blanc-manger.*
Two of Salt-meats.
Two of Calves-ears farc'd.
Two of *Galantine.*
Two of Asparagus.

### *The Out-works.*

Twenty two Out-works, which, with the ten Sallets, make up the same Number as in the first Course, *viz.*
Two of *Mine-droit.*
Two of Pigs-pettitoes, *à la Sainte Menehout.*
Two of *Hatlets* broiled upon a Grid-iron and breaded.
Two of the Bottoms of Artichokes with Gammon-sauce.
Two of *Pain au Jambon.*
Two of farced *Morilles* and *Mousserons* in a Ragoo.
Two of Cocks-combs farced and of Capons-livers in a Ragoo.
Two Pies of the Breasts of Capons.
Two of small Pease in Cream.
Two of *Rissoles,* made of the Breasts of Capons.
Two of boil'd Cream.

For

For a like Entertainment, Proviſion muſt be made the Eve- ing before, and at Night three or four great Kettles are to b hang'd over the Fire with ſtore of Meat therein, Faggots fine Herbs and whole Onions: You muſt at the ſame time bo a great many Pullets and fat Hens, and roaſt ſome Partridges which, with parboil'd Bacon and Fat, ſhall ſerve for the farce Meats that are to be made for the next Day's Entertainment and the *Bouillons* will ſerve to make Beef and Veal-gravy Soops, Culliſes, and *Eſſence de Jambon.*

As for the Potages, the Gravies and ſtrained Liquors are to b made apart, as alſo for the Side-diſhes and Intermeſſes: You mu moreover have good ſtore of *Chibbols* and chopped Parſly, an ſeveral Bunches of fine Herbs to be put into the Ragoo's Great quantities of Culliſes of Partridges, Pigeons and Pullet are likewiſe to be made, all by themſelves.

The Marqueſs *de Seignelay* made ſuch a ſort of Entertainmen at *Seaux* for the *Dauphin*, the Duke and Dutcheſs of *Orleans*, th Duke of *Chartres* and Mademoiſelle his Siſter, and the whol Retinue of the Court, *May* 14, 1690.

The Kitchen-tackling uſed there, conſiſted in ſixty ſmall Hand-Stew-pans, twenty round ones, as well great as ſmall, twenty Kettles or Pots of all ſorts, thirty Spits; and, to prepar this Entertainment, thirty ſix Officers were employ'd; as well Maſter-Cooks as Aſſiſtants, *&c.*

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## *Another Entertainment for the ſame Month of* May.

### *The Firſt Courſe.*

*Potages.*

THree *Bisks* of Pigeons.
Three Potages of green Geeſe with Peaſe or Aſparagus.
Three of farced Pullets with green Peaſe-ſoop.
Three *Julians* with young fat Hens.

The *Julians*, were garniſh'd with Cucumbers; the Geeſe, with ſlices of young ſtreaked Bacon; the Peaſe-potage, with farced Lettices and Aſparagus-tops; and the *Bisks*, with Lemmon.

*Side-*

*The Side-dishes of the Table.*

Two Pigeon-pies.
Two Side-dishes of Beef somewhat corned.
Two of *Filets* of Beef with Cucumbers.
Two of the Fricassies of Chickens with Cream.
Two of young fat Pullets broiled upon the Coals.
Two *Mirotons.*

*The Out-works.*

Two of Pies according to the Spanish Mode.
Two of Cutlets of Veal broiled upon the Grid-iron.
Two of young Rabbets, *à la Saingaraz.*
Two of Pigeons with sweet Basil.
Two *Grenadins* of a large fat Pullet.

## *The Second Course.*

*For Roast-meat.*

Two Dishes of young wild Boars.
*Eight lesser Dishes,* viz.
Two with four young Turkies in each Dish.
Two of Chickens, garnish'd with young Pigeons.
Two of young Rabbets.
Two of Pheasants.
And eight small Sallets.

*The Intermesses.*

Two great Dishes of Gammon-pye.
Two dried Neats-tongues and Sausages.
*Twelve lesser Dishes,* viz.
Two of common Pease with Cream.
Two of Artichokes *à l'Estoufade.*
Two of Mushrooms and Capons-livers.
Two of *Pain au Jambon.*
Two of Asparagus in Cream.
Two of the Sweet-breads of Veal and Cocks-combs.

*The Out-works.*

*Eight in number,* viz.
Two of *Blanc-manger.*
Two of Fritters.

Two

Two of Calves-feet, *à la Sainte Menehout.*
Two Pies of the Breasts of Capons.

This Entertainment was made, *May* 18, 1690.

## *An Entertainment for the Month of* June.

### *The First Course.*

*Potages.*

A Potage of young wild Ducks or Chickens with Peaſe, garniſhed with Cucumbers.
A *Bisk* of Pigeons.
A Potage of Turneps with a Duck.
A Potage of Cole-worts with a Partridge.
A *Potage de Santé* with a Capon.
A Potage of a *Caſſerole* with Parmeſan.
A Potage of young Stock-doves.
And another of Quails with Roots.

*The Side-diſhes of the Table.*

The Leg of a Fawn with the Rump to it, half larded and half breaded, garniſhed with ſmall Pies, and Sauce of Pepper and Vinegar.

A Piece of Beef ſomewhat corned and broil'd upon the Coals.

And for the great Side-diſh, a Piece of roaſt Beef, garniſh'd with a *Marinade* and Cutlets of fried Veal.

Having taken off the Potages, the following Diſhes were ſerv'd up:

*The Out-works.*

Sheeps-trotters farced, after the ſame manner as the *Croquets.*
A *Filet* of a young fat Hen with Oiſters.
Sheeps-tongues broiled, with a *Ramolade* for Sauce.
A Fricaſſy of Chickens with a Pike.
A Turkey-powt farced with fine Herbs.

### *The Second Course.*

*The Roaſt-meat*

Conſiſts of a great Diſh of all ſorts of wild Fowl, with four Sallets.

*The*

*The Intermesses.*

An Almond-pye.
A Dish of Artichokes, *à la Saingaraz*, garnish'd with fryed Artichokes.
A Ragoo of Capons-livers Mushrooms and Gammon.
Pease in Cream, garnish'd with Cheese-*Ramequins*.

*The Out-works.*

*Four in number*, viz.
One of Fritters made with Water.
One of *Rissoles*.
One of Mushrooms in Cream.
One of Eggs with the Juice of Oranges.

These are the ordinary Courses serv'd up at the French King's Table; and here follows the Model of an Entertainment made at Court for Monsieur *de Livri*, Principal Steward to his Majesty, *A. D.* 1690.

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## *Another Entertainment for the Month of* June.

### *A Table furnished for Twelve Persons.*

### *The First Course.*

A Great Potage, and six Side-dishes. The Potage is an *Oil* serv'd up in a *Cuvet* of Silver gilt, or another in a large Dish.

*For the Side-dishes.*

A Leveret-pye, hot.
A Side-dish of Pigeons, with Fennel.
A *Filet* of a young fat Hen, with Cucumbers.
A Side-dish of Veal-sweet-breads, *à la Dauphine*.
One of Loins of Mutton, *à la Sainte Menehout*.
One of farced *Fricandoe's*.
The Dishes garnish'd with fryed Bread, *Croquets*, *Marinades* and *Pain aux Perdrix*.

## *The Second Course.*

### *The Roast.*

Four Dishes of all sorts of Fowl roasted, according to the Season; and a Piece of Roast-beef between others, garnish'd with *Hatlets* and two Sallets.

### *The Intermesses.*

Stewed Artichokes, garnish'd with fried Artichokes; for the great Dish.

An Almond-pye, garnish'd with Apple-fritters.

Pease in Cream, garnish'd with Cheese-*Ramequins*.

A Dish of Gammon.

And one of *Rissoles*.

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## *Another Entertainment for the Month of* June.

## *The First Course.*

### *Potages.*

*Four in number*, viz.

A *Bisk* of Pigeons.

A *Potage de Santé*, with a large fat Pullet.

A Potage of farc'd Chickens, with green Pease-soop.

A Potage of Quails, after the manner of an *Oil*.

### *Side-dishes.*

A great Side-dish, of a Loin of Veal, half larded and a *Salpicon* thereupon; garnish'd with Cutlets of Marinated Veal.

*Two middling Side-dishes*, viz.

One of a Rabbet-pye, and the other of farc'd Cabbage or Cole-worts, garnish'd with farc'd *Fricandoe's*.

*Two small Side-dishes*, viz.

One a white Fricassy of Chickens, garnish'd with *Marinade*.

And the other of young Rabbets *à la Saingaraz*.

### *The Out-works.*

A Dish of a young fat Pullet farced, in Cream.

One of Chickens *à la Polacre*, with a *Ramolade*.

One

One of *Pain de Perdrix.*
And one of a Loin of Mutton *a la Sainte Menehout.*
After having taken off the four Potages, four other Out-works were set on the Table, *viz.*
One of *Pain de Veau.*
One of Pigeons with sweet Basil in their Bodies.
One of *Hatlets.*
And a *Grenade.*
There were also two other Out-works, consisting of Sturgeons prepared, as for Flesh-days, two different ways, *viz.*
One after the manner of larded *Fricandoe's.*
And the other, *à la Sante Menehout* in thick Slices.

## *The Second Course.*

The Roast-meats and Intermesses are of the Nature of the Preceding.
Such a sort of Entertainment was made *June* 20, 1690, in the Presence of the Cardinal *d' Estrées* and the Ambassadours, at the Table of the Grand Chamberlain and Purveyor to the French King.
As for the Potages served up in the Second Service, recourse may be had to those that have been already set down for the three first Months of the Year. Let us now observe what may be added, as well to the Side-dishes, as with respect to the Roast-meats.

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## *A List of what may be served up, besides the abovementioned Dishes, during the Months of* April, May *and* June.

POtage of Lamb, with Roman Lettice.
Potage of Quails, with a natural *Blanc-manger.*
Potage of boned Capon, with Mushrooms.
Potage of Kids, with white Broth.
Potage of white Cabbage farced.
Potage of small Citrulls, farc'd after the Spanish Mode.
Potage of Artichoke-bottoms, Cucumbers and Lettice.
Potage of young Turkies, with farced *Morilles* and white Cabbage.
Potage of young Rabbets, with small Turneps.

Potage of green Geese, with Asparagus.
Potage of farced Bread with farced Lettice.
Potage of Partridges with brown Broth.
Potage of a farced Breast of Veal.
Potage of Chickens with farced Cucumbers.
Potage of Chickens in a Ragoo.
Potage of a *Poupeton* in form of a Triangle.
Potage of Calves-feet and Chaldrons.
Potage of Lambs-heads.
Potage of Calves-heads *à deux Faces.*
Potage after the Italian Mode.

*Side-dishes.*

*Andouilles* of Veal.
A Quarter of Mutton roasted.
Calve's-livers.
A Calve's Chaldron fried.
A Leg of Veal larded small, in a *Daube.*
Collops of Veal broiled, with Parsley-sauce.
Young Rabbets, with white and brown Sauce.
A Loin of Veal in a Ragoo.
Green Geese in a Ragoo.
Young Geese, in a *Daube.*
Calves-feet larded, with white Sauce.
Young Pigeons marinated, in a Fricassy.
A Breast of Veal marinated.
Boned Chickens.
Stew'd Chickens.
Chickens in a Fricassy, with Cream.
Young Turkies after the Swiss Mode, fried with Cucumbers.
Little Chickens with Cherry-sauce.
A *Poupeton* farced with young Pigeons.
A Cow's Udder, with sweet Sauce.

*For the Roast.*

This is the Season for Lambs, Kids, sucking Piggs, young Turkies a Year old, Pheasants, young Rabbets, *January*-Leverets, green Geese, young wild Boars, Partridges, young Pigeons, Chickens, and young Ring-doves, or Wood-pigeons.

A

## *A great Entertainment for the Months of* July *and* Auguſt.

### *The Firſt Courſe.*

*Potages.*

TWo *Biks* of Pigeons.
Two *Julian*-potages with large fat Pullets.
Two of Quails with ſweet Baſil.
Two of Peaſe with a Duck.
Two Potages of farced Cucumbers with a Capon.
Two of *Oils.*
Two of *Caſſeroles.*
Two of Roots, with young Ring-doves.
Two of Turneps, with farced Chickens.
Two of Leaks, with Geeſe.
Two of Succory, with young Turkies.

*The Side-diſhes.*

Two Pigeon-pies.
Two Rabbet-pies.
Two Legs of Mutton, *à la Royale.*
Two Side-diſhes of Partridge fried on the Coals.
Two of young fat Hens, *à la Saingaraz.*
Two of large Pullets, farced in Cream.
Two *Mirotons.*
Two *Pains de Veau.*
Two *Terrines.*
Two Side-diſhes of Ducks, with Oiſters.
Two great Side-diſhes of Roaſt-beef, garniſh'd with Mutton-cutlets.

And two other of Veal *de Riviere*, garniſh'd with Cutlets of fried Veal and a Haſh upon the Leg.

*The Out-works.*

Two Diſhes of *Croquets.*
Two of *Sauciſſes Franches,*
Two of *Sauciſſon Royal.*
Two of Veal after the Italian Mode.
Two of Pigeons with Fennel.
Two of farced Chickens broil'd on the Coals.

Two of Pigeons with ſweet Baſil.
Two of Chickens *à la Tartre.*
Two of young Pullets *à la Sainte Menehout.*
Two of *Bouillans.*
Two of *Marinades* of Chickens.
Two Courſes of Pigeons, with white Sauce.
And two of *Pain de Perdrix.*

### *The Second Courſe.*

Twenty two Diſhes of Roaſt-meat, conſiſting of all ſorts of large Pieces of Beef, Mutton and Veal, and of all ſorts of Poultry, wild Fowl, young Boars, ſucking Piggs, Pheaſants, &c. with Sallets.

### *The Intermeſſes.*

*Twenty four in number*, viz.
Two Diſhes of Gammon-pies.
Two of Pheaſants.
Two of Salt-meats, Tongues and Sauſages.
Two Pies of Capons-breaſts, garniſh'd with little Tarts.
Two Pies made of crackling Cruſt filled with Marmelade of Apricocks.
Two *Blanc-mangers* garniſh'd with ſeveral Gellies.
Two Diſhes of Veal-ſweet-breads *à la Dauphine*, garniſh'd with fried Sweet-breads of the ſame.
Two of *Blanc-manger*-fritters, garniſh'd with Water-fritters.
Two of Pigs-pettitoes, *à la Sainte-Menehout.*
Two of *Menus-droits.*
Two of *Hatlets.*
And two of *Galantine.*

### *The Out-works.*

Two Diſhes of *Pain au Jambon.*
Two of Muſhrooms in Cream.
Two of Cocks-combs and *Morilles.*
Two of Artichoke-bottoms.
Two *Omelets*, and a Gammon-haſh thereupon.
Two *Omelets* with Sugar.
Two of Apple-fritters.
Two of burnt Cream.
Two of *Riſſoles.*

Two

Two of Capons-livers.
And two of *Truffles* in a *Court-bouillon.*

An Entertainment of the like Nature was made by the Marquess *de Louvois*, Aug. 25, 1690, in his Castle at *Meudon*, for the Dauphin, the Duke and Dutchess of *Orleans*, the Duke of *Chartres* and his Sister, and the whole Retinue of the Court. There were three Tables furnished with the same Provisions; so that almost three Dishes of every Mess were reiterated.

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*Another Entertainment that may be made during the same Season, and in the following Months.*

THree great Services of Pieces of Beef garnish'd with *Marinade*, either in a *Cuvet* or in a large Dish.

*Twelve other Dishes*, viz.
Three of fat Pullets and young Turkies.
Three of Carbonado'd Mutton.
Three of Pies after the Spanish Mode.
Two of farced Lettice.
And one of Pigeons with Fennel.

*The Out-works.*

*Four in number*, viz.
Two of Veal-sweet-breads with white Sauce.
And two *Filets* with Cucumbers.

*On another Day.*

*For the twelve Dishes*,
Three of fat Chickens and young fat Pullets.
Three of Sausages and Partridges.
Three of Chicken-fricassies.
And three of Pies of Pheasants, Partridges and young Rabbets.

*The Out-works.*

Three Dishes of white Puddings, Sausages and *Andouilles*; and three others of Carbinadoes.

*For Tables of leſs Strength.*

A great Diſh of a Piece of Beef.
Two leſſer of Pieces of Beef likewiſe, but diverſified, after ſome of the manners elſewhere deſcribed.
A Pigeon-pye.
And a Fricaſſy of Chickens.

*For the Out-works.*

A *Filet*, with Cucumbers.
A Diſh of Carbonadoe's.
A *Filet* with white Sauce.
A Diſh of young Turkies, in a *Salmigund* or Hotch-potch.

*At another time.*

For the Grand Diſh, a Piece of Beef.
*Two leſſer Diſhes*, viz.
One of *Filets* with Cucumbers, garniſh'd with Carbonadoe's; and the other of fat Pullets entire, with *Truffles*.

*For the Out-works.*

Four Diſhes of Sauſages, Puddings and *Andouillets*.
A Fillet of Mutton, with *Truffles*.
And a Fricaſſy of Chickens with Pies.

*For Suppers.*

Three great Diſhes of Veal, garniſh'd with *Marinade* and *Hatlets*.
*Twelve other Diſhes*, viz.
Three of Pullets and young Turkies.
Two of Pigeons, with Fennel.
One of a Leg of Mutton, with Garlick.
Two of young Turkies, with Gammon.
One of Pigeons, with ſweet Baſil.
And three Haſhes of Partridges.

*The Out-works.*

*Four in number*, viz.
Two of *Filets* with Cucumbers, and two *Marinades* of Chickens.

*For another Table of leſs Strength.*

A Quarter of Veal garniſh'd with *Marinade* for the great Diſh.

*Two other leſſer Diſhes*, viz.

One of a young fat Hen with Gammon, and the other of a Leg of Mutton.

*The Out-works.*

A Diſh of young Turkies, in a *Salmigund*, or Hotch-potch.
One of Sweet-breads *en rond.*
One of a Haſh of Partridges.
And a *Filet* with white Sauce.

*Another Table.*

Three Quarters of Veal garniſh'd with *Marinade*, for the great Side-diſhes.

*Twelve other Diſhes*, viz.

Three of fat Pullets, and young Turkies.
Three of *Filets* of a ſhort Rib of Beef in the Gravy.
Three of young Turkies, with Gammon-ſauce.
And three of *Salpicons.*

*The Out-works.*

Two Diſhes of fried Sweet-breads of Veal, and two of large fat Pullets, with white Sauce.

*Another Table.*

*Two Side-diſhes*, viz.

One of Calves-tongues, and the other of young Hens, with Gammon.

*The Out-works.*

A Diſh of *Filets*, with Cucumbers.
One of a Fricaſſy of Chickens.
Another of a *Filet* in the Gravy.
And of one *Marinade* of Chickens.

The Order of all theſe firſt Courſes is uſually obſerv'd, during the ſame Seaſon, in the Court of *France*, for the King's Table, and thoſe of the Princes and the Comptroller of his Majeſty's Houſhold.

*A List of what may be ſerved up beſides the abovementioned Meſſes during the Months of* July, Auguſt *and* September.

*Potages.*

POtage of farced Quails.
——— of Capons with Muſhrooms.
——— of Capon with *Prunes de Brignoles.*
——— of Turkey-powts, with Cucumbers.
——— of a Shoulder of Mutton with Turneps.
——— of young Pheaſants with *Truffles.*
——— of Wood-hens with white Succory.
——— of a Leg of Veal farced and larded.
——— of Collops of Veal larded and broil'd.
——— of Thruſhes, with brown Broth.
——— of a Knuckle of Veal *à l' Epigramme.*
——— of Melons with little Chickens.
——— of green Geeſe with Turneps.
——— of the Gibblets of young Geeſe.
——— of Partridges, in a *Capitolade.*
——— of young Partridges, with ſtrained Broth.
——— of farced Chickens, with green Peaſe-ſoop.
——— of large Pullets, with Cabbage.
——— of a boned Turkey.
——— of Ring-doves, with Muſhrooms.
——— of Veal-ſweet-breads.
And *Potage de Santé*, with a Knuckle of Veal and Capon.

*Side-diſhes.*

Beef *à la mode.*
A ſucking Pig after the German Way.
A *Civet* of a Hare.
A Leg of Mutton after the Swiſs Mode.
A Shoulder of Mutton, with Muſhrooms.
Thruſhes in a Ragoo.
A Breaſt of Mutton parboil'd, and afterwards fried.
Freſh Neats-tongues larded.
Calves-tongues, with ſweet Sauce.
Young Rabbets in a *Caſſerole.*
A Loin of Veal haſhed.
Green Geeſe quartered.

A Fricaſſy of young Pigeons.
Young Pigeons with Pepper and Vinegar.
A Breaſt of Veal ragoo'd.
A Turkey in a *Pot-pourri*, or ſort of Hotch-potch.
A boned Turkey.
A Fillet of Veal in a Ragoo.
A Loin of Mutton fried.
A Calve's Head fried.
A Calve's Udder, with ſweet Sauce.

*Roaſt-meats.*

*Beccafigo's*, young Quails, young Capons or fat Pullets, ſucking Pigs, Pheaſants and Pheaſant-powts, Thruſhes, Leverets, young wild Bores, *Mauviettes*, young Houſe-pigeons and Pullets of one Year.

Theſe ſorts of Meats are alſo proper for the enſuing Months; as likewiſe many of thoſe that have been ſet down for the Firſt and Second Seaſon, may be uſed at another time; if they are to be procured: Therefore we ought only to have regard to Convenience in this matter, and if that will allow it, to adhere in every thing to the Particulars of which the above-ſpecified Entertainments are compos'd, rather than to thoſe contained in the Liſts; which are more common Ragoo's, and leſs conformable to the new Mode.

## *An Entertainment that may be made in the Months of* October, November *and* December.

### *The Firſt Courſe.*

*Potages and Side-diſhes.*

A Great Diſh, four middling ones and four Out-works, *viz.*
A *Buk* of Pigeons.
A Potage of Ducks, with a Culliſe of *Nantilles*.
*Three Side-diſhes*, viz.
One of a young fat Hen, *à la Saingaraz*, garniſh'd with *Marinade*.
One of a Rabbet-pye.

And

And a ſhort Rib of Beef, with the *Filet*, garniſh'd with *Fricandoe's*.

*The four ſmall Diſhes, or Out-works are,*

One of Partridges, with Sauce, after the Spaniſh Way.
One of *Filets* larded and Roaſted.
A Fricaſſy garniſh'd with a Carbonadoe.
And a Diſh of farced *Mauviettes* with Muſtard.

## *The Second Courſe.*

*The Roaſt-meats and Intermeſſes.*

Two middling Diſhes of ſeveral ſorts of Poultry and Wild Fowl, according to the Seaſon.
A great Pye of crackling Cruſt garniſh'd with little Tarts and Fritters.
A Diſh of *Blanc-manger*.
And a Gammon-pye.

*The four Out-works are,*

A Diſh of Cardoons, with Parmeſan.
One of *Truffles* in a *Court-bouillon*.
One of Veal-ſweet-breads and farced Cocks-combs.
One of *Hatlets* and four Sallets.

A Supper was ſerved up in this manner at the Duke of *Chartres's* Palace, *December* the 1ſt, 1690.

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*Another great Entertainment for the Month of* December.

## *The Firſt Courſe.*

*Potages.*

TWo *Biſks* of Pigeons.
Two *Caſſeroles*, with Parmeſan.
Two Potages of farced Chickens, with green Peaſe-ſoop.
Two of Ducks, with Turneps.

Two

Two of large fat Pullets, with Succory.
Two of farced Quails, with *Truffles*.
Two of *Cercelots*, or young Teals with ſweet Baſil.
And two of Partridges, with Culliſes *à la Reyne*.

*The Side-diſhes.*

*Three great Diſhes*, viz.
A large Loin of Veal, garniſh'd with *Marinade* and larded with *Hatlets*.
A Piece of Beef, with the *Filet* garniſh'd with Cutlets.
A Piece of Roaſt-beef and another of Mutton, garniſh'd with farced Cutlets.

*Ten middling Diſhes*, viz.
Two of Slices of Beef roll'd and farc'd.
Two of farced Water-fowl, with Oiſters.
Two of Pheaſants minc'd in a Pye.
Two of fat Pullets, with *Truffles*.
And two of young Hens, with Cray-fiſh Culliſes.

*The Out-works.*

Two Diſhes of *Grenadins*, with large fat Pullets.
Two of Veal, *à la Bourgeoiſe*.
Two of Partridges, after the Spaniſh Mode.
Two of Pheaſants, with Carp-ſauce.
Two of Marinated Chickens.
Two of roaſted Wood-cocks, with Wine.
Two of Quails broil'd on the Coals.
Two *Biberots* of Partridges.
Two *Mirotons* of Veal, with Aſparagus.
Two Diſhes of *Filets* of young fat Hens, with white Sauce.
Two of *Filets* of Beef, with Cucumbers.
Two of Pigeons with ſweet Baſil.
Two of Partridges, with Olives.
Two of *Sauciſſon Royal*.

*The Second Courſe.*

*For the Roaſt-meat.*

Sixteen Diſhes of all ſorts of Wild Fowl and other Poultry, particularly *Ortolans*, Pheaſants, *&c.* with young wild Boars, and twelve ſmall Sallets.

*The*

*The Intermesses.*

The three great Dishes are to consist of three Gammon-pies.
*The middling Dishes are ten in number*, viz.
Two of *Blanc-manger*.
Two Pies made of Capons-breasts.
Two of Cakes farc'd with Marmalade.
Two Pies of crackling Crust, garnish'd with Marmalade.
And two *Omelets*, with Gammon.

*The Out-works.*

Two Dishes of Apple-fritters.
Two of *Blanc-manger*-fritters.
Two of *Rissoles*.
Two of Mushrooms in Cream.
Two of *Pain au Jambon*.
Two of burnt Cream.
Two of *Truffles* in a *Court-bouillon*.
Two of Artichoke-bottoms.
Two of fried Artichokes.
Two of iced Artichokes.
Two of Asparagus in a Sallet.
Two of *Menus-droits*.
And two of *Galantine*.

A Feast of the like Nature was prepared at the Duke of *Aumont*'s Palace, *December* 27, 1690. The Table was fix'd with Horse-shooes; and forasmuch as there were forty two *Covers* or Services, it was requisite to reiterate three Dishes of several Particulars; as well for the Side-dishes, as for those of the Roast-meats and Intermesses.

If these Models are not sufficient for a due Variety of Entertainments on different Days; or if they do not suit with the Convenience of Persons and Places; a more proper Choice may be made out of the following List.

*A List of what may be served up, besides the abovementioned Dishes, during the Months of* October, November *and* December.

POtages of Larks, with Hypocras.
—— of *Andouilles*, with Peaſe.
—— of Lambs-heads.
—— of Ducks, with Cole-worts or Sprouts.
—— of Quails with Muſhrooms.
—— of farced Muſhrooms.
—— of Capons, with Colly-flowers.
—— of Capons, with Cardoons in white Broth.
—— of boned Capon, with Oiſters.
—— of a farced Leg of Mutton, with Turneps.
—— of a farced Leg of Veal with white Sauce.
—— of a Leg of a Stag, or of a wild Boar.
—— of a fat Gooſe, with ſtrained Peaſe.
—— of Partridges, with *Milan*-cabbage.
—— of farced Partridges.
—— of large Pullets farced and boned.
—— of young Barn-door Chickens in a *Bisk* with *Truffles*.
—— of *Poupetons*.
—— of Teals, with Muſhrooms.
—— of Teals, with Hypocras.
—— of *Vermecelli*, after the Italian Mode.
And *Potage de Santé*.

*Side-diſhes.*

Puddings of Calves-livers.
A *Capitolade* of Partridges and Capon.
A Duck in a Ragoo.
A farced Duck, with ſweet Sauce.
A fat Capon in a *Daube*.
A *Daube* of Veal, minc'd and larded.
Calves-livers in a *Marinade*.
Calves-livers larded and roaſted.
Hoggs-livers in a Ragoo.
A *Gallimafry* of a Shoulder of Mutton.
A *Haricot* of a Breaſt of Mutton.
A Neat's Tongue larded.

Sheeps-

Sheeps-tongues broil'd.
A *Marinade* of Partridges.
A Partridge in a *Daube.*
A Piece of Beef well larded.
Sheeps-trotters, with white Sauce.
A Loin of Mutton *à la Croutade.*
A Fillet of Veal, with Oisters.
A Calve's Head in *Mine-droit.*

For the Roaſt-meats, *ſee* Page 15. becauſe the ſame Proviſions may alſo ſerve in this Seaſon; as it has been already hinted. The Appurtenances of the Intermeſſes are much more general, as being in uſe throughout the greateſt part of the whole Year: Therefore it may not be improper here to make a Collection of the different Meſſes, prepared for that purpoſe in the above-ſpecified Entertainments for every Seaſon; adding ſome others that may be ſubſtituted in their room, when Occaſion ſerves, and accordingly as particular Exigencies may require.

## *A general Table of the Intermeſſes.*

ALmond-milk.
Apple-fritters.
Artichokes, with white Sauce.
Artichokes fried.
Artichokes iced.
Artichokes, *à la Saingaraz.*
Artichokes, with natural Butter.
Artichokes, *à l'Eſtoufade.*
Artichoke-bottoms put in Paſte and fried.
Artichoke-bottoms, with Gammon-ſauce.
Aſparagus in Mutton-gravy.
Aſparagus with natural Butter.
Aſparagus in Cream.
Aſparagus in a Sallet.
Beans in Cream with Bacon.
*Beatils* in a Ragoo.
*Bignets*, ſee Fritters.
*Blanc-mangers* of ſeveral ſorts.

Calve-

Calves-kidneys, and others roasted.
Calves-ears farced.
Cardoons, with Parmesan.
Cheese-cakes.
Cocks-combs farced, and Capons-livers in a Ragoo.
Cocks-kidneys in a Ragoo.
Colly-flowers, with natural Butter and Mutton-gravy.
Creams of several sorts.
Cucumbers.
*Echaudes* or Simnels Iced.
Eggs and *Omelets* after several manners.
Fritters of *Blanc-manger*.
Fritters of Apples.
Fritters made with Water.
*Galantines*.
Gammon of Bacon in Slices and in a Hash.
Gruels.
Gammon-pies.
Heads of wild Boars.
*Hatlets*.
Hogs-ears *à la Barbe-Robert*.
Hogs-ears fried in Paste.
Hogs-tongues.
Jellies of several sorts.
Kidneys of Cocks in a Ragoo.
Kidneys of Calves roasted.
Livers of Capons *a la Crepine*.
Livers of Capons roasted.
Livers of Capons with Mushrooms.
Livers of Capons after other manners.
Livers of Rabbets in an *Omelet*.
*Menus-droits*.
*Mousserons* or white Mushrooms and *Morilles*, farc'd and fried.
Mushrooms in Cream.
Mushrooms fried.
Mushrooms in a Ragoo.
Mushrooms in a *Casserole*.
6. Neats-tongues dryed.
*Omelets*.
*Pain au Jambon*.

Peaſe, with Bacon and Cream.

Pigs-pettitoes, *à la Sainte Menehout*, and broil'd upon the Grid-iron.

Pyes of Pheaſants, young fat Hens and ſeveral other ſorts, ſerved up cold.

*Poupelins.*

Rabbets-livers in an *Omelet.*

*Riſſoles* of Capons-breaſts.

Salt-meats.

Simnels iced.

Tarts of ſeveral ſorts.

Trouts and other Fiſhes, on Fiſh-days.

*Truffles* in a *Court-bouillon.*

*Truffles* broil'd on the Coals.

*Truffles* in Mutton-gravy.

Veal-ſweet-breads farc'd, *à la Dauphine.*

Veal-ſweet-breads and Cocks-combs farc'd.

Veniſon-paſties.

Water-*Bignets* or Fritters.

Not to tire the Reader with too many Tables or Liſts of the like Nature, relating to Paſties, Pies and Tarts as well hot as cold, as alſo to the different ſorts proper for ſome Things expreſſed in the the preceding Table; he is referr'd to the general *Index* or Table of the Meſſes at the end of this Volume, where they are ſet down at large; or elſe to every Letter in the Alphabetical Inſtructions that treat of every Thing in particular; after having ſpecify'd what relates to the Fiſh-days.

## *Entertainments on Fiſh-days throughout the whole Year.*

IT were needleſs perhaps here to give a particular Account of the Services; becauſe it is an eaſie thing to take meaſures thereupon, from the Entertainments on Fleſh-days that have been already deſcrib'd. However, that nothing may ſeem to be wanting, we ſhall repreſent ſome Models; after having obſerv'd what may be uſed, as well for the Potages and Side-diſhes as for the Intermeſſes; the fried Fiſh that are in Seaſon, ſupplying the place of Roaſt-meats. Let us then begin with the Potages.

## *The First Course.*

*Potages on Fish-days, for the Months of* January, February *and* March.

POtages of Pike, with Turneps.
——— of farced Pike.
——— of Cardoons.
——— of *Milan*-cabbage.
——— of Cray-fish.
——— of Sturgeon.
——— of Smelts, with brown Broth.
——— of Oisters.
——— of *Julians.*
——— of the soft Roes of Fish.
——— of Lobsters with Pease.
——— of Sea-ducks.
——— of Onions with sweet Basil and otherwise.
——— of Parmesan.
——— of *Profitrolle.*
——— of fresh Salmon.
——— of farced Soles.
——— of Soles in *Filets* with white Sauce, with sweet Basil, with Lentils, and with Cucumbers.
——— of Soles, with Onions, in white Sauce.
——— of Turbot.
——— of farced Tench.
——— of Tortoise.

To these may be added Potages with Roots and Pulse, hereafter mentioned; more especially the *Oil* for Fish-days, and also certain Fish-potages that are set down for the ensuing Months.

*Potages on Fiſh-days for the Months of* April, May *and* June.

POtages of Aſparagus.
——— of Muſhrooms.
——— of white Cabbage, with Milk.
——— of farced Cucumbers.
——— of Rasberries.
——— of Froggs.
——— of Gudgeons.
——— of Lampreys.
——— of farced Lettice.
——— of fried Mackerel
——— of *Morilles.*
——— of young green Peaſe.

And *Potage de Santé* with Herbs, which is common for the following Months.

*Potages on Fiſh-days for the Months of* July, Auguſt *and* September.

POtages of Eels.
——— of Eel-powts, with brown Broth.
——— of farced Pike.
——— of farced Carps.
——— of white Cabbage.
——— of Citrulls, with Milk.
——— of Frogs, with brown Broth.
——— of Milk, with Piſtacho's.
——— of Melons.
——— of Muſcles.
——— of Muſcadine-grapes.
——— of Perches with white Broth.
——— of Fiſh in a *Bisk.*
——— of Green Peaſe.
——— of Salmon with Muſhrooms.

*Potages on Fish-days, for the Months of* October, November *and* December.

POtages of Fish-*Andouillets.*
——— of Sandlings.
——— of Pike, with Cabbage.
——— of Cardoons.
——— of farced Mushrooms.
——— of Smelts with white Broth.
——— of a pickled Joll of Salmon.
——— of Marbled-Milk.
——— of poach'd Eggs, with Parmesan.
——— of Perches with brown Broth.
——— of young Pigeons.

There are also for all these Seasons, Potages of Rice, of *Vermicelli*, of Almond-milk and others.

*Side-dishes of Fish for the whole Year.*

*A*Umar in a Ragoo.
Bases.
*Bouillans* of Fish.
Breams in a Ragoo and roasted.
Burts.
Carps in a Ragoo and *à la Daube.*
Carps in *Filets* stewed, with *Sausse-Robert.*
Carps farced in a Ragoo.
Carps in a *Demi-court-bouillon.*
*Casseroles* of Fish.
*Cervelats* of Fish.
Cod-fish fresh and otherwise.
Congers cut into Pieces and fried, with Anchovies.
Congers *Marinated.*
Cray-fish in a Ragoo, with white Sauce.
Dabs.
*Daubes* of Eels.
Eels roasted.

Eels broiled on the Grid-iron, with *Sauſſe-Robert.*
Eels, with white Sauce.
Eels fried.
Eels, with brown Sauce.
*Filets* of Carps, Soles, Perches, *&c.*
*Flais* in a *Caſſerole* and fried.
Flounders and Crabs.
Fricaſſies of Pikes, Quavivers and Soles.
Frogs fried.
Gold-fiſh in a Fricaſſy, in Pies, *&c.*
Gudgeons rolled in Paſte and ſtewed.
Haſhes of Carps, Cray-fiſh, Perches and Pikes.
*Haricots* of Fiſh.
Herrings, freſh and otherwiſe.
Kneelings.
Lampreys.
Lobſters in a Ragoo, Haſh, *&c.*
Mackerel.
Melwells.
*Mirotons* of Fiſh.
Mullets fried, with Anchove-ſauce and broil'd upon the Grid-iron.
Oiſters broiled, ragoo'd, fried or farced.
*Pains* of Fiſh.
Perches, with Anchove-ſauce.
Perches farced.
Perches, with white or green Sauce, or with Cucumbers, St. *Peter's* Fiſh, with *Truffles*, with white Sauce, with Artichokes, with Cucumbers, or with green Sauce.
*Petits Patez* or little Pies with white Sauce.
Plaice in a Ragoo.
Pies of Fiſh, ſerved up hot.
Pike with Pigeons-breaſts.
Pike farced.
Pike in a *Caſſerole.*
Pike in a Fricaſſy.
Pike farced, with Anchove-ſauce.
Pike fried in Paſte.
Pike cut in Pieces and put into a Ragoo.
*Poupetons* of Fiſh.
Pilchards.
Quavivers, or Sea-dragons in *Filets*, with Cucumbers, Capers, or *Mouſſerons.*

Qua-

Quavivers, with Anchove-culliſes.
Quavivers boned and ſtewed.
Quavivers in a Fricaſſy of Chickens with white Sauce.
Quavivers fried in a Ragoo.
Raies or Thorn-backs fried, with *Sauſſe-Robert.*
Roches in a *Caſſerole.*
Roches broiled upon the Grid-iron and breaded.
Roches farced or in a Pie.
Sandlings or Dabs and Eel-powts in a Ragoo, in *Caſſeroles,* or in *Filets.*
Sandlings with Cream, or Anchovies.
Salmon in a Ragoo, with Muſhrooms.
Sardins.
Sauſages of Fiſh.
Sea-ducks in a *Pot-pourri.*
Shads.
Shrimps fried.
Smelts with Anchovies and in a *Caſſerole.*
Soles broiled upon the Grid-iron, with Anchovies.
Soles marinated, farced, in a Ragoo, with white Sauce, or with fine Herbs.
Soles in *Filets,* with Lentils, with ſweet Baſil, Cucumbers, *Sauſſe-Robert,* or *Truffles,* after the Spaniſh Mode, with Cray-fiſh and with Capers, or Anchovie-culliſes.
Soles *à la Sainte Menehout.*
Soles in a Fricaſſy of Chickens, or with burnt Butter.
Soles in *Pigeons.*
Soles with Laurel or Bay-leaves.
Stock-fiſh of ſeveral ſorts.
Tenches farced, in a Ragoo, in a Fricaſſy, or in a *Caſſerole.*
Tortoiſes in a Ragoo, or in a *Marinade.*
Trouts in a Ragoo.
Tunnies marinated, broiled, put into a Pie or baked in a Pot.
Tunnies cut into Slices, with poor Man's Sauce.
Turbot with Oil, or with Anchovie-ſauce.
Turbot in a Ragoo.
Whitings in a *Caſſerole.*

To theſe ſorts of Fiſh may be added Diſhes of Spinage, farced Cabbage, Peaſe, and other Herbs or Pulſe, according to the Seaſon.

## *The Second Course.*

The abovementioned Fishes may be served up in a *Court-bouillon*, and fried, or broiled upon the Grid-iron, or Roasted: Among others, these that follow, *viz.*

Shads roasted, and in a *Court-bouillon.*

Sandlings, in a *Court-bouillon.*

Pike after the same manner; or else larded with Eels and roasted.

Carps in a *Court-bouillon*, broiled on the Grid-iron, or fried.

Sturgeon dress'd after the same manner.

Smelts fried.

Mackerel broiled.

Plaice fried.

Salmon, in a *Court-bouillon.*

Soles in a *Court-bouillon.*

Soles fried and broiled.

Tenches after the same manner.

Turbot in a *Court-bouillon.*

Quavivers broiled upon the Grid-iron, with Anchovie-sauce.

There are also several Pies and Pastry-works of Fish, which are to be set down elsewhere; and to these may be added divers Particulars belonging to the Intermesses on Flesh-days, such as Mushrooms, Artichokes, Asparagus, *Morilles*, Cucumbers, *&c.* Moreover out of *Lent*, the use of Eggs is considerable, with which a very great number of Dishes may be varied; and even during that Season, a good Choice may be made out of those that belong to the Entertainments with Roots, which shall be hereafter described.

We shall only here subjoyn the Fish-sallets that likewise constitute a part of this Service.

## *A List of the Fish-sallets.*

Sallets of Sole-*filets*.
—— of fresh Turbot.
—— of fresh Sandlings.
—— of fresh Oisters.
—— of *Filets* of Smelts.
—— of Salmon-trout.
—— of Ray or Thorn-back.
—— of Whiting-*filets*.
—— of Quaviver-*filets*.
—— of fresh Tunnies.
—— of Anchovies and Pilchards.
—— of fresh Salmon.
—— of Cray-fish.
—— of Lobsters and others.

A particular Account of the Root-sallets is to be hereafter inserted, and as for those of Herbs during the Summer, nothing is more easie than the manner of making them; for then there is so great an Abundance of all sorts of Garden-fruits, that they may be readily changed every Day, and several different sorts may be used at the same time.

For several *Filets* of Fish 'tis requisite to prepare a certain Sauce call'd *Ramolade*, which is made of chopped Parsley, Chibbols, Anchovies and Capers; the whole mixture being put into a Dish, with a little Pepper, Salt, Nutmeg, Oil and Vinegar well temper'd together. After having dress'd the *Filets* in a proper Dish, they are to be sprinkled with this *Ramolade*, and Lemmon-juice is usually added to some of the Dishes; which are to be served up cold.

If any Persons are desirous to have Models of Entertainments on Fish-days, they may here take a View of a very remarkable Ordinary as it is prepar'd in the Duke of *Chartres*'s Palace. Whenever it shall be requisite to furnish greater Tables, due measures may be taken for the management of them, from the Entertainments that have been specify'd for Flesh-days; and if more slender Provisions are only required, 'twill be less difficult to retrench the number of the Dishes, than to find means to match them and set them in good Order.

*Mo-*

## *Models of Entertainments on Fiſh-days.*

### *For a conſiderable Ordinary or Dinner.*

*Potages.*

TWo middling Potages and four leſſer.

The two middling ones conſiſt of Cray-fiſh and farced Soles.

*The four leſſer are theſe*, viz.

The firſt *Potage de Santé*, the ſecond with Cabbage, the third with Peaſe, and the fourth with Onions.

*The great Diſh in the middle.*

An Eel-pie.

*Two Side-diſhes*, viz.

One of whole Perches, with white Sauce.

And the other of four Pikes.

*The Out-works.*

A Diſh of Fricaſſied Oiſters.

One of Spinage.

One of Soles in *Filets* with Cucumbers.

One of *Filets* of Perches, with white Sauce.

One of Quaviver-*Filets*, with Capers.

One a ſmall Fricaſſy of Pike.

And the laſt of Eels broiled upon the Grid-iron, with *Sauſſe Robert.*

*The Roaſt.*

Two middling Diſhes, each conſiſting of two Pikes and eight Soles.

The great Diſh of a Carp and ſix Pickerils round about it.

The reſt of this Service conſiſts of Particular Intermeſſes and *Filets* in a Sallet.

### *For the Supper.*

*Potages.*

Two middling Potages; *viz.* one of *Tortoiſes* and the other of farced Pike.

Two leſſer; one of Sole-*Filets* with ſweet Baſil and the other of Soles, with Lentils.

To

*The Side-dishes of the Table.*

For the great Dish in the middle, farced Mullets.

*Four Side-dishes*, viz.

A Pike-pye.
A Dish of Gold-fish.
One of stewed Carps.
One of Bases.

*Eight Out-works*, viz.

A Hash of Carps.
One of Perches.
Tortoises.
Soles farced.
Sole-*Filets*, with *Sausse-Robert*.
Others with *Truffles*, and others with Cray-fish.

*For the Roast.*

Two middling Dishes of Sturgeon and Roches round about 'em.
Two lesser, each of five Soles.
Several Intermesses for the rest of the Service.

*The Second Table.*

A great Dish in the middle, of Soles, with Anchovies.

*Four Side-dishes*, viz.

A Pie.
A Fricassy of Pike.
Two Dishes of Gold-fish.
And two of Roast.

## *An Ordinary for another Day.*

*Potages.*

TWo middling Potages and four lesser.

The two middling, are one of Perches with white Sauce, and the other of Lobsters.

The four lesser are a *Potage de Santé*, one of Onions with sweet Basil, one of *Profitrolles* and one of soft Roes.

The

*The Side-dishes.*

A great Dish of Roches.
Two middling ones, *viz.* the first of farced Perches and the other of whole Carps.

*Eight Out-works,* viz.

A *Poupeton* of Tunnies.
*Filets* of Perches, with green Sauce.
Farced Oisters.
A *Haricot.*
*Filets* of Soles, with *Truffles.*
*Bouillans.*
Soles broiled on the Grid-iron, with Anchovies.
And a Pie with white Sauce.

*For the Roast.*

Two middling Dishes; each of six Pikes and four Soles.
Two others lesser, of two Sandlings and four Soles round about.
The rest of the Service consists of divers Intermesses and *Filets* in a Sallet.

*For the Supper.*

Two middling Potages, *viz.* one of an *Oil* and the other of Muscles.
Two lesser; one of Sea-ducks with Lentils, and the other of Soles with Cucumbers.

*Side-dishes.*

A great Dish of Thorn-back.
Four others, *viz.* one of Roches, one of Quavivers in a Fricassy of Chickens, one a Pie, and one of *Grenots.*

*The Out-works.*

Soles *à la Sainte Menehout.*
*Filets* of Perches, with white Sauce.
*Filets* of Dabs, with Anchovies.
A Hash.
Tenches.
A farced Cabbage.
Quavivers, with *Mousserons.*
A *Casserole.*

For

*For the Roaſt.*

Two middling Diſhes; each of ſeven Soles.
Two leſſer, one of a Carp and the other of a Pike.

## *An Ordinary for another Day.*

*Potages.*

TWo middling Potages; one of farced *Grenots* and the other of Pike, with Oiſters.

Four leſſer ones, *viz.* the firſt of Spinage, the ſecond of Lentils, the third of farced Soles upon the Edges, and the fourth of Onions, with a Loaf in the middle.

*The Side-diſhes.*

A Pike-pye, for the great Diſh.

Two others; the firſt of broiled Tunnies and the ſecond of Sandlings.

*The Out-works.*

A *Miroton.*
Sole-*Pains.*
*Filets* of Carps, with Cucumbers.
*Filets* of Soles, with Culliſes of Capers.
Quavivers broil'd upon the Grid-iron.
Roches farced.

*For the Roaſt.*

Two middling Diſhes; each of twelve Soles and two leſſer; each of two Sandlings.

## *The Supper.*

*Potages.*

Two middling Potages, *viz.* one a *Julian*, and the other of Sole-*filets.*

Two leſſer; one with Parmeſan, and the other of farced Crab-fiſh.

*The*

*The Side-dishes.*

The great Dish of Whitings in a *Casserole.*
*Four middling Side-dishes,* viz.
One of Mackerel.
One of fresh Cod-fish.
One of a *Poupeton* of Tortoises.
And one of Roches breaded and broil'd upon the Grid-iron.

*Eight Out-works,* viz.

A farced Loaf.
A *Gatoe* of Soles.
Quavivers, with Cucumbers and *Mousserons.*
Soles after the Spanish Way.
Lobsters in a Hash.
St. *Peter*'s Fish, with white Sauce.

*The Roast.*

A large Dish of a Turbot and a Dab, garnish'd with Roches.

Two middling Dishes, *viz.* one of Shads and the other of fresh Salmon.

These Models are more than sufficient for the regulating of a considerable Ordinary. As for others that are less sumptuous it were requisite only to provide as many Out-works, as there are Potages; to the end that the former may be served up, when the others are taken away. In like manner the rest of the Messes may be proportioned for the second Course, every one accordingly as the Expences will admit of. Let us now take an Account of the Provisions of Roots.

*Entre*

## *Entertainments with Roots.*

### *The First Course.*

*Potages.*

SIx in number, four middle ones and two leſſer, *viz.*
A Potage of young Onions, with a Loaf in the middle.
One of Lentils with Oil, garniſh'd with fried Bread.
One of Aſparagus, with green Peaſe-ſoop.
And a Potage without Butter.
The two leſſer Potages are, one of Almond-milk, garniſh'd with criſp Almonds and the other of *Morilles.*
An *Oil* or Potage of Roots may alſo be ſerved up and Sallets with Oil.

*The Side-diſhes.*

A Diſh of Lentils in a Ragoo, with fine Herbs.
One of Peaſe-ſoop, with fine Herbs.
One of French Beans.
One of Roots in a Ragoo.
One of Potatoes.
One of other different ſorts of Herbs.
And four Diſhes of Oiſters.

### *The Second Course.*

*For the Roaſt.*

Take ſeveral ſorts of Roots, as Parſnips, Carrets, Turneps, Potatoes, Goats-bread, Parſley-roots, *&c.* Let them be well ſcrap'd and ſcalded: As ſoon as they are ready, take a Stew-pan, with a ſufficient quantity of good Butter and Onions ſhred ſmall. When the Butter turns ſomewhat reddiſh, throw in a handful of fine Flower, as alſo the Roots; which are to be fried and well ſeaſoned. Afterwards the whole Meſs is to be chopped upon a Table to make a *Farce*, mixt with a little Parſley and *Chibbol*, all ſorts of fine Herbs, ſome Pieces of *Truffles* and Muſhrooms, a Slice of Butter, a few Crums of Bread and Milk-cream. Thus this Farce is to be made delicious, not too fat and ſeaſoned according to Art.

With

With the same Farce, all sorts of Fish may be represented upon Plates, at Pleasure, *viz.* Soles upon one, a Turbot upon another, Flounders upon a third; upon others, Roches, Quavivers, Mackerel, *&c.* A little Butter must be put into every Plate under the Farce that is thus formed in the Shape of Fish. Afterwards they are to be neatly breaded on the top and baked in an Oven. As for the Soles in particular, they may be made upon a Leaf of Patience or Monks-rhubarb, which very much resembles their Shape, and fried with a great deal of ease.

Carrets may likewise be taken, and more especially red Beets which being well scrap'd and boil'd according to Discretion, each Root a-part, are to be cut into large Slices; some in the Shape of Soles, others like Quavivers, and so of the rest. Then they are to be left in a Pickle, for a little while, till with fine Flower, Salt and white Wine a proper Batter be made, like that of Apple-fritters, to cover the Roots, before they are fried with fresh Butter and Oil; every thing a-part. Thus they are to be fried as other *Marinades*; as well as Goats-bread and other Roots, of which one or two Dishes may be prepared for the Roast.

To diversifie them, 'tis requisite to have separate Ragoos of several sorts; *viz.* some of minced Mushrooms, others of *Truffles*, others of Asparagus-tops and others of *Morilles*: As also a good *Sausse-Robert* a-part and white Sauce, without any Anchovies therein; which may serve chiefly for the Dishes that represent the shape of Fish and are made of a Farce. They are to be garnish'd with a little fried Bread, fried Parsley, pickled Roots fried in Paste, Artichoke-bottoms fried in Paste, and some Pieces of Cucumbers.

*For the Intermesses.*

A Dish of Asparagus in Cream.
A Tart of Almond-milk and Cream.
A Dish of burnt Cream.
One of *Morilles* in Cream.
One of Asparagus in a Sallet.
One of Jelly of Harts-horn.
A *Blanc-manger.*
Mushrooms breaded and baked.
Cabbage in a Sallet.
Spinage in Cream.

French Beans in the Cod preſerv'd dry; ſome ſerved up in a Sallet and others in Cream.
Pickled Artichokes, with white Sauce.
Dried *Truffles*, with Oil.
Apple-fritters.

This laſt Entertainment was prepared as a Dinner for the Duke of *Orleans*, on Good-friday, *Anno Dom.* 1690.

To that purpoſe, a ſufficient quantity of Roots was provided the Day before, and three or four Tables were fill'd with them. They were pick'd, ſcrap'd and ſcalded according to the uſual manner, as well for the Ragoo's and Side-diſhes, as for the Roaſt; ſo that in the Morning, every thing was ready for the Farces.

A conſiderable quantity of Peas was likewiſe boil'd in the Evening, which ſerv'd to make a great deal of Onion-broth and to ſoak the Herbs and Roots for the *Oil*.

Altho' there needs no great variety of Meſſes on ſuch Days, yet it will not be improper here to ſhew, how the preceding Particulars may be diverſified or augmented; becauſe they may ſerve upon other occaſions during the whole Seaſon of Lent.

*For the Potages.*

They may be made with,
Young Sprouts.
*Ciboulets* with Milk.
*Mouſſerons* and common Muſhrooms.
Green Peas.
*Truffles*.
Turneps.
And Artichoke-bottoms.

*For the Side-diſhes and Intermeſſes.*

Beſides the ordinary Creams, Fritters, *Blanc-mangers* and Roots dipt in Butter and fried, which have been already deſcrib'd, ſeveral Pies and Tarts may be made of ſome; particularly of Spinage, *Truffles*, *Morilles*, *Mouſſerons*, common Muſhrooms, Plums, red Beets, &c. To theſe may be added Eggs and *Omelets*, diſguiſed after divers manners; and for thoſe that are eaten with Butter, ſeveral ſorts of Roots may be dreſs'd with white or red Sauce: Thus a very great Entertainment may be eaſily pre-

par'd upon any emergent occaſion, and ſuch Materials as are at hand, may be managed ſo as to give ſatisfaction, as far as the Abſtinence of the Seaſon will admit.

It remains only, that the particular Sallets be ſpecified; becauſe a greater quantity of them than ordinary, is requiſite on that Day.

*A Liſt of the Sallets.*

Artichokes,
Aſparagus,
Red Beets,
Cardoons,
Celery,
Colly-flowers,
Cucumbers fried,
*Eſcreſſionaire*,
French Beans,
Goats-bread,
Hops,
Lemmons,
Lettice,
Muſhrooms ſtewed,
Olives,
Oranges,
Parſley of *Macedonia*,
Pomegranates,
Potatoes,
Purſlain,
Young Sprouts,
Wild Succory,
*Truffles*.

Let us now proceed to the main Point of the Buſineſs, and to the practical Part of this Work: Indeed the general *Ideas* that have been already given may be ſufficient for Stewards, Purveyors and Caterers, who are thereby plainly inſtructed as to the particular Proviſions to be bought, and in the Method of Ordering the Entertainments committed to their Charge. But ſome farther Directions are neceſſary for thoſe that are Students in the Art of Cookery: 'Tis requiſite to explain to them the Manner of Preparing every Meſs, to the end that they may go on ſucceſsfully in their Buſineſs without any difficulty; and this is what we undertake to do in the enſuing Treatiſe; without concealing any thing that is moſt *à-la-mode*, or moſt in uſe at the Court of *France*, and in the Houſes of Perſons of the greateſt Quality: Such are the Entertainments that we have already produced for Models.

I N.

# INSTRUCTIONS

IN

## Form of a DICTIONARY,

DIRECTING

How to Dreſs every particular Meſs, and how to Serve them up to Table, for the Side-diſhes, Intermeſſes and Roaſt-meats, or otherwiſe, after the beſt manner.

## A.

### ALMONDS.

ALmonds ſerve for ſeveral Uſes; particularly, to make Paſte, Potages, Almond-milk and Pies; and green Almonds are ſometimes boil'd: All theſe Things are prepared according to the following Method.

*Almond-paſte.*

Take Almonds that are well ſcalded and waſh'd in fair Water: Pound and moiſten them with a little White of an Egg and Orange-flowers, whipt together; and, as you are working them, continue to moiſten them by degrees, that they may not turn to Oil; they cannot be pounded too much: The Paſte thus prepar'd, is to be ſpread upon a large Diſh, and dried with fine Sugar, as if it were ordinary Paſte, till it becomes very pliable. This Paſte may ſerve to make the Bottom or Under-cruſt for Pies, and all ſorts of ſmall Paſtry-works to garniſh them; but 'tis requiſite to let it lye by a

little while, before you proceed to make uſe of it according to your Deſign.

The ſame may alſo be done after another manner, thus: When the Almonds are ſufficiently pounded and moiſten'd as before, take a Copper-Pan, ſuch as Confectioners uſe, and put into it a greater quantity of Sugar than of Paſte; which Sugar is to be clarified with the White of an Egg, and boil'd till it becomes feathered: Then put in your Paſte, and with a *Spatula* work all well together. Set your Pan over the Furnace, and keep continually ſtirring it as much as is poſſible, until the Paſte be looſen'd from the Pan. Afterwards it muſt be ſpread upon a Diſh, with fine Sugar underneath, and rolled up in large Rolls, that it may lye by for ſome time, before it be us'd. It may be workt ſeveral ways, that is to ſay, ſqueez'd thro' a Syringe; and form'd into divers Figures. As for the Shreds or Remnants that are left, when dried, you need only put them into the Mortar, and pound them with a little White of an Egg, in order to ſoften them, and this will ſerve to make ſmall *Petits Choux* or other fine Ornaments for the garniſhing of the Diſhes.

### *Almond-milk.*

Almond-milk is us'd for the Intermeſſes, and made thus: Take Almonds, and having ſcalded them in order to Blanching, pound them in a Mortar, as before: Then take a little Milk, and be careful to ſtrain all thro' a Sieve; which being done, take four Yolks of Eggs with the Whites, beaten together, and pour ſome Milk upon them, by degrees; adding alſo a little Salt and Nutmeg. In order to boil it, ſet a Kettle or Pot with Water upon the Furnace, and when it boils, put a Diſh upon the Kettle, with a ſlice of very good Butter. Afterwards pour your Almond-milk into this Diſh, and let it be continually ſtirr'd, till it becomes a Cream, which muſt be ſerved up to Table hot without any Sugar.

### *Potage of Almond-milk.*

Take a Pound or two of Almonds, according to the ſize of your Diſh; and let them be ſcalded, and pounded all at once; moiſtening them with a little Water: When they are well pounded, ſet a Stew-pan on the Fire, with ſome luke-warm Water, and

and a very little Salt: Pour this Water into the Mortar, and ſtrain all through a Sieve two or three ſeveral times. Then put this Milk into a clean Pot, with a lump of Sugar and a little piece of Cinnamon, and boil all together by degrees. To dreſs the Potage, cut the crummy part of a Loaf into Slices, and and put them in good order upon a Diſh: When theſe Slices are toaſted at the Fire, lay your Potage of the ſame Milk a ſoaking, and when 'tis ready to be ſerv'd up, moiſten your Sippets with it, as much as is requiſite.

Some boil about two Quarts of Water in a Pot, and put into it the Crum of two ſmall Loaves, which they mingle together with the Almonds in a Mortar, and afterwards let it ſoak in a Pot, for the ſpace of three or four Hours, with Sugar and Cinnamon, as before: Then they ſtrain and dreſs it in the ſame manner.

This Potage may be garniſh'd with March-pane or criſp Almonds; the latter of which may be made after this manner, if you'll take the pains to do it. Take Almonds that are well ſcalded and drain'd: Then Sugar them, and put them all at once into a Frying-pan that you have ready at hand, with good hot Oil: They muſt be continually ſtirred and turned, till they become of a Gold-colour: Then take them out ſpeedily, and make four or five Heaps of them; becauſe they are apt to ſtick together.

## *An Almond*-Tourte *or Pan-pie.*

Take about two good Handfuls of ſweet Almonds, and, as you are pounding them, ſprinkle them with Orange-flower Water: Add thereto ſome candy'd Lemmon-peel, ſome Peel of green Lemmon and Sugar, and pound them all well together, with a very little fine Flower: Let the Whites of two Eggs be beaten up and pour'd therein, with three Yolks, and when the whole Farce is well mixt, let it be put into a little Diſh. In the mean while, a ſort of Paſte is to be made with Flower, Butter, the Yolk of an Egg and a little Salt; but great care muſt be taken that this Paſte be duly prepared. Then a piece for the Under-cruſt is to be rolled out and put into the Pie-pan, with a little Border round about it, made with the point of a Knife. When 'tis time to have the Pie bak'd, the prepared Farce is to be put into it, ſo as to fill up the whole Bottom-cruſt. Afterwards it muſt be iced with a little fine Sugar, and ſet into a Campain-

Oven; taking care of the Fire on the top, and continually supplying that underneath.

### *How to dreſs green Almonds.*

When you have green Almonds, ſet a large Copper-Pan or Skillet upon the Fire, filled with Water and Aſhes: Scum off the Coals that riſe on the top, and when this Liquor has boil'd a great while, and you perceive by the Taſte, that 'tis become ſweet and ſlippery, as it were a perfect Lye, throw in your Almonds and let them have three or four Walms: Then take them out and put them into other freſh Water: Thus they are to be waſh'd in four or five Waters, and afterwards a Pan is to be ſet on the Fire, with Water almoſt ready to boil. Put the Almonds into that Water, and to prevent their ſwimming on the top, thruſt down into the Pan a Diſh of almoſt the ſame breadth, yet ſo as to be conveniently let into it; by which means the Almonds will be hinder'd from becoming black. A good Fire muſt be continually kept underneath, and in caſe the Water inclines to boil, ſome other cold Water is to be pour'd in by degrees to give it a check. Thus your Almonds are to be dreſs'd with a moderate Heat; and to know whether they are ſufficiently ſcalded, take a Pin and prick an Almond quite thro': If it ſtick to the Pin, 'tis a ſign they are not yet well ſcalded; but if it be looſe, it denotes that they are. Then, having taken them out, put them again into fair Water, and afterwards into good Syrup of clarified Sugar. In order to ſerve them up liquid, 'tis requiſite that one half of your Sugar be in a Jelly; and to keep them dry, as ſoon as your Almonds are ſcalded in the aforeſaid manner, take them out and let them be well drain'd: Boil your Sugar till it be greatly feathered, and ſee that it be not thick, but of a fine gloſs, to the end that the Almonds which are put therein, may appear very green. The ſame thing may be done with green Apricocks to preſerve them liquid and dry.

### Anchovies.

Anchovie-culliſes are frequently made, and put into ſeveral Ragoo's, as well for Fleſh as Fiſh-days, ſo that it were needleſs here to give a particular account of them; ſince that is ſufficiently done in the reſpective places where they are to be us'd. We ſhall only obſerve at preſent, that the Bones of the Anchovies,

vies, which have been already made use of, may be fried, after having put them into a Paste made of Flower and white Wine, with a little Pepper and Salt: So that you may either garnish another Dish with that Paste, or serve it up to Table for an *Out-work*, with Orange and fried Parsley.

## Andouilles.

*Andouilles* or Chitterlings, are used for Side-dishes more than for Intermesses; those of Hogs-guts are made after the following manner.

### Andouilles de Cochon, *or Hogs-chitterlings.*

Take the great Gut of a Hog, and cut off the thick end of it, to be steep'd in Water for a Day or two: When that is done, let it be well wash'd and parboil'd in other Water, with a little Salt and some Slices of Onions and Lemmons. Slit this Gut, and put a little white Wine upon it, to take away the ill Savour. When it is parboil'd, put it into fresh Water, and having brought it to the Dresser, cut it according to the length you would have your *Andouilles* or Chitterlings to be of. Take some part of the Hog's Belly, pare off the Fat and cut that Meat into thick Slices of the same bigness with your Chitterlings: Thus you may make them, with half of one and half of the other; seasoning them as much as is needful. Afterwards take the Skirts from the inside of which the small Gut ought to be cut off, let them be well cleansed and scrap'd likewise for some time, to take away the ill taste. Then cut them of the same length with your Chitterlings, and having tied up the ends of every one, put them neatly into the Skirts so as they may be cover'd and bound up therein. When your Chitterlings are made, put them into a Kettle of Water with Slices of Onion, an Onion stuck with Cloves, two Bay-leaves and a little Leaf-fat out of the Hog's Belly: Let them be gently boil'd and well scumm'd, pouring in, after the Scum is taken off, a Glass or two of white Wine: Let them cool in the same Liquor, and afterwards take them out, but be careful to avoid breaking them. They are usually broil'd upon a Grid-iron with Paper under them and served up to Table all at once.

A Potage of *Andouilles* may likewise be serv'd up with strained Pease and good Broth, and to that end, each is to be made

apart; that of the Chitterlings with a Faggot of Herbs and a Piece of green Lemmon: But you are to put into the Peaſe-ſoop, ſome fine Herbs chopt ſmall and toſs'd up in a Pan with Lard. The Chitterlings are cut into round Slices, to be laid upon your ſoaked Cruſts, with white Pepper, Mutton-gravy and Lemmon-juice, when ready to be ſerv'd up to Table, and are garniſh'd with fried Bread and Slices of Lemmon.

## Andouilles de Veau, *or Calves-chitterlings.*

After having well waſh'd and prepar'd the larger Calves-guts, cut them according to the length you would have your Chitterlings to be of, and tye up one of the ends: Then take a ſufficient quantity of Bacon, Calves-udder, and Calves-chaldron, all parboil'd, and cut them into ſmall pieces in form of a Die: Put them into a Stew-pan and ſeaſon them with Spice beaten ſmall, and a Bay-leaf. There muſt be alſo ſome Pepper and Salt, with a few minc'd Shalots, and you may add about a Gallon of good Milk-cream. Set the whole Mixture over the Furnace, and afterwards draw back the Pan; into which you are to put four or five Yolks of Eggs, and a few Crums of Bread: Thus all being well thicken'd, proceed to make your Chitterlings hot, with a Funnel, and tye up their ends. Afterwards let them be parboil'd in Water and dreſs'd in the ſame manner as the Hogs-chitterlings: They are likewiſe to be boil'd and left to cool in their Liquor; then let them be broil'd upon a Grid-iron, with Paper, and ſerved up to Table. Theſe ſorts of Chitterlings may be made in Summer, when Pork is out of Seaſon; as alſo in thoſe Countries, where no Hogs are kill'd throughout the whole Year, as it happens at *Paris*.

## Andouillets.

Veal-*Andouillets* are made of minc'd Veal, Bacon, fine Herbs and the Yolks of Eggs, with Pepper, Salt, Nutmeg and beaten Cinnamon, ſo as to give them a fine colour; and in ſerving them up, ſome beaten Yolks of Eggs are to be added, with Verjuice and Lemmon-juice. Theſe *Andouillets* are to be roaſted on a Spit between Slices of Bacon, and baſted with their Dripping, with the Yolks of Eggs and Crums of Bread, ſometimes one and ſometimes another, to produce a fine Cruſt upon them:

them: When they are ready to be ſerv'd up, add ſome Mutton-gravy, or of another ſort, with the Juice of a Lemmon and fried Parſley to garniſh them.

*Andouillets* are likewiſe made of Fiſh, with the Fleſh of Eels and Carps minc'd or pounded in a Mortar, and ſeaſon'd according to the uſual manner: With part of this Fleſh, a *Cervelas* is to be made in a Linnen-cloth, and boil'd with white Wine, Butter and a Faggot of fine Herbs; and *Andouillets* are made with the reſt, which are likewiſe to be boil'd in Butter, with Broth and a handful of fine Herbs. Then toſs up ſome Muſhrooms in a Pan, with Carp-roes and a little fine Flower, and after having caus'd them to boil a little while, with ſome Fiſh-broth and green Lemmon; put them to your *Andouillets.* Thus they may be ſerv'd up for Side-diſhes, or elſe in Potage; dreſſing them on your ſoaked Cruſts, garniſh'd with *Cervelas* in Slices and with ſome Slices and Juice of Lemmon.

## ARTICHOKES.

There are ſeveral Ways of dreſſing Artichokes to be ſerv'd up for Intermeſſes, and amongſt others theſe are the chief, *viz.*

### *Artichokes with white Sauce.*

Let ſome ſmall Artichokes be boil'd in Water, with a little Salt. When they are ſufficiently boil'd, put the Bottoms into a Pan, with Parſley ſeaſon'd with Salt and white Pepper, and prepare a Sauce for them, with the Yolks of Eggs, and a little Vinegar and ſome Broth.

### *Artichokes dreſs'd with natural Butter.*

When your Artichokes are boil'd, as before, take off the Chokes, and make Sauce for them, with natural Butter, Vinegar, Salt and Nutmeg.

### *Fried Artichokes.*

Take away the Chokes, cut them into Slices and let them boil three or four Walms: Let them be ſteep'd in Vinegar, with Pepper, Salt and Chibbols. Then, having flower'd them, fry them in Lard or refined Butter, and ſerve them up to Table with fried Parſley.

*Arti-*

### *Artichoke-bottoms fried in Paſte.*

The Artichokes being boil'd and freed from their Chokes, make a Paſte, with Flower, Water, Pepper and Salt, and put them into it in order to be well fried: Let them alſo be ſerv'd up, with fried Parſley and a little Roſe-Vinegar.

### *Other Ways of Dreſſing them.*

Artichokes in Cream are likewiſe prepar'd after the ſame manner as Aſparagus; others *à la Saingaraz* and with Gammon-ſauce, on Fleſh-days; for which ſee Gammon-eſſence under the Letter G. and young Rabbets *à la Saingaraz* under R. And laſtly, others *à l'Eſtoufade* or ſtew'd and iced. Artichokes are of very great Uſe throughout the whole Year, for almoſt all ſorts of Ragoo's Potages and Side-diſhes; ſo that 'tis requiſite to provide good ſtore of them, obſerving the following Directions.

### *The manner of preſerving Artichokes.*

Take ſo much Water, according to the quantity of your Artichokes, as will be ſufficient to cover them, and let them boil, with Salt proportionably; then take them off from the Fire, and let them lye by, to the end that the Droſs of the Salt may ſink to the Bottom. Afterwards pour the Liquor, into the Pot, wherein you would have your Artichokes put; which ought to be well turn'd and only ſcalded, to take off the Chokes and Scum. They are to be waſh'd in two or three Waters, and afterwards put into a prepared Brine or Pickle; pouring Oil or good Butter thereon, to hinder the Air from penetrating them; you may, alſo if you pleaſe, add a little Vinegar. They muſt be carefully cover'd with Paper and a Board over it, that the leaſt Air may not be let in. Thus they may be kept for a whole Year, but before they are us'd, the Salt muſt be taken away, by ſoaking them in freſh Water.

Artichokes may alſo be preſerv'd dry; and to that purpoſe, when they are Scalded, and the Chokes taken off as before, you are to ſpread them upon Grates or Hurdles of wattled Oziers, in order to drain them; then they are to be dry'd in the Sun, or in an Oven moderately heated; till they become

as dry as Wood. Before they are us'd, they are to be ſteept in Luke-warm Water during two Days; by which means they'll return to the ſame Condition as when they were freſh, and will reliſh much better than when prepared after the other manner. They are to be ſcalded in Water, with a little Verjuice Salt and new Butter, on Fiſh-days, and with good Beef-fat on Fleſh-days.

## Asparagus.

Aſparagus is eaten ſeveral Ways, and Potages are made of it, with different ſorts of Fowl, or with green Peaſe-ſoop; of which divers Examples have been already produced. 'Tis alſo uſually ſerv'd up in Intermeſſes, Out-works and other Diſhes; ſometimes in a Sallet, ſometimes in white or thick Gravy, and ſometimes in Cream.

### *Aſparagus in Cream.*

Let your Aſparagus be cut into ſmall Pieces, and ſcalded a little in boiling Water: Then let them be toſs'd up in a Stew-pan with freſh Butter, or with Lard, if you have no very good Butter; taking care that the whole Meſs be not too fat: Then put into it ſome Milk and Cream, and ſeaſon it well; adding alſo a Faggot of fine Herbs. Before this Diſh is ſerv'd up to Table, it would be requiſite to beat up one or two Yolks of Eggs, with Milk-cream, in order to thicken your Aſparagus.

The ſame thing may be done in dreſſing Artichoke-bottoms and green Peaſe, but for the latter ſome Sugar is to be uſed, with a little chopt Parſley, and then they may be order'd in the ſame manner.

Aſparagus may alſo be ſerv'd up among green Peaſe, with a green Cullis of Peaſe-cods or ſomewhat elſe: Then put a Cruſt of Bread in the middle, and garniſh your Diſh round about, with *Pain de Jambon.*

### *Aſparagus in Gravy.*

Dreſs your Aſparagus cut into Pieces, with Lard, Parſley, Chervil chopt ſmall and a *Ciboulet*: Seaſon them with Salt and Nutmeg, and let them ſoak in a Pot over a gentle Fire: Then take away the Fat, put therein ſome Mutton-gravy and Lemmon-juice, and ſerve it up, with ſhort Sauce. *A-*

### *Asparagus with natural Butter.*

Boil your Asparagus in Water, with a little Salt; prepare a Sauce with Butter, Salt, Vinegar and Nutmeg or white Pepper, continually stirring it; and pour it upon the Asparagus when they are dress'd. There is nothing in this Article, that is not sufficiently known, as well as what relates to Asparagus in a Sallet. For the Potages, you may observe by means of the General Table, those that are hereafter mentioned and under the Article of *Tourtes* or Pan-pies, the manner of making one of Asparagus.

### *To preserve Asparagus.*

Cut off the hard Stalks, and give them one seething with Salt and Butter: Throw them again into fresh Water, and let them be drain'd. When they are cold, put them into a Vessel, in which they may lie at their full length, with some Salt, whole Cloves, green Lemmon, and as much Water as Vinegar: Cover them with melted Butter, as 'tis usually done to Artichokes; putting a Linnen-cloth between, and keep them in a temperate Place. In order to make use of them, let them be steept and boil'd as the others.

## B.

### *French* Beans or Kidney-beans.

#### *The best Manner of Preserving and Dressing them.*

FRench Beans may be preserved two several Ways, viz. either pickled with Vinegar, Water and Salt, as Cucumbers; or else dried, after they have been well pickt and scalded. They are usually dry'd in the Sun, and set in a Place that is not moist. To recover them, they are only to be steep'd in luke-warm Water for the space of two Days, and they'll resume almost the same Verdure that they had when first gather'd: Then let them be scalded and dress'd after the usual manner. As for those that are Marinated or Pickled; when they are sufficiently season'd in a Pot, with some Cloves and a little Pepper, they must be well cover'd, lest they should be spoil'd

ſpoil'd, and ſome melted Butter may be put upon them: As often as you have Occaſion to uſe them, let them be ſoak'd in Water, as the others; to the end that all their Saltneſs may be taken away, and then they may ſerve either for Sallets or for Intermeſſes, after they have been ſcalded and put into Cream.

## Beef.

Foraſmuch as Beef is a Thing no leſs common than neceſſary in Entertainments, 'tis requiſite to deviſe ſeveral Ways of dreſſing it to the beſt Advantage, in order to make it delicious and graceful even on the moſt ſumptuous Tables.

### *A ſhort Rib of Beef*, à la Godard.

Let the firſt ſhort Rib of Beef, be Spitted and one half of it larded, with thick Slips of Bacon: When it is half roaſted, take it off from the Spit, and put it into a Pot, after it has been well ſeaſon'd, with good Gravy, a few *Truffles*, *Morilles*, common Muſhrooms and Artichokes, only to give it a Reliſh: In the mean while prepare another Ragoo of *Truffles*, Muſhrooms, *Morilles*, Artichoke-bottoms, Veal-ſweet-breads, and Cocks-combs, all well thicken'd, which you are to put upon the ſhort Rib; garniſhing it with a *Marinade* of Chickens or marinated Cutlets.

### *A ſhort Rib of Beef dreſs'd after the Engliſh Way.*

Take a large ſhort Rib of Beef, and let it lie two Days in Salt: Afterwards Spit it, and when 'tis well roaſted, bread it and put a good Ragoo both on the top and underneath. Let this Diſh be garniſh'd with *Hatlets*, *Marinades* or roaſted *Poupiets*.

### *A ſhort Rib of Beef with Cucumbers.*

Another middling Side-diſh may conſiſt of a ſhort Rib of Beef, with a good Ragoo of Cucumbers, a few Shalots and fine Herbs chopt ſmall; ſo as to give all a good Reliſh. It muſt be ſet out with marinated Veal-culets, fried Bread, or ſome other convenient Garniture.

### *A ſhort Rib of Beef farced.*

It may be farced with a *Salpicon*, of which ſee the manner under the letter S. Or elſe, when the ſhort Rib is almoſt roaſted, take ſome of the Fleſh out of the middle, to be minced ſmall with Bacon, Beef-ſewet, fine Herbs, Spice and good Garnitures. Then farce your ſhort Rib between the Skin and the Bone, and ſow it up again neatly, leſt the Meat ſhould fall into the Dripping-pan, whilſt you are making an end of roaſting it. This Diſh is to be garniſh'd with *Fricandoe's* or Scotch Collops in form of larded Cutlets, with fried Bread, and when ſerv'd up to Table, the Skins are to be taken off, to have the Liberty of eating the Meat with a Spoon.

### *A great Side-diſh of a Buttock of Beef.*

Take a Buttock of Beef, as large or ſmall as you ſhall think fit; lard it with Gammon and other Bacon, that is well ſeaſon'd with Pepper, Salt, Coriander-ſeed, Cinnamon, Cloves and grated Nutmeg; as alſo Parſley, Onions and ſmall Shalots, all well mixt together. Stuff as much of theſe as you can into the Bacon, and lard your Meat both on the top and underneath. Seaſon it again with all your Ingredients, and put it into a Stew-pan to be marinated a little while, with Onions, Parſley, Shalots, Garlick, ſweet Baſil, Thyme, Verjuice, Slices of Lemmon and a little Broth. It muſt be left therein two Hours, and boil'd in the Evening for the next Day: It muſt be put in a Napkin, with thin Slices of Bacon, and the Napkin is to be wrapt up cloſe, ſo that no Fat may enter. In the mean while, you are to chooſe a Pot that is fit for it, and a Silver-Plate is to be laid on the Bottom, to keep the Napkin or Meat from being burnt. For the ſeaſoning of it, you may put therein about two Pounds of Leaf-fat taken out of a Hog's Belly, or of freſh Beef-ſewet, according to the bigneſs of the Piece of Beef; adding ſome Verjuice, white Wine, Ginger, Cinnamon, long Pepper, Slices of Lemmon, Nutmeg, Onion, Parſley Bay-leaves, as much Salt as is requiſite, ſweet Baſil and Coriander whole, Fennel and Anis. Having put all into the Pot, cover it, and let your Piece of Beef be ſtew'd very gently: When 'tis ſufficiently boil'd, let it cool in its own Fat; then make a great *Godivoe*, which is to be put into the Diſh, in which the Piece of

of Beef is to be dreſs'd; cover it with the ſame *Godivoe*, and ſet it into the Oven for an Hour. In order to bring it to Table, a well ſeaſoned Beef-cullis is to be prepar'd; then make a round Hole on the top of the *Godivoe*, to pour in your Cullis, ſo as to penetrate into every part, and the Juice of a Lemmon thereupon. This ſort of Beef may be ſerv'd up cold in thin Slices inſtead of Beef *à la Royale.*

### *A Side-diſh of a Piece of Beef.*

Take the hinder part of a Buttock, larded with thick Slips of Bacon, and having put it into a Pot or Kettle with two Pounds of Lard, ſome good Slices of Bacon and the neceſſary ſeaſoning Ingredients, let it boil very gently, about two Hours: Take care that it be corned, and that no Air comes to it, when 'tis boiling. At leaſt, you may put a little Brandy thereto, and garniſh it with *Marinade.*

### *Another Side-diſh of a Piece of Beef.*

Let a Buttock of Beef, moderately corned, be put into a Pot, with all ſorts of fine Spices and Onions. Having fill'd the Pot with Water, let it boil and be well ſcumm'd: Then ſome good Meat-gravy is to be put therein to enrich it. When 'tis boil'd and ready to be dreſs'd in its Diſh, you muſt take away a little of the Fat from the top, and put upon it a Gammon-haſh, garniſh'd with a *Marinade* of larded Veal fried, and ſarc'd Cucumbers, according to the Method hereafter deſcrib'd; or elſe with Artichoke-bottoms cut into two pieces, and Veal Sweet-breads, all fried and ſteept in the ſame manner as the Cucumbers.

### *A Side-diſh of Beef-ſtakes rolled.*

Having cut ſome good Slices or Stakes of Beef, beat them flat on the Dreſſer, with a Cleaving-knife: For example, Take three or four large Slices, according to the ſize of your Diſh, and make a farced Meat of Capons-fleſh, a piece of a Leg of Veal, Bacon, tried Sewet, boil'd Gammon, Parſley and Chibbols, with ſome Veal-Sweet-breads, *Truffles* and Muſhrooms, all mine'd and well ſeaſon'd with Spice and fine Herbs. To theſe are alſo to be added three or four Yolks of Eggs with a little Milk-cream,

cream, and when your Farce is well minc'd, lay it upon the Beef-ſtakes, which are to be neatly roll'd up, till they become very firm and compact, and of a convenient thickneſs. Thus they are to be ſtew'd over the Fire for a conſiderable time; then take them out of the Pot, drain off the Fat, cut them into two pieces, and dreſs them in a Diſh, on the ſame ſide that they were cut, which is uppermoſt. When they are ſet in order, ſome Ragoo or Cullis may be put upon them, and nothing elſe.

This Farce may ſerve for ſeveral ſorts of Fowl, when in great Entertainments there are many to be farced. It may alſo be uſed for ſcollop'd Veal, farced *Fricandoes* and other Things, Side-diſhes and Out-works of the like nature, are uſually made with Veal-ſtakes dreſs'd after the ſame manner.

### *A Side-diſh of a Piece of Beef, with Cucumbers.*

Take a Piece of good tender Beef and roaſt it, barded or cover'd with thin Slices of Bacon, and wrapt up in Paper; but let it not be over-done: Then cut it into *Filets* or ſmall thin Slices, and put them into a Diſh. In the mean while, ſome Cucumbers are likewiſe to be cut into Slices, according to the quantity of the *Filets*; but they muſt be marinated: Squeeze them, and put them into a Stew-pan with ſome Lard to be well ſtew'd over the Furnace. Afterwards drain off all the Lard, throw in a little Flower and toſs them up again a little while: Laſtly, Soak them with good Gravy, proportionably to the quantity of your *Filets*. When they are ready, ſome good thickening Liquor muſt be put in, to make the Ingredients incorporate well together; a Spoonful of Gammon-eſſence, would be excellent for that purpoſe: Add to theſe, a little Verjuice or Vinegar, and let not your *Filets* boil any longer leſt they ſhould grow hard. They are to be ſerv'd up hot to Table, and garniſh'd with fried Bread, Marinades, or *Riſſoles*.

All other ſorts of *Filets*, with Cucumbers, may be made in the ſame manner.

### *Another Side-diſh of Beef*-Filets.

Another Side-diſh may be prepar'd with Beef-*Filets* larded, and marinated with Vinegar, Salt, Pepper, Cloves, Thyme and Onions, which are to be roaſted by a gentle Fire: When

they

they are ready, put them into good Gravy with *Truffles*, and garnish them with marinated Chickens or Pigeons, or with *Fricandoes*.

## *Other Courses of Beef.*

Some small pieces of Beef may be serv'd up for Out-works, which are to be a little corn'd and garnish'd with Parsly; but if it be a middling Side-dish, it may be garnish'd with what you shall think fit. They are also put into Gravy, when minc'd very small, with a Shalot, or a Clove of Garlick, and chopt Parsly.

A piece of Brisket-beef may be put into a Pot, and when par-boil'd, larded with thick Slips of Bacon season'd with Salt, Pepper, beaten Cloves and Nutmeg; and the boiling of them may be finish'd in an Earthen Pan, with thin Slices of Bacon at the Bottom, Pepper, Salt, a Bunch of Herbs, a little White-wine, green Lemmon, Bay-leaves and Broth. When 'tis boil'd, put thereto a Ragoo of Mushrooms, Oisters, Capers and stoned Olives, all well thicken'd; as also Lemmon-juice, when ready to be serv'd up to Table, and let it be garnish'd with Slices of the same.

For the Sauce with Vinegar and Pepper; take a Beef-stake, let it be well beaten, larded with thick Slips of Bacon, and boil'd in Water, with a Glass of White-wine; seasoning it high with Pepper, Salt, Cloves, Bay-leaves and a Faggot of Herbs. Let the Broth be well soaked, and when cold, the Stake being in the same Pot, it may be serv'd up with Lemmon-slices and a little Vinegar.

Beef-stakes may also be put into a Pie; to which purpose see that of a Fillet of Veal, under the Letter P, and observe the same Method; except that the Beef-stake Pie requires longer time in baking. But you must by no means forget to make a Hole therein, when put into the Oven, and to stop it up, when taken out.

Beef *à la Mode*, ought to be well beaten, larded with thick Slips of Bacon, and, if you please, stew'd in a Pan, before it be boil'd, with Pepper, Salt, Bay-leaves, green Lemmon, half a douzen of Mushrooms, a Glass of White-wine and two Glasses of Water: It may likewise be stew'd in its own Gravy, close cover'd over a gentle Fire. When 'tis boil'd, fry some Flower in a Pan, with Lard, which may be put thereto with Lemmon-juice.

The Palate of an Ox is frequently uſed in *Mine-droit*, or *Menus-droits*, for which ſee the Letter M.

## Biskets.

### *The Manner of Making* Savoy-*biskets.*

There are ſeveral ſorts of Biskets very common, but for thoſe that are call'd *Savoy*-biskets; take three or four new-laid Eggs, more or leſs according to the quantity of Biskets you intend to make: Then having provided a pair of Scales, put the Eggs into one, and ſome baked Flower into the other: Lift them up to render the Weight equal on both ſides; for example, if four Eggs were put in, you are to take out one, and leave the three others: Weigh out as much fine Sugar pounded to Powder, as the weight of the Eggs amounts to, and take away the four Whites, to make as ſtrong a Snow of them as poſſibly can be. Having minc'd ſome green Lemmon-peel, reduce it as it were to Powder, and mix it with the Flower that was weigh'd a little before: Beat them up a little, put ſome Sugar thereto, after having beaten them again, add ſome Yolks of Eggs, and whip all together for ſome time. Afterwards let the Biskets be made upon Paper, either in a round or long Form, at pleaſure, and they may be neatly iced with Sugar beaten to Powder. They are to be bak'd in an Oven, taking care that it be not too hot, and as ſoon as they are done, cut them off from the Paper, with a thin Knife. They are us'd for Fruit or to garniſh certain Pies.

### *Another ſort of Biskets.*

Take three or four Eggs, according to the quantity of Biskets you are deſirous to make, and beat them up a little while; to which add as much raſped Sugar as you can take up between your Fingers at four or five times, with ſome Lemmon-peel, and mix all together, with four or five Spoonfuls of baked Flower. This Compound is to be laid upon Paper that has been ſtrew'd thick with Sugar, and ſome Sugar being likewiſe ſtrew'd on the top, ſet into the Oven, to be dried. When it is drawn out, cut the Biskets, all at once, with the Paper underneath, according to the bigneſs and ſhape, you would have them to be of, and with a Pen-knife cut off the Paper gently, for

for fear of breaking any of them; which may be eaſily done, becauſe they ought to be very dry. Theſe Biskets ſerve, as the former, either for Fruit, or to garniſh Pies.

There are ſeveral other ſorts of Biskets, but beſides that they ſcarce differ in any thing, except the Name; it is the peculiar Province of the Confectioner: Therefore the inquiſitive Readers are referr'd to the Inſtructions that have been already publiſh'd for the uſe of thoſe Perſons.

## BISKS.

Theſe ſorts of Potages are made with Quails, Capons and large fat Pullets, and moſt commonly Pigeons; ſo that we ſhall firſt ſhew the manner of preparing the laſt.

### *To make a Bisk of Pigeons.*

Take Pigeons newly kill'd; ſcald, pick and parboil them, and let them be ſtew'd, in clear Broth, with ſeveral *Bards* or thin Slices of Bacon, an Onion ſtuck with Cloves, and two Slices of Lemmon, all well ſcumm'd. Set them on the Fire, only one Hour before they are us'd, according to their bigneſs, and when they are dreſs'd, lay them aſide for a while. In order to make a proper Ragoo for them, 'tis requiſite to take ſome Veal-Sweetbreads cut into two parts, Muſhrooms cut into ſmall pieces, *Truffles* in Slices, Artichoke-bottoms cut into four quarters, and one whole, to be put into the middle of the Potage. You muſt carefully fry this Ragoo, with a little Lard, fine Flower, and an Onion ſtuck with Cloves, and need not ſtay till it grows brown. When 'tis thus dreſs'd, put a little good Broth therein and ſtew it, with a Slice of Lemmon. In the mean while, cauſe to be boiled a-part in a little Pot, ſome Cocks-combs well ſcalded and pickt, with thin Slices of Bacon, Veal-ſewet, ſome clear Broth, a Slice of Lemmon and an Onion ſtuck with three Cloves; but care muſt be more eſpecially taken, that the whole Mixture be well parboil'd: To which purpoſe, ſtrain a little Bread-crum, with only two Spoonfuls of good Broth thro' a Sieve. Your Pigeons, Cocks-combs and Ragoo being ready, make Sippets, with Cruſts of Bread toaſted at the Fire, and lay the Potage a ſoaking with good Broth: Then dreſs the Pigeons therein, and the Artichoke-bottom in the middle; the Ragoo being put between the Pigeons, and the Cocks-combs

upon their Stomacks: When the Fat is throughly taken away, pour in the reſt of the Ragoo. At the ſame time you are to provide a piece of Beef or Veal half roaſted, which is to be cut in a Stew-pan or on a Diſh, and to be ſqueez'd hard, to get all the Gravy: It ought to be ſet at a diſtance from the Fire, to the end that it may become white; and when the Potage is dreſs'd, ſprinkle it with this Gravy, that it may be well marbled. It muſt be garniſh'd with Lemmon, one half of which may be ſqueez'd thereupon, and ſerv'd up hot to Table.

### *Bisks of Quails and others.*

Truſs your Quails neatly in the ſame manner as Chickens, and dreſs them with burnt Butter till they acquire a fine Colour: Then put them into a little Pot, with ſome good Broth, Slices of Bacon, a Bunch of Herbs, Cloves, and other Things proper to ſeaſon them; as alſo a piece of a beaten Beef-ſtake, another of lean Bacon and ſome green Lemmon, and let all boil over a gentle Fire. This Bisk muſt be garniſh'd as the other, with Sweet-breads of Veal, Artichoke-bottoms, Muſhrooms, *Truffles*, *Fricandoes* and Cocks-combs, with the fineſt of which you may make a Ring or Border round about the Diſh; marbling the Potage with a Veal-cullis and Lemmon-juice, as it is a ſerving up to Table.

The Bisks of Capons and fat Pullets are made after the ſame manner as the preceeding, as well as thoſe of young Barn-door Chickens.

As for Bisks of Fiſh; chop ſome Muſhrooms very ſmall, and lay them upon the Cruſts of Bread that are to be ſoaked with good Fiſh-broth. The Ragoo may be made with Carp-roes, Pike-livers, the Tails and Claws of Cray-fiſh, and Juice of Lemmon, garniſh'd with the ſame.

## BLANC-MANGERS.

*Blanc-mangers* are us'd in Intermeſſes, or for middling Diſhes or Out-works, and may be made thus: Take Calves-feet, and a Hen that is not very fat, let them be well boil'd without Salt and ſtrain'd; taking care that it be not too ſtrong nor too thin. If you have too great a quantity of Jelly, take out ſome of it, putting ſome Sugar, Cinnamon and Lemmon-peel to the reſt, and let all boil a little while over the Fire, in a Stew-pan; af-

ter

ter having taken off the Fat. In the mean while, ſome ſweet Almonds are to be provided, and if you pleaſe, ſeven or eight bitter ones among them, according to the quantity of your *Blanc-manger*: Theſe are to be well pounded, and well moiſten'd with Milk, that they may not turn to Oil. Then ſtrain the *Blanc-manger*, that is not too hot, twice or thrice with the Almonds; waſh the Sieves well, and ſtrain them again once more, to the end that the Liquor may become very white. After having pour'd it into a Diſh, ice it neatly, and paſs over it two Sheets of white Paper, to take off the Fat. Let a little Orange-flower-water be put thereto, and when 'tis well congeal'd, ſerve it up cold to Table, garniſhing it with Lemmon.

To make *Blanc-mangers* of divers Colours, ſee what is hereafter declar'd under the Article of *Jellies*.

## *A* Blanc-manger *of Harts-horn.*

Take about a Pound of raſped Harts-horn, proportionably to the quantity you deſign to make, and let it boil for a conſiderable time; ſo that, dipping your Finger therein, you perceive that the Liquor is become as it were clammy; which is a ſign that 'tis ſufficiently boil'd. Strain this Jelly thro' a very fine Sieve, and pound the Almonds; moiſtening them with Milk and a little Cream. Then you muſt ſtrain the ſame Jelly with theſe Almonds, three or four times, to render it very white, and put thereto a little Orange-flower-water.

If the Entertainment be made on Fiſh-days in Lent; for the Evening-courſe, the *Blanc-manger* muſt only be ſtrain'd with pounded Almonds; ſqueezing a little Lemmon-juice therein, and no Milk is to be put into it. When 'tis ready it may be ſerv'd up in Ice.

## Boar's Head, *ſee* Heads.

## Boucons.

To make *Boucons*, take a Fillet of Veal cut into ſmall Stakes or Slices, that are ſomewhat long and thin, and beat them on a Table or Dreſſer: Then having prepar'd ſome ſmall Slices of fat Bacon, with as many of raw Gammon, diſpoſe them in Ranks a-croſs your Veal-ſlices, that is to ſay, firſt one Slice of

Bacon, and then another of Gammon. Strew them with a little Parſley and Chibbols, and ſeaſon them with Spice and fine Herbs. The Veal-ſtakes being thus cover'd with theſe Slices, are to be neatly roll'd up, as if they were *Filets Mignons* and broil'd upon the Coals. When they are dreſs'd, let the Fat be drain'd off, and ſerve them up hot, with a good Cullis, and a Ragoo of Muſhrooms.

## BOUILLANS

Are made thus: Take the Breaſts of roaſted Pullets or Capons, with a little Marrow, about the thickneſs of an Egg, ſome Calves-udder parboil'd, as much Bacon and a few fine Herbs, and put the whole Mixture well minc'd and ſeaſon'd upon a Plate: Make ſome fine Paſte and roll out two pieces, as thin as Paper: Wet one of them lightly with a little Water, and lay your farced Meat upon it in ſmall heaps, at a convenient diſtance one from another: Cover them with the other piece of rolled Paſte, and with the tips of your Fingers, cloſe up every Parcel between the two Paſtes; then with an Inſtrument proper for that purpoſe, cut them off one by one, and ſet the uppermoſt underneath; dreſſing them neatly, as if they were ſo many little Pies. Thus they are to be bak'd, and may be uſed for Out-works, or to garniſh Side-diſhes; but they muſt be ſerv'd up hot to Table.

## BOUTON.

### *A Side-diſh of a ſmall* Bouton.

Prepare a good well-ſeaſon'd *Godivoe*, as for the *Poupeton*, according to the Method hereafter, deſcribed under the Letter G. Let it ſerve as it were for a Lay upon broad thin Slices of Bacon, that are capable of wrapping up your whole *Bouton*, and add thereto a good Ragoo of Muſhrooms, Veal-Sweet-breads, Artichoke-bottoms, Cocks-combs, *Mouſſerons*, *Truffles* and Aſparagus-tops dreſs'd with white Sauce. Then cover it again with another Lay of *Godivoe* and Bacon-ſlices, and let it be bak'd between two Fires, or dreſs'd otherwiſe. When 'tis ready to be ſerv'd up to Table, after the Fat is taken off, put ſome Lemmon-juice therein, garniſh it with little farced Rolls, *Fricandoes* and *Marinades* intermixt.

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The ſame thing may be done on Fiſh-days, making the *Godivoe* of the Fleſh of Carps, Eels, Tenches and other ſorts of Fiſh, well minc'd and ſeaſon'd.

## Braises.

We ſhall not here enlarge upon every Thing that may be bak'd or ſtew'd *à la Braiſe*, that is to ſay, between two Fires, *viz.* one on the top and the other underneath, which is a manner of Dreſſing that extremely heightens the Reliſh of Meat, and is very much in vogue. Some Examples of it have been already produc'd in the Article of *Beef*, and many others will be found hereafter, which ſhall be likewiſe explain'd in the reſpective Places to which the Things themſelves belong, and if this be not always done, you need only conſult the Articles that come near them, and have recourſe for that purpoſe, to the Table of the principal Matters at the end of this Volume.

## Broiling *upon a Grid-iron, ſee* Grillade.

## Broths.

Altho' this Article might be referr'd to that of Potages, as properly belonging thereto; nevertheleſs we have judg'd it neceſſary to take notice of it in this place, to the end that the Reader may be freed from any Doubt that might ariſe concerning the different ſorts of Broths which he has already obſerv'd or may meet with hereafter; or from the Pains he might otherwiſe take in ſearching for ſome Light in the matter elſewhere: Therefore we have here ſet down what is moſt remarkable, with reſpect to the Broths that are requiſite, as well for the Potages, as for the Side-diſhes.

### *Fat Broth.*

Boil ſome part of a Buttock and Leg of Beef, with other Meats, and take out the Gravy and Broth; ſtraining it thro' a Linnen-cloth: Let the ſame pieces be put a ſecond time into the Pot, and having caus'd them to be well boil'd, take out the Broth again; keeping both theſe ſorts hot a-part. The firſt will be of good uſe to be put to Capons, young Turkeys, Chickens, Quails, Veal and other farced Meats, that are to be ſerv'd up

in white Potage. Capon or Veal-broth ought to be taken to ſoak young Pigeons for Bisks, and with the Broth of the Bisks, a Cullis may be made, for the Potages *à la Reine* and *à la Royale.* Laſtly, The Broth of farced Meats will ſerve to make a Cullis for the ſame ſorts of Meat, *viz.* young Turkeys and Pullets, Knuckles and Breaſts of Veal, and other Joynts of Meat that ought to be farc'd and parboil'd.

The ſecond ſort of Broth taken out of the great Pot, is to be put into the brown Potages, particularly, thoſe of Ducks, Teals, Rabbets, Ring-doves, Larks, Pheaſants, Thruſhes, Cabbage, Turneps and others; and the brown Ingredients which ſerve to thicken them, are to be mixt with the ſame Broth, without confounding that of one of theſe ſorts, with the others. This Broth is alſo proper for the Side-diſhes, and ſome of it may be uſed in boiling the Pickings of Muſhrooms; of which the Pulp is to be taken out, to ſerve for that Cullis, for all the Potages, Side-diſhes and Intermeſſes.

N. B. *The other ſorts of Culliſes are hereafter deſcrib'd under the Letter* C, *and the Gravies under* G.

## *Morning-broth for Breakfaſt.*

'Tis uſually made with a piece of Buttock-beef, the ſcraggy end of a Neck of Mutton, a Neck of Veal and two Pullets. Take the Breaſts of the Pullets when they are boil'd, pound them in a Mortar with a piece of Bread-crum, ſteept in ſome Broth; and all being well ſeaſon'd, ſtrain it thro' the Sieve, to be laid upon the Cruſts ſoak'd in the ſame Broth that is then made.

The particular Broths for Potages *de Santé* and others are to be found in their proper Places, under the Letter P; only in favour of ſick Perſons, it may not be improper to ſubjoyn what may tend to their Advantage.

## *Jelly-broth for Conſumptive Perſons.*

Put a Joynt of Mutton into an Earthen Pot, with a Capon, a Fillet of Veal and three Quarts of Water; which is to be boil'd over a gentle Fire, till one half be conſum'd. Then ſqueez all together and ſtrain the Liquor thro' a Linnen-cloth.

The Reſtaurative Broth is ranked among the Potages, under the Title of *Potage without Water.*

N. B.

N. B. *The following Liquors tho' not falling under the Order of the Alphabet ought to be inſerted in this place,* viz.

### *Veal-liquor.*

Having cut a Fillet of Veal into very thin Slices, let them boil in an Earthen Pot full of Water over a gentle Fire, for the ſpace of an Hour; and then ſtrain this Liquor thro' a Linnen-cloth, without ſqueezing the Meat.

### *Chicken or Pullet-liquor.*

Put two or three Chickens or young Pullets into a Pot, with Water, and when they have boil'd two Hours over a gentle Fire, ſtrain the Liquor thro' a Linnen-cloth; to which may be added Bugloſs, Borage, Succory and other cooling Herbs, according to the Circumſtances of the Patients and the Preſcriptions of the Phyſicians.

### *Capon-liquor.*

Let a Capon be ſet over a gentle Fire, in an Earthen Pot, with three Quarts of Water: When the Capon is boil'd, and one Pint of the Water waſted, take it out without ſqueezing.

### *Fiſh-broth.*

This Broth is the chief Ingredient of all ſorts of Fiſh-potages that can be prepar'd with the ſeveral Diſtinctions that are made for every one. To that purpoſe, cleanſe Tenches, Eels, Pikes and Carps from their Slime, and cut off their Gills: Then put all into a great Kettle or Pot, with Water, Butter, Salt, a Faggot of fine Herbs and an Onion ſtuck with Cloves. When they have boil'd an Hour and half, ſtrain the Broth thro' a Linnen-cloth, and pour ſome of it ſeparately into three Pots: In one of them put the Pickings of Muſhrooms, which afterwards are to be paſs'd thro' the Sieve, with a Cullis, fried Flower and a piece of green Lemmon: This thickening Liquor may ſerve for the brown Potages, as alſo for the Side-diſhes and Intermeſſes. In the ſecond, may be put pounded Almonds, with the Yolks of hard Eggs, if the time will permit; and this is proper for white Potages, particularly thoſe of *Profitrolles*, Smelts,

Smelts, Perches, Soles and other Fish dress'd in white Broth and for some Ragoo's of the like Nature. Lastly, in the third Pot, the Fish of all the Potages as well White as Brown, both for the Side-dishes and Intermesses may be boil'd together, and some Jelly may also be made of them.

Another sort of Fish-broth may likewise be prepared thus; Take a great Kettle or Pot, of a size proportionable to the quantity of Potage that is to be made. Hang it over the Fire, and put Water therein, with Parsly-roots, Parsneps, whole Onions, a handful of Parsly and Sorrel, all sorts of fine Herbs and good Butter, all well season'd. Add to these, the Bones and Carcasses of Fishes, whose Flesh has been taken to make Farces, and even the Entrails of those that have been farc'd, after having been well cleansed, and, if you please, some Cray-fish-tails pounded, with four or five Spoonfuls of Onion-juice. The whole Mess being well season'd and sufficiently boil'd, strain it thro' a Sieve, put it again into the Pot, and keep it hot, to lay the Soops a soaking, to prepare the Fish for the Potage, and for other Uses.

### *Broth on Fish-days, for the Potage with Herbs.*

Let all sorts of good Herbs be put into a Pot, with two or three Crusts of Bread, season'd with Salt, Butter and a Bunch of fine Herbs: When they have boil'd an Hour and half, strain the Broth thro' a Linnen-cloth, or a Sieve. This will serve for the Potage *de Santé* without Herbs, and for many others; particularly for those of Lettice, Asparagus, Succory, Artichokes, Cardoons, *&c.*

A sort of Broth may likewise be made on Days of Abstinence, with Roots without Fish, and with clear Peas-soop; straining the whole Mess, as before.

### Brusoles.

Take some Stakes, or Meat cut into Slices, beaten a little while with the back of a Knife, and put them into a Stew-pan, with several thin Slices of Bacon laid in order underneath: Strew them with Parsly, chopt Chibbols and Spices; continuing to make a Lay of the like sort of Seasoning, and another of Stakes, till at last you cover them well with broad Slices of Bacon, and set them between two Fires, on the top and underneath;

neath; after having caus'd the Pan to be close cover'd. When they are ready, a Cullis may be prepar'd with the Carcasses of Partridges: Then, having taken off all the Fat, put these Stakes into a Dish and pour the Cullis upon them: They are commonly call'd *Brusoles* or *Bursoles* in *French*, and are used for Side-dishes.

They may also be farc'd with a good *Godivoe*, minc'd and well pounded in a Mortar, with fine Herbs, Yolks of Eggs, Cream and the usual seasoning Ingredients; putting this farc'd Meat upon very large *Fricandoes* or *Scotch* Collops, that are to be wrapt up in broad Slices of Bacon and bak'd in a Pie-pan. As soon as they are ready, pour a Ragoo upon them, made of *Truffles*, *Mousserons* and a Veal-cullis to thicken them.

See under the Letter F. the Manner of Dressing farc'd *Fricandoes*, which have some relation to these *Brusoles*.

### Burts *or Bret-fish.*

In dressing Burts, you may endeavour to imitate the Method hereafter explain'd for Soles; for as to the Way of ordering them with natural Butter, or of making a Ragoo, by frying them in burnt Butter, after having cut off their Heads; 'tis so very common, that none can be ignorant of it.

Neither shall we insist on the Manner of stewing Bases, or other Appurtenances belonging to them; because 'tis only requisite to take Measures in those Cases, from other Things of the like Nature.

## C.

### Cabbages *and* Coleworts.

Among the Potages you may observe the Manner of those that are dress'd with Cabbages or Coleworts, for different sorts of Fowl, *viz.* Pigeons, Partridges, Wood-hens, Stock-doves, Pullets, Capons, Chicken, Ducks, *&c.* They may also be prepar'd with farc'd Cabbage, according to the following Directions; or else they may be serv'd up for Side-dishes, garnishing them with farc'd *Fricandoes*.

*The*

### *The Manner of Dreſſing a farc'd Cabbage for a Side-diſh.*

Take a good Cole-cabbage; cut off the Stalk, with a little of the Body, and let it be well ſcalded. Then take it out of the Water, ſpread it on the Dreſſer, ſo as the Leaves may lye together, and lay ſome farced Meat upon them, made of the Fleſh of Fowls, a piece of a Leg of Veal, ſome parboil'd Bacon, Fat of boil'd Gammon, *Truffles* and Muſhrooms chopt, Parſly, Chibbol and a Clove of Garlick; the whole Mixture being ſeaſon'd with fine Herbs and Spice, with ſome Bread-crums, two whole Eggs, and two or three Yolks, all well minc'd. Your Cabbage being ſtuff'd with this Farce, let it be cloſe, neatly tied up and put into a Pot or Stew-pan. At the ſame time, take part of a Leg of Veal or of Beef cut into Stakes and well beaten; put them in order in a Pan, as it were to make Gravy: When they are colour'd, throw in as much Flower as you can take up between your Fingers, and let them be brought to a colour all together: Afterwards ſoak them with good Broth and ſeaſon them with fine Herbs and Slices of Onion. When they are half boil'd, let the Cabbage, Stakes and Gravy be intermixt and all ſeathed up together, but be careful not to put too much Salt therein. All being thus made ready, dreſs them in a Diſh without Broth, put a Ragoo upon them, as it may ſtand with your convenience, either *à la Saingaraz* or ſome other ſort, and ſerve them up hot to Table.

A Cabbage may likewiſe be farced on Days of Abſtinence with ſome Fleſh of Fiſh and other Things to garniſh it; as if it were a Carp, Pike, or other Fiſh prepared to be farc'd.

### *How to make certain Ornaments call'd* Petits-choux, *i. e. Small Coleworts.*

Take ſome Cheeſe that is very fat, ſuch as the beſt ſort of Cream-cheeſe, as much as you ſhall think fit: Let it be put into a Stew-pan, with two handfuls of Flower, proportionably to the quantity of Cheeſe, adding thereto ſome green Lemmon-peel minc'd, and ſome candy'd Lemmon-peel likewiſe cut very ſmall. Then, taking a *Spatula* in your Hand, ſtir all together with a little Salt: When 'tis well mixt, put four or five Eggs therein, and make a ſort of Paſte or Batter like that of Fritters. Afterwards take ſome ſmall Pie-pans, butter them on the inſide, and

pu

put a little of this Farce into every one of them: But before they are set into the Oven, they must be wash'd over with the Yolk of an Egg beaten up. As soon as they are bak'd, they may be ic'd over with fine Sugar, or a proper white Ice may be made for them, which is elsewhere described.

## CAPONS.

It were needless here to make a Collection of the different sorts of Capon-potages; because they are particularly express'd in the General Table of the Messes. The Reader is also referr'd for the other Messes, that are made with Capons-breasts, such as *Tourtes* or Pan-pies, *Rissoles* and *Bouillans* to the respective Letters of the Alphabet to which those Articles properly belong. And for roasted Capons, it may be observ'd with what Sauce they ought to be dress'd, under the Letter R; where every Thing is set down that relates to *The Roast*. Recourse may also be had, for those that are dress'd in a *Daube* to the Letter D; where Examples are to be found for other sorts of Fowl, which may be follow'd, without any difficulty, and so of the rest.

## CAPONS-LIVERS, *see* LIVERS.

## CARDOONS.

Pick your Cardoons very well, and leave nothing on them but what is good: Then, having cut them into pieces, let them be wash'd and scalded in Water, with a little Salt, Slices of Lemmon, Beef-sewet and *Bards*, or thin broad Slices of Bacon. On Fish-days, some Butter is usually put to them thicken'd with a little Flower. When they are scalded, let some good Gravy of a fine colour be prepared in a Stew-pan; drain the Cardoons and put them into that Gravy, with a Bunch of fine Herbs, some minced Beef-marrow and a little rasped Parmesan, and let them be stew'd in this manner, after they have been well season'd. Before they are set on the Table, a little Vinegar or Verjuice must be pour'd upon them, and care must be taken, that they do not turn black. They ought also to be well clear'd from the Fat, and so serv'd up hot for Intermesses, after having given them a colour with the red-hot Fire-shovel.

Cardoons are also broil'd in Broth and Gravy, with a thickening Liquor of a reddish colour: They are to be set in order in

a Diſh or Plate, with a Cruſt of Bread underneath to make the *Dome* or Coronet. Strew them with raſped Cheeſe and a little grated Cinnamon, and bring them to a good colour.

## CARPS.

### *A Side-diſh of a Carp.*

Leave the Carp with its Scales on, and make a Ragoo of *Mouſſerons*, or elſe of common Muſhrooms, Fiſh-roes and Artichoke-bottoms: Then fry ſome Cruſts of Bread, to be put into the Sauce as it is ſtewing, with Onions and Capers. When 'tis ready to be ſet on the Table and your Carp is taken up, without being broke, put the Ragoo upon it, and garniſh it with fried Bread and Lemmon-juice.

### *Carp in a* Daube.

Take a couple of Soles with a Pike; unbone them, and with their Fleſh make farced Meat, chopping it ſmall with a little Chibbol, beaten Spice, Pepper, Salt and Nutmeg. Then thicken this Farce with Yolks of Eggs, if the time will allow it, and you may try to do it with an *Andouillet* ready dreſs'd. Take one of the fineſt Carps you can get, ſtuff it with this Farce, ſeaſon it with fine Herbs, and boil it with white Wine in an oval Stew-pan, over a gentle Fire. In the mean while, prepare a great Ragoo of *Mouſſerons*, *Morilles*, common Muſhrooms, *Truffles*, Artichoke-bottoms and Cray-fiſh-tails ſtrained. Keep your Ragoo a-part for a conſiderable time, and then pour it upon the Carp; which is to be dreſs'd upon an oval Diſh, when ready to be ſet on the Table. It muſt be garniſh'd with Cray-fiſh and Slices of Lemmon, and may ſerve for a great Side-diſh.

### *Another Side-diſh of Carps.*

They are to be ſtuff'd with a well-ſeaſon'd Farce ſoak'd in Cream, and then bak'd in an Oven: Garniſh your Diſh with Bread and Parſly fried, or with *Marinades*.

### *A Carp larded with Eel in a Ragoo.*

When the Carp is ſcal'd, lard it with thick Pieces of Eel and fry it in a Pan with burnt Butter. Then put it into a Diſh, with the ſame Butter, a little fried Flower and Muſhrooms; ſeaſoning it with Pepper, Salt, Nutmeg, Cloves, a Bay-leaf, a piece of green Lemmon, and a Glaſs of white Wine. As ſoon as it is dreſs'd, put thereto ſome freſh Oiſters and Capers, and let them ſoak together for a little while. This Diſh may be garniſh'd with Slices of Lemmon.

### *Farced Carps.*

Let the Carps be ſcal'd, and the Skin ſeparated from the Fleſh; leaving the Head and Tail: Make a Farce with the ſame Fleſh and that of an Eel, ſeaſon'd with fine Herbs, Pepper, Cloves, Nutmeg, Thyme, Muſhrooms and Butter. Farce your Skins likewiſe and ſow or tie them together: Then bake them in an Oven or otherwiſe, with burnt Butter, white Wine and Broth; pouring upon it ſome Butter well mixt with fried Flower and Parſly cut very ſmall. Let them be garniſh'd with Carp-roes, Muſhrooms, Capers and Slices of Lemmon.

### *Carp*-Filets.

They may be mixt with Cucumbers and *Mouſſerons*, and 'tis only requiſite to follow the Directions ſet down for the Pike, under the Letter P, or thoſe for the Soles under S. The ſame thing ought to be obſerv'd with reſpect to the other ſorts of Fiſh, which we ſhall refer to their proper Places, to avoid needleſs Repetitions.

### *A Carp in a* Demi-court-bouillon.

Cut a Carp into four quarters, leaving the Scales on, boil it with white Wine, or ſome other ſort of Wine, a little Verjuice and Vinegar, Pepper, Salt, Nutmeg, Cloves, Chibbols, Bay-leaves, burnt Butter and Orange-peel: Let the Broth be boil'd to a very ſmall quantity; add ſome Capers as it is a dreſſing, and Lemmon-ſlices to garniſh it.

### *Carps in a* Court-bouillon.

Cut off the Gills and Entrails of your Carps and put them into a *Court-bouillon au bleu*, which is hereafter deſcrib'd for the Pike under the Letter P: Then boil them in white Wine, with Verjuice, Vinegar, Onions, Bay-leaves, Cloves and Pepper, and ſerve it up to Table on a Napkin, with green Parſly and Slices of Lemmon, among the Intermeſſes.

### *Carps broil'd upon the Grid-iron.*

Let your Carps be ſcal'd, and broil'd upon the Grid-iron, with Butter and Salt; whilſt a Sauce is making for them, with burnt Butter, Capers, Anchovies, green Lemmon or Orange, and Vinegar, ſeaſon'd with Pepper, Salt and Muſtard. They may alſo be dreſs'd with white Sauce.

### *Potages of farced Carps and otherwiſe.*

'Tis ſufficient to have recourſe to the preceding Article of *a farced Carp*, or to what is elſewhere ſpecified concerning the Potage of a farced Pike. The latter may be garniſh'd with Artichoke-bottoms, fried Oiſters, Capers, Muſhrooms in a Ragoo and in Slices, and Lemmon-juice.

Potage of *Profitrolles* is made with Carp-fleſh minc'd, after the manner that ſhall be declar'd among the Potages for Fiſh-days.

For Carp-haſhes, ſee the firſt Article of the Letter H, and look for Carp-pies, among thoſe of Fiſh under P.

### Casseroles.

*Caſſeroles*, take their Name from the Stew-pan in which they are dreſs'd, call'd *Caſſerole* by the *French*, and are generally uſed for Side-diſhes and Potages: For the former, take a large Loaf waſh'd over with Eggs, which muſt not be chipt on the upper ſide; bore a Hole therein underneath, and take away the Crum or Pith. Afterwards prepare a good Haſh of roaſted Chickens, fat Pullets, or ſome other ſort of Roaſt-meat, and put this Meat well minc'd into a Stew-pan, with good Gravy, as if it were to make a Haſh. When it is dreſs'd, put ſome of

of it with a Spoon into the Loaf, that was toasted at the Fire; on the crummy side: After having thus pour'd in a little of this Hash, add some small Crusts of Bread, and proceed to fill up the Loaf alternately, with the Hash and small Pieces of Crust. Then take a Stew-pan that is no bigger than your Loaf; put a Sheet of Paper into it, or rather, some *Bards* or thin Slices of Bacon, and afterwards the Loaf on that side where it was farc'd; covering the bottom of it, with the same Loaf. Let it lye a soaking in this manner, with good Gravy; but it must not be too much press'd, nor too long steept, so that it may be kept altogether entire, and well cover'd. A little before 'tis serv'd up to Table, turn it out dextrously into a Dish, take away the Bacon-*Bards*, drain off the Fat, and cover your Loaf with a good Ragoo of Veal-sweet-breads, Artichoke-bottoms and *Truffles*; small tops of Asparagus being also spread round about the Dish, according to the Season.

## *A* Casserole *with Cheese.*

The only difference is, that a little rasped Parmesan must be put into the farced Loaf, and when the same Loaf is dress'd in its Dish, it must also be strew'd with Parmesan. 'Tis usually brought to somewhat of a colour in the Oven, and the Ragoo put round about it. This is call'd a *Casserole* with Parmesan.

## *A* Casserole *with Rice.*

Boil your Rice in a Pot, and make a Ragoo with *Morilles*, common Mushrooms, *Truffles*, Veal-sweet-breads, Cocks-combs and Artichoke-bottoms. If you please, the Combs and *Morilles* may be farc'd and dress'd a-part, and afterwards put into the Ragoo. Then make an Essence, with two or three Cloves of Garlick, sweet Basil, Cloves and Wine; let all boil together, strain the Liquor thro' a Sieve and pour it into the Ragoo. If you have a large fat Pullet, or any other tame or wild Fowl, to be serv'd up with your Soop, lay it in a convenient Dish, put the Ragoo to it, and cover it neatly with Rice; leaving a little Fat on the top, to render it smooth and cause it to come to a colour in the Oven; it must be serv'd up hot to Table. If there be no Fowl at hand, but only a good Loin of Mutton boil'd, put it in like manner into a Dish, when it is well dress'd, and cover it very thick with Rice: Then bread it, or rather

ſpread on the top of it, ſome Fat, with Bacon and a few Chippings of Bread, to give it a colour.

See under the Letter S a Tail-piece of Salmon in a *Caſſerole*, and obſerve the ſame Method in ordering other ſorts of Fiſh, that are to be dreſſed after the like manner.

## CHEESE-CAKES.

To make Cheeſe-cakes, take ſome white Cheeſe that is very fat, and pound it well in a Mortar with a Lump of Butter as big as an Egg, and a little Pepper. When 'tis well pounded, put in a handful of Flower, a little Milk and two Eggs, and take care that this Mixture be not too thin. In the mean while, a fine Paſte is to be made, and ſmall pieces of it to be roll'd out, according to the bigneſs you would have the Cheeſe-cakes to be of. Put ſome of this Farce upon the pieces of Paſte rolled out for the Under-cruſt; raiſe the ſides with three Corners, as it were in form of a Prieſt's Cap, and pinch thoſe Corners well with your Fingers, to the end that they may not fall or give way as they are baking: Then waſh them over with an Egg well beaten, and ſet them into the Oven. They may be uſed in garniſhing ſeveral Diſhes.

## CHICKENS.

We are now come to an Article that affords ſufficient Materials for the making of a great number of different Side-diſhes; let us then begin with the chief of them.

### *Chickens with Gammon.*

Take Chickens, draw and truſs them, but let them not be ſcalded: Cut ſome Slices of Bacon for every Chicken, beat them a little, and ſeaſon them with chopt Parſly and Chibbols: Looſen the Skin over the Breaſt of your Chickens, to let in that Slice of Gammon, between the Skin and the Fleſh, but more eſpecially take care, that the latter be kept entire. Sindge them at the Fire, cover them with a good *Bard*, or thin Slice of Bacon, and let them be well roaſted. When they are done enough, take off the *Bard*, pour ſome good Gammon-Sauce upon them, and ſerve them up hot to Table.

*Chickens*

### *Chickens farced with Oisters.*

Take young Chickens, dress them as it were for roasting, and make a small Farce to stuff them with, between the Skin and the Flesh: To that purpose get some Oisters, a little Veal-sweet-bread, Mushrooms, *Truffles*, Parsly and Chibbols chopp'd, all well season'd and dextrously toss'd up in a Stew-pan, with a little Flower and strained Broth. The Chickens must be farc'd in the Body, well tied up at both ends, and roasted with a *Bard* on their Breasts. When they are ready, dress them in a Dish, pour a small Cullis of Mushrooms upon them, and serve them up hot to Table.

### *Chickens* à la Mazarine.

Cut your Chickens, as if it were to make a white Fricassy, and set them a broiling upon the Coals; as the broil'd or fried Pigeons mentioned under the Letter P, with all sorts of fine Herbs: All being well dress'd, let them be neatly breaded and afterwards broil'd upon a Grid-iron. They may serve either for separate Dishes, or to garnish others, and are set hot upon the Table for a Side-dish; but they are not commonly fry'd, as Pigeons may be order'd. Many call these Chickens, Pigeons and other Fowls that are dress'd in this manner, *Pieces à la Sainte Menehout*. 'Tis requisite that the Bread, with which Chickens are breaded, be fine and white, to the end that it may take a good colour when they are broil'd.

### *A Side-dish of Chickens, with a Cullis of Cray-fish.*

Take good fat Chickens, let them be well truss'd and roasted: If you are desirous to have them broil'd upon the Coals, they must be larded with thick Slips of Bacon and Gammon, accordingly as it shall be judg'd convenient. When they are dress'd either way, 'tis requisite to have a good Ragoo, made of all sorts of Garniture, and well season'd, *viz.* Veal-sweet-breads, *Truffles*, Asparagus-tops and Artichoke-bottoms, according to the Season. As soon as your Ragoo is made ready, the Chickens are to be put into it, which ought to have their Breasts somewhat beaten, to the end that they may imbibe the quintessence of the Sauce. Then take some Cray-fish, and let all their Legs

be well pounded, but neither their Thighs nor their Tails; because otherwise the Cullis would not be very red. Having pounded these in a Mortar, with a small Crust of Bread, soak them with some Gravy, or only the Legs, to the end that the Liquor may become more reddish. To thicken the Ragoo, prepare a Bread-cullis, and when all is dress'd, pour that of the Cray-fish into it: You may also add some Cray-fish-tails, and, if you please, an Anchovie. Take away the Fat from the whole Mess, and serve it up to Table.

## *Chickens* à la Brochette.

Take Chickens, and cut them in the same manner as for a white Fricassy: Let some Lard be put into a Stew-pan, with a little Flower and afterwards the Chickens: When they are well season'd, soak them with good Gravy, and make an end of stewing them: Then prepare some Mushrooms and *Truffles*, as also a Glass of good *Champagne*-wine, a few Capers and minc'd Anchovies. If the Sauce be not sufficiently thicken'd, put a little good Cullis into it. The Chickens being thus well order'd and clear'd from the Fat, dress them neatly in a Dish, and pour the Sauce upon them. Let them be garnish'd with Cutlets, or any thing else, at pleasure, and serv'd up hot to Table.

## *Farced Chickens, with a Cullis of Mushrooms.*

Take Chickens and truss them well, but do not parboil them. To make the Farce, take some raw Bacon, Marrow, Veal-sweetbreads, *Truffles*, Parsly, Chibbols, all sorts of fine Herbs, Capons-livers and Mushrooms, all chopt small, pounded together and well season'd. The same Farce may serve for Partridge-pies and all sorts of stuff'd Fowls, that are to be broil'd or roasted: Let the Sauce be thicken'd with two Yolks of Eggs. Roast your farc'd Chickens, well tied up and cover'd with Paper, and at last prepare your Mushroom-cullis, to which ought to be added a little Gammon, with some Capers, *Truffles* and Anchovies. Let the Chickens be dress'd in a Dish, with the Cullis pour'd upon them, and garnish'd with white Bread.

Chickens are likewise farced on their Breasts, after having taken out the Flesh, which is to be used for that purpose; but before they are serv'd up, they must be breaded, bak'd and brought to a fine Colour.

### *Chickens* à la Civette.

Take fat Chickens and truſs them well, in order to be roaſted; parboil them, and cut off their Legs: Then let them be ſteept in good Lard, about three or four Hours, with ſome Slices of Chibbol, and ſeaſon'd with all ſorts of beaten Spice and a little Salt: Afterwards they muſt be roaſted and baſted with the ſame Lard. When they are dreſſed, put to them a good Ragoo, or a Muſhrooms-cullis, or a Pepper and Vinegar-ſauce, and let all be ſerv'd up hot. The ſame thing may be done for ſeveral ſorts of Fowl and even for fat Pullets *à la Sainte Menehout.*

### *Chickens dreſs'd with Garlick.*

Lard your Chickens with Bacon in Rows, and roaſt them, after having firſt ſtuff'd them with ſmall pieces of Garlick. Then make a good Pepper and Vinegar-ſauce, or a Muſhroom-cullis, or a Ragoo of *Truffles*, putting a Clove of Garlick into it, and before the Diſh is ſerv'd up, ſqueez the Juice of two Oranges into the ſame Sauce.

### *Chickens in a Fricaſſy.*

Fricaſſies of Chickens are made with white and red Sauce. For the latter, let the Limbs of the Chickens be flea'd, and fry'd with Lard. Then ſtew them in a little Butter, Broth or Water, and a Glaſs of white Wine, ſeaſon'd with Pepper, Salt, Nutmeg, Chervil chopt very ſmall and whole *Ciboulets*. Make a thick'ning Liquor, with ſome of the ſame in which the Chickens were dreſs'd, with a little Flower; putting into it ſome Veal-ſweet-breads, Muſhrooms, Artichoke-bottoms and other Ingredients. Let them be garniſh'd with *Fricandoes* and roaſted *Poupiets*, or Slices of Lemmon, and ſerved up with Mutton-gravy and Lemmon-juice.

The Fricaſſy of Pullets or Chickens with white Sauce is dreſs'd with a good Thickening of three or four Yolks of Eggs, and Verjuice or Lemmon-juice. It may be garniſh'd with marinated Chickens and fried Bread and Parſly in the Intervals.

As for the Fricaſſy of Chickens with Cream; when they are dreſs'd as before, a little of the Fat is to be taken away, and Cream put to them, as they are ſerving up to Table.

### *A Side-dish of Chickens* à la Gibelote.

Take Chickens and cut them as if they were to be fricaſſied: Then put them into a Stew-pan, and ſeaſon them, in the ſame manner as ſtew'd Carps. Let Muſhrooms and other Garnitures be put to them, with a piece of Lemmon and ſome Gravy in ſerving them up to Table.

### *Another Side-dish.*

Another Side-diſh may be made of Chickens larded and roaſted: When they are ready, put them into a Diſh; cut their Joints and Legs, and pour upon them, a Ragoo of *Mouſſerons*, common Muſhrooms, Artichoke-bottoms, Veal-ſweet-breads, Capons-livers and Capers.

### *Chickens dreſs'd* à la Braiſe *or between two Fires.*

Cut your Chickens thro' the Back to the Rump, and ſeaſon them with Pepper, Salt, Chibbols, Parſly chopt very ſmall and Coriander. Then let them be laid between thin Slices of Bacon, with their Breaſts downwards, and heated, before they are ſet between two Fires; one above and the other underneath. You may alſo add a little Gammon, a piece of Lemmon and a Faggot of fine Herbs: Chop the raw Gammon very ſmall, ſtrew it over your Chickens, and when they are ready, put their own Gravy upon them, as alſo ſome Lemmon-juice at the very inſtant of ſerving them up. Theſe Chickens may alſo be farced, before they are dreſs'd.

### *A Side-dish of boned Chickens.*

Let the Chickens be farc'd with a good *Godivoe*, and dreſs'd with red Sauce; whilſt you are a preparing for them a Ragoo of Veal-ſweet-breads, *Truffles*, Muſhrooms and Artichokes cut into ſmall pieces: Let all be well ſeaſon'd and ſet out with *Marinades* or ſome other proper Garniture, and Gravy put to them, as they are ſerving up to Table.

### *Chicken*-Filets, *for Out-works.*

They may be dreſs'd with white or red Sauce, and a Liquor to thicken them is to be made of Bread-crum fried in Lard with fine Herbs, Broth and Lemmon-juice. Let all be ſtrain'd thro' the Hair-ſieve, with a little Gravy.

### *Chickens with Wood-cock Sauce.*

They are to be dreſs'd with reddiſh-brown Sauce and a little Liquor to thicken them, or a Cullis of Wood-cocks: Then add an Anchovie chopt very ſmall, with a *Rocambole*, or Clove of ſmall Garlick, ſome Lemmon-juice and a little Wine. They are alſo us'd for Out-works and Side-diſhes, as well as the following Meſſes.

### *Chickens in Gravy.*

They are to be ſerv'd up without being either breaded or larded, only with a little fine Salt ſtrew'd upon them; and may be garniſh'd with ſmall Cruſts of Bread.

### *Chickens with Pike-ſauce.*

Let them be dreſs'd with brown Sauce, as in a Fricaſſy, and a chopt Anchovie put to them, with a Shalot, a few Capers, a little Vinegar, black Pepper, and Lemmon-juice, as they are ſerving up to Table.

### *Chickens, call'd* Poulets-mignons.

After having farc'd your Chickens, lard them neatly, and cover them with a *Bard* or thin Slice of Bacon, and a Sheet of Paper. Then roaſt them on a Spit, and ſerve them up, with good Sauce.

### *Chickens dreſs'd after other manners.*

Fat Chickens are likewiſe dreſs'd with *Truffles*; others *à la Tartre*, and others *à la Polacre*, with a *Ramolade*-ſauce. Beſides theſe, there are *Marinades* of Chickens; for which ſee the Let-

ter M, and Chickens in *Civet* under C, as also Pies and Potages of Chickens, which are explain'd elsewhere under P, and Chicken-pies, with which we shall conclude this Article.

### *A Chicken-*Tourte *or Pan-pie.*

Take Chickens and cut them as it were for a white Fricassy: Dress them with all sorts of good Garnitures, and make your Pie in the same manner as that of Pigeons, under the Letter P. Let a good Cullis be pour'd in, before it be serv'd up, and let it be well clear'd from the Fat.

When young Chickens are in season, let them is pickt and truss'd, as it were for boiling, but they must not be so much as parboil'd. Take away the Breast on the side of the Throat, as also all the Bones, if you please; but be careful nevertheless to keep the Skin entire: Take the Flesh with some pieces of Veal and chop them together, with a little Bacon, Marrow, *Truffles*, Mushrooms, Chibbols and Parsly; the whole Mixture being well season'd and bound with two Yolks of Eggs: Let this Farce be put into the Skin of the Chickens, that they may appear as it were quite whole, and let them be scalded a little in Water: Afterwards let them be laid in Paste, with all sorts of proper Garnitures. This Paste may be made very fine, with sweet Butter, Flower, Salt and two or three Yolks of Eggs. Some call this sort of Pie a *Tourte à la Parisienne*: As for the Cullis, it may be prepar'd according to your convenience. When the Pie is ready, take away the Fat carefully, and let it be serv'd up hot, garnish'd with its own Crust.

## Chitterlings, *see* Andouilles.

## Civets.

### *Side-dishes of Chickens in* Civet.

Let your Chickens be broil'd a little upon the Coals, and cut into Quarters: Then dress them with red Sauce, and put them into a little Pot with some Broth, or if that be wanting, with boiling Water. Pour in as they are boiling, a red thickning Liquor, a little Wine and a Clove of Garlick, or a Rocambole; also some Lemmon-juice, when they are serv'd up, and let them be garnish'd with *Marinade* and fried Parsly.

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### *A Hare*-Civet.

Take away the Legs and Shoulders entire, and cut the reſt into pieces: Lard them with thick Slips of Bacon, fry them with Lard, and afterwards boil them with Broth and white Wine, a Bunch of fine Herbs, Pepper, Salt, Nutmeg, Bay-leaves and green Lemmon. Then fry the Liver, and, having pounded it, ſtrain it thro' a Sieve, with fried Flower and a little of the ſame Broth; putting into it ſome Lemmon-juice and Slices of the ſame.

### *A* Civet *of a Hind, Stag or Roe-buck.*

Let the Hind or Stag be cut into pieces of the bigneſs of a Hare's Shoulder, lard them with thick Slips of Bacon, fry them as it is expreſs'd in the preceding Article; and let them alſo boil after the ſame manner. The Sauce is to be thicken'd with fried Flower and a little Vinegar.

### Cocks-combs.

Beſides the great uſe of Cocks-combs in the moſt exquiſite Ragoo's and Bisks, particular Courſes are made of them for the Intermeſſes; more eſpecially farced Cocks-combs, either alone, or with Veal-ſweet-breads, Capons-livers, *Morilles*, and common Muſhrooms.

### *Farced Cocks-combs.*

Take ſome of the beſt and largeſt Cocks-combs, let them be parboil'd and afterwards open'd at the thick end, with the Point of a Knife: Then, having made a Farce with the Breaſt of a Pullet or Capon, Beef-marrow, pounded Lard, Pepper, Salt, Nutmeg and the Yolk of an Egg; fry your Cocks-combs, and ſtew them in a Diſh, with a little thick Broth and four or five Muſhrooms cut into Slices. To theſe add the Yolk of an Egg raw, and when the Diſh is ready to be ſerv'd up, ſome good Gravy and Lemmon-juice.

### *To preserve farced Cocks-combs.*

Let them be well cleanſed, put into a Pot with Lard, and kept upon the Fire a little while, without boiling: About half an Hour after, throw in a little fine Salt, an Onion ſtuck with Cloves, a Lemmon cut into Slices, ſome Pepper and a Glaſs of Vinegar: When the Lard begins to coagulate, take them out, pour in ſome melted Butter, and cover them with a Linnen-cloth, as it is uſually done to other Things that are to be preſerved.

## COD-FISH.

It were needleſs to take any notice of the ordinary ways of dreſſing Cod-fiſh, either freſh or ſalted, as being ſufficiently known, ſo that we ſhall here inſiſt only on what may contribute to enrich them, and to heighten their Reliſh; ſuch are the following Directions.

### *Freſh Cod in a Ragoo.*

Scale your Cod, and boil it in Water, with Vinegar, green Lemmon, a Bay-leaf or two, Pepper and Salt: Prepare a Sauce for it, with burnt Butter, fried Flower, Oiſters and Capers; adding thereto when ſerv'd up, ſome Lemmon-juice and black Pepper.

### *A Cods-tail in a* Caſſerole.

Take a good Cod's Tail, and having ſcal'd it, looſen the Skin, ſo as it may fall off from the Fleſh. Take away the *Filets*, and fill up the void ſpace with a good Fiſh-farce, or with fine Herbs, Butter and Chippings of Bread. Afterwards put the Skin upon the Tail again, and having neatly breaded it, ſet it into the Oven, to give it a fine colour. Laſtly, make a Ragoo for it with proper Garnitures, and ſerve it up to Table.

If you would have it fry'd, it muſt be ſcalded in hot Water, without boiling, to the end that it may remain altogether entire, and when 'tis drain'd, it muſt be flower'd and fry'd in refined Butter. Let it be ſerv'd up with Orange-juice and white Pepper. It may be garniſh'd with ſome Pieces taken off from the Cod's Back put into Paſte and fry'd; unleſs your Ordi-

Ordinary be so mean, as not to afford a separate Dish of them.

## Colly-flowers.

Colly-flowers are usually eaten with Butter, or Mutton-gravy. For the first Way, when they are well pickt, let them boil in Water, over a quick Fire, with Salt, Butter and Cloves: Then let them be well drain'd and put into a Dish, with Butter to keep them hot. When they are dress'd, make a thick Sauce for them, with Butter, Vinegar, Salt, Nutmeg, white Pepper and Slices of Lemmon.

For the other Way; when your Colly-flowers are boil'd as before; toss them up in a Pan, with Lard, Parsly, Chervil, Thyme a whole Chibbol and Salt, and let them soak together. When you would serve them up, put some Mutton-gravy into them, with a little Vinegar and white Pepper. Both these sorts of Dishes properly belong only to the Intermesses.

Colly-flowers are also eaten in a Sallet, and all that has been said on this Subject is so common, that it ought not be insisted upon; were it not that our Design leads us as well to instruct the meaner sort of People in what may be useful, as to shew what is usually practis'd in Noble-mens Kitchens.

## Court-bouillon.

Forasmuch as the *Court-bouillon* is common to many sorts of Fish, the Reader is referr'd to the Articles of *Pike* and *Carp*, directing what ought to be observ'd in that way of Dressing; to the end that unprofitable Repetitions of the same thing in several places may be avoided, as much as is possible.

## Cray-fish.

Cray-fish may be dress'd after several manners, that is to say, they may be put into Ragoos, Hashes, Pies and Sallets; and Potages may be made of them, as well for Flesh-days as for those of Abstinence.

For a Ragoo; boil your Cray-fish in Wine, Vinegar and Salt: Then take the Tails, Claws and inside of the Body and toss them up in a Pan, with burnt Butter, fine Herbs chopt small, a piece of green Lemmon, Pepper, Salt, Nutmeg and a little

little fry'd Flower; adding some Mushroom-juice and Lemmon, when they are ready to be serv'd up to Table.

A Hash of Cray-fish is to be garnish'd with their Leggs marinated and fried, after having taken away the Flesh, and a Ring or Border may be made with them round about the Dish.

For a Cray-fish-*Tourte* or Pan-pie, see the Letter T, and Page 41, for a Sallet of the same Fish; for which, you may make the *Ramolade*-sauce there specified, after having boil'd them in Wine, with Vinegar, Pepper, Salt, Cloves, Bay-leaves and Chibbols: They are to be serv'd up entire with green Parsly.

Cray-fish may also be serv'd up in a Pan, with white Sauce, in the same manner as many other Things.

## *Cray-fish-Potage.*

The Broth for this Potage, is that of Fish, which has been already describ'd. Having boil'd your Cray-fish according to the usual Method; take them out, and put all the Tails a-part into a Stew-pan, with *Truffles*, Mushrooms, Artichoke-bottoms and Asparagus-tops, such as are then in season: Dress this Ragoo with fresh Butter and a little fine Flower, and lay it a soaking, with good Fish-broth, or some other: Afterwards put your Roes into it, with a Faggot of fine Herbs, all well season'd, and let it boil over a gentle Fire.

To make the Cullis; all the Thighs and Legs of the Cray-fish must be pounded, and strain'd thro' a Sieve, with a little Broth and a small Crust of Bread: If you would have the Cullis redder, take only the Legs of your Cray-fish, and when all things are duely prepar'd, set them a-part. Some other Cray-fish are likewise to be provided; leaving their Tails and only taking the Shells and small Legs to thicken your Potage. Then take the Flesh of a good Carp, and make a well season'd Hash of it, which may serve for the same Potage. Let it soak with good Broth, and if you have a Loaf farc'd with the same Carp-Hash, and some small Garnitures, they may be opportunely put into the Potage; garnishing it with the Cray-fish, disposing of your Ragoo round about the Loaf, and soaking it all at once with the Cullis.

To garnish a Potage of the like nature; the Shells of the Cray-fish, may be stuff'd with a good Fish-farce, that is somewhat thick, and flower'd a little. When the Dish is ready to be set on the Table, they may be fry'd in fresh Butter, and serve

to garnish your Potage, as well as the above-mention'd Messes; more especially the Cray-fish-hash.

Thus all sorts of Cray-fish-potages for Flesh-days, that are found in this Book, may be easily prepar'd, by following what is even now expres'd in this Article, for what relates to the Cullis, without making use of Gravy or Broth.

## Creams.

There are several sorts of Creams; particularly of Almonds and Pistachoes, burnt Cream, crackling Cream, fried Cream, Cream after the Italian Mode and some others; of which in their Order.

### *Pistachoe-cream.*

Take Pistachoes well scalded, and pound them in a Mortar, with some candy'd Lemmon-peel, and a little green Lemmon-peel: When they are well pounded, take as much Flower as you can get up between your Fingers at once or twice, with three or four Yolks of Eggs: Mix them together in a Stew-pan of the size of your Dish, and put some Sugar therein proportionably, afterwards pouring in some Milk by degrees, to the quantity of somewhat more than a Pint: Then take your pounded Pistachoes, and having temper'd them with the rest, strain all thro' a Sieve twice or thrice: Let it boil in the same manner as other sorts of Cream, and when it is ready, pour it into a Dish, to be kept cold for Intermesses. If you would have it serv'd up hot, you may, when 'tis cool'd, make a white Ice upon it, and set it into the Oven to be dried.

### *Almond-cream.*

Almon'd-cream is made after the same manner as the former; but when it is to be prepar'd for Fish-days; on the Evening before the Collation, after having pounded the Almonds, strain them with Water thro' the Sieve, to make Almond-milk; to which purpose, a considerable quantity of Almonds is requisite. As soon as the Almond-milk is duely prepar'd, make your Creams, either of Pistachoes, Chocolate or others, with nothing but a little Flower, some Sugar and Orange-flower-water, without Eggs or Milk; only a little Salt and a great deal of Sugar.

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When the whole Mixture is well boil'd, let it be ſerv'd up to Table, and if you deſign to make Pies of it, they are to be made with crackling Cruſt, hereafter deſcrib'd, and garniſh'd with *Savoy*-bisket, *Meringues*, or other Things of the like Nature.

### *Cream after the Italian Mode.*

Take about a Pint of Milk, according to the bigneſs of your Diſh, and boil it with ſome Sugar, a ſmall Stick of Cinnamon, to give it a good Reliſh, and a little Salt: Then taking a large Silver-diſh, with a Sieve, put four or five Yolks of new-laid Eggs into it, and ſtrain the Milk and Eggs all at once, three or four times. Afterwards the Diſh is to be ſet into a Campain or portable Oven, that is very ſtraight, with Fire on the top and underneath, till the Cream be well coagulated and ready to be ſerv'd up hot. If ſome Milk-cream be put into all theſe ſorts of Creams, it will render them much more delicious.

### *Paſtry-cream.*

If you would have a ſufficient quantity for ſeveral Courſes, it would be requiſite to beat up the Whites and Yolks of a douzen Eggs, and having put to them, half a Pound of Flower, rather more than leſs, let all be well mixt together; to theſe another douzen of Eggs muſt be added and temper'd with the reſt. At the ſame time, take about five Pints of Milk and put it into a Pan of a proportionable bigneſs, to be boil'd: When it begins to boil, turn the whole Mixture into it, and let it be continually ſtirr'd: Then having added a little Salt, about half a Pound of Butter, and a little white Pepper, let it be well boil'd, but take care that it do not ſtick to the bottom. Your Cream being thus thicken'd and duely prepar'd, pour it into another Pan and let it cool therein. When you have a mind to make Pies or Tarts of it, take as much as is requiſite, according to the bigneſs you would have them to be of, and put it into another Pan: Let it be well mixt with the *Spatula*, and add thereto ſome Sugar, with Lemmon-peel cut ſmall, both green and candy'd, a little Orange-flower-water, ſome Yolks of Eggs, and on Fleſh-days, ſome Beef-marrow or fried Beef-ſewet. The whole Mixture being well ſtrain'd and clear'd, make your Pies of Puff-paſte, with a little Border round about, and pour in

in your Cream. When those Pies or Tarts are almost bak'd, they must be iced, and serv'd up for Intermesses. On Fish-days, melted Butter is generally us'd instead of Beef-marrow.

### *Burnt Cream.*

Take four or five Yolks of Eggs, according to the bigness of your Dish or Plate; and beat them well in a Stew-pan, with as much Flower as you can take up between your Fingers; pouring in Milk by degrees to the quantity of about a Quart: Then put into it a small Stick of Cinnamon, with some green Lemmon-peel cut small and likewise some candy'd. Orange-peel may also be minc'd as that of Lemmon, and then 'tis call'd *Burnt Cream with Orange*. To render it more delicious, pounded Pistachoes or Almonds may be added, with a little Orange-flower-water. Then set your Cream upon the Furnace, and stir it continually, taking care that it do not stick to the bottom. When it is well boil'd, set a Dish or Plate upon a Furnace, and having pour'd the Cream into it, let it boil again, till you perceive it to stick to the side of the Dish: Then it being set aside, and well sugar'd on the top, besides the Sugar that is put into it; take the Fire-shovel heated red-hot, and at the same time, burn the Cream with it, to give it a fine Gold-colour. To garnish it make use of *Feuillantins* small *Fleurons* or *Meringues*, or other cut Pastry-works of crackling Crust. Ice your Cream if you please, or else let it be serv'd up otherwise, but always among the Intermesses.

### *Crackling Cream.*

Take a Dish with four or five Yolks of Eggs, according to the quantity of Cream you would have prepared: Beat up these Yolks with a Spoon, and as you are working them, pour in some Milk by degrees, till the Dish be almost full: Then some rasped Sugar must be put into it with Lemmon-peel, and the Dish being set upon a Furnace, the Liquor is to be continually stirr'd about with a Spoon, till the Cream begins to be made. Afterwards having caus'd the Heat of the Furnace somewhat to abate, still keep stirring the Cream without intermission, and turn it upon the sides of the Dish, so as very little or none may remain in the bottom, and that a Border may be form'd round about; Care must be taken that it be not burnt

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to, but only continue ſticking to the Diſh. When it is ready, you may give it a fine colour, with the red-hot Fire-ſhovel, and with the Point of a Knife, looſen the whole Border, that it may remain entire: Let it be put again into the ſame Diſh, and ſomewhat more dried in an Oven, ſo as very little be left in the Diſh, and that it crackle in the Mouth. This ſort of Cream is often ſerv'd up to the Duke of *Chartres*'s Table.

### *Virgin-cream.*

Having taken five Whites of Eggs, let them be well whip and put into a Pan, with Sugar, Milk and Orange-flower-water: Then ſet a Plate upon the Furnace, with a little Cinnamon, and pour in your Cream that is well beaten, and which, when made, may be brought to a colour by paſſing the red-hot Fire-ſhovel over it.

### *Fried Cream.*

Take about a Quart of Milk, and let it boil upon the Fire, putting into it four beaten Yolks of Eggs with a little Flower: Stir all together over the Furnace, till the Cream be made, adding a little Salt, a ſmall Lump of Butter and ſome minc'd Lemmon-peel: When your Cream is ſufficiently boil'd, pour it into a flower'd Diſh, ſo as it may ſpread it ſelf, and that, when cool'd, it may become as it were a fried *Omelet* or Pan-cake: Cut it into pieces, of what thickneſs you ſhall think fit, and fry them with good Lard; taking care that they do not ſquirt in the Frying-pan. When they are colour'd, take them out, ſtrew them with fine Sugar, and ſprinkle them with Orange-flower-water: Dreſs them in a Diſh, and having ic'd them (if you pleaſe) with the red-hot Fire-ſhovel, let them be ſerv'd up hot. Otherwiſe, when this ſort of Cream is ſpread in a Diſh upon the Dreſſer, you may put ſome Butter into a Frying-pan, and fry it in the ſame manner as an *Omelet*. As ſoon as it is colour'd on one ſide, turn it upon the Diſh, and let it ſlip thence gently into the Frying-pan to give it the like colour on both ſides. Then it may be ſugar'd, ic'd and ſerv'd up hot among the Intermeſſes.

To render all ſorts of Creams more delicious, inſtead of ordinary Flower, that of Rice may be us'd, which is much better for that purpoſe, and good Creams may be made even altho' no

Eggs

Eggs were put therein, *viz.* with Milk, if they are to be eaten with Butter, and with Almond-milk, if eaten only with Oil. A Quart of Milk muſt always be reduc'd to a Pint, in the boiling, to the end that the Flower may not be taſted.

### *Chocolate-cream.*

Take a Quart of Milk with a quarter of a Pound of Sugar, and boil them together for a quarter of an Hour: Then put one beaten Yolk of an Egg into the Cream, and let it have three or four Walms: Take it off from the Fire, and mix it with ſome Chocolate, till the Cream has aſſum'd its colour. Afterwards you may give it three or four Walms more upon the Fire, and, having ſtrain'd it thro' a Sieve, dreſs it at pleaſure.

### *Sweet Cream.*

Take three Quarts of Milk newly milk'd from the Cow, and let it boil; but when it riſes, take it off from the Fire, and let it lye by a little while. Then take off all the Cream that appears on the top, to be put into a Plate; ſet the Pan or Skillet again upon the Fire; and continue to do the ſame thing, till your Plate be full of ſuch Cream. Afterwards put ſome ſcented Waters into it, and forget not to ſugar it well, before it is ſerv'd up to Table.

### *White and light Cream.*

Take three Gallons of Milk, with half a quarter of a Pound of Sugar, and let it boil half a quarter of an Hour: Then take it off from the Fire, and put in two Whites of Eggs well whipt, ſtirring all together without intermiſſion. Set your Milk or Cream upon the Fire again, and let it have four or five Walms, continually whipping it. Afterwards you may dreſs it as you pleaſe; ſprinkling it, as ſoon as it is cold, with Orange-flower-water, and ſtrewing it with fine Sugar. It may alſo be brought to a colour, with the red-hot Fire-ſhovel.

Cinnamon-cream is made after the ſame manner, as that of Chocolate.

As for the Sauces with Cream, ſee the Articles of Artichokes, Aſparagus, Muſhrooms, *&c.* as alſo the *Omelets*, with Cream of ſeveral ſorts, and other Meſſes mentioned in the General Table.

## Crepines.

Take some part of a Fillet of Veal, with a piece of Bacon, and let them be parboil'd together in a Pot: When they are cold, mince them with Leaf-fat out of a Hog's Belly, Chibbols, two or three Rocamboles and other seasoning Ingredients. Then beat them all in a Mortar, with a little Cream or Milk, and some Yolks of Eggs, and put this Farce into Veal-cauls after the manner of white Puddings. They are usually bak'd in a *Tourtiere* or Pie-pan, in an Oven moderately heated, and brought to a fine Colour; to be serv'd up for the Out-works of Side-dishes.

## Croquets.

*Croquets* are a certain Compound made of a delicious Farce, some of the bigness of an Egg and others of a Walnut. The first sort may be us'd for Side-dishes, or at least for Out-works, and the others only for garnishing. To that purpose, take the Breasts of large fat Pullets, Chickens and Partridges, and mince this Meat with some Bacon, Calves-udder, Veal-sweet-breads, all parboil'd, *Truffles*, Mushrooms, Marrow, the crummy part of a Loaf, steept in Milk, and all sorts of fine Herbs, as also a little Cream-cheese, and as much Milk-cream, as shall be judg'd requisite: When the whole Mixture is well minc'd and season'd, let four or five Yolks of Eggs be put into it, and one or two Whites. With this Farce, the *Croquets* are to be form'd of a round Figure, then roll'd in a beaten Egg, breaded at the same time, and set by in a Dish, in order to be fried afterwards with sweet Lard, and serv'd up hot to Table. The same Farce may also serve to stuff *Fricandoes* or *Scotch*-Collops, and for the *Filets-Mignons* hereafter-mention'd.

As for the lesser *Croquets*, they may be made with the same Farce, or with any other that is somewhat delicious and thick, and are usually dipt into a certain Paste or Batter, like that of Apple-fritters, before they are fried: They may also be Flower'd or breaded, to garnish all sorts of Dishes, in which there are any Services of wild Fowl, and ought always to be serv'd up hot to Table.

Cu-

## Cucumbers.

Cucumbers are usually farced to stuff great Joints of Beef, as it has been already observ'd, and are also dress'd after several other manners, particularly *à la Matelotte*, and in a Sallet: Potages are often garnish'd with them; *Filets* of Cucumbers are sometimes prepar'd, and they are one of the principal Ingredients of the *Salpicon*. We have elsewhere explain'd what relates to the Cucumber-*Filets*, and the *Salpicon* shall be describ'd in its proper Place. Therefore it will be sufficient here to give some account of the farced Cucumbers and of those *à la Matelotte*; in regard that all the rest may be very easily prepar'd; such as Potages, Sallets and Legs of Mutton with Cucumbers.

### *Farced Cucumbers.*

Take Cucumbers, such as are not too thick, let them be clear par'd from their Seeds and kept whole. In the mean while, a Farce is to be prepar'd of all sorts of Fowl, and if you please, a piece of Veal, all well minc'd, with some parboil'd Bacon, a little tried Fat, some boil'd Gammon chopt, Mushrooms, *Truffles* and all sorts of fine Herbs; the whole Mixture being well minc'd and season'd. Then your Cucumbers, being scalded a little while, are to be stuff'd with this Farce, and boil'd in good Gravy or fat Broth, but not too much. Having taken them out, let them be cut into two pieces and set by to cool, whilst a sort of Paste or Batter is preparing, as it were for Apple-fritters: This Paste is to be made of Flower mixt with white Wine or Beer, a little melted Lard and some Salt. Afterwards certain small Skewers are to be neatly cut out, of the bigness of a writing Pen, and the pieces of Cucumbers are to be pierc'd thro' with them, so as all the ends may be on one side, that they may be conveniently thrust into a piece of Beef. The Cucumbers are to be dipt in the said Paste, and brought to a fine Colour with melted Lard, and the piece of Beef being dress'd with a Gammon-hash, and the *Marinades* put upon it, is to be stuff'd with these farced Cucumbers. If there be any Farce left, you may roll it up, with your Fingers dipt in Flower, and make round pieces of the thickness of an Egg, which are to be boil'd at the same time with the Cucumbers; but very gently, that the

Farce may hold together: They must also be fried in the same manner.

### *Cucumbers dress'd* à la Matelotte, *or after the Sea-fashion.*

They are to be farced as the former, and boil'd in good Gravy: Take care that the Fat be well taken away, and that too much Sauce be not put to them: Then thicken them with some good Cullis and pour in a little Vinegar, before they are serv'd up hot to Table: They ought to be all of a fine red Colour.

Farced Cucumbers are also put into a Ragoo and white Sauce.

### *To preserve Cucumbers.*

Take the best sort of Cucumbers, that are not too ripe, and set them in good Order in a Pail, earthen Pan, or some other Vessel, in which is put an equal quantity of Water and Vinegar, with some Salt; so as they may be thoroughly steept: They must be well cover'd, and not touch'd for the space of a whole Month. Thus when Cucumbers are out of Season, these may be us'd, after they have been well par'd and soak'd. If you would garnish Potages with them, they must be scalded; also when they are us'd for *Filets*, as well on Days of Abstinence as on Flesh-days, they must be cut after the usual manner, and dress'd, as if they were fresh. Indeed they will be of great use throughout the whole Winter, and during the time of Lent. To those that are to be eaten in a Sallet, some Pepper is usually added, with some Handfuls of Salt, and they may be stuck with Cloves, at least one for every Cucumber. They are commonly call'd Girkins or pickled Cucumbers; and to this purpose, the lesser sort is to be chosen, such as grow in the latter Season. They are generally pickled with the Stalks or Leaves of Purslane, and more especially with Samphire, which serves instead of sweet Herbs for that sort of Sallet.

## Cullises.

### *A Cullis for different Potages on Fleſh-days.*

This ſort of Cullis may ſerve for ſeveral ſmall Potages on Fleſh-days, particularly, of *Profitrolles*, Partridges, Quails, Larks, Wood-cocks and Teals; all which may be garniſh'd with *Fricandoes* and Veal-ſweet-breads. To make this Cullis, take a piece of Buttock-beef, and having caus'd it to be roaſted very brown, let all the browneſt part of it be pounded hot in a Mortar, with Cruſts of Bread, the Carcaſſes of Partridges and of other Fowls that are at hand. The whole Maſs being well pounded and ſoak'd with good Gravy, put it into a Stew-pan with Gravy and ſtrong Broth, and ſeaſon it with Pepper, Salt, Cloves, Thyme, ſweet Baſil and a piece of green Lemmon. Let it have four or five Walms, ſtrain it thro' the Hair-ſieve, and make uſe of it to be pour'd upon your Potages with Juice of Lemmon.

### *A Gammon-cullis.*

Take one half Veal and the other Gammon, put it into a Stew-pan and order it, without Lard, as if it were for Veal-gravy: When it is ſufficiently boil'd, add thereto ſome dry Cruſts, Chibbol, Parſly, ſweet Baſil and Cloves, with the beſt ſort of Broth: Let it be well ſeaſon'd, ſtrain'd thro' a Sieve and kept ſomewhat thick.

### *A Capon-cullis.*

Take a roaſted Capon, and pound it in a Mortar, as much as is poſſible: Then fry ſome Cruſts of Bread in Lard, and when they are become very brown, put to them ſome Chibbol, Parſly, ſweet Baſil, and a few *Mouſſerons* well chopt: Mix theſe with the reſt, and make an end of dreſſing them over the Furnace. Afterwards pour in as much of the beſt Broth, as you ſhall judge requiſite, and ſtrain it thro' the Hair-ſieve.

### *A Partridge-cullis.*

Take two roasted Partridges, and pound them well in a Mortar, with the *Bards* or thin Slices of Bacon with which they were dress'd: Then taking as many green *Truffles* as you can get up between your Fingers, with the like quantity of Mushrooms, fry them in Lard with fine Herbs, Chibbol, sweet Basil and Marjoram: Afterwards mix your pounded Meat together in the same Stew-pan, with two good Spoonfuls of Veal-gravy; let them soak over a gentle Fire, and strain them thro' the Sieve with Lemmon-juice.

### *A Cullis of Ducks.*

Take a roasted Duck, and let it be well pounded in a Mortar: Then cause some Gammon to be fried brown in a Silver-dish, and put it into a Pot, with a Handful of Lentils to be stew'd all together; adding two or three Cloves, a Clove of Garlick, some Savoury and Chibbol: When they are all boil'd, pound them with the Duck-meat, and dress them in a Pan with Lard, as also afterwards with clear Broth, to the end that your Cullis may come to a lively fair colour: Lastly, let it be strain'd thro' the Hair-sieve with Lemmon-juice, and kept for use.

### *A Cullis of large Pigeons.*

Let two or three large Pigeons be roasted, and pounded in a Mortar: Then mince three Anchovies, with as many Capers as can be taken up between your Fingers, a few *Truffles* and *Morilles*, two or three Rocamboles, some Parsly and Chibbols all chopt very small; mix them with the Pigeon-meat, and fry them in a Pan, with Lard: Let some of the best Gravy that you have be put thereto, strain it thro' a Sieve with the Juice of a Lemmon, and keep it as thick as you shall think fit.

### *A Cullis made with the Breast of a fat Pullet.*

Take the Breast of a large fat Pullet, with a piece of Veal boil'd very white and pound them in a Mortar: Then provide a quarter of a Pound of sweet Almonds, which are likewise to be

be pounded together, with the crummy part of a white Loaf ſoak'd in good Broth made of the Pullet's Bones, that was pounded before. The ſame Broth may be us'd to lay the Meat and Almonds a ſoaking in a Stew-pan, giving them a Walm or two. In ſtraining it thro' the Sieve, a little Milk or Cream may be put to it, to render it white, and care muſt be taken, that it do not turn as it is heating.

### *A white Cullis for Fiſh-days.*

Take as many Almonds, as you ſhall judge requiſite, and pound them in a Mortar: You are alſo to provide ſome Bread-crum ſoak'd in Cream or Milk, and ſome Fiſh-*Filets*, dreſs'd as white as is poſſible. Add thereto ſome freſh *Mouſſerons*, white *Truffles*, ſweet Baſil and Chibbols, and take ſome of the cleareſt Broth you can get, to boil all for the ſpace of one quarter of an Hour. Afterwards this Cullis is to be ſtrain'd thro' the Hair-ſieve and may ſerve for all ſorts of Meſſes that require white Broth.

### *Other Culliſes for Fiſh-days.*

Some Onions and Carrets are to be fried as it were for a ſort of Broth, and when they are turn'd brown, let a Handful of Parſly be thrown in, with a little Thyme, ſweet Baſil, Cloves, Cruſts of Bread, Fiſh-broth and a little Vinegar.

### *A Cullis of Roots.*

Take Carrets, Parſly-roots, Parſneps and Onions cut into Slices, toſs them up all for a little while in a Stew-pan, and pound them in a Mortar, with a douzen and half of Almonds and a piece of Bread-crum ſoak'd in good Peas-ſoop: Let the whole Mixture be boil'd in a Pan, and well ſeaſon'd as the others. Then ſtrain it hot thro' the Sieve, and make uſe of it for all the Potages of white Onions, Leeks, Cardoons and Goats-bread that are fried, marinated, or put into Paſte; as alſo for the Potage of Skirrets.

### *A Cullis of Lentils.*

Take ſome Cruſts of Bread, Carrets, Parſneps, Parſly-roots and Onions cut into Slices, fried in Oil or very hot Butter. If it be for

Fleſh-days, you may put thereto ſome burnt Lard, and throw in your Pulſe and Crums of Bread. Let all be fried brown, till that which ſticks to the bottom of the Pan becomes very red: Then put ſome Lentils therein, with Broth, and let it be well ſeaſon'd. When it has had four or five Walms, with a piece of Lemmon, let it be ſtrain'd thro' a Sieve; ſo that it may ſerve for Lentil-potages, Cruſts farced with the ſame, Cruſts farced with Pike and Lentils, and ſeveral others; as Soles, Quavivers, Carps, *&c.* On Fleſh-days 'twill alſo be of good uſe for Potages of Pigeons, Ducks, Partridges, *&c.*

There are alſo many other ſorts of Culliſes, that are made for different Things; as Culliſes of Anchovies, Carps, *Truffles*, *Mouſſerons*, *Morilles*, common Muſhrooms, Peas, Yolks of Eggs, and others that may be found by means of the General Table of the Meſſes, at the end of this Volume.

## Cutlets.

### *Farced Cutlets.*

Take a Quarter of Mutton or Veal, and boil it in a Pot with good Broth: Then take it out and cut off all the Fleſh, keeping the Bones of the *Cutlets* or ſmall Ribs. This Fleſh ſerves to make a Farce, with parboil'd Bacon, Calves-udder boil'd, a little Parſly and Chibbol, Muſhrooms and *Truffles*, all chopt together, and pounded in a Mortar, with the neceſſary Spices and ſeaſoning Ingredients; alſo the Crum of a Loaf ſoak'd in Milk or Gravy, and a little Milk-cream. Let the whole Farce be thicken'd with the Yolks of Eggs, ſo as it may not be too liquid. Then take *Bards* or broad Slices of Bacon according to the bigneſs of your Cutlets; put ſome of this Farce upon thoſe *Bards*, with the Bones of the Cutlets, and do the ſame thing to every Cutlet which is to be made round, with a Knife ſteept in whipt Eggs, as if it were a real Cutlet. Afterwards they are to be waſh'd over and breaded on the Top, and when put in good Order in a Baking-pan, they are to be ſet into the Oven, to give them a fine colour. Theſe are call'd *Farced Cutlets*, *with Cream*, and may ſerve to garniſh all ſorts of Side-diſhes and for Out-works.

Veal-Cutlets farced with nothing but Fennel are likewiſe in uſe, and ſome Gravy is to be put in the bottom of the Diſh, as they are ſerving up to Table for Out-works.

*And*

### *Another Side-dish of Cutlets.*

Take the Cutlets of Veal or Mutton, that are very tender and well cut; lard them with thin Slips of young Bacon, as it were *Fricandoes*, and dress them in the same manner; seasoning them, as much as is needful. If these Cutlets serve for a separate Dish, all sorts of Garnitures ought to be put to them; but if they are to be us'd only for the garnishing of some other Side-dish, it would be only requisite to stew them in their own Gravy; because a particular Ragoo is to be pour'd upon the Mess in the middle of the Dish.

### *Cutlets in* Haricot *and otherwise.*

Mutton-cutlets may be in *Haricot*, with stew'd Turneps, and a well-season'd Liquour to thicken them, as they are dressing: Some Chesnuts may be added, before they are prepar'd for Out-works. As soon as they are dress'd, they may also be steept in Lard, breaded and broil'd upon the Grid-iron; putting to them some good Gravy and Lemmon-juice, when ready to be served up. Otherwise they may be marinated, fried till they come to a fine colour and garnish'd with fried Parsly; or else a good Cullis and Gravy may be pour'd on them, with a piece of Lemmon and *Truffles*; so as they may be laid a soaking together for a while, and some Lemmon-juice squeez'd in, as they are serving up to Table.

## D.

### Dabs *or* Sandlings.

### *A Side-dish of a marinated Dab.*

Let your Dab be cut thro' the Back, to the end that the *Marinade* may penetrate it, and when it is sufficiently pickled let it be well breaded with Bread-crum and season'd Chippings: Then let it be bak'd and garnish'd with *Petits-patez* or little Pies.

### *A Dab or Sandling in a Sallet.*

Boil this Fish in a *Court-bouillon*, and when it is cold, cut it into *Filets*; with which, and some small Sallet-herbs, you are to dress a Plate; seasoning them, with Pepper, Salt, Vinegar and Oil: Or else you may make the *Ramolade*-sauce, mention'd Pag. 41. and serve them up for Intermesses.

### *Other manners of dressing Dabs.*

If you have no other Dish with white Sauce, leave your Dab entire, and let it be serv'd up hot with white Sauce and Cream, for a Side-dish. Sometimes they are dress'd in *Filets*, with Anchovie-sauce, and in a *Court-bouillon*, to be serv'd up, when cold, upon a Napkin for Intermesses; and they may also be put into a Pie, as the Turbots, but they ought not to take up so long time in Baking.

## Daubes.

We have already explain'd the manner of preparing a Fish-*Daube*, under the Second Article of Carp, let us now shew how it ought to be order'd for Flesh.

### *A Daube of a Leg of Veal.*

Having taken off the Skin from the Leg, let it be parboil'd, larded with small Slips of Bacon, and steept in white Wine, with Verjuice, a Faggot of fine Herbs, Pepper, Salt, a Bay-leaf or two and Cloves: Then let it be roasted, and basted with the same Wine, Verjuice and a little Broth. When it is ready, make Sauce for it, with the Dripping, a little fried Flower, Capers, Slices of Lemmon, Mushroom-juice and an Anchovie, and let your Leg of Veal soak therein for some time, before it is serv'd up to Table; which may be done for a Side-dish.

A Leg of Mutton may be dress'd in a *Daube* after the same manner.

### *Daubes of green Geese and others.*

Let your Geese be larded with middle-siz'd Slips of Bacon; season'd with Pepper, Salt, Cloves, Nutmeg, Bay-leaves, Chibbols and green Lemmon; and wrapt up in a Napkin: Then let them be boil'd in a Pot, with Broth and white Wine, and left till they are half cold, in their own Broth; in order to be serv'd up to Table upon a Napkin, with some Slices of Lemmon.

In like manner, you may dress Turkeys, fat Capons, Partridges and other sorts of Fowl.

## DEER.

### *The Manner of Dressing it.*

If you would have it roasted, let it be larded with thick Slips of Bacon, season'd with Pepper, Salt and beaten Cloves, and steept in Vinegar, with Bay-leaves and Salt: Then let it be roasted by a gentle Fire and well basted: When it is ready, put some Anchovies, Capers, Shalots cut small, and green Lemmon into the Sauce, which may be thicken'd with fried Flower. It may likewise be larded with small Slips of young Bacon, and put into a *Marinade*, with five or six Cloves of Garlick: Let it be roasted, cover'd with Paper, and eaten with Pepper and Vinegar.

The Fawn of a Deer may be dress'd after the same manner, except that the *Marinade* or Pickle for it, ought not to be so strong.

You may also prepare for a great Dish; the Leg of a Fawn, with the Rump, one half larded and the other breaded, garnish'd, with *Petits-patez* or little Pies, and having Vinegar and Pepper for Sauce; of which see an Example, Pag. 16. Or else being larded with thin Slips of Bacon, it may be eaten, with sweet-sour Sauce made of the Dripping, Sugar, Cinnamon, white Pepper, green Lemmon, a little Salt, fried Flower and a minc'd Shalot: Let all be boil'd over a gentle Fire, with Claret or Vinegar; let the Fawn be turn'd therein, from time to time, to take the whole relish; and let some Capers be added, as it is serving up to Table.

DUCKS.

## Ducks.

Potages are ſometimes made with Ducks; they are alſo roaſted and ſerv'd up with Sauce, and dreſs'd after ſeveral other manners, of which theſe that follow, are moſt remarkable.

### *To dreſs Ducks with Oiſters.*

Take wild Ducks, let them be well truſs'd; and make a Ragoo, with Veal-ſweet-breads, *Truffles* and Oiſters, ſeaſon'd with fine Herbs, chopt Parſly and Chibbols: Care muſt be taken that this Ragoo be ſomewhat thick; but 'tis no matter whether it be red or not: When it is almoſt ready, the Ducks muſt be farced with it, well ty'd up, and roaſted a little while. Afterwards a Muſhroom-cullis, or Sauce after the *Spaniſh* Mode, ſuch as is uſually made for Partridges, may be pour'd upon them, and they are to be ſerv'd up hot, for a Side-diſh. Other ſorts of Water-fowl may be dreſs'd in the ſame manner.

### *Other Side-diſhes of Ducks.*

A Ragoo may be prepar'd for them, with Veal-ſweet-breads, Artichoke-bottoms, *Truffles*, Muſhrooms, a Clove of Garlick, a little Vinegar and a Bunch of fine Herbs; and they may be garniſh'd with *Fricandoes*, and Lemmon-juice, before they are ſerv'd up to Table.

At another time, when your Ducks are roaſted, cut them into *Filets*, and put them into a Ragoo of Cucumbers, with Rocamboles, Lemmon-juice and a little Vinegar; ſo as they may be ſerv'd up for Out-works.

Ducks may be alſo dreſs'd in a Ragoo; and Turneps boil'd with them, may ſerve for their Garniture.

### *Potages of Ducks.*

Ducks may be us'd in Potages with Peas, a Cullis of Lentils, Cabbage, Turneps and other Roots: But foraſmuch as this is common to them, with ſeveral other Meſſes, a particular Enumeration of which, would lead us too far and even to little purpoſe out of the Way; the Reader is referr'd to the reſpective Potages of thoſe different ſorts of Pulſe under the Letter P. where

the

he may find general Inſtructions, as to what ought to be obſerv'd, with reſpect to all ſorts of Wild-fowl and Poultry; for the avoiding of tedious Repetitions: So that this one Inſtance may be his future Direction, whenever any Matters ſhall occur of the like Nature.

See likewiſe under the Article of Pies, what relates to thoſe of Ducks, as well hot as cold.

## SEA-DUCKS.

They may be put into a *Daube*, after the very ſame manner as green Geeſe or Ducks, and being well dreſs'd, may be ſerv'd up to Table, upon a white Napkin, garniſh'd with Parſly and Slices of Lemmon.

A Side-diſh may alſo be made of them, with Cucumbers, as well as many others, or elſe they may be dreſs'd after the following manners.

### *A Sea-duck in a* Court-bouillon.

After having pickt and drawn your Sea-duck, let it be larded or ſtuff'd, with thick Slips of Eel-fleſh, and boil'd four or five Hours over a gentle Fire, in Water, with Pepper, Salt, a Bunch of Herbs, a Bay-leaf or two, Cloves, a little white Wine and a Lump of Butter: Then prepare a Sauce for it, with natural Butter, fine Flower, white Pepper, Salt, green Lemmon and Vinegar, and let the bottom of the Diſh, in which it is dreſs'd, be rubb'd with a Shalot.

### *A Sea-duck with Chocolate in a Ragoo.*

Having pickt, cleans'd and drawn your Sea-duck, as before, let it be waſh'd, broil'd a little while upon the Coals, and afterwards put into a Pot; ſeaſoning it with Pepper, Salt, Bay-leaves and a Faggot of Herbs. Then a little Chocolate is to be made and added thereto; preparing at the ſame time a Ragoo with Capons-livers, *Morilles*, *Mouſſerons*, common Muſhrooms, *Truffles* and a quarter of a hundred of Cheſnuts. When the Sea-duck is ready dreſs'd in its proper Diſh, pour your Ragoo upon it; garniſh it with what you pleaſe, and let it be ſerv'd up to Table.

### *A Sea-duck in* Haricot.

Let it be dreſs'd as before, and let a Ragoo of Turneps be made, which are to be fried ſomewhat brown: Then let all be ſoak'd with the Sauce of your Sea-duck, which, when ready, muſt be cut into pieces and laid upon the Turneps. Laſtly, let it be prepar'd and ſerv'd up to Table at a convenient time, garniſh'd, as you ſhall think fit.

### *Sea-ducks in* a Pot-pourri *or Hotch-potch.*

Lard your Sea-ducks with thick Slips of Eels-fleſh, and toſs them up in a Pan with burnt Butter: Then put them into a Pot or Earthen Pan, with a little of the ſame Butter, Flower and Water, ſeaſon'd with Pepper, Salt, Nutmeg, Cloves, Muſhrooms a Faggot of Herbs and green Lemmon: Let them boil over a gentle Fire, during four or five Hours, as it were in a *Court-bouillon*, and when you would have it ſerv'd up, add ſome Oiſters, Capers and Lemmon-juice.

### *A roaſted Sea-duck.*

Let the Sea-duck be baſted as it is roaſting, with Butter and Salt, and then let a Sauce be made for it with the Liver; which is to be minc'd very ſmall and put into the Dripping, with Pepper, Salt, Nutmeg, Muſhrooms and Orange-juice.

### *A Sea-duck Pie.*

Take Sea-ducks that are well pickt and truſs'd, let them be beaten a little on the Breaſts, broil'd on the Coals and tied up at the ends. Take the Liver, with ſome minc'd *Truffles*, Muſhrooms, Parſly and Butter, a few Chibbols and Capers, with an Anchovie; all being well chopt, enrich'd and ſeaſon'd: Then the Body of the Sea-duck is to be ſtuff'd with this Farce, and a little of the ſame kept, to be put underneath. In the mean while, roll out your Paſte for the Under and Upper-cruſts, and let the Pie be bak'd when fill'd with the Sea-ducks. If you would have it ſerv'd up hot, a good Ragoo muſt be made with Carps-roes, Cray-fiſh-tails, Muſhrooms and *Truffles*, or one of Oiſters; but if it be deſign'd for a cold ſtanding Diſh, you have

have no more to do, but to let it cool after it is bak'd, and to set it on the Table, as you shall find an occasion.

### *Potage of Sea-ducks.*

As for the Potages of Sea-ducks; 'tis requisite that they be boil'd with good Fish-broth, and afterwards laid a soaking with the same. Then a good Fish-hash is to be prepar'd, to be pour'd upon the Sea-ducks, as soon as they are put into the Soop, which has been sufficiently soak'd. Let them be garnish'd with Sole-*Filets*, Whitings, Cray-fish, or other sorts of Fish; with a well season'd Ragoo, and a good Cullis of Cray-fish or Mush-rooms. These are all to be serv'd up hot, and Potages may be made of Sea-ducks with Lentils.

## E.

### Ears.

### *Calves-ears farced.*

Calves-ears farced are commonly us'd for Intermesses; to which purpose, some entire Ears are to be well scalded or par-boil'd a little: Then a good thick Farce being made, stuff the Insides of them, and sow them up neatly round about: They are to be boil'd, as Pigs-pettitoes, *à la Sainte Menehout*, and unsow'd, when ready, but so as the Farce may not fall out. Afterwards, roll them up in Eggs lightly whipt, bread them at the same time, fry them in Lard, as it were *Croquets*, and garnish them with fried Parsly.

### *Hogs-ears.*

Hogs-ears may be dress'd with Herb-*Robert* Sauce, after they are cut into Slices, and fried in a Pan with a little Butter. You must also fry in the same Butter some Chibbols cut very small, season'd with Pepper, Salt, Nutmeg, Vinegar, Capers and a little Broth, and when you would have them serv'd up, add some Mustard: The same Slices may be put into Paste, fried and set on the Table with white Pepper and Lemmon-juice.

For a *Souse* of Hogs-ears and Feet, see the last Article of the Letter S.

Eels.

## Eels.

### *How to farce them.*

The Bones of Eels may be farc'd in form of a white Pudding: To that purpoſe, a good *Godivoe* is to be made with the Fleſh of the Eels, which you muſt pound in a Mortar, mixing with it ſome Cream, Bread-crum, two or three Rocamboles and half a Clove of Garlick: When the *Godivoe* is well ſeaſon'd, farce your Bones neatly with it, bread them well with Bread-crum, and bake them in a Pie-pan, till they come to a fine colour.

### *Eels with white Sauce.*

When the Eels are skinn'd, cut them into pieces, and let them be ſcalded in boiling Water: As ſoon as they are dried with a Napain, toſs them up in a Pan, with natural Butter, and ſtew them with Pepper, Salt, Cloves, Nutmeg, a Bay-leaf and a piece of Lemmon; ſome add a Glaſs of white Wine to theſe Ingredients. In like manner dreſs ſome Artichoke-bottoms, Muſhrooms and Aſparagus-tops, with ſweet Butter and fine Herbs, and make a white Sauce, with the Yolks of Eggs and Verjuice; accordingly, as the time will allow it, or when they are ready to be ſet on the Table: Let them be garniſh'd with fried Bread and Slices of Lemmon, and ſerv'd up with the Juice of the ſame.

### *Eels with brown Sauce.*

Let them be toſs'd up in a Stew-pan with burnt Butter, fine Herbs chopt very ſmall, Chibbols, Pepper, Salt, Cloves, Nutmeg and Capers; adding alſo a little Verjuice and white Wine, if you think fit, with fried Flower. Afterwards let all be ſtew'd together in a Diſh or earthen Pan, and garniſh'd with Lemmon, as they are ſerving up to the Table.

### *Fried Eels.*

They muſt not be skinn'd, but the Bones being only taken away, let them be cut into pieces, and marinated with Vinegar, Pepper, Salt, Bay-leaves, Chibbols and Lemmon: Then they

are

are to be flower'd and fried in refined Butter. Before they are ſerv'd up, let a Sauce be made for them with Parſly, Roſe-vinegar and white Pepper.

### *Eels broil'd upon the Grid-iron.*

After having skinn'd your Eels and cut them into pieces, let them be marinated as before, and let a Sauce be prepar'd for them, with burnt Butter, Flower, Capers, Pepper, Salt, Nutmeg, Cloves, Vinegar and a little Broth. When the Eels are ſufficiently broil'd upon the Grid-iron, let them be ſtew'd a little in that Sauce: They may alſo be dreſs'd with *Robert*-Sauce and ſweet Sauce.

### *Eels in a* Daube.

Let ſome of the Fleſh of Eels and Tenches be minc'd, and ſeaſon'd with, Pepper, Salt, Cloves and Nutmeg: Then let *Lardoons* be made of the other part of the Eels-fleſh; of which one Lay is to be put upon the Skins, and another Lay of the minced Fleſh, continuing ſo to do alternately. Then let all be wrapt up in a Linnen-cloth, and boil'd in the ſame manner as Fiſh-gammon, that is to ſay, in one half Water and the other red Wine; ſeaſoning them with Cloves, a Bay-leaf or two and Pepper. When they are cool'd in their own Broth, let them be ſerv'd up in Slices for Intermeſſes, rather than Side-diſhes.

### *Eel-potage.*

When your Eels are skinn'd and cut into pieces, fry them in a Pan with burnt Butter, fine Herbs, Flower, and the proper ſeaſoning Ingredients. Afterwards put them into a Pot with Fiſh-broth, the manner of preparing which is explain'd under the Letter B. As ſoon as the Cruſts are ſoak'd, let your Potage be dreſs'd and ſerv'd up, with Capers and Lemmon-juice.

### *An Eel-pie and a* Tourte *or Pan-pie of the ſame.*

An Eel-pie is generally ſerv'd up hot for a Side-diſh: When the Eels are cut into pieces and their Skins pull'd off, let them be ſeaſon'd after the uſual manner, with Pepper, Salt, Cloves,

Nutmeg, fine Herbs, Chibbols, Butter, Capers, Bay-leaves and Bread-chippings. The Pie muſt be made with fine Paſte either of an oval or round Figure: When it is half-bak'd, a Glaſs of white Wine may be pour'd into it, and ſome Lemmon-juice, when ready to be ſerv'd up to Table.

As for the *Tourte* or Pan-pie; the Eels may either be minc'd, after they have been skinn'd and the Bones taken out, or they may be cut into ſmall Slices; ſeaſoning them as before, with pieces of Muſhrooms, the Yolks of Eggs and Lemmon-juice as they are ſerving up, in order to make a white Sauce.

## Eel-powts.

The Eel-powt is both a Lake and River-fiſh. They may be dreſs'd in Ragoo and *Caſſerole*; or they may be put into a Pie, and a Potage may be made of them, with brown Broth.

### *A Ragoo of Eel-powts.*

Let the Eel-powts be cleans'd from their Slime, with hot Water, and afterwards flower'd, and fried: Then being put into a Diſh, with burnt Butter, Flower and diſſolv'd Anchovies, let all be ſtew'd together; ſeaſoning them with Salt, Nutmeg, a Chibbol and Orange-juice or Verjuice. Let them be garniſh'd with fried Parſly, and Slices of Lemmon, and ſerv'd up for Side-diſhes, as all other Fiſh-ragoo's.

### *Eel-powts in* Caſſerole.

Cleanſe your Eel-powts from their Slime, laying the Livers a-part, and fry them in a Pan, with burnt Butter: Then put them into an earthen Pan, with the ſame Butter, a little Flower and white Wine; ſeaſoning them with Pepper, Salt, Nutmeg, a Faggot of fine Herbs, and a piece of green Lemmon. In the mean while, prepare a ſeparate Ragoo, with the ſame Sauce as that of the Eel-powts, as alſo with their Livers and ſome Muſhrooms, and garniſh your Diſh with it, adding the Juice of Lemmon; when ready to be ſerv'd up to Table.

### *Eel-powt Potage and Pie.*

For the Potage, after having wash'd the Eel-powts, let them be fried whole in a Frying-pan, with burnt Butter and a little Flower: Then let them be stew'd in an earthen Pan, with Pepper, Salt, a Bunch of fine Herbs, some Fish-broth or Pease-soop, and a little white Wine. When they are ready, dress them upon your soaked Crusts, and garnish them with Mushrooms and Capers.

For the Pie, skin your Eel-powts, and make a fine Paste, to put them in, with their Livers and Roes, Mushrooms, Cray-fish-tails, Oisters and Artichoke-bottoms: Let them be season'd with Pepper, Salt, Nutmeg, fine Herbs and Chibbols; adding some Lemmon-juice, when they are brought to Table.

## Eggs.

There is not any one Particular throughout the whole Practice of Cookery that affords greater Variety of Dishes, than Eggs, which are us'd even on Flesh-days, and serve altogether for the Out-works of Intermesses: the principal ways of dressing them, are as follows *viz.*

### *Eggs with Orange-juice.*

Let some Eggs be whipt, according to the bigness of the Dish you would have prepar'd, at the same time squeezing in the Juice of an Orange and taking care that none of the Kernels or Seeds fall into it. When they are all well beaten and season'd with a little Salt, take a Stew-pan, and put a slice of Butter therein, if it be a Fish-day, or a little Gravy on a Flesh-day: Pour in your Eggs, and keep continually stirring them, as if it were Cream; lest they stick to the bottom: As soon as they are ready, turn them into a Plate or Dish, garnish them if you think fit, with fried Eggs, and let them be serv'd up hot to Table.

### *Farced Eggs.*

Take two or three Cabbage-lettices, scald them, with Sorrel, Parsly, Chervil and a Mushroom, and let all be chopt very small, with some Yolks of hard Eggs, season'd with Salt, and

Nutmeg: Then ſtew them with Butter, adding alſo ſome natural Cream, when they are ſufficiently ſtew'd; and covering the bottom of the Diſh with them. Let the Sides be garniſh'd with fine Herbs and the Whites of the Eggs ſtuff'd with another Farce, giving them a Colour with a red-hot Fire-ſhovel.

Farced Eggs may alſo be fried, after having dipt them into a clear Paſte or Batter, and ſerv'd up with fried Parſly.

### *Eggs with Tripe.*

Let the Whites of Eggs only be cut into long or round Slices, and toſs'd up in Butter with Parſly and Chibbol chopt very ſmall: Then thicken them a little, ſeaſon them with Salt and Nutmeg; adding alſo ſome Cream; and let the Yolks be fried to garniſh your Diſh.

### Petits Oeufs *or ſmall Eggs.*

Take a Gallon of new Milk, and heat it till almoſt ready to boil, with a little Salt and pounded Sugar, a piece of Cinnamon, a Slice of Lemmon, and ſome Orange-flower-water: Break four or five new laid Eggs, take away the Whites of ſome of them, and beat them up with your Milk or Cream ſcalding hot: Then heat a Plate upon a Chafing-diſh, and when it is very hot, pour in ſome of your prepar'd Meſs, after having ſtrain'd it thro' a Sieve. Let it run about, ſo as the Plate may be cover'd all over, and let it be brought to a Colour with the red-hot Fire-ſhovel. Afterwards beat your Yolks without Whites, and a little Flower to thicken them, with the reſt of the Milk: Set the Plate again upon the Fire to be heated, ſo as the Eggs may become, as it were a Cream, and put the Yolks into it: Laſtly, let the whole Meſs be ſtrew'd on the Top with Sugar, adding the Juice of a Lemmon and ſome Orange-flower-water, as it is ſerving up to Table.

### *Eggs after the German Mode.*

Break ſome Eggs into a diſh, as it were *au Miroir*, and put a little Peas-ſoop therein: Mix two or three Yolks with a little Milk, and ſtrain them thro' a Sieve: Then take away the Broth in which the Eggs were dreſs'd, put the Yolks upon them, with ſome ſcraped Cheeſe and give them a good Colour.

*Eggs*

### *Eggs after the Burgundian Way.*

Take a piece of red Beet, that has not an earthy or unſavoury taſte, and pound it well with a Slice of Lemmon, a few Macaroons, Sugar and beaten Cinnamon: Then taking four or five Eggs, without the Sperm, mix all together very well, and ſtrain them thro' the Hair-ſieve, with a little Milk and Salt. Afterwards they may be dreſs'd in the ſame manner as Eggs with Milk, and brought to a fine colour.

### *Eggs fried in Hogs-ears.*

The Yolks muſt not be us'd in this Fricaſſy, which is to be garniſh'd with Muſtard, if you pleaſe, and Lemmon-juice, when ſerv'd up to Table.

### *Eggs with Bread.*

Let ſome Bread-crum be well ſoak'd in Milk during two or three Hours, and afterwards ſtrain'd thro' a Sieve, or fine Cullander; putting thereto a little Salt, Sugar, candy'd Lemmon-peel cut very ſmall, grated Orange-peel and Orange-flower-water. Then rub the inſide of a Silver-diſh with Butter ſomewhat heated, pour in your Eggs, keeping a Fire on the top and underneath, that they may take a fine colour, and let them be orderly ſerv'd up to Table.

### *Eggs after the Swiß Way.*

Having dreſs'd your Eggs as it were *au Miroir*, bread them with Crum: Then let them be cover'd with a Pike-haſh and ſome ſcrap'd Cheeſe, and brought to a fine colour.

### *Eggs with Gravy or* à la Huguenotte.

Let ſome Mutton-gravy or any other ſort be put into a hollow Diſh, and when 'tis hot; break your Eggs into it either *au Miroir* or mingled together: Seaſon them with Salt, Nutmeg and Lemmon-juice, and paſs the red-hot Fire-ſhovel over them, to give them a good colour.

### *Eggs after the Portugueſe Way.*

Let ſome Sugar be diſſolv'd, with Orange-flower-water, the Juice of two Lemmons and a little Salt. Then ſet it upon the Fire with your Yolks and ſtirr all with a Silver-ſpoon. When the Eggs ſlip from the ſides of the Diſh, they are ſufficiently boil'd, and may be left to cool. Afterwards let them be dreſs'd in form of a Pyramid and garniſh'd with Lemmon-peel and Marchpane.

They may alſo be ſerv'd up hot in a Diſh, after they are ic'd over with Sugar, and colour'd with the red-hot Fire-ſhovel.

At another time, they may be mix'd in a Mortar with ſome Gooſeberry-jelly or Beet-juice boil'd in Sugar, and then ſqueez'd thro' a Syringe, or a Hair-ſieve, to be ſerv'd up dry in a green or red Rock.

### *Eggs with Piſtachoes.*

Pound your Piſtachoes with a piece of candy'd Lemmon-peel; boil a ſufficient quantity of Sugar with Lemmon-juice, and when the Syrop is half made, put the Piſtachoes into it, with the Yolks of Eggs: Let them be ſtirr'd as before, till they leave ſticking to the Skillet, and ſerv'd up with ſweet Water.

### *Eggs with Orange-flower-water.*

Let Sugar and Orange-flower-water be put into a Diſh or Skillet, with ſome natural Cream, candy'd Lemmon-peel grated, and a little Salt. Then pour in eight or ten Yolks and ſtir them about after the manner of mingled Eggs.

### *Eggs in* Filets.

Prepare a Syrop of refin'd Sugar and white Wine, and when it is above half done, beat your Eggs therein: Then taking them up with a Skimmer, to the end that the *Filets* may be well made, let them be dried at the Fire, and ſerv'd up with Muſk or ſome other Perfume.

### *Eggs after the Italian Mode.*

Let a Syrup be prepar'd with Sugar and a little Water: When it is above half made, take the Yolks of Eggs in a Silver-ſpoon, one after another, and hold them in this Syrop to be poach'd. Thus you may dreſs as many as you ſhall think fit, continually keeping your Sugar very hot, and they may be ſerv'd up to Table garniſh'd and cover'd with Piſtachoes, Slices of Lemmon-peel, and Orange-flowers boil'd in the reſt of the Syrop, with Lemmon-juice ſprinkled upon them.

### *Eggs with Roſe-water.*

Having temper'd your Yolks with Roſe-water, Lemmon-peel, Macaroons, Salt and beaten Cinnamon; let them boil in a Pan over a gentle Fire, with refined Butter: When they are ready, ice them over with Sugar and Roſe-water or Orange-flower-water, and put to them ſome Lemmon-juice, with Pomegranate-kernels, as they are ſerving up to Table.

### *Eggs with Sorrel-juice.*

As your Eggs are poaching in boiling Water, pound ſome Sorrel, and put the Juice of it into a Diſh, with Butter, two or three raw Eggs, Salt and Nutmeg: Let this thick Sauce be pour'd upon the Eggs, when ſerved up to Table.

### *Eggs with Verjuice.*

Beat up your Eggs with good Verjuice and ſeaſon them with Salt and Nutmeg: Then let them be poach'd with a little Butter, and garniſh'd with fried Bread or fried Paſte.

### *Eggs with Cream.*

When your Eggs are poach'd whole with Butter in a Stew-pan, take them out, and dreſs them upon a Plate: Then put to them ſome natural Cream, with a little Salt and Sugar, and ſerve them up hot with Pomegranate-kernels or other ſorts of Garniture.

### *An Egg-ſallet.*

'Tis uſually made with Anchovies, Capers, Fennel, Lettice, red Beets, Purſlain and Chervil; either of all theſe Herbs, or of every one of them in particular, and ought to be well ſeaſon'd.

There are alſo many other ſorts of Eggs, which it will be ſufficient here only to mention, *viz.*

Eggs with young Chibbols and other fine Herbs.
----- poach'd with *Robert*-Sauce.
----- with Milk.
----- dreſs'd *au Miroir.*
----- dreſs'd whole with green Sauce.
----- in a Haſh, poach'd with fine Herbs and garniſh'd with ſmall round Pellets of fried Eggs.
----- with raſped Cheeſe.
----- Eggs put into a Paſte and fried.
----- fried in a Pan with burnt Butter.
----- poach'd in Water, with thick Butter.
----- poach'd with Sugar.
----- with Anchovies.
----- with Sorrel, *&c.*

### *Counterfeit or artificial Eggs.*

Artificial Eggs of ſeveral ſorts may be made uſe of during the time of Lent, and more eſpecially on Good-friday: To that purpoſe, take two Quarts of Milk, and let it boil in an earthen Pot or a Silver-pan; continually ſtirring it with a wooden Ladle, till it be reduc'd to a Pint: Then pour one third part of it into a Diſh, by it ſelf, and ſet it on the Fire again, with ſome Rice-cream and a little Saffron: When it is thicken'd and become ſomewhat firm, you may make with it, as it were Yolks of Eggs, which are always to be kept Luke-warm. With the reſt of the Milk fill up ſome Egg-ſhells that you have open'd, after having waſh'd and topt them, and in order to ſerve them up to Table, put your artificial Yolks into thoſe Shells, as alſo on the top, a little Almond-cream, or raw Milk-cream and Orange-flower-water. Theſe are uſually ſerv'd up, on a ruffled Napkin and call'd *Artificial ſoft Eggs.*

As for the other ſorts, you are to mix at firſt with your Milk ſome fine Flower or Starch, and make as it were a kind of Paſtry-cream, without Eggs, ſeaſon'd with Salt: When it is boil'd, take ſome part of it to make the Yolks; adding ſome Saffron, and put theſe Yolks into certain half Egg-ſhells waſh'd and ſteept in Water or white Wine: Afterwards fill up other whole Shells with the reſt of the Cream, which being cold, theſe Whites and Yolks may be taken out of their reſpective Shells, to make ſuch ſorts of artificial Eggs, as you ſhall think fit. As for example:

For *farced Eggs*, after having taken away the Shell, cut the Whites into two equal parts, and hollow each of them with a Silver-ſpoon, in order to be ſtuff'd with the above-mention'd Farce. Then let them be dreſs'd in the ſame manner and garniſh'd with artificial Yolks, that have been flower'd and fried for that purpoſe.

For *Eggs with Tripe*; after having cut and made them hollow, as before, ſtuff them with Yolks and cut them again into Quarters; then let them be flower'd and well fried. Having dreſs'd them upon a Plate, let a Sauce be prepar'd for them, with burnt Butter, fine Herbs, Muſhrooms boil'd and chopt, Pepper, Salt, Nutmeg and Roſe-vinegar: They may be garniſh'd with Bread, Parſly and Muſhrooms fried.

For *Eggs with Milk*; take boil'd Milk, and Almond-cream, and temper them with Marmelade of Apricocks: Let all theſe be put with Butter into a Plate over a gentle Fire and afterwards the Compound of Eggs: Then cover them with a Tin or Copper-lid with Fire upon it, to give them a colour like that of a Cuſtard, and let them be ſerv'd up with Orange-flowers and Sugar.

Artificial Eggs *au Miroir* are made after this manner: Fill the bottom of a Plate with your Cream, and let it boil with Butter, cover'd with a Lid having Fire upon it. As ſoon as you perceive it to grow firm, take away the Fire; make ten or twelve hollow places, with a Spoon, and fill them up with artificial Yolks: Afterwards prepare a Sauce, with thick Butter, fine Herbs chopt very ſmall, Pepper, Salt, Nutmeg and a little Vinegar, or otherwiſe, and when you would have the Diſh ſerv'd up to Table, pour it in hot upon the Eggs. The ſame thing may be done with ſeveral other ſorts.

# F.

## Farces.

The number of Farces is very great; ſo that it would be difficult to give a particular account of them after a better manner, than in ſpeaking of every Thing in which they are us'd. For example, Directions have been already given how to make thoſe of *Croquets*, Veal and Mutton-cutlets, *&c.* And ſo of the reſt: Therefore the Reader is referr'd to every one of theſe Articles, to obſerve the nature of every Farce, and we ſhall here only explain that of Fiſh.

### *To make a good Fiſh-farce.*

Take Carps, Pikes and other Fiſhes that are at Hand, and let all be well minc'd upon the Dreſſer. Let an *Omelet* be likewiſe prepar'd, that is not fried too much, with Muſhrooms, *Truffles*, Parſly and Chibbols cut ſmall, and let all be put upon the Farce, when it is well order'd and ſeaſon'd: To theſe may be added the Crum of a Loaf ſoak'd in Milk, with Butter and Yolks of Eggs, and in a Word, care muſt be taken that the Farce be well thicken'd. It may ſerve to farce Soles and Carps, as alſo Cabbage; to make ſmall *Andouillets*, *Croquets*, and every Thing elſe that you ſhall judge expedient, as it were on Fleſh-days.

## Fawn, ſee *Deer*.

## Feet.

### *A Side-diſh of Lambs-feet.*

The Lambs-feet muſt be well ſcalded, boil'd and fare'd, after having taken away the Bone in the middle: Then they muſt be dipt in a beaten Egg, well breaded and fried in the ſame manner as *Croquets*. This Diſh is to be garniſh'd with fried Parſly.

They may alſo be us'd for Out-works, or to garniſh a Side-diſh of a Lambs-head, with white Sauce; as if they were Pigeons with white Sauce: Laſtly, they may be of further uſe

to

to garnish the Potage of Lambs-heads, and ought to be serv'd up hot to Table.

For Hogs-feet in a *Souse*, see the Letter S.

## *Pigs-feet*, see *Pigs-pettitoes.*

## Filets.

We have already explain'd what relates to the Manner of Dressing a *Filet* of Beef with Cucumbers, and we have observ'd in that Place, that the same thing may be done with all other sorts of *Filets*: Let us now give some Account of the *Filets Mignons* that are serv'd up both for Side-dishes and Out-works.

## *To make* Filets Mignons.

Take good *Filets* of Beef, Veal or Mutton, cut them into large Slices, and beat them well upon a Table or Dresser: Then a Farce is to be made of the same Ingredients as those of the *Pain au Veau*, except that it must be thicken'd with Yolks of Eggs; consisting particularly, of Bacon, part of a Fillet of Veal, a little Gammon-fat boil'd, and some Flesh of Fowl, with Parsly, Chibbols, *Truffles* and Mushrooms; as also some Bread soak'd in Broth or Milk, and a little Milk-cream. Your Farce being thus prepar'd, spread it upon the *Filets*, according to the quantity that you would have, and roll them up very firm. Afterwards, having provided a Stew-pan that is not too large, let several thin Slices of Bacon be laid in order on the bottom of it, with some Slices of Veal well beaten, as also your farced *Filets* well season'd with all sorts of fine Herbs, and some Slices of Chibbol and Lemmon: Cover them on the top as well as at bottom, and set the Pan between two Fires; but such as are not too vehement, to the end that they may boil gently. When they are ready, let them be taken out, clear'd well from the Fat, and serv'd up hot, with a good Cullis, according to discretion, and some Lemmon-juice: A small Ragoo of *Truffles* may also be added, if you think fit. If any other Side-dish of farc'd Fowl be requir'd, you may make use of the same Farce, and bake them likewise between two Fires with your *Filets*; but to distinguish them, when they are all ready, different Ragoo's or Cullises ought to be made for them: Then they are to be well drain'd

drain'd from the Fat; and every Thing a-part ſerv'd up to Table.

### Filets *of a fat Pullet, with Cream.*

Take the *Filets* of large fat Pullets roaſted, and cut them into pieces: Then put into a Stew-pan a little Lard and Parſly, and, having toſs'd it up with a little Flower, add Artichoke-bottoms cut into quarters, Muſhrooms and Slices of *Truffles*, a Faggot of fine Herbs, and a little clear Broth, all well ſeaſon'd. When they are ſufficiently ſtew'd, put your *Filets* to them, and a little before they are ſerv'd up, pour in a little Milk-cream; taking care to keep them hot. To thicken them, let one or two Eggs be beaten with Cream, and having brought it to a due conſiſtence, let all be ſet on the Table at once, as well for Side-diſhes as Intermeſſes.

The *Filets* of a fat Pullet are likewiſe dreſs'd with white Sauce, Oiſters and Cucumbers; the *Filets* of Mutton with *Truffles*; others in Slices, with Gammon; and ſo of ſeveral others that may be found by means of the General Table.

As for the *Filets* of Fiſh that may be ſerv'd up in a Sallet during the time of Lent, ſee Page 41.

### Fricandoes.

*Ficandoes* or Scotch Collops ſerve not only to garniſh very ſumptuous Side-diſhes; but alſo to make particular Diſhes: When they are us'd for garniſhing, 'tis requiſite only to lard them; but when farced for a ſeparate Diſh, they are to be prepar'd in this manner:

### *To make farc'd* Fricandoes *or Scotch Collops.*

Cut a Leg of Veal into ſomewhat thin Collops, and having larded them ſet them in order upon a Table or Dreſſer, with the Bacon underneath: Then put on the middle of every one, a little of ſome good Farce, and ſtroak the Sides of it with your Fingers dipt in a beaten Egg, to the end that the *Fricandoe* or Collop when put thereupon, may ſtick to it and be as it were incorporated with it; but care muſt be taken that the Bacon appear on all ſides. Having put theſe *Fricandoes* in due order into a Stew-pan, let them be well cover'd and ſet over a Fire that is

is not too quick; neither must there be any on the top. They are to be brought to a colour on both Sides, then taken out and drain'd a little from the Fat, to the end that they may be render'd somewhat brown, with a little Flower: Afterwards you must soak them in good Gravy that is not black, and put them again into the Stew-pan to be thoroughly dress'd. If they are design'd only for Garniture, they may be left in this manner; but if you would have a particular Dish made of them, it would be requisite to add some *Truffles*, Mushrooms and Veal-sweet-breads, with a good Bread-cullis, and to take care that all be well clear'd from the Fat. When they are ready, sprinkle them with a little Verjuice; dress them in a Dish, pouring your Ragoo on the top, and let them be serv'd up hot. Some call this sort of *Fricandoes*, by the Denomination of *Scollop'd Veal*.

The manner of preparing *Fricandoes* to make a *Grenade*, will be explain'd hereafter under the Letter G.

## FRITTERS.

Fritters are made several Ways, that is to say, with Apples, *Blanc-mangers*, Milk, or Water; and all these sorts are us'd for Intermesses.

### *Intermesses of Water-fritters.*

Let some Water and a little Salt be put into a Stew-pan, with green and candy'd Lemmon-peel minc'd very small: Let it boil over a Furnace, and having put therein two good Hand-fuls of Flower, with a little Butter, stir it about, as much as is possible, till it be loosen'd from the Pan: Then, drawing it aside, put in the Yolks of two Eggs and mix them well together; continuing to put in two Eggs at once successively, to the number of ten or twelve, till your Paste or Batter become very rich. Afterwards, having flower'd the Dresser-board, dip your Fingers likewise into Flower, and draw out your Paste into pieces: When they have lain by a little while, they are to be roll'd out, and cut into small round pieces, so as not to stick one to another, and when ready, they may be fried in good Lard: Having taken them out of the Frying-pan, strew some Sugar upon them, sprinkling also a little Orange-flower-water, and let them be speedily serv'd up for Out-works. They may likewise be us'd for the garnishing of Cream-tarts.

*Inter-*

### *Intermeſſes of* Blanc-manger-*fritters.*

Take Rice, waſh it in five or ſix Waters and dry it well at the Fire: Then pound it in a Mortar, and ſift this Flower thro' a Sieve to render it very fine. It would be requiſite to uſe a good half ounce of it, according to the bigneſs of your Diſhes. Having put this Flower into a Stew-pan, dilute it well with Milk, afterwards pour in a Quart of Milk, and ſet all over the Furnace; but care muſt be taken to ſtir it continually. You muſt alſo put thereto the Breaſt of a roaſted fat Pullet minc'd ſmall and make your Paſte as if it were for Paſtry-cream; neither would it be improper to add a little Sugar, ſome candy'd Lemmon-peel and green Lemmon-peel grated, as it is boiling. In the mean while, the Dreſſer-board is to be flower'd, and the Paſte being laid upon it, muſt be roll'd out with a Rolling-pin: Then having cut it into ſmall pieces like thoſe of the Water-fritters, flower your Hand, make them up neatly, and fry them in good Lard, as before. As ſoon as they are ready to be ſerv'd up to Table, ſtrew them with Sugar, and ſprinkle them with Orange-flower-water. If they are to ſerve for a particular Diſh, let them be garniſh'd with Water-fritters or others.

### *Milk-fritters.*

They are made after the ſame manner as the Water-fritters, but a leſs quantity of Flower muſt be us'd, to the end that the Paſte may be ſomewhat finer; and if it be not ſufficiently fine, ſome more Yolks of Eggs may be put into the Stew-pan. Then let the Batter be turn'd into a Plate and well ſpread over the bottom of it. Afterwards having provided ſome melted Lard in a Frying-pan and a Spoon, you may make the Fritters with the end of it, which is to be dipt from time to time, in the Lard, to keep the Batter from ſticking to it. The Frying-pan muſt be gently mov'd without intermiſſion, and the Fritters, when well colour'd muſt be taken out, in order to be ſugar'd hot, and ſprinkled with Orange-flower-water. Afterwards being ſugar'd again a little, they may be ic'd over, if you pleaſe, with the red-hot Fire-ſhovel, and ſerv'd up hot to Table.

Other

### *Other ſorts of Fritters.*

Fritters may alſo be made with Apples, Apricocks preſerv'd dry, Plums, Cherries in Ears, ſmooth Piſtachoes, red Gooſeberries preſerv'd, Pomegranate-kernels and Parmeſan; ſome of them requiring a thin Paſte or Batter, and others thicker. But foraſmuch as this is rather the Buſineſs of a Confectioner than a Cook, we ſhall take no farther notice of theſe Matters in this Place.

## Fruit.

### *How to make Paſtes of ſeveral ſorts of Fruit.*

As for white Gooſeberries, they muſt not be too ripe, but for other ſorts of Fruit, 'tis no great matter. Take theſe Fruits, every one of them a-part, let them be well pickt, and put into a Copper-pan, with a little Water; but if you would have a Jelly made of them, the Liquor of every particular Fruit muſt be drawn off ſeparately: When they are ſcalded in that little Water, pour all into a Sieve, in order to be well drain'd, and this Liquor will ſerve to make your Jelly. As ſoon as the ſeveral ſorts of Fruit are ſufficiently drain'd in this manner, take a *Spatula* and ſqueez every one of them ſeparately thro' a Sieve into different Silver-diſhes; ſo as it may become, as it were a kind of Marmelade: Set one of theſe Diſhes upon the Furnace, and dry up this Paſte neatly with the *Spatula* till no moiſture be left. The ſame thing may be done with every ſort of Paſte, and they may be left to cool in their proper Diſhes. In the mean while, you are to provide a large Copper-pan and put into it ſeven or eight Pounds of Sugar, according to the quantity of your Paſte: Pour in ſome Water, with the White of an Egg whipt, and let it be ſcumm'd as ſoon as it boils; for after three or four Walms, a thick Scum will ariſe, which muſt be carefully taken off, to the end that your Syrop may become very clear. Then let it boil till it be greatly feather'd, and having ſet the Diſhes of Marmelade in order, pour ſome of this Syrop into them, according to the quantity of your Paſtes; ſo as every Thing may be well temper'd a-part. Afterwards you are to take ſome Slates with ſeveral little Tin-moulds made in the Shape of a Heart, Square, Flower-de-luce, or the like, and of ſome other Figures:

Set

Set these Moulds in order upon the Slates, and by means of a Spoon, fill them up with your Paste or Marmelade; taking care not to confound them one with another: Lastly, let these Slates be put into a Stove, with a little Fire underneath, and shut up close, to the end that the Paste may be well ic'd over. When they are so order'd, and become firm, the Moulds may be taken away, and they will serve for a considerable time, provided that sufficient care be taken of them in the Stove.

For the Jelly of these Fruits, take the Liquor that is drain'd from them, that of every sort a-part, and let it boil with Sugar well clarify'd and boil'd till it become pearled. As it is boiling, take off the Scum from time to time, with Paper, and when your Jelly is made, fill up several Pots with it, which are to to be set by to cool. When the Jelly is cold, cover them with Paper, and tye up the Pots all at once, writing on the top of every one, the Name of the Jelly contain'd therein, according to the variety of Fruits, from which the several Liquors were extracted.

## G.

### Galantine.

THe Nature of an Intermess of *Galantine* shall be hereafter explain'd in the Article of Sucking-Pigs, under the Letter P. and there also shall be shew'd the Manner of Garnishing it and Serving it up to Table: We shall only intimate here, that it may also be garnish'd with its Skin well breaded and brought to a fine colour, by means of the red-hot Fire-shovel; for the rest, the Reader is referr'd to the Place even now mentioned.

### Gallimawfry.

'Tis no new thing nor very difficult to dress a Shoulder of Mutton, or some other Joynt in a Gallimawfry: However in regard that it may serve to diversifie the Messes in those Ordinaries, where there is greater store of Butchers-meat than Fowl; it may not be improper here to shew the manner of preparing it, which is as follows, *viz.*

Let the Skin of a Shoulder of Mutton be slipt off, yet so as it may continue sticking to the Knuckle; mince the Flesh small, and put it into a Frying-pan, with Lard, fine Herbs, whole Chib-

bols,

bols, Pepper, Salt, Nutmeg, Muſhrooms, green Lemmon and ſome Broth, to be fried or ſtew'd all together: Then dreſs it under the Skin, which may be breaded and colour'd; adding ſome Lemmon-juice and good Gravy, when the Diſh is ready to be ſerv'd up to Table.

## GAMMON.

Take ſmall Slices of raw Gammon; let them be well beaten and toſs'd up in a Stew-pan, with a little Lard: Then ſet them over a Chafing-diſh, and by the means of a Spoon, bring them to a brown colour, with a little Flower. As ſoon as they are colour'd put to them good Gravy, a Bunch of Chibbols and fine Herbs, a few Cloves, a Clove of Garlick, ſome Slices of Lemmon, a Handful of chopt Muſhrooms, *Truffles* likewiſe minc'd, ſome Cruſts of Bread and a little Vinegar: When they are all ſufficiently boil'd, ſtrain them thro' a Sieve and put this Liquor or Gravy into a convenient Place, without ſuffering it to boil any longer. It will be of uſe for the dreſſing of all ſorts of Diſhes in which Gammon is us'd.

### *A Gammon-pie.*

Having provided a good Gammon, take off the Skin or Sward with the bad Fat, and cut off the Hock and the Bone in the middle. Then covering it with *Bards* or thin Slices of Bacon and Beef-ſtakes, alſo Spice, fine Herbs, pieces of Onion and a Bay-leaf, ſet it between two Fires in a Pot, with the Lid cloſe ſtopt, ſo that no ſteam may evaporate: Stew it thus during twelve or Sixteen Hours; taking care that the Fire be not too quick, and let it cool in the ſame Pot: In the mean while, prepare a thick Paſte, with a little Butter, an Egg, Flower and Water, and taking the Diſh in which you would have it ſerv'd up, make a large Border round about it with the ſame Paſte: This Border ought to be thick, having a Foot to bear ſome Weight, becauſe there is no Bottom-cruſt, and may be wrought on the out-ſide with little Flower-de-luces and other fine Paſtry-works: Set it into the Oven, and when it is bak'd, take out your Gammon, pouring off all the Fat that lies round about, and put it into a Diſh, with its own Gravy. You may alſo make uſe of the ſame Stakes or Slices of Beef, to fill up the Intervals, and ſome Fat, and compleat the filling them, as if it were done

in the Pie. 'Tis alſo requiſite to add a little chopt Parſly, to ſtrew it with Bread-chippings, and to give it a colour with the red-hot Fire-ſhovel, in order to be ſerv'd up cold to Table.

### *Another Intermeſs of Gammon-pie.*

Take away the Skin with the bad Fat of your Gammon, cut off the thin End or Hock, as before: Then, having prepar'd a thick brown Paſte, with Rye-flower and Water, make your Pie of a round Figure and a conſiderable heighth; putting on the bottom a ſufficient quantity of Bacon minc'd and pounded: Then having well fix'd the Gammon therein, put ſome Bay-leaves, four or five Slices of Lemmon and ſeveral other *Bards* or thin Slices of Bacon on the top: Afterwards cover it with a Lid, and when the Pie is quite finiſh'd, waſh it over with the Yolk of an Egg: Let it ſtand in the Oven during ſix Hours and ſet it by cold, before it is brought to Table.

### *Gammon in a Ragoo, with Hypocras.*

Take raw Slices of Gammon, and fry them in a Pan; making a Sauce with Sugar, Cinnamon, a pounded Macaroon, red Wine and a little white Pepper beaten. Then put your Slices into this Sauce, and ſprinkle them with Orange-juice, when ready to be ſerv'd up to Table.

Gammon is dreſs'd otherwiſe among the Salt-meats, with Sauſages and dried Tongues.

For a Gammon-*Omelet* recourſe may be had hereafter to the Letter O. and for Pigeons with Gammon, to the Letter P. in like manner as Chickens with Gammon and the Gammon-cullis are already ſet down under C.

### *Fiſh-gammon.*

Take the Fleſh of Tenches, Eels and freſh Salmon, and the Roes of Carps, which are to be minc'd and pounded in a Mortar, with Pepper, Salt, Nutmeg and Butter. Mix all theſe ſorts of Fleſh well together, and make of them as it were a kind of Gammon, upon the Skins of Carps: Then wrap up the whole Farce in a new Linnen-cloth, which is to be ſow'd up very cloſe, and let it boil in one half Water and the other Wine; ſeaſon'd with Cloves, a Bay-leaf and Pepper. Let it cool in its own

own Broth, and ſerve it up with Bay-leaves, fine Herbs chopt very ſmall, and Slices of Lemmon. It may alſo be cut into Slices, as the real Gammon.

A Leg or ſhoulder of Mutton may be imitated after the ſame manner, as alſo Chickens and Pigeons, or elſe with a ſort of Fiſh-farce before deſcrib'd in the firſt Article of the Letter F.

## GODIVOE'S.

We have already taken notice of ſeveral ſorts of *Godivoe's* for different Meſſes; ſo that it may be ſufficient here only to ſhew the manner of making the *Godivoe* of a *Poupeton*, which may ſerve for many other Things of the like nature.

### *To make the* Godivoe *of a* Poupeton.

Take part of a Leg of Veal; with ſome parboil'd Bacon and other Fat, all well minc'd: Then adding to theſe, ſome chopt *Truffles* and Muſhrooms, Chibbols, Parſly, the Crum of a Loaf ſoak'd in good Gravy, four whole Eggs and two Yolks; make the *Poupeton*, as it were a Pie, in the Stew-pan with *Bards* or thin Slices of Bacon underneath. You muſt alſo have at Hand, ſome Pigeons well dreſs'd, with all ſorts of fine Herbs and good Garnitures, and ſome very ſmall Slices of Gammon; all well ſeaſon'd: Let your Pigeons be put into the *Poupeton*; and make an end of covering them with the Farce. To keep it from breaking, you may beat up an Egg, and lay it on neatly with your Hand: Then let the *Bards* or Bacon-ſlices, that are round about be turn'd upon it, and let it be bak'd between two gentle Fires, *viz.* on the top and underneath. This is commonly call'd a *Poupeton* farc'd with young Pigeons, and ſerves for a Side-diſh. Quails may alſo be farced with it, or other Fowls of the ſame nature.

## GOOSE-GIBBLETS.

There has been occaſion to make mention of a Potage of Gooſe-gibblets Pag. 26. in order to prepare which, let your Gibblets boil in good Broth ſeaſon'd with a Bunch of fine Herbs and Salt: Then cut them into pieces and fry them in Lard, with Parſly, Chervil and a little white Pepper: Laſtly, having ſtew'd all with Yolks of Eggs, a little Verjuice and the Juice of a Lem-

mon, dreſs your Potage upon the ſoaked Cruſts. The ſame thing may be alſo done with the *Beatils* or Tid-bits of other ſorts of Fowl.

### *A Gibblet-pie.*

Gibblet-*Tourtes* or Pan-pies may be likewiſe made in this manner: Let your Gibblets be cut into pieces, ſcalded and well cleans'd: Then make your Pie with a fine Paſte, both for the Under and Upper-Cruſt; ſeaſoning it with Pepper, Salt, Cloves, fine Herbs, Chibbol and Nutmeg, and adding ſome pounded Lard, Artichoke-bottoms *Morilles*, and common Muſhrooms: Let it be bak'd about two Hours, and ſerv'd up with a little white Sauce.

## GRAVY.

### *Veal-gravy.*

Cut a Fillet of Veal into three parts, put it into an earthen Pot, and ſtop it up ſo cloſe with its Lid and ſome Paſte, that no Air may come to it: Let it ſtand over a gentle Fire about two Hours, and your Gravy will be made; to be us'd for thoſe Meſſes, into which, according to our Directions, ſome of it is requiſite to be put, to render them more ſucculent and to heighten their Reliſh,

The ſame thing may be done, in preparing the Gravy of Mutton or Beef; or elſe recourſe may be had to what has been laid down in the firſt Article of Culliſes.

### *Partridge and Capon-gravy.*

Let both be roaſted, and when they are ready, let them be ſqueez'd ſeparately to get their Gravy. The ſame thing may be put in practice for Veal-gravy and others.

### *Fiſh-gravy.*

Take Tenches and Carps, cleanſe the former from their Mud, cut them quite thro' the Back, and ſcale the Carps: Having taken away the Gills from both, put them into a Silver-diſh, with a little Butter: Let them be brought to a brown colour, like a

piece

piece of Beef, and when they are dreſs'd, put to them a little Flower, which is alſo to be made brown with the reſt, and afterwards ſome Broth, according to the quantity of Gravy that you would have made: Strain all thro' a Linnen-cloath and let it be very well ſqueez'd. Laſtly, ſeaſon this Liquor or Gravy, with a Bunch of Herbs, Salt and a green Lemmon ſtuck with Cloves, to be us'd, as well for Potages, as for Side-diſhes and Intermeſſes of Fiſh.

## GRENADE.

To make a *Grenade*, 'tis requiſite to have a ſufficient quantity of *Fricandoe's*, or *Scotch*-Collops larded with ſmall Slips of Bacon, and a round Stew-pan, that is not of too large a ſize. Then put ſome thin Slices of Bacon on the bottom, and ſet your *Fricandoe's* in Order, with the Bacon on the outſide; ſo as they may meet in a Point in the middle, and touch one another. To keep this Order from being confounded in the dreſſing of the Meats, they muſt be bound together, with the White of a beaten Egg; into which you may dip your Fingers, to moiſten them on the Sides, which ought to be thinner than the reſt. Into the hollow place made by this means, and alſo round about, you are to put a little of the Farce of *Mirotons*, or of ſome other *Godivoe*; reſerving the middle for ſix Pigeons dreſs'd in a Ragoo, with Veal-ſweet-breads, *Truffles*, Muſhrooms and ſmall Slices of Gammon, all well ſeaſon'd: The Ragoo is likewiſe to be pour'd into it, as if it were a *Poupeton*. Then cover the reſt of the Farce on the top, ordering it with your Fingers dipt in a beaten Egg, and join the *Fricandoe's* quite oppoſite thereto: Some *Bards* or thin Slices of Bacon are likewiſe to be laid on the top, and the whole Meſs is to be bak'd *à la Braiſe* or between two Fires, to give it a fine colour. In order to ſerve it up hot, it muſt be turn'd upſide down, and when the Fat is all taken away, the Point of the *Fricandoe's* or Collops muſt be open'd like that of a *Grenade* or Pomegranate; from whence this ſort of Meſs takes its Name.

## *A* GRENADIN,

### *Of fat Pullets, Chickens, Pigeons, Partridges and all ſorts of Fowl.*

Let a well-ſeaſon'd *Godivoe* be prepar'd, after the ſame manner as before for the *Poupeton*; remembring to thicken it with Yolks of Eggs and Bread-crum ſoak'd in good Gravy, or in a little Milk-cream: Then take a Baking-pan, according to the bigneſs of your Diſh, and put into it ſome *Bards* or very thin Slices of Bacon: Let your *Godivoe* be laid upon theſe *Bards*, and with your Fingers dipt in a beaten Egg, make a Hole proportionably to the ſize of your Diſh or Plate; raiſing up the ſides to the heighth of three Inches, and ſo as they may be ſomewhat firm. Take your fat Pullets or other Fowls as they are raw, cut them into pieces, and let them be well beaten: Then fry them in a Pan, with Lard, Parſly, Chibbol and a little Flower, and afterwards put to them a little Gravy; ſeaſoning them well, and adding *Truffles* cut into Slices, Muſhrooms and Veal-ſweet-breads. When they are almoſt ready, ſo that little Sauce is left, ſet the Fowls in order in your *Grenadin*, and let it be neatly breaded on the top, to give it a good colour in the Oven. As ſoon as it is drawn, drain it well from the Fat, cut off the *Bards* round about, and turn it into your Diſh or Plate. A Muſhroom-cullis may alſo be pour'd upon it, in order to ſerve it up hot to the Table for a Side-diſh.

## *A* GRILLADE, *or*

### *Diſh of Meat broil'd upon the Grid-iron.*

When any Turkeys, or other ſorts of Fowl are left cold, a Side-diſh may be made of them in this manner: Take their Wings, Legs and Rumps, and broil them upon the Grid-iron, with Pepper and Salt. Then fry ſome Flower in Lard, with Oiſters, Anchovies, Capers, Nutmeg, a Bay-leaf and a piece of green Lemmon, alſo a little Vinegar and Broth, and let them all be well ſoak'd together.

### GRUEL.

*An Intermeſs of Gruel or Milk-potage.*

Let ſome fine Oat-meal be put into a little Pot, full of Milk, with a Stick of Cinnamon, a piece of green Lemmon-peel, a little Salt, Coriander-ſeed and a few Cloves: Let it boil till it becomes a fine Cream; then ſtrain it thro' the Hair-ſieve, and having pour'd it into a *Cuvet*, Baſon, or Diſh, put a little Sugar therein: Afterwards bring it to a Furnace, the Fire of which is not too quick; becauſe it ought not to boil any longer: Stir it about gently, from time to time, and when the Sugar is melted, ſet it upon the hot Embers; covering it cloſe, till a kind of thick Cream over-ſpread the top: Then take it off, and let it be ſerv'd up hot in the ſame Diſh.

## H.

### HASHES.

*A Haſh of Partridges.*

TO make a Haſh of Partridges, the ſame Method is to be obſerv'd, as in preparing an ordinary Mutton-haſh; only you may add ſome Gammon, and temper it with good Gravy; garniſhing your Diſh with ſmall Cruſts of fried Bread, and ſprinkling it with Lemmon-juice, when ready to be ſerv'd up to Table.

*A Carp-haſh.*

For a Carp-haſh, a few Capers are to be put into it, with Muſhrooms, *Truffles* and other proper Garnitures, after all has been well minc'd and ſeaſon'd.

There are alſo ſome other ſorts of Haſhes, which may be found by means of the General Table, in the ſeveral Places to which they properly belong, and where they are treated of in particular.

## HARICOTS.

The manner of dreſſing an *Haricot* of Mutton, has been already explain'd in the laſt Article of *Cutlets* under the Letter C; and for Fiſh-*Haricots*, they may be prepar'd as a Pike in *Haricot*, under P.

## HATLETS.

A Diſh of *Hatlets* is proper for the Intermeſſes, and may be thus made, *viz.* Let ſome Veal-ſweet-breads be parboil'd and cut into ſmall Pieces, with Capons-livers and young ſtreaked Bacon likewiſe parboil'd: Then let all be well ſeaſon'd and fry'd with a little Parſly, Chibbol and fine Flower. When they are almoſt ready, ſo that only a little thick Sauce is left, you are to make ſmall *Hatlets*, and ſpit the pieces of Livers, Sweet-breads and Bacon upon them, according to the bigneſs you would have them to be of. Afterwards, having dipt them in the Sauce and well breaded them, they may be broil'd upon a Grid-iron or fried.

*Hatlets* are alſo often us'd for the garniſhing of Diſhes of Roaſt-meat.

## HEADS.

### *An Intermeſs of a Boar's Head.*

Let a Boar's Head be well ſindg'd at a clear Fire, and rubb'd with a piece of Brick to take off all the Hair; let it alſo be ſcrap'd with a Knife and well cleans'd: After having boned it, cutting out the two Jaw-bones and the Snout; ſlit it underneath, ſo as it may ſtick to its Skin on the top, and take away the Brain and Tongue: Then take up ſome Salt with the Point of your Knife, and cauſe it to penetrate thro' all the Parts of the Fleſh: Afterwards let the whole Head be ſet together again, and well tied up, wrapping it in a Napkin. In the mean while, a great Kettle, almoſt full of Water, is to be hang'd over the Fire, and the Head put into it, with all ſorts of fine Herbs, ſome Leaf-fat out of a Hog's Belly, two Bay-leaves, Coriander and Anis-ſeed, Cloves and Nutmeg beaten, and ſome Salt, if it has not been ſufficiently corned before; adding alſo ſome Onion and Roſemary. When it is half boil'd, pour in a Quart

of

of good Wine, and let it continue boiling for the ſpace of twelve Hours; the Tongue may alſo be boil'd in the ſame Liquor. If time will permit, the Head may be ſalted before it is dreſs'd, and left for a while in its Brine. When it is ready, let it cool in its own Liquor; then having taken it out, let it be neatly put into a Diſh and ſerved up to Table cold; either whole or in Slices.

### *Fiſh-heads.*

The Head of a Pike may be dreſs'd in a *Court-bouillon*, as it appears in the Second Article of Pike under the Letter P, and may alſo be ſerv'd up in Potage, as well as others; more eſpecially that of Salmon, for which ſee *Joll.*

### *Lambs-heads in Potage, or for a Side-diſh.*

Take the Heads, Feet and Livers of Lambs, with young Bacon, and having well ſcalded them, let them boil all together in ſome Broth in a great Pot: As ſoon as they are boil'd and well ſeaſon'd, lay your Potage a ſoaking with good Broth and Gravy, and ſet the Lambs-heads in Order in the middle: Then having breaded the Brains, fry them, 'till they become as it were *Croquets*, and put them again into their Place; garniſhing your Potage, with the Livers, Feet and Bacon: To theſe is to be added a White Cullis, made with a piece of Bread-crum ſteept in good Broth, a Douzen and half of ſweet Almonds, and three Yolks of hard Eggs, all pounded in a Mortar, ſtrain'd thro' a Sieve, well ſoak'd and ſeaſon'd; with the Juice of a Lemmon, when ready to be ſerv'd up to Table.

A green Cullis may alſo be prepar'd with Chibbol-tops, Spinage and Cruſts of Bread, which are likewiſe to be ſoak'd in a Stew-pan, with good Broth, well ſeaſon'd with Cloves, Thyme and Gravy: Pound your Chibbol-tops and Spinage in a Mortar, and having ſtrain'd the reſt thro' a Sieve, put them into the Potage; ſtrewing it with Aſparagus-tops, and ſprinkling it with the Juice of a Lemmon.

Inſtead of this Cullis, a good ſort of green Peaſe-ſoop may be pour'd upon the Potage of Lambs-heads; otherwiſe to diverſifie them, a Cullis may be made of the Livers, to be garniſh'd with the Feet and young Bacon. At another time, they may be cover'd with green Peaſe, and a Cullis of the ſame, according

ding to the Seaſon. And at another time, the Lambs-heads may be carefully ſcalded in Water that is not too hot; then all the Bones muſt be cut out with the Tongue, taking care that the Skin remain quite entire: Theſe Heads are to be ſtuff'd with ſome good Farce, and neatly tied up, in order to be dreſs'd: Then they are to be put into the Potage, and garniſh'd as before; or elſe with Lambs-lungs marinated and fried in Paſte.

A ſmall Side-diſh of Lambs-heads may be prepar'd with a good Ragoo pour'd upon it; as alſo a kind of Lamb-potage, with Roman Lettice farced; garniſhing the ſaid Potage with the Stalks of the Lettice fried in a Pan with Lard and Flower, and afterwards laid a ſoaking in a Pot with good Broth, which muſt be thicken'd before it is dreſs'd, with Yolks of Eggs ſtrain'd thro' the Hair-ſieve.

## HIND.

To know the manner of dreſſing a Hind, 'tis only requiſite to have recourſe to the Article of a *Stag*; as being of the ſame Nature, except that the former is ſofter and more inſipid. Therefore it ought to be ſteept in a Marinade of the ſame, after it has been larded, with ſmall Slips of Bacon: It muſt be well baſted as it is roaſting; and when it is ready, Capers and fried Flower are to be put into the Dripping, with a little green Lemmon; it muſt alſo be ſoak'd in its Sauce.

When your Hind is larded, marinated and roaſted, cover'd with Paper; a ſweet Sauce may likewiſe be prepared for it, with Vinegar, Pepper, Sugar, Cinnamon and a whole Shalot.

For a Hind-*Civet*, ſee the Letter C.

# I.

## JELLIES.

THe manner of making a Jelly of Fruits has been already expreſs'd under the Letter F, and in the Article of *Blanc-manger* may be found the Jelly which is requiſite for that purpoſe, as alſo that of Harts-horn, for Fiſh-days; ſo that we ſhall only here produce a ſort of Jelly proper for ſick Perſons; which nevertheleſs will be of a much better Reliſh to thoſe that are in Health, when ſerv'd up among the Intermeſſes as the reſt.

To

### *To make an excellent Jelly.*

Take Calves-feet, according to the quantity of Jelly that you would have made, with a good Cock, and having well waſh'd all, put them into a Kettle or Pot, filling it with a proportionable quantity of Water. Let them boil together, and be more eſpecially careful to look after the ſcumming of the Pot. When theſe Meats are almoſt reduc'd to Rags, 'tis a ſign that the Jelly is ſufficiently boil'd, but care muſt be taken that it be not too ſtrong. Then having provided a good Stew-pan, ſtrain the Jelly thro' a Sieve, that is to ſay, nothing but the pure Broth; clear it well from the Fat, with two or three Feathers; and put ſome Sugar into it proportionably; with a Stick of Cinnamon, two or three Cloves and the Peel of two or three Lemmons, the Juice of which muſt be kept. Let your Jelly boil thus a little while, and in the mean time, make ſome Snow with four or ſix Whites of Eggs: Squeez the Juice of your Lemmons into it, and pour all into the Jelly; ſtirring them together, a little while over the Furnace: Then leaving them till the Liquor riſes, and is ready to run over the Pan; pour it out into the Straining-bag, and ſtrain it two or three times, till you perceive it to be clear. Whilſt the Jelly is boiling with the Meats, ſome think fit to pour in a little white Wine. In order to ſerve this Jelly up to Table, it muſt be put into a very cold Place, to the end that it may be well coagulated in the Diſhes.

### *How to colour Jellies.*

Theſe Colours being well order'd, may produce very agreeable Effects in a *Blanc-manger*, or any other Meſs of the like nature. For Example, the Jelly may be left in its natural Colour, or made white with Almonds pounded and ſtrain'd after the uſual manner: For yellow, ſome Yolks of Eggs may be put into it; for Grey, a little Cochineel; for Red, ſome Juice of red Beet or Turnſole of *Portugal*; for Purple, ſome purple Turnſole, or Powder of Violets; and for Green, ſome Juice of Beet-leaves, which is to be boil'd in a Diſh to take away its Crudity.

## JOLL.

### *A Joll of Salmon.*

Let your Joll be ſcal'd, larded with Slips of Eels-fleſh and ſeaſon'd with Pepper: Then fry it with burnt Butter and afterwards ſtew it in an Earthen Pan, with clear Peaſe-ſoop, fine Herbs and green Lemmon: Add to theſe, ſome Capers, Muſhrooms and Oiſters, fry'd with burnt Butter and a little Flower; and dreſs all artificially in the Potage, with Lemmon-juice, as they are ſerving up to Table.

## JULIAN.

The *Julian* is a very conſiderable Potage, and may be made in this manner: Having roaſted a Leg of Mutton, let the Fat and Skin be taken away, and let it be put into a Kettle or Pot, of a ſufficient bigneſs to hold ſome Broth for the Potage. Then add a good piece of Beef; another of a Fillet of Veal; a fat Capon; Carrets, Turneps and Parſneps, two of each; Parſly-roots, Celery and an Onion ſtuck with Cloves; and let all boil together a long while, to the end that your Broth may be ſufficiently enrich'd. In the mean time, another Pot muſt be provided, and therein three or four Bundles of Aſparagus, as much Sorrel as may be cut with a Knife at two ſtrokes and ſome Chervil. Let them be well boil'd with ſome Broth taken out of the great Pot, and when the Cruſts are ſoak'd, let the Aſparagus and Sorrel be laid in order upon them, but nothing round about.

*Julian*-Potages are alſo made of a Breaſt of Veal, Capons, fat Pullets, Pigeons and other ſorts of Meat: When they are well prepar'd and ſcalded, let them be put into a Pot with good Broth and a Bunch of fine Herbs; afterwards adding the above-mentioned Roots and Pulſe; which may alſo ſerve to garniſh the Potage, with Heaps of Aſparagus chopt into pieces, and nothing elſe, but what is green, ſuch as green Peaſe, *&c.*

# K.

## KIDS.

Kids may be dreſs'd after the ſame manner as Lamb, either in Potage, or for Side-diſhes; ſo that it is only requiſite to peruſe what is hereafter ſet down in that Article; and for roaſted Kids, to turn to the Letter R.

# L.

## LAMB.

IT were needleſs to take notice, That Quarters, or whole Sides of Lamb, often ſerve for the great Roaſt, when it is in ſeaſon; and more eſpecially, for the meaner ſort of Ordinaries. And in regard, that there is nothing either difficult or unknown relating to this Article, we ſhall here only ſhew the manner of making a Ragoo of Lamb; at the ſame time, referring the Reader, for Lambs-heads, to the third Article of *Heads*, and, for Lambs-feet, to the Letter F.

### *Lamb in a Ragoo.*

A Ragoo of Lamb may be prepar'd thus: Cut it into four quarters, and, after having larded it with middle-ſiz'd Slips of Bacon, and given it ſomewhat of a colour, let it be boil'd in an Earthen Pot or Stew-pan, with Broth, Pepper, Salt, Cloves, Muſhrooms, and a Faggot of fine Herbs. When it is ready, let a Sauce be made for it, of Oiſters fried with a little Flower, two Anchovies; and Lemmon-juice, when ready to be ſerv'd up to Table, and let it be garniſh'd with fried Muſhrooms.

## LAMPREYS.

Lampreys may be dreſs'd two ſeveral ways, *viz.* Take ſome of their Blood and let it be kept a-part: Then cleanſe them from their Slime with hot Water and cut them into pieces; which are to be ſtew'd in an Earthen Pot, with burnt Butter, white Wine, Pepper, Salt, Nutmeg, a Bunch of Herbs and a Bay-leaf. Afterwards let their Blood be put to them, with a little fried

fried Flower and Capers, and let them be garnish'd with Slices of Lemmon.

To dress them with sweet Sauce; when they are clear'd from their Slime, let them be stew'd in red Wine, with burnt Butter, Cinnamon, Sugar, Pepper, Salt and a piece of green Lemmon; adding some Lemmon-juice, when they are set upon the Table.

If it be requir'd to make a Potage of Lampreys, cut them into pieces, after having taken away their Slime, and fry them in burnt Butter, with Salt, Flower, fine Herbs chopt small, Mushrooms, strained Pease-soop, and a piece of green Lemmon. Then let them be dress'd upon the soak'd Crusts, and sprinkled with Lemmon-juice, as they are serving up to Table.

For Pies of Lampreys, see the Letter P.

## Larks.

Larks may be put into a Ragoo for Side-dishes, as also into a standing Pie, to be serv'd up hot, and into a *Tourte* or Pan-pie; for the two latter, it would be requisite only to observe the Directions given for the dressing of other sorts of Fowl of the like nature, and among others, for young Pigeons; except that Larks are not farced as larger Birds. Only their Ghizzards are usually taken out, and set in order on the bottom of the Pie, which is also to be fill'd with Mushrooms, Capons-livers, *Truffles*, pounded Lard and other seasoning Ingredients. When the Pie is ready to be serv'd up, some good Gravy of Veal or Mutton must be put into it, with the Juice of a Lemmon; and some Capers must be reserv'd for the Pan-pie.

As for the Ragoo; after having drawn your Larks, fry them in Lard with a little Flower, and afterwards stew them in an Earthen Pan, in Broth, with white Wine, Dates cut into pieces, candy'd Lemmon-peel, Pistachoes, Cinnamon, Pepper, Salt and Prunelloes; adding Lemmon-juice when ready to be brought to Table. They may be garnish'd with the same Things, and serv'd up with short Sauce.

It will not be worth the while to observe, that fat Larks are sometimes roasted; it being a very common Dish.

For Potages of Larks, see the Letter P.

Legs.

## Legs.

Altho' there is nothing more common than a Leg of Mutton or Veal, yet they may be dreſs'd after ſeveral manners, ſo as to give good ſatisfaction, and even to grace the moſt ſumptuous Tables.

### *Legs of Mutton.*

### *A Side-diſh of a farced Leg of Mutton.*

As ſoon as your Leg of Mutton is dreſs'd, take away all the Meat, ſo as nothing may remain but the Bones ſticking together: Then clear this Meat from the Fat, and mince it with parboil'd Bacon, a little Sewet, or Marrow, ſome fine Herbs, Chibbol, Parſly, a little piece of Calves-udder, the Crum of a Loaf ſoak'd in good Broth, two whole Eggs and two ſeparate Yolks. Thus, all being well minc'd and ſeaſon'd, let the Bone be laid in the Diſh, that is to be ſerv'd up, ſo as the ſmall end of the Leg may appear; one half of this *Godivoe* being put round about. Afterwards, having made a hollow place of the ſhape of the Leg, and having dipt your Fingers in a beaten Egg, that nothing may ſtick to them, fill up that place with a Ragoo of all ſorts of Garnitures, well boil'd, ſtrain'd and ſeaſon'd; as alſo, the reſt of the vacancy with the Farce, which may ſupply the place of a real Leg. Then having breaded the whole Meſs, ſet it into the Oven, to give it a colour, and afterwards, when drawn, take away the Fat, that lyes round about the Diſh. Laſtly, pour in a ſmall quantity of a well-ſeaſon'd Cullis, thro' a little hole on the top, and cover it again, to be ſerv'd up hot to Table.

### *Another way of dreſſing a Leg of Mutton.*

Another middling Side-diſh may be made of a large farced Leg of Mutton with Cream. Having boned it, take the Fleſh, with a piece of Veal, another of Bacon, ſome Leaf-fat out of a Hog's Belly and Beef-ſewet, and let all be well minc'd together; adding a little Chibbol and Parſly chopt, with two or three Rocamboles, a little ſweet Baſil and Thyme, all well ſeaſon'd, with Pepper, Salt, Spice and a few Coriander-ſeeds.

Then

Then mingle and beat the whole Maſs in a Mortar, with Cream, Yolks of Eggs and Bread-crum; ſtuff the Bone with this Farce in the Shape of a Leg; waſh it over with the White of an Egg, covering the top with Bread-crum; and give it its due Form, if you pleaſe, with the Back of a Knife. Let it be bak'd in a Silver-diſh or in a Baking-pan, with *Bards* or thin Slices of Bacon laid underneath; but your Farce muſt be made very ſtrong, leſt it ſhould break, or fall in the Oven. The Diſh may be garniſh'd with *Petits-patez* or little Pies, farced Veal-cutlets, marinated Chickens, or any other proper Garniture; taking care, that all be well dreſs'd and brought to a fine colour.

A middling Side-diſh may alſo be made of a Leg of Mutton farc'd in its Skin, and dreſs'd in a Ragoo with Artichoke-bottoms, Veal-ſweet-breads, *Truffles*, Muſhrooms, Capons-livers and Aſparagus-tops, all well ſeaſon'd. It ought to be garniſh'd with little Rolls of Fennel and farced *Poupiets*, and ſprinkled with Lemmon-juice, when ſerv'd up to Table.

## *A Leg of Mutton dreſs'd* à la Royale.

Having taken away the Fat from a good Leg of Mutton, with the Fleſh round about the ſmall End, let it be beaten and larded with thick Slips of Bacon; a piece of Buttock-beef or of Veal may alſo be larded with it at the ſame time. Let all be well ſeaſon'd, let the Leg and the other Meat be flower'd, and let them be brought to a colour with ſome melted Lard: Then being put into a Pot with all ſorts of fine Herbs, an Onion ſtuck with Cloves, ſome good Broth, or Water; let them be cloſe cover'd, and boil'd for a conſiderable time. In the mean while, a proper Ragoo is to be made, with Muſhrooms, *Truffles*, Artichoke-bottoms, Aſparagus-tops, Veal-ſweet-breads; all well prepar'd, and enrich'd with a good Cullis. Afterwards having taken your Leg out of the Pot, dreſs it in a Diſh, and cut your pieces of Beef or Veal, very neatly into Slices, to make a Border round about; ſo as the Bacon may appear on the Slices. Laſtly, the Ragoo muſt be pour'd upon it ſcalding-hot; but if you would have the Leg take its whole reliſh, when it is almoſt ready, let it be ſtew'd a little while in the ſaid Ragoo, and ſerv'd up in the ſame manner. It may alſo be garniſh'd with larded *Fricandoe's* or Scotch-Collops and *Marinade*.

*Ano-*

### *Another Side-dish of a Leg of Mutton.*

Take a Leg of Mutton, and having cut off the Fat, as before, let it be well larded and seasonʼd; it may also be larded with raw Gammon. Then provide a Pot with some *Bards* or thin Slices of Bacon, and Stakes of Beef or Veal and set them in order therein, as it were for baking or stewing between two Fires: Let the Leg be put into this Pot, and let a Fire be kindled both underneath and on the top; so as to bring it to a fine colour. Afterwards take out the *Bards* and the other Meat, and drain them a little from the Fat, but let the Leg of Mutton be still left for some time; whilst you put as much Flower as may be taken up between your Fingers, round about the Pot, and cause it to take a colour with the Leg: As soon as it is colourʼd, put the Meat in again, that was taken out, with good Gravy and a little Water, keep the Pot close coverʼd, and make an end of boiling all together. As for the Sauce, it ought to be somewhat thick; otherwise a Cullis must be pourʼd into it, made of the Meat which lay round about the Leg, pounded, and strainʼd with good Gravy. To these may be added all sorts of Garniture, particularly, Asparagus, *Morilles*, and common Mushrooms, and let all boil together, as also some *Truffles*, Cockscombs and Veal-sweet-breads, if they may be conveniently procurʼd. When every thing is ready, dress the Leg after the usual manner, let the Ragoo be well clearʼd from the Fat, and put a little Verjuice into it. The Dish may be garnishʼd with farced Cutlets of Mutton or Veal, as is before specified.

### *A Leg of Mutton dressʼd with Succory and Cucumbers.*

Let a Leg of Mutton be roasted, taking care that it be not done too much, whilst a Ragoo is preparing with Succory, that is scalded a little and cut into pieces. Take some Lard, make it somewhat brown, with Flower and good Gravy, and let all be well seasonʼd; adding a Faggot of fine Herbs and a few drops of Vinegar: Then let your Succory be boilʼd, so as not to turn black, but that it may have a somewhat strong Savour, and let it be put under the Leg. The same Thing may be done with Cucumbers, but they must be marinated, cut into small Slices, and afterwards dressʼd in the same manner. If you would not have the Leg servʼd up whole, it may be cut into thin Slices, and

put into the ſame Ragoo; taking care that they do not boil together, and that the Sauce be not either too thick or too thin. Let all be well clear'd from the Fat and brought hot to Table.

A roaſted Leg of Mutton may alſo be ſerv'd up with *Robert*-Sauce, Capers and Anchovies, either for Out-works, or even for a Side-diſh, when ſet out with proper Garnitures, and a Shoulder of Mutton may be dreſs'd after all the manners that have been before-deſcrib'd for a Leg.

## *Legs of Veal.*

Having already ſhewn how a Leg of Veal may be dreſs'd in a *Daube*, under the Letter D; we ſhall here explain ſome other Preperations that may be made with that Joint of Meat, *viz.*

## *A farced Leg of Veal.*

The Farce muſt be made of the ſame Fleſh, with Sewet, Bacon, fine Herbs, Chibbols, Pepper, Salt, Nutmeg, Yolks of raw Eggs and Muſhrooms, and when 'tis ſow'd up, let it boil in good Broth. Thus a Side-diſh may be made of it, or it may be ſerv'd up in Potage; adding a Cullis of poach'd Yolks of Eggs and Almonds, ſtrain'd thro' a Sieve, with the ſame Broth. When the Diſh is ready to be ſerv'd up, let ſome Lemmon-juice and good Gravy be put therein; garniſhing it with Muſhrooms farced and ragoo'd, or any Thing elſe that you have at Hand; as Cutlets, Veal-ſweet-breads, *&c.*

## *A Leg of Veal* à l' Eſtoufade, *or ſtew'd in a Pan.*

Let your Leg of Veal be larded with thick Slips of Bacon, and fried a while in a Frying-pan: Then ſtew it in an earthen Pan, with Muſhrooms, a Spoonful of Broth and a Glaſs of white Wine; ſeaſoning it with Pepper, Salt, a Faggot of fine Herbs, Cloves and Nutmeg. When it is ready, let ſome Flower be fry'd to thicken the Sauce, and garniſh it with fry'd Bread, Veal-ſweet-breads and Lemmon-juice, as it is ſerving up to Table.

## Lemmons.

### *To preserve Lemmon-peel dry.*

Take Lemmons, and let them be well turn'd with clean Hands, to the end that your Fruit may be always kept white: Then cut them into quarters taking away all the inner Rind, and order them so as their Pulp may be very thin: Let them be steept in fair Water, and afterwards scalded in hot Water; but care must be taken, that they be not done either too much or too little: Throw them again into fresh Water, and having prepar'd some Syrop with clarified Sugar, let them boil a little therein: Let them lye by a while, and then let them be laid upon a Grate or Hurdle, to dry up their moisture. In the mean time, having boil'd up your Sugar, till it become a little feather'd, put the Lemmon-peels into it with a Table-fork, but be careful that the Liquor be not too thick. When they are sufficiently boil'd, take them out, leave them again on the Grate to be dried, and let them be well ic'd. There are several other Ways of preserving Lemmon-peels, which we shall pass by at present; as being the Business of a Confectioner, rather than of a Cook.

## Lentils.

A Cullis of Lentils has been already describ'd under the Letter C, and for Lentil-potage, it may readily be found among the other Potages under P.

## Lettice.

### *To farce Lettice* à la Dame Simonne.

Let headed or Cabbage-lettice, be only heated a little in scalding Water, and well drain'd: Then taking the Flesh of roasted Capons and Chickens, mince it with some pieces of boil'd Gammon, Mushrooms and fine Herbs: Let all be well season'd, and put into a Stew-pan, with two Handfuls of Bread-crum, and four or five Eggs, according to the nature of the Farce. The Lettice, when stuff'd with it in the middle, must be well tied or sow'd up, and boil'd in good Broth: In the mean while, a good White Sauce being duely prepar'd, with several Yolks of Eggs,

ſo as it may not turn, take your Lettice and after having thoroughly drain'd and untied them, put them into this Sauce, to be kept hot. They are uſually ſerv'd up for Out-works and ſometimes among the Side-diſhes.

The Soops of farced Fowls are alſo garniſh'd with the ſame ſort of Lettice; and the Lettice, on Fiſh-days, are commonly ſtuff'd with a good Fiſh-farce, or with Herbs and Eggs.

## LEVERETS.

### *Leverets or young Hares larded.*

Let one Shoulder with one Leg of your Leverets be larded, and the others left in their natural condition. Then having roaſted them, let them be ſerv'd up, with Sweet Sauce, or elſe with Vinegar and Pepper, and garniſh'd with *Marinade*.

### *A Leveret dreſs'd after the Swiſs Mode.*

Having cut a Leveret into quarters, and larded them with thick Slips of Bacon, let them boil in ſome Broth, ſeaſon'd with Pepper, Salt, Cloves and a little Wine. Then fry the Liver and the Blood with ſome Flower, and mingle all together; adding a little Vinegar, ſtoned Olives, Capers and Lemmon-ſlices for their Garniture.

### *Leveret-potage, after the Italian manner.*

Let the Leveret be cut into quarters; larded with thick Slips of Bacon, and fried in Lard: Then let them be ſtew'd in good Broth, ſuch as is deſcrib'd in the Article of Broth, with Dates, Currans, Lemmon-peel, Cinnamon, Salt and a little white Wine: Laſtly, let the whole Meſs be dreſs'd upon the ſoaked Cruſts, and ſerv'd up to Table, with Lemmon-juice, garniſh'd with Pomegranate-ſlices or Kernels.

For Leveret-pies, ſee the Letter P. among the other ſorts of Pies.

## LIQUORS, ſee *Broth*.

## Livers.

### *An Intermeſs of Capons-livers dreſs'd in a Veal-caul.*

Take the largeſt and leaneſt Capons-livers and having minc'd them, with ſome parboil'd Bacon, a little Sewet and Marrow, *Truffles*, Muſhrooms, and Veal-ſweet-breads; alſo a little Parſly, Chibbol and boil'd Gammon, let the whole Farce be bound with the Yolk of an Egg. Then cut a Veal-caul into pieces, according to the thickneſs of your Livers, ſo as they may be conveniently roll'd up in them; and let ſome of the Farce be put upon the Caul, then a Liver upon that, and afterwards the Farce again thereupon, and take care that all be well wrapt up in the Caul. Theſe Livers ſo dreſs'd are to be laid upon a Sheet of Paper in order to be broil'd upon the Grid-iron, with a little Lard; or elſe in a Baking-pan and ſet into an Oven. When they are ready, let them be taken out, thoroughly drain'd from the Fat, and dreſs'd in a Diſh, with a little hot Broth pour'd upon them: Afterwards ſeaſon them with Pepper and Salt, and having ſqueez'd in the Juice of an Orange, ſerve them up hot to Table.

### *An Intermeſs of Capons-livers and Muſhrooms.*

After having well cleans'd your Livers from the Gall, take a Baking-pan, lay ſome *Bards* or thin Slices of Bacon on the Bottom of it, and the Livers upon them: Let them be ſeaſon'd and cover'd with other *Bards* on the top, and then ſet into the Oven; taking care that they be not too much dry'd. Let ſome Muſhrooms well pickt and waſh'd be put into a Diſh, with a little Bacon and Verjuice, having before caus'd their moiſture to be dry'd up, by ſetting them on the Fire, and let ſome Slices of Gammon be fried a-part, with a little Lard and Flower, and a Bunch of fine Herbs: Afterwards pour in ſome good Veal-gravy, that is not Salt, and ſtew it with the Muſhrooms and Livers well drain'd, in the ſame Sauce. Laſtly let it be incorporated with ſome good thickening Liquor, if there be occaſion, and when the Fat is taken away, add a little Vinegar, and let it be ſerv'd up hot to Table. The Diſh may be garniſh'd with what you pleaſe, provided it be ſomething that is proper for Intermeſſes.

### *Capons-livers dreſs'd otherwiſe for Intermeſſes.*

Having provided ſome good Capons-livers with a Baking-pan; for every Liver prepare a thin Slice of Bacon, and ſet them in order ſeparately in the Pan, laying the Livers upon them, when well ſeaſon'd: Let them alſo be cover'd with another Slice of Bacon, and dextrouſly breaded, to the end that they may be well bak'd and brought to a fine colour: When they are drawn out of the Oven, let them be ſufficiently drain'd, and neatly laid in a Diſh: Laſtly ſome good Gravy may be added with the Juice of an Orange, and ſo let it be immediately brought hot to Table.

### *Capons-livers with Gammon.*

Let ſome Gammon be cut very ſmall, and fry'd brown, with your Livers, alſo a young Chibbol and a little Parſly well chopt: When they are ſeaſon'd as much as requiſite, let them boil over a gentle Fire, with a piece of Lemmon, and ſerve them up with good Gravy for Out-works and Intermeſſes.

### *Capons-livers dreſs'd between two Fires.*

Having ſtrew'd your Livers with Pepper and fine Salt, cover them with a thin Slice of Bacon and a piece of Paper, which muſt be wet a little on the top, to keep them from burning: Then tye up the Livers and putting them between two Fires, let them be ſtew'd by degrees, and ſerv'd up to Table, with Gravy.

### *Another Intermeſs of Capons-livers.*

When the Livers are well clear'd from the Gall, and ſcalded a little, put them into fair Water afterwards with the ſame Water into a Diſh, and let them be well ſeaſon'd. Then chopping a few Muſhrooms, *Truffles*, Parſly and Chibbol, let all boil together. As for the Livers, they are to be wrapt up in thin Slices of Bacon, as before, and ſet into an Oven, till they come to a fine colour; but if it be not ſufficiently done, it may be brought to perfection, with the red-hot Fire-ſhovel. When it is ready to be ſerv'd up, drain the Fat well off, ſet the Livers in order in a Diſh, and pour a little Gravy upon them, with the Juice of one or two Oranges.

## LOAVES, *see* PAINS.

## LOBSTERS.

It were needleſs to inſiſt on the manner of making a Lobſter-haſh, as being common with that of other Haſhes of the like nature: In order to dreſs them in a Sallet, it would be requiſite only to obſerve what has been laid down Pag. 41. concerning the other Fiſh-ſallets; adding to the Sauce of this ſort, the inſide of the Lobſter's Body. They are alſo prepar'd in a Ragoo, and in Potages, taking away the Shells, after they are boil'd; neither is there any difficulty in this Matter, provided the Directions be follow'd, that are given elſewhere in ſeveral Places, for the ordering of other ſorts of Fiſh.

# M.

## MACKAREL.

WHen the Mackarel are gutted, ſlit or cut them a little along the Back, and cauſe them to take Salt, with Oil, Pepper, fine Salt and Fennel. They may be alſo wrapt up in the ſame green Fennel, in order to be roaſted; whilſt a Sauce is preparing for them, with burnt Butter, fine Herbs chopt ſmall, Nutmeg, Salt, Fennel, ſcalded Gooſeberries in their Seaſon, Capers and a little Vinegar. Then they are to be ſerv'd up to Table, and garniſh'd with Slices of Lemmon.

They may alſo be dreſs'd in Potage, when they have been well fry'd before in refined Butter, and afterwards laid a ſoaking in a Stew-pan, with good Fiſh-broth or Herbs: Let them be garniſh'd with a Ragoo of Muſhrooms, Capers, Gravy and Slices of Lemmon.

## MARINADES.

Several Things are put into a *Marinade* or Pickle, either for the garniſhing of other Meſſes, or to make a particular Diſh. Fricaſſies of Chickens are uſually garniſh'd with other marinated Chickens; a *Marinade* of Veal ſerves to garniſh farced Breaſts of Veal, or roaſted Loins of Veal, and ſo of the reſt;

as Pigeons, Partridges and others, with which ſeparate Services may be prepar'd for Side-diſhes. Let us here give ſome Account of what is moſt obſervable under this Article.

## *A* Marinade *of Chickens.*

Let your Chickens be cut into quarters, and marinated, with Lemmon-juice and Verjuice, or with Vinegar, Pepper, Salt, Cloves, Chibbols and a Bay-leaf or two. Leave them in this *Marinade* for the ſpace of three Hours, and having made a ſort of clear Paſte or Batter, with Flower, white Wine and the Yolks of Eggs, dip your Chickens into it: Then fry them in Lard, and let them be ſerv'd up in form of a Pyramid, with fry'd Parſly and Slices of Lemmon, if you deſign to make a particular Diſh of them.

## *A* Marinade *of Pigeons.*

Pigeons ought to be marinated in Lemmon-juice, and Verjuice, as before, with the other Ingredients; after having ſlit them on the Back, or cut them into quarters, to the end that the *Marinade* may penetrate into the Fleſh. Thus they are to be left three or four Hours in Pickle and afterwards dipt into Paſte, or flower'd when all over Wet; in order to be gently fried. They may be ſerv'd up with fried Parſly ſtrew'd upon them, and round about the Diſh, adding a little Roſe-vinegar and white Pepper.

## *A* Marinade *of Partridges.*

Let the Partridges be cut into two pieces and ſteept in a *Marinade*, as the preceding Particulars: They muſt alſo be fry'd after the ſame manner, and ſerv'd up to Table with Garlick-vinegar and white Pepper.

## *A* Marinade *of Veal.*

This ſort of *Marinade* is likewiſe prepar'd in order to garniſh other Diſhes, cutting the Veal into Slices, as it were for *Fricandoes* or Scotch Collops, and ſo of the other Things that are to be marinated. For marinated Mutton-cutlets, ſee the laſt Article *of Cutlets* under the Letter C.

A

## *A* Marinade *of Fiſh.*

Some ſorts of Fiſh are uſually put into a *Marinade* and Tortoiſes among others. As ſoon as they are dreſs'd, let them be ſteept in Vinegar, with Pepper, Salt and Chibbols: Then let them be flower'd, fry'd in refined Butter, and ſerv'd up with fry'd Parſly, white Pepper and Orange-juice.

Another ſort of *Marinade* for Fiſh, may be made, after they have been fried, in this manner: Let ſome Slices of Lemmon or Orange be put into the Frying-pan with Bay-leaves, refined Butter, Chibbols, Pepper, Salt, Nutmeg and Vinegar, and let this Sauce be pour'd upon the Fiſh; ſuch as Soles, Congers, Pilchards, Tunnies cut into round Slices, *&c.* Other ſorts of Fiſh-*Marinades* may alſo be found in the Article of Potages, which are ſet down in the General Table of the Meſſes.

## Mauviettes.

Beſides that for roaſted *Mauviettes*, recourſe may be had to the Article *of Roaſt-meats*; under the Letter R; a Side-diſh may be prepar'd of farced *Mauviettes* with Muſtard, as appears from the Example Pag. 28. and a Potage of *Mauviettes*, with brown Broth.

## Menus-droits *or* Mine-droit.

Diſhes, or Out-works of *Menus-droits* are made for Intermeſſes, of different Things, and among others, of an Ox-palate, cut into thin Slices: After having fry'd them in Lard with Parſly, ſmall Chervil, Thyme, a whole Chibbol, Pepper, Salt, Broth and white Wine; they are to be laid a ſoaking in a Pot or Diſh, and the Sauce is to be thicken'd with Bread-chippings; adding Mutton-gravy and Lemmon-juice, when ſerv'd up to Table.

The *Menus-droits* of a Stag and others are dreſs'd after the ſame manner.

## Meringues.

*Meringues* properly belong only to the Confectioner's Art; but foraſmuch as Cooks ſometimes have occaſion to uſe them, for the garniſhing of ſeveral Things; it may not be improper here to ſhew the manner of making them. To

To that purpose, take three or four new-laid Eggs, according to the quantity of *Meringues* requir'd to be made; reserve the Whites, and whip them till they form a rocky Snow. Then you are to put to them a little green Lemmon grated, with three or four spoonfuls of fine Sugar pass'd thro' the Sieve, and let all be whipt together; a little prepar'd Amber may also be added: Afterwards take some white Paper, and with a Spoon make your *Meringues* of a round or oval Figure, accordingly as you shall think fit, about the thickness of a Walnut; leaving some Distance between every one of them: In the mean while, let some powder'd Sugar be put into the end of a Napkin, and strew the *Meringues* with it. On the same Table, where they are dress'd, may be laid the cover of a Campain-oven, that has not been put into the Fire, but only has had some Fire upon it, and the *Meringues* may be cover'd with it, to give them a kind of Ash-colour; but no Fire must be put underneath: When they are bak'd and well ic'd, let them be taken off from the Paper. You may also put in a little Fruit, as a Rasberry, Strawberry or Cherry, according to the Season, and joyn other *Meringues* to them, to make Twins.

### *Pistachoe*-Meringues.

Take a handful or two of Pistachoes, and let them be well scalded: After having whipt the Whites of Eggs, as for the preceding *Meringues*, and having beaten all together, with fine Sugar; put in the Pistachoes, the Water being well drain'd from them, and with a little Spoon, make the *Meringues* of what thickness you please; icing them in the same manner. If you are not desirous to have them ic'd, their natural colour will be as white as Paper. These *Meringues* may serve to garnish all sorts of Pan-pies for Intermesses, and chiefly those of Marchpane.

### Milk-potage, *see* Gruel.

### Mirotons.

A *Miroton* is usually serv'd up for a Side-dish, and may be made several ways; among others thus: Take a good Fillet of Veal, and cut it into several very thin Slices, which are to be beaten on the Dresser with a Cleaver: Another Fillet of Veal must

muſt alſo be provided, which is to be minc'd with parboil'd Bacon, ſome Sewet, a little Marrow, Muſhrooms, *Truffles* and fine Herbs, all well ſeaſon'd: To theſe add two or three Yolks of Eggs, and, as ſoon as the Farce is made, take a round Stew-pan, that is not too large: Lay ſome *Bards* or thin Slices of Bacon in good order on the bottom, then the Veal-ſtakes that were beaten, and at laſt the Farce, which muſt be cover'd on the top, with the reſt of the Slices, and all muſt be well ſtopt up. Afterwards let the Bacon-*Bards* be turn'd, and, having well cover'd the whole Meſs, let it be bak'd or ſtew'd *à la Braiſe*, that is to ſay, between two gentle Fires, one on the top and the other underneath: When it is ready, let it be well clear'd from the Fat, and laid upſide-down in a Diſh; adding, if you pleaſe, a little Cullis, before it is ſerv'd up hot to Table.

## Mirotons *dreſs'd after another manner.*

Some Cooks prepare a well thicken'd *Godivoe* of the ſame nature as that for a *Poupeton*, and afterwards make a Border of it, round about the Diſh, made of the Whites of Eggs, as it were for Milk-potage: Then they waſh it over with beaten Eggs; and, having neatly breaded it, bring it to a colour in the Oven; taking away all the Fat when it is dreſs'd. In the mean while, an Earthen Pan muſt be fill'd with a Breaſt of Mutton, cut into pieces, the ſcraggy end of a Neck of Mutton, young ſtreaked Bacon, Pigeons and Quails, as occaſion may ſerve. All theſe being well bak'd or ſtew'd in the Pan, as it were *à la Braiſe*, between two Fires; prepare ſome ſtrained green Peaſe, or Aſparagus-tops, according to the Seaſon; take your Meats out of the Pan; let the Liquor be well drain'd from them; and put them into a Diſh, with the Peaſe on the top: To theſe may be added ſome Lettice, ſcalded and boil'd in the ſame Sauce, and then let all be ſerv'd up hot to Table. Inſtead of the Earthen Pan, when the Border is only left, all ſorts of good Ragoo's are to be pour'd in the middle. A Mutton-haſh may alſo be put to them, with Mutton-gravy and Lemmon-juice, when ready to be ſet on the Table.

## *To make another* Miroton.

Take *Truffles*, Muſhrooms and boil'd Gammon, and let all be well minc'd together: Then let them be put into a Stew-pan,

pan, with two or three Anchovies, according to the bigneſs of your *Miroton*; let a handful of Capers be well chopt and thrown into the ſame *Miroton*: As ſoon as you perceive it to be almoſt ready, put your Haſh into a Stew-pan, with a little Parſly, Chibbol and Lard, all well dreſs'd; ſoak it with ſome Gravy; pour in a little Cullis; and let it boil; taking care that it be not too thick. Afterwards, having provided ſome tender and lean Beef, cut it into ſmall Slices, ſomewhat larger than if it were for a *Filet*, with Cucumbers, and put them into the Ragoo: Stir it very little, and let it not boil too much. Before it is ſerv'd up, let ſome Lemmon-juice be ſqueez'd in, and let the Diſh be artificially dreſs'd.

## *To make a* Miroton *for Fiſh-days.*

Take four or ſix Whitings, according to the bigneſs of your Diſh, and let them be ſcrap'd and well waſh'd; they muſt alſo be ſlit all along before, but care muſt be taken that their Backs be not ſpoil'd. Take away the Bones, cut off the Heads, and ſpread them upon a Table or Dreſſer. Then, having made a good Fiſh-farce, according to the above-ſpecified Directions, put ſome of it upon every Whiting; and roll them up, as it were, *Filets-mignons*. Afterwards, taking a Stew-pan, or a round Earthen Pan, without a Handle, make an *Omelet* or Pancake with a little Flower, which being entire, may cover the whole bottom of the Pan, and let your farced Fiſh be laid upon it; a little Butter being firſt put under the ſaid Pancake. When the Fiſh is thus ſet in order with ſome *Truffles* and Muſhrooms well ſeaſon'd, another Pancake muſt be made, to be laid on the top, ſo as it may in like manner take up the whole compaſs of the Pan. Let the Stew-pan be well cover'd, to the end that the Fiſh may be ſtew'd by degrees, between two gentle Fires, on the top and underneath; and take care that nothing ſtick to the bottom. The whole Meſs being thus made ready, let the Butter be drain'd off, and the *Miroton* turn'd upſide-down into a Plate or Diſh: Then, cutting a ſmall round piece out of the middle, as if it were a *Poupeton*, pour in a ſmall Muſhroom-cullis, and cover it again with the ſame piece. Laſtly, when the Fat is thoroughly taken away, rub the ſide of the Diſh with a Shalot, and ſerve it up hot to Table.

A Farce may alſo be prepar'd in the ſame manner as for the *Poupeton* hereafter deſcrib'd, and a Ring or Border may be made

made with it round about the Diſh; which is to be bak'd in an Oven and fill'd with a good Ragoo of *Mouſſerons*, *Morilles*, common Muſhrooms, *Truffles* and Anchovies, all well chopt together, as alſo all ſorts of Fiſh-*Filets* and Capers; making a Lay of Ragoo and another of *Filets*, till the whole Space be fill'd up. Then let it be ſet a ſoaking over a gentle Fire, and ſerv'd up, with the Ragoo-ſauce and Lemmon-juice.

## MORILLES.

Foraſmuch as it will be requiſite in the following Article of Muſhrooms, to ſhew how they may be preſerv'd, and in regard that the Directions there laid down, may alſo ſerve for *Morilles* and *Mouſſerons*, as differing from them only in *ſpecie*; it may be ſufficient here only to take notice of the particular Diſhes that may be made of them for Out-works or Intermeſſes.

## Morilles *in a Ragoo.*

*Morilles* may be fry'd brown with Butter or Lard, after they have been cut long-ways and well waſh'd. Then it will be requiſite to put to them ſome Salt, Parſly and Chervil chopt very ſmall, Chibbol, Nutmeg and a little Broth, and to lay them a ſoaking in a little Pot or Stew-pan: Let them be ſerv'd up to Table with ſhort Sauce and Lemmon-juice.

They may be alſo put into Cream and otherwiſe dreſs'd, as well as common Muſhrooms.

## *Fried* Morilles.

Let your *Morilles* be cut long-ways, as before, and boil'd in a little good Broth, over a gentle Fire. When the Broth is ſomewhat waſted, let them be flower'd and fry'd in Lard. In the mean time, having prepar'd a Sauce, with the reſt of the Broth, ſeaſon'd with Salt and Nutmeg, pour it under your *Morilles*, with Mutton-gravy and Lemmon-juice.

Farced *Morilles* are alſo uſed in Potage, and *Tourtes* or Pan-pies may be made of them, which ſhall be hereafter ſpecify'd among thoſe of common Muſhrooms.

MOUS-

## MOUSSERONS.

### Mouſſerons *in a Ragoo.*

After having well cleans'd your *Mouſſerons*, let them be waſh'd a little, and ſhak'd in a Linnen-cloath: Then ſtew them in a Diſh or Stew-pan, with Butter or Lard, a Bunch of Herbs, Salt and Nutmeg, and thicken the Sauce with Yolks of Eggs and Flower or Bread-chippings: When it is ready to be ſerv'd up, ſqueez in ſome Lemmon-juice and garniſh it with Slices of the ſame.

## MULLETS.

Let your Mullets be broil'd upon a Grid-iron, after they are ſcal'd, cut and rubb'd with Butter; whilſt a Sauce is preparing for them with burnt Butter, fry'd Flower, Capers, Lemmon-ſlices, a Faggot of Herbs, Pepper, Salt, Nutmeg and Verjuice, or Orange-juice.

They may be alſo fried in refined Butter, and then put into a Diſh, with Anchovies, Capers, Orange-juice, Nutmeg, and a little of the ſame Butter in which they were dreſs'd; having before rubb'd the Diſh, with a Shalot, or a Clove of Garlick.

Laſtly, Mullets may be put into a *Tourte* or Pan-pie, and more eſpecially into a ſtanding Pie, as well as many other ſorts of Fiſh.

## MUSCLES.

Muſcles are generally put into a Ragoo, either with white or brown Sauce, and a very conſiderable Potage may be made of them: The Ragoo with white Sauce is prepar'd in this manner, *viz.*

Let the Muſcles be taken out of their Shells, and fried in natural Butter, with Thyme and other fine Herbs chopt very ſmall: Afterwards ſeaſon them with Pepper, Salt and Nutmeg, and when their Liquor is conſum'd, put in Yolks of Eggs with Verjuice or Lemmon-juice; garniſhing the Diſh, with the Shells and fry'd Bread.

The Ragoo with brown Sauce is made after the ſame manner; except that no Eggs are to be put into it, but only a little fry'd Flower.

*Muſcle-*

### *Muſcle-potage.*

Take good Muſcles; let them be well cleans'd and waſh'd in four or five Waters: Then put them into a Pot with Water, which may ſerve for the Broth, if there be not other good Fiſh-broth at Hand: Add to your Muſcles, a little Parſly, ſweet Butter, and an Onion ſtuck with Cloves, and ſcald them till the Shells open, which ſignifies, that they are ſufficiently done; but let the Liquor or Broth be pour'd into another Pot a-part: Take the Muſcles out of their Shells and only leave a few to garniſh your Potage; whilſt the Fleſh of the others is put into a little Pot or Stew-pan. Afterwards you muſt throw in ſome Muſhrooms cut into pieces, *Truffles* in Slices, and Carp-roes, with a whole Artichoke-bottom, if you have no mind to farce a Loaf with a Carp-haſh; that is to ſay, the Artichoke bottom muſt be reſerved entire to be laid in the middle of the Potage, and three or four other Artichoke-bottoms are to be cut into Quarters: Having toſs'd up this whole Ragoo in a Stew-pan, with good Butter and a little Flower, let it be ſoak'd in the Muſcle-broth, and boil'd a little while: Let a Faggot of fine Herbs be added, with a Slice or two of Lemmon; all being ſtew'd by degrees and well ſeaſon'd. Then lay your Potage and Cruſts of Bread a ſoaking with the ſame Muſcle-broth, which muſt not be too fat: Garniſh your Diſh with the Muſcles that were laid by in their Shells, and if you have a farced Loaf, leave ſome alſo to ſerve for Garniture round about it. When the Potage is thus thoroughly ſoak'd, and the Ragoo pour'd thereupon, a white Cullis muſt be prepar'd with Almonds, Bread-crum, and ſix or eight Yolks of Eggs, all ſtrain'd thro' the Hair-ſieve, with a little of the ſame Muſcle-broth; taking care that it do not turn, nor be too much ſeaſon'd with with Salt: Laſtly, having ſprinkled your Potage, with this white Cullis, let it be ſerv'd up hot to Table.

### Mushrooms.

Muſhrooms are of great uſe in Ragoo's; ſeparate Diſhes and Potages are alſo made of them for Intermeſſes; ſo that it is abſolutely neceſſary to be always provided with good Store of them for that purpoſe, and they well deſerve a particular Deſcription in this Place.

*Fried*

### *Fried Muſhrooms.*

Having toſs'd up your Muſhrooms in a Stew-pan, with a little Broth, to take away their bitterneſs, ſtrew them with fine Salt, a little Pepper and Flower, and fry them in Lard. They may be ſerv'd up to Table, with Beef-ſtakes, Parſly and Lemmon-juice, for Intermeſſes; or elſe they may be uſed for the garniſhing of ſome other Diſh.

### *Muſhrooms in a Ragoo.*

Let the Muſhrooms be cut into Slices, and fried in Lard or Butter, ſeaſoning them, with Salt, Nutmeg and a Bunch of Herbs: The Sauce may be thicken'd with a little Flower, Yolks of Eggs and Lemmon-juice.

### *Muſhrooms dreſs'd in Cream and otherwiſe.*

Having cut your Muſhrooms into pieces, and fry'd them in Butter over a quick Fire, let them be ſeaſon'd with Salt, Nutmeg and a Faggot of Herbs. When they are ready, and very little Sauce is left, pour ſome natural Cream upon them, and let them be ſerv'd up to Table.

They may alſo be put into a Baking-pan, with Lard or Butter, Parſly and Thyme chopt very ſmall and whole Chibbols; after they have been ſeaſon'd with Pepper, Salt and Nutmeg: Thus they may be bak'd in the Oven as it were a Pan-pie, till they become very brown; let them alſo be well breaded; in order to be ſerv'd up with Slices and Juice of Lemmon, and garniſh'd with Parſly.

### *Potage of farced Muſhrooms.*

Let a Farce be made with Veal, Beef-marrow and Lard; ſeaſon'd with Pepper, Salt, Nutmeg and the Crum of a Loaf ſoak'd in Broth or in Yolks of Eggs. Stuff your Muſhrooms with this Farce, and bake or ſtew them in an Earthen Pan, with Salt, a Bunch of Herbs and ſome Broth: When they are ready, let them be dreſs'd upon the ſoaked Cruſts, and garniſh'd with Chickens-livers in a Ragoo, fried Muſhrooms and Lemmon-juice, as they are ſerving up to Table.

They

They may also be garnish'd with Veal-sweet-breads, larded *Fricandoe's*, Cocks-combs and *Truffles*, and a *Profitrolle*-loaf may be set in the middle, farced with Mushrooms, Artichoke-bottoms, and Veal-sweet-breads, all cut into pieces in form of a Die, and dress'd in a Ragoo. A white or brown Cullis may be prepar'd for both, but the latter is most proper. The Beef and Veal, of which you would have the Cullis or Gravy to be made, must be pounded in a Mortar, with Crusts of Bread, and strain'd thro' the Hair-sieve, with some Broth, and then it may be us'd for the Ragoo.

Other Potages are made of Mushrooms, with different sorts of Fowls, as Capons, Quails, *&c.* And on Days of Abstinence, your Mushrooms may be farced to that purpose, with the Flesh of Fish, as for other Dishes.

## *To extract the Juice of Mushrooms.*

After having well cleans'd the Mushrooms, let them be put into a Dish with a piece of Lard, or Butter, if it be a Fish-day; and let them be brought to a brown colour over the Fire, till they stick to the bottom of the Dish: Then throw in a little Flower, and let that also be made brown with the Mushrooms: Afterwards let some good Broth be added, and let them be taken off from the Fire; putting that Gravy into a Pot a-part, season'd with a piece of Lemmon and Salt. The Mushrooms may serve, either whole or chopt small, for Potages, Side-dishes, or Intermesses.

## *To Preserve Mushrooms.*

Let your Mushrooms, as soon as they are well pickt and wash'd be toss'd up a little in a Stew-pan, with good Butter, and season'd with all sorts of Spice. Then put them into a Pot with a little Brine and Vinegar, as also, a great deal of Butter on the top and let them be well cover'd: Before they are us'd, they must be thoroughly clear'd from the Salt, and then they will be serviceable upon all manner of Occasions.

A Powder may also be made of them, when they are very dry, and the same thing may be done for the *Mousserons* or white Mushrooms. To preserve the latter entire, let them be dry'd in an Oven, as Artichokes, after they have been scalded in Water: When they are dry, put them into a Place where there is no

Moiſture, and when you would make uſe of them, let them be ſteept in Luke-warm Water.

## MUTTON.

Among the ſeveral Meſſes that may be prepar'd with Mutton, we have already explain'd the different Manners of Dreſſing Legs for Side-diſhes; and we have alſo obſerv'd what relates to Cutlets and *Filets* of Mutton under the Letters C and F. In like manner, in the Second Article of *Mirotons*, mention is made of an Earthen Pan fill'd with a Breaſt of Mutton, the ſcraggy end of a Neck of Mutton and ſome other ſorts of Meat; ſo that it remains only here, to take notice of ſome other Joynts of Mutton that are proper for Side-diſhes.

### *A great Side-diſh of Mutton.*

Take a Crupper of very tender Mutton, let the firſt Skin be dextrouſly looſen'd on the top to the ſmall end, and left hanging: Then having prepar'd ſome thin Slices of Gammon, ſeaſon'd with Parſly, Chibbol, and black Pepper, let them be laid upon the Joint of Mutton, with ſome *Bards* or thin Slices of fat Bacon, and let the Skin be turn'd over them: Afterwards let it be tied up and roaſted on a Spit, cover'd with Paper: When it is ready, let it be neatly breaded, and garniſh'd with Mutton-cutlets: Laſtly, having pour'd an exquiſite Ragoo thereupon, let it be ſerv'd up hot to Table.

The ſame thing may be done with a Quarter of Mutton or of Lamb.

### *Another Side-diſh of a Quarter of Mutton.*

Let it be farced on the Leg, with a *Salpicon*, or with a Haſh of the ſame Meat that was taken out of it, according to the Method before obſerv'd in ordering a ſhort Rib of Beef in the Article of Beef, or for a *Salpicon* hereafter explain'd under the Letter S. Then let your Quarter of Mutton be breaded, and ſet into an Oven to be brought to a good colour: Let it alſo be garniſh'd with fry'd Bread, marinated Cutlets and fried Parſly, and marbled with Lemmon-juice and its own Gravy.

Cut-

### *Carbonado'd Mutton.*

Let a Joint of Mutton cut into Carbonadoe's be fry'd in a Pan with Lard, before it is ſtew'd in Broth, with Pepper, Salt, Cloves a Bunch of Herbs, Cheſnuts and Muſhrooms; whilſt ſome Flower is frying to thicken the Sauce: Then let the Diſh be garniſh'd with Muſhrooms and fried Bread, and ſerv'd up, with Capers and Lemmon-juice.

### *A Breaſt of Mutton.*

In order to dreſs a Breaſt of Mutton for an Out-work, let it be ſtuff'd with Parſly and roaſted: Then let it be ſeaſon'd with Bread, white Pepper and Salt; adding the Juice of an Orange and good Gravy, when ready to be ſerv'd up to Table.

At another time, after the Breaſt has been boil'd in a Pot, let it be dipt into a clear Paſte or Batter, and fry'd in Lard: Then adding ſome Verjuice with the Grapes entire, and white Pepper, it may be ſerv'd up to Table.

For Mutton-cutlets, See the Article of *Cutlets* under the Letter C.

### *A Loin of Mutton* à la Sainte Menehout.

To dreſs a Loin of Mutton in this manner, ſuch a Kettle or Pot muſt be provided, as is convenient for that purpoſe; covering the Bottom of it with good *Bards* or thin Slices of Bacon, Veal-ſtakes, and Slices of Onion. Then let the Loin of Mutton be laid upon them, which likewiſe muſt be cover'd with other Slices of Veal and Bacon; all well ſeaſon'd with fine Herbs and Spice. Afterwards ſet your Pot into an Oven, or between two Fires, and let all be well bak'd, but not over-done. When they are drawn, or taken out, they muſt be well breaded and broil'd upon a Grid-iron; whilſt a Sauce call'd *Ramolade* is preparing, with Anchovies, Capers cut ſmall, Parſly and Chibbols chopped a-part: Having ſtew'd theſe in good Gravy with a little Oil, a Clove of Garlick and other ſeaſoning Ingredients, pour them upon the Loin, in order to be dreſs'd in a Diſh, and ſerv'd up hot to Table. This Sauce may ſerve for ſeveral ſorts of cold Fowl, which are to be breaded and broil'd, and alſo for many other neceſſary uſes.

### *A Loin of Mutton dreſs'd after other manners.*

A Loin of Mutton may be larded with thick Slips of Bacon, and boil'd in a Pot a-part, with Water and a little white Wine, well ſeaſon'd with Pepper, Salt, Bay-leaves, Cloves, a Bunch of Herbs, and a Slice of Lemmon. In the mean while, let ſome Capers and Anchovies be fried in Lard and a little Sauce in which the Loin was dreſs'd, and let it be pour'd upon it when ready to be ſerv'd up to Table, with Lemmon-juice, or a little Garlick-vinegar.

At another time, when the Loin of Mutton is boil'd, take off the Skin, and ſteep the Fleſh in a ſort of Batter made with Flower, Yolks of Eggs, Pepper, Salt and Broth, in order to be well fried in a Pan. It may be ſerv'd up, with white Pepper, Verjuice with the Grapes, and fried Parſly.

Otherwiſe, after having taken off the Skin, let your Loin be baſted with Lard; breaded three ſeveral times, to produce a fine Cruſt upon it in the Oven; and ic'd, by rubbing it with the White of an Egg.

## N.

### Neats-tongues.

### *Neats-tongues bak'd between two Fires.*

HAving cut off the Roots of your Neats-tongues, broil them a little on the Coals, to the end that the Skin may more eaſily be peel'd off; and lard them with thick Slips of Bacon and raw Gammon; all well ſeaſon'd. Let ſome *Bards*, or thin Slices of Bacon be laid in order on the bottom of a Pot, with Beef-ſtakes beaten, and the Tongues upon them, with Slices of Onions, and all ſorts of fine Herbs and Spices, ſeaſoning them alſo with Pepper and Salt: Then having cover'd the Tongues, with other Beef-ſtakes and Bacon-*Bards*, in the ſame manner as they were put underneath, ſo as they may be well wrapt up on all ſides; ſet the Pot between two Fires, that is to ſay, one on the top, and the other underneath. Let it continue therein for the ſpace of eight or ten Hours, till the Meats are well bak'd, or ſtew'd, and in the mean time, prepare a good Cullis of Muſhrooms, or ſome other choice Ragoo, with all ſorts of Garnitures,

nitures, *viz.* Muſhrooms, *Truffles*, Veal-ſweet-breads, *&c.* When the Tongues are taken out, let them be drain'd, thoroughly clear'd from the Fat, and dreſs'd in a Diſh; turning the Ragoo upon them. The Juice of a Lemmon may be ſqueez'd into the Cullis, and if you would have the Diſh garniſh'd, one of the Tongues muſt be cut into Slices, or elſe you may garniſh it with *Fricandoes* or Scotch Collops. The ſame thing may be done in dreſſing Calves-tongues; but if it be requir'd to farce them without larding, you may make uſe of the ſame Ragoo; taking care nevertheleſs, that both the Neats-tongues and Calves-tongues be always ſerv'd up hot to Table.

## *Dried Neats-tongues.*

Dried Neats-tongues are uſually ſalted after the ſame manner as dried Hogs-tongues hereafter ſpecify'd, except ſcalding. However they muſt be ſteept in Water, the thick End or Root being cut off, and ſalted after they have been well wip'd: They muſt be left three or four Days in the Brine or Pickle, and when they are taken out, if you have any petty Salt-meats to be prepar'd, this Pickle may ſerve for that purpoſe; whether it be a wild Boar, Hog or Fawn; ſo that within the ſpace of five or ſix Days, ſome of theſe Salt-meats may be dreſs'd, and ſerv'd up for Out-works, or Side-diſhes with good Peas-ſoop. As for the Neats-tongues, they muſt be tied at the ſmall end or tip, and hang'd up in the Chimney to be ſmoak'd and well dried: They may be kept, as long as you pleaſe, and dreſs'd in the ſame manner as Hogs-tongues.

## *A Side-diſh of Neats-tongues.*

Let your Tongues be boil'd in fair Water with a little Salt, and a Faggot of fine Herbs: Then cut the end next the Root, peel off the Skin, and Lard them with ſomewhat long Slips of Bacon. Afterwards they muſt be roaſted, but not too much, and as they are ſerving up, you may pour upon them a good Ragoo, according to the ſeaſon, or a rich Cullis, or a *Ramolade*-ſauce: The ſame thing is to be done with Calves-tongues, as well as for the following Diſh.

## *Another Side-diſh of Neats-tongues.*

After having order'd your Tongues, for the peeling off their Skins, as before, and having larded them a-croſs with thick Slips

of Bacon, let them be well bak'd *à la Braiſe*, or between two Fires: As they are dreſſing in the Diſh, ſlit them all along, ſo as the Bacon may appear, and make a Ragoo, or a Cullis to be pour'd upon them. Let them be well clear'd from the Fat and ſerv'd up hot to Table.

## O.

### Oils.

THe *Oil* is a very conſiderable Potage, which may be ſerv'd up as well on Days of Abſtinence, as on Fleſh-days.

### *An* Oil *for Fleſh-days.*

Take all ſorts of good Meats, *viz.* Part of a Buttock of Beef, a Fillet of Veal, a piece of a Leg of Mutton, Ducks, Partridges, Pigeons, Chickens, Quails, a piece of raw Gammon, Sauſages and a Cervelas, all roaſted or fried brown: Let them be put into a Pot, every Thing according to the time that is requiſite for boiling it, and let a thickening Liquor be made of the brown Sauce to be mingled together. As ſoon as the ſcum is taken off, ſeaſon your Meats, with Pepper, Salt, Cloves, Nutmeg, Coriander-ſeed and Ginger, all well pounded, with Thyme and ſweet Baſil, and wrapt up in a Linnen-cloth. Afterwards add all ſorts of Roots and Herbs well ſcalded, accordingly as you ſhall think fit, ſuch as Carrets Turneps, Parſnips, Cabbage, Parſly-roots, Onions, Leeks and other Herbs in Bunches. In the mean while, you are to provide *Cuvets*, Silver-pots and other Veſſels proper for that purpoſe, and when your Potage is ſufficiently boil'd, let ſome Cruſts be broken into pieces, and laid a ſoaking in the ſame Broth, after it has been clear'd from the Fat, and well ſeaſon'd. Before it is ſerv'd up, pour in a great deal more Broth, ſtill continuing to take away the Fat; dreſs your Fowls and other Meats, and garniſh them with the Roots, if you have only one great Diſh: Otherwiſe they may be ſerv'd up without Roots; putting the *Cuvets* on a Silver-diſh, with a Silver-ladle in it, with which every one of the Gueſts may take out ſome Soop, when the *Oil* is ſet on the Table.

See among the Potages, another ſort of *Oil* with young Ring-doves and other Fowl.

*An*

### *An* Oil *for Fiſh-days.*

Take ſome good Broth, Peas-ſoop, or half Fiſh-broth; let all the above-mentioned Roots be put into it, and boil'd as much as is requiſite: Then dreſs your Oil, with a *Profitrolle*-loaf in the middle, and garniſh it with Roots.

An *Oil* or Potage of Roots and ſeveral ſorts of Pulſe with *Oil*, may likewiſe be prepar'd for Good-Friday, as it has been obſerv'd Pag. 47.

## Oisters.

### *To dreſs Oiſters.*

Let your Oiſters be put into a Stew-pan, with a little Water and Verjuice, and let them have one Walm or Seething: Then take them out, and reſerve the Liquor that is in the Shells, to be put into the Ragoo's, when ready to be ſerv'd up to Table.

Thus a Side-diſh may be made of Chickens farced with Oiſters, as it appears in the Second Article of Chickens, under the Letter C. We have alſo elſewhere explain'd the manner of dreſſing a Duck with Oiſters under the Letter D. and that of preparing a Pike with other ſorts of Fiſh with Oiſters ſhall be ſhewn in its due Place under P.

### *Oiſters in a* Daube.

Open your Oiſters, and ſeaſon them with fine Herbs, *viz.* Parſly, Chibbol, Thyme and ſweet Baſil, putting a very little of each into every Oiſter; as alſo, ſome Pepper and a little white Wine: Then cover them again with their Shells, lay them upon a Grid-iron, and paſs the red-hot Fire-ſhovel over them from time to time: When they are ready, they may be dreſs'd, and ſerv'd up uncover'd.

### *Farced Oiſters.*

Having open'd your Oiſters, let them be ſcalded and afterwards minc'd ſmall, with Parſly, Chibbols, Thyme, Pepper, Salt, Anchovies and good Butter. Let the Crum of a Loaf be ſoak'd in the Sauce, with Nutmeg and other Spice, and two or

three Yolks of Eggs, and let all be pounded together. Then let the Oister-shells be farced, and having breaded, or wash'd them over, let them be put into an Oven upon a Grid-iron. They may be brought to Table, either dry or with Lemmon-juice.

### *Oisters marinated and fried.*

After the Oisters have been marinated in Lemmon-juice, they may be put into Fritters, and fried till they come to a fine Colour.

## Olives.

Side-dishes may be made of large fat Pullets, Wood-cocks, Partridges, and other sorts of wild Fowl with Olives; all which are dress'd after the same manner: So that explaining one, a sufficient light will be given as to what relates to the others.

### *A Side-dish of fat Pullets, with Olives.*

Take large fat Pullets that are very tender; let them be well truss'd and roasted with a good Slice of Bacon upon their Breast: In the mean while, prepare a Ragoo, with Chibbols and Parsly chopt, and fried with a little Lard and Flower. Then put into it two Spoonfuls of Gravy, a Glass of *Champagne*-Wine, minc'd Capers, an Anchovie, bruised Olives, a little Oil of Olives and a Bunch of fine Herbs: To thicken the Sauce, add a good Cullis, and let all be well season'd, and thoroughly clear'd from the Fat: Then take the roasted Pullets, cut off their Legs at the Joints, and tie up their Wings, Legs and Breast: Let them also be bruised a little, and afterwards put into the Sauce. A little before they are serv'd up hot to Table, they must be dress'd in a Dish, pouring in the Ragoo, and squeezing upon them the Juice of an Orange.

## Omelets.

### *An* Omelet *with Sugar.*

Having whipt as many Eggs as you shall think fit, put to them a little Milk-cream and Salt, with some Lemmon-peel cut very small: Let all be well beaten together, and make your

your *Omelet*. Before it is put into the Dish, it must be sugar'd in the Frying-pan, and turn'd as it is frying on the side that is colour'd; the Plate upon which it is to be laid must likewise be turn'd downwards: Then strew it with Sugar and some candy'd Lemmon-peel minc'd, and Ice it all at once with the red-hot Fire-shovel; in order to be serv'd up hot to Table.

## Omelets *of green Beans and other Things, with Cream.*

Let your Beans be shell'd, slipt out of their Skins, and fried in good Butter, with a little Parsly and Chibbol: Then, having pour'd in a little Milk-cream, let them be well season'd, and soak'd over a gentle Fire. Let an *Omelet* be made with new-laid Eggs and Cream, and let some Salt be put into it according to discretion. When it is ready, dress it on a Dish, bind the Beans with one or two Yolks of Eggs, turn them upon the *Omelet*; so as they may stick to the side of it, and bring it hot to Table.

*Omelets* of the like nature may be made with *Mousserons*, *Morilles*, common Mushrooms, green Pease, Asparagus-tops and Artichoke-bottoms, white and black *Truffles*, Spinage, Sorrel, *&c.* all with Cream; but 'tis requisite that they be cut into small pieces.

A very great quantity of *Omelets* may be thus disguised, and these little Cream-sauces may serve to fill up your Plates or Dishes, garnishing them with small Garnitures; such as fried Artichokes, Bread-tostes, Puffs, *Fleurons*, *Feuillantins*, Artichoke-bottoms fried in Paste, and others of the like nature that shall be judg'd requisite; and taking care that all be serv'd up hot to Table.

## *To make a Gammon-*Omelet.

Having prepar'd a Hash of good boil'd Gammon, with a little raw Gammon; let your *Omelet* be made and dress'd in a Dish, ordering it with this Gammon-hash according to the preceding Method. The same thing may be done with boil'd Neats-tongues.

*Another*

### *Another farced* Omelet.

Take the Breaſt of a roaſted Chicken or other Fowl, cut it into little pieces in the form of a Die, as alſo ſome boil'd Gammon and Muſhrooms likewiſe in little ſquare pieces, with Capons-livers, *Truffles*, and other ſorts of Garniture, all well dreſs'd in a Ragoo. In the mean time, let the *Omelet* be made, but before it is dreſs'd in the Diſh, let ſome Crum or Cruſt of Bread be put therein, and let your Ragoo be turn'd into the ſame Frying-pan. When it is ready, let it be moiſten'd with a little Gravy and ſerv'd up hot to Table. Thus *Omelets* may be farc'd with all ſorts of Ragoo's, ſo that it were needleſs to inſiſt on them any longer, particularly, with Calves-kidneys boil'd, Veal-ſweet-breads, Livers of Rabbets, or Leverets, thoſe of Capons, *&c.* as well as on Fiſh-days, with a Fiſh-farce, Carpoes and a good Herb-farce.

## P.

### Pains.

THere are ſeveral Side-diſhes call'd *Pains*, *i. e.* Loaves, as being made of Bread ſtuff'd with different ſorts of Farces; ſuch are the *Pains* of Gammon, Partridge, Veal, and the Spaniſh *Pain*: Let us give ſome Account of theſe in their order.

### *To make a Gammon-*Pain.

Let ſome Slices of Gammon be dreſs'd in the ſame manner as for Gammon-eſſence, already deſcribed in the firſt Article of *Gammon*, under the Letter G; except that you muſt not put any Muſhrooms to them, nor ſtrain them thro' a Sieve. If your Slices, when dreſs'd, are not ſufficiently thicken'd, a little Bread-cullis may be added to bring them to a due Conſiſtence: Then, having provided a Potage-loaf, cut it thro' the middle, ſo as both the upper and under Cruſts may remain entire; take away the Crum from the inſide, and let the reſt of the Loaf be roaſted and brought to a colour at the Fire, or in an Oven, till it become brown. When it is ready, joyn the two Cruſts together, in a little Diſh, after having ſoak'd them a little in the Sauce; and put your Ragoo into it with the Sauce. It may be gar-

garnish'd with Capons-livers dress'd in a Veal-caul, and serv'd up among the Intermesses.

## *A Side-dish of Partridge*-Pains.

Take roasted Partridges, with the Flesh of a Capon or Pullet, parboil'd Bacon, tried Sewet, *Morilles* and common Mushrooms chopped, also *Truffles*, Artichoke-bottoms, fine Herbs, and a Clove of Garlick, all well season'd and cut small; and, to bind them, add the Crum of a Loaf soak'd in good Gravy and some Yolks of Eggs: Then let your *Pains* be made upon Paper, of a round Figure, and of the thickness of an Egg, at a convenient distance one from another. The Point of your Knife must be dipt in a beaten Egg, in order to shape them, and bread them neatly. They may also serve to garnish other Side-dishes of a larger size, and of more considerable Meats.

## *To make a Veal*-Pain.

Having cut a Fillet of Veal into thin Slices, beat them with the Back of a Knife, and take as great a quantity of them, as will be requisite, proportionably to the bigness of your Dish. Then let another Fillet of Veal be well minc'd, with parboil'd Bacon, dress'd Gammon, tried Sewet, all sorts of fine Herbs, the Breast of a Capon and Partridge, a few *Truffles*, *Mousserons*, and common Mushrooms chopped, all well season'd with all sorts of fine Spice, and mixt with a little Milk-cream. Afterwards let some *Bards* or thin Slices of Bacon be laid in order in a round Stew-pan, as also one half of the beaten Veal-stakes, and then the Farce; continuing to cover it on the top, in the same manner as underneath; so as the whole Farce may be enclos'd on all sides: Lastly, let it be well cover'd and bak'd *à la Braise*, between two Fires. A little piece of Garlick may be put into the Farce, which must be brought hot to Table, after it has been well clear'd from the Fat, and neatly dress'd in a Dish.

This Veal-*Pain* may also be serv'd up with green Pease and Asparagus, when they are in season.

To

### *To make a Spaniſh* Pain.

Take the Breaſts of roaſted Partridges, mince them ſmall, with a Handful of ſcalded Piſtachoes and a little beaten Coriander-ſeed, and let all be well pounded in a Mortar; adding three or four Yolks of Eggs, according to the bigneſs of your Diſh, a little Lemmon-peel and ſome good Veal-gravy. Let the whole Mixture be well temper'd in a Mortar, and ſtrain'd thro' the Sieve, as if it were Cream made after the Italian Mode: Then let the Diſh be ſet into the Oven, and let all be turn'd into it, keeping a Fire on the top and underneath, till it be thoroughly coagulated. But it muſt be ſet on the Table by a neat-handed Servitor, leſt it ſhould be broken, as it is ſerving up.

### *Another Side-diſh of a farced* Pain.

Another Side-diſh may be made of a *Pain* or Loaf farced with Veal-ſweet-breads, Artichoke-bottoms, *Truffles* and Gammon dreſs'd in a Ragoo, with a white thickening Liquor of roaſted Veal and Lemmon-juice: Let your Loaf be well ſoak'd for a quarter of an Hour in good Broth, and ſerv'd up with Mutton-gravy, a little thickening Liquor and Lemmon-juice.

You may hereafter obſerve among the Potages, the manner of preparing *Profitrolle*-loaves, and ſeveral ſorts of farced Cruſts, as well for Fleſh-days, as thoſe of Abſtinence; of which alſo may be made as many Side-diſhes, for the meaner ſort of Ordinaries.

## Pan-pies, *ſee* Tourtes.

## Partridges.

Having a little before explain'd the manner of making Partridge-*Pains*, as alſo Partridge-Haſhes in the firſt Article of *Haſhes*, under the Letter H; we ſhall here produce ſome other Side-diſhes of the ſame ſort of Fowl.

### *Partridges, with Spaniſh Sauce.*

After having roaſted ſome Partridges; let one of them be well pounded in a Mortar, and ſoak'd in good Gravy: The Li-

vers

vers of the Partridges must likewise be pounded with some pieces of *Truffles*, and let all be well moisten'd with Gravy, so as the Cullis may become somewhat thick; setting it aside for a while in a Dish. Then pour two Glasses of *Burgundy*-wine into a Stew-pan, with a Clove or two of Garlick, two or three Slices of Onion, a few Cloves, and two Glasses of the Sauce; so that only one may be left; but if the Dish be large, the Quantity of the Wine and Cullis may be augmented. When your Sauce is ready, strain it thro' a Sieve into a Stew-pan, pour the Cullis upon it, and let all be well season'd: To these add a little Gammon-essence, and let all boil together for some time. Lastly, cut your Partridges into pieces, put them into the Sauce, and let them be kept hot; squeezing in the Juice of two or three Oranges, before it is serv'd up to Table.

## *A Partridge*-Biberot.

Take the Breasts of roasted Partridges, and if they are not sufficient, some of fat Pullets likewise roasted, and let them be minc'd upon a Dresser that is well flower'd: Let the Carcasses be pounded in a Mortar, and stew'd in a Pan with good Gravy: Then, having strain'd them thro' a Sieve, put them into a little Pot, with your *Biberot* or minc'd Meat: Let it boil over a gentle Fire, taking care that it do not stick to the bottom, and adding a Spoonful of Gammon-essence; but it must be so order'd, as not to be too thin or too fat. When it is ready, it may be dispos'd of in a Plate or two, and serv'd up hot to Table. Some are content to make use of it in this manner; and others, after having dress'd the whole Mess in a Plate or Dish, strew it with Bread-chippings grated very fine, and give it a colour with the red-hot Fire-shovel. When so order'd it may be eaten with a Fork, and otherwise with a Spoon.

## *Partridge*-Filets, *with Gammon.*

When your Partridges are roasted, let them be cut into *Filets*, and stew'd with Gammon, an Anchovie, Capers, Chibbol and Parsly chopt very small. Thus they are to be serv'd up among the Out-works, and may also be dress'd with Woodcock or Pike-sauce.

*Ano-*

### *Another Way of dreſſing Partridges.*

Partridges may likewiſe be bak'd between two Fires, or roaſted in *Sur-tout*, according to the Method hereafter laid down for Pigeons; or elſe dreſs'd with Olives, as it has been already obſerv'd under the Article of *Olives*.

For Partridge-pies, ſee the firſt Article of Pies, as alſo Partridge-potages under that of Potages; or rather, look for them in the General Table of the Meſſes.

## PASTES.

It would be needleſs here to inſiſt on the different ſorts of Paſtes, which are uſually made; that is to ſay, ſome thin as it were Batter, and others of a more firm Conſiſtence; the latter to be us'd for Pies and Pan-pies, and the other for Fritters, or to cover ſeveral Things in order to be fried. It may well be preſum'd, that the Reader is ſufficiently inſtructed in this Matter, and ſome particular kinds of Paſtes have been already produc'd, as thoſe of Almonds and Fruit, under thoſe Articles; ſo that we ſhall only add one or two that are no leſs curious and remarkable.

### *Paſte for crackling Cruſt.*

Take Sugar beaten to Powder, with as much fine Flower, Whites of Eggs, according to the quantity of your Paſte, and a little Orange-flower-water. Then having caus'd the Paſte to be well made upon the Dreſſer-board, ſo as it be not too ſoft, roll out a piece for the Bottom-cruſt, as thin as Paper, if it be poſſible, and flower it continually underneath, working it in with your Hands: And indeed, it will be ready almoſt to ſpread of it ſelf, after it has been beaten a little with the Rolling-pin. Then rub a Plate or Baking-pan with a little Butter, put your piece of Paſte into it, and pare it round about; afterwards it muſt be prickt with the Point of a Knife, that it may not puff in the Oven. When it is ſufficiently bak'd, let it be dreſs'd on a Diſh or Plate, laying thereon, before it is ſerv'd up, ſome Marmalade, with Apricocks, Peaches, Plums, and other ſorts of preſerv'd Fruit.

With

With this Paſte, you may roll out ſeveral very thin pieces, which may be neatly cut and dried in an Oven; always remembring to butter the Plate or Pie-pan, leſt they ſhould ſtick to it. Afterwards they may be ic'd, if you ſhall think fit, and laid upon the *Tourtes* or Pan-pies, which are to be ſet out with *Savoy*-Biskets, or other ſmall Garnitures.

### *Syringed Paſte.*

Take Almond-paſte, prepared according to the Method deſcrib'd in the firſt Article of Almonds, pound it in a Mortar, with a little natural Cream boil'd, and having paſs'd it thro' the Syringe, let it be fried in a Pan, adding ſome musked Sugar and ſweet Water, when ready to be ſerv'd up to Table. This Paſte may be prepar'd after many other manners, at pleaſure, as has been before obſerv'd in the ſame place.

## PASTIES.

### *Paſties made of Stags-fleſh or other ſorts of Veniſon.*

Having caus'd your Veniſon to be mortified, or marinated, let it be larded with thick Slips of Bacon, and ſeaſon'd with Pepper, Salt, Nutmeg and Cloves, all well beaten together. Then let a brown Paſte be made with Rie-flower; as being more proper to preſerve Meats, and more portable, adding ſome Salt and a little Butter. After having dreſs'd the Paſty with pounded Lard, *Bards* or thin Slices of Bacon, Bay-leaves, and the above-mention'd ſeaſoning Ingredients, let it be waſh'd over with the Whites of Eggs, and bak'd for the ſpace of three or four Hours. A Hole muſt be made in the middle, leſt it ſhould burſt, or the Liquor ſhould run out; but it may be ſtopt up when taken out of the Oven, and the Paſty ſet upon a Hurdle or Pie-plate. It may be ſerv'd up to Table either entire, or cut into ſlices.

A Paſty may be made after the ſame manner, with the Fleſh of a wild Boar, or Roe-buck; but it is not neceſſary to bake it ſo long, or to ſeaſon it ſo high.

## PERCHES.

A Side-diſh may be made of Perches in a Sauce of *Mouſſerons*, fried in natural Butter with Cream: They may alſo be

ſerv'd

ſerv'd up in *Filets*, with Cucumbers, as well as Soles, hereafter mentioned; cutting them into pieces, after they have been ſcal'd, and boil'd in Broth. Laſtly, Perches may be dreſs'd with green Sauce, or otherwiſe thus:

### *Perches in* Filets, *with white Sauce.*

Let Muſhrooms be toſs'd up in a Pan, with natural Butter, and afterwards boil'd in a little Cream, without any thing to thicken them: Then let your Perch-*Filets*, ready cut, be put to them, and thicken'd with three Yolks of Eggs, chopt Parſly, grated Nutmeg, and the Juice of a Lemmon: Let all be ſtirr'd together very gently, for fear of breaking the *Filets*, and dreſs'd with Slices of Lemmon, or ſome other ſort of Garniture.

## PETITS OEUFS, *ſee* EGGS.

## PETITS PATES, *ſee* PIES.

## PHEASANTS.

Two particular Side-diſhes may be made with Pheaſants, *viz.* one a hot Pie and the other with Carp-ſauce.

### *A Side-diſh of Pheaſants, with Carp-ſauce.*

Let your Pheaſants be well truſs'd, barded with a good Slice of Bacon, and roaſted, taking care that they be not dry'd. To prepare the Sauce, let ſome tender Veal-ſtakes be laid in order on the bottom of a Stew-pan, as if it were to make Gravy, with ſeveral Slices of Gammon and Onions, Parſly-roots and a Faggot of fine Herbs. In the mean while, having gutted a Carp, waſh it only in one Water, without ſcaling it, cut it into pieces, in the ſame manner as for ſtewing, and put it into the ſame Pan: Then ſet it over the Furnace to give it a fine Colour, as is uſually done in making Gravy, and ſoak it with good Veal-gravy and a Quart of *Champagne*-wine; adding a Clove of Garlick, ſome chopt Muſhrooms, *Truffles*, and ſmall Cruſts of Bread. Let the whole Meſs be boil'd, taking care that it be not too much ſalted; ſtrain it well thro' the Hair-ſieve, and order the Sauce ſo as it may be ſomewhat thick. Otherwiſe, ſome Partridge-cullis may be added, and put with it into a Stew-pan.

After-

Afterwards having tied up the Pheaſants let them be laid in this Sauce, and kept hot, till it be requiſite to ſerve them up to Table: Then dreſs them in a Diſh, and pour the Sauce upon them. They may be garniſh'd with Partridge-*Pains*, which have been already deſcrib'd in the ſecond Article of *Pains*.

### *A Side-diſh of a hot Pheaſant-pie.*

Take the Fleſh of a Pheaſant, with that of a large fat Pullet and a tender piece of a Leg of Veal, and let all be well minc'd together, with Parſly, Chibbol, *Mouſſerons*, common Muſhrooms, Veal-ſweet-breads, boil'd Gammon and raw Bacon: Then having ſeaſon'd them with fine Herbs, Spice, Pepper and Salt, make a good *Godivoe* of them, as alſo, a ſomewhat ſtrong Paſte, and let your Pie be rais'd either with double, or ſingle Cruſts, accordingly as you ſhall think fit. As ſoon as it is bak'd, take away the Fat, pour in a Muſhroom-cullis, and ſerve it up hot to Table.

## PICKLES, *ſee* MARINADES.

## PIES.

Pies are brought to Table, either hot or cold; that is to ſay, the former for Side-diſhes, and the other for Intermeſſes.

### *A hot Pie of Partridges, Wood-cocks, &c.*

Take two Partridges and as many Wood-cocks, and let them be well drawn, reſerving the Livers: Let them alſo be neatly truſs'd, and beaten on the Breaſt, with a Rolling-pin: Then having larded them with thick Slips of Bacon and Gammon, ſeaſon them with Pepper and Salt, and ſlit them thro' the Back. In the mean time, let a Farce be made of a tender piece of Veal, as thick as an Egg, with raw Bacon, a little Marrow, Parſly and fine Herbs, a few *Truffles* and Muſhrooms chopped, and a little Veal-ſewet: When the whole Farce is thus duely prepar'd, let it be bound with the Yolk of an Egg, and let the four Fowls be ſtuffit with it on the Back. It will alſo be requiſite to mince and pound ſome Bacon, with the two Partridge-livers, and to ſeaſon all with beaten Spice. Afterwards having made ſome Paſte, with an Egg, freſh Butter, Flower and a little Salt, roll out

two pieces of it; lay one of them on butter'd Paper, and let ſome Lard pounded in a Mortar be neatly ſpread upon it. Let your Partridges and Wood-cocks be ſeaſon'd, and ſet in order round about, after all their Bones have been broken; adding ſome *Truffles* and Muſhrooms, with a Bay-leaf, and covering all with *Bards*, or thin Slices of Bacon: After having laid on your other piece of Paſte for the Lid, cloſe up the Sides round about, waſh over the whole Pie, and ſet it into the Oven; taking care of the Fire. When it is bak'd, let the Paper be taken away from underneath; preparing at the ſame time a good Cullis of Partridges, Veal-ſweet-breads, Muſhrooms and *Truffles:* Then cutting off the Lid of the Pie, remove all the Bacon-*Bards*, clear it well from the Fat, and ſqueez in the Juice of a Lemmon. Let the whole Cullis be likewiſe pour'd into the Pie very hot, and having cover'd it again with the Lid, let it be immediately ſerv'd up to Table for a Side-diſh.

Hot Pies of Chickens, Pigeons, Larks, Quails, Thruſhes and others of the like nature, are uſually made after the ſame manner, and we have already ſhewn in the preceding Article, how to prepare a hot Pheaſant-pie, which is a kind of *Godivoe.*

## *A Pie of large Pigeons, or young Turkeys.*

Having provided large Pigeons, let them be drawn, truſs'd and beaten on the Breaſt, to Break the Bones: Then let them be larded with thick Slips of Bacon, and well ſeaſon'd. Take the Livers, with raw Bacon, Parſly, Chibbol, fine Herbs, all well chopt and ſeaſon'd; as alſo, ſome *Truffles*, Muſhrooms and Marrow, and pound all together in the Mortar: Stuff the Bodies of your Pigeons, or young Turkeys with this Farce, and reſerve a little of it to be put underneath. In the mean while, the Pie being made of good Paſte, ſome of the Farce muſt be put on the Bottom, and afterwards the Pigeons in due order, and well ſeaſon'd; adding alſo a Bay-leaf: Then all muſt be cover'd with thin Slices of Bacon, and with a Lid on the top. When the Pie is bak'd, let it be clear'd from the Fat, and at the ſame time, let a good Ragoo be pour'd into it, ready prepar'd with Veal-ſweet-breads, Muſhrooms, Cocks-combs, *&c.* accordingly as occaſion may ſerve, or the Seaſon will admit. But let it be ſet on the Table hot among the Side-diſhes.

A

### *A Chicken-pie, with Cream.*

As ſoon as the Pie is made, let your Chickens be put into it in Quarters, ſeaſon'd with Pepper, Salt, Nutmeg, Cinnamon, melted or pounded Lard and fine Herbs; and let it be cover'd with a Lid of the ſame Paſte. When it is bak'd, pour in ſome Cream, and let it ſtand a little while longer in the Oven: Laſtly, add ſome Muſhroom-juice, and ſerve it up hot to Table.

### *A Pie of a boned Capon.*

The Capon is to be ſtuff'd with a Farce made of its own Fleſh, part of a Fillet of Veal, Beef-marrow, or Sewet and Bacon; ſeaſon'd with Pepper, Salt, Nutmeg, Cloves, Veal-ſweetbreads, *Truffles*, Muſhrooms and fine Herbs: Then it muſt be cover'd with *Bards*, or thin Slices of Bacon, and put into a Pie made of fine Paſte, which is to be waſh'd over, and bak'd about two Hours. Some Lemmon-juice muſt alſo be ſqueez'd upon it, when ready to be brought to Table.

### *A Duck-pie.*

After having beaten the Breaſts of the Ducks, let them be larded with middle-ſiz'd Slips of Bacon, and dreſs'd as the above-mentioned ſorts of Fowl; covering them with Muſhrooms, Capons-livers, *Truffles*, and the neceſſary ſeaſoning Ingredients. When the Pie has been bak'd during two Hours, let ſome Juice of Shalots or of Garlick, with that of Orange be put therein, as it is ſerving up to Table.

### *A Pie after the German Mode.*

Take Lamb cut into Quarters, which is to be larded with middle-ſiz'd Slips of Bacon, and put into a Pie made of indifferent fine Paſte; ſeaſon'd with Pepper, Salt, Nutmeg, Cloves, a Bay-leaf or two, pounded Lard, fine Herbs and Chibbol: Let it be cover'd with a Lid of the ſame Paſte, and bak'd three Hours. Laſtly, let ſome Oiſters be fried in Lard, with Flower, Capers, ſtoned Olives, Muſhrooms, Mutton-gravy and Lemmon-juice, and let all be turn'd into the Pie with the Oiſter-liquor.

## *A* Godivoe-*Pie.*

Let a good *Godivoe* be prepar'd, with a Fillet of Veal, ſome Marrow or Beef-ſewet, and a little Lard; ſeaſon'd with Pepper, Salt, Cloves, Nutmeg, fine Herbs and Chibbols; and let your Pie be made of fine Paſte, of the height of three or four Inches, and of a round or oval Figure, accordingly as you ſhall think fit; garniſhing it with *Morilles*, common Muſhrooms, Veal-ſweet-breads, Artichoke-bottoms and *Andouillets*, round about the opening in the middle, and pouring in a white Sauce, when ready to be brought to Table.

The Plate-pies, of a round Figure, are made in the ſame manner, when they are entirely cover'd, and a little Coronet is uſually ſet on the middle. They are to be waſh'd over, and ſcarce require an Hour for Baking.

## *A Pie made of a Fillet of Veal.*

The Fillet is to be cut into pieces larded with thick Slips of Bacon: Afterwards, being dreſs'd in a good *Godivoe*, it muſt be fill'd with Aſparagus-tops, Muſhrooms, Veal-ſweet-breads and Artichoke-bottoms: When it is ready to be ſerv'd up, it would be requiſite to pour into it a little thickening Liquor, with ſome Lemmon-juice, and to garniſh it with its own Cruſt, as well as the other ſorts of Pies.

## *A Blood-pie for a Side-diſh.*

On thoſe Days that young Turkeys, fat Pullets and other ſorts of Fowl are kill'd, ſome of their Blood may be preſerv'd, to the quantity only of a large Glaſs full. It muſt be put into an Earthen Pan, with ſome *Filets* of a Hare and of Veal: Let theſe *Filets* be larded with Gammon and thick Slips of Bacon, and ſteept in the Blood; ſeaſoning them a little. To make the *Godivoe*, you are to provide ſome Fleſh of Chickens and Partridges, a good piece of a Leg of Veal, ſome Bacon, Marrow and a little Sewet; with Parſly, Chibbol, a Clove of Garlick and *Truffles*, all well ſeaſon'd, enrich'd and chopt ſmall: Let the Blood be put into this Farce and temper'd with it. In the mean time, let two ſorts of Paſte be prepar'd, *viz.* one ordinary, of a greater quantity, and the other leſs, conſiſting of Eggs, But-

Butter, Flower and Salt, all well workt, without any Water. Thus two large pieces are to be roll'd out of the common Paſte, and two leſſer ones of the finer ſort: Let the great piece for the Bottom-cruſt be put upon Paper, and the leſſer on the top of it: Take one half of your *Godivoe*, and ſpread it neatly upon thoſe two pieces of Paſte; then ſet your *Filets* in order, and the reſt of the Farce upon them; covering all with *Bards* or thin Slices of Bacon, and afterwards with a ſmall piece of the fine Paſte; wetting the greater round about: At laſt, the other large piece being put on the top, to compleat the Lid or upper Cruſt; the whole Pie is to be waſh'd over with an Egg, and bak'd in the Evening, for the ſpace of eight or ten Hours: For it muſt be left all Night till the ſame Hour next Morning, taking care that the Oven be not over-heated. It muſt be ſerv'd up hot to Table, after having pour'd a Partridge-cullis into it, and both the Meat and Cruſt ought to be eaten with a Fork.

## *A Chibbol-pie.*

For the Farce, for *Godivoe*, 'tis requiſite to provide a piece of Beef, or of very tender Veal, with Beef-ſewet, raw and tried, Parſly and a great deal of young Chibbol: Let it be chopt together, ſufficiently enrich'd, and well ſeaſon'd with all ſorts of beaten Spice; adding a little Beef-marrow, Bread-crum ſteept in Gravy, ſome pieces of *Truffles* and Muſhrooms cut ſmall: Then let two pieces of good Paſte be roll'd out, *viz.* one for the Lid very thin, and the other for the Bottom-cruſt ſomewhat thicker; let the Pie be rais'd upon Paper, three or four Inches high; and let the Farce be put into it, all well ſeaſon'd and diſpos'd of in good order: Laſtly, let it be cover'd with Bacon-*Bards* and Slices of Lemmon, and when the Lid is laid on over all, let it be ſet into the Oven. As ſoon as it is drawn, a good white Cullis, or one of Partridges, may be pour'd into it, in order to be ſet hot on the Table.

## *A Pie after the Engliſh Way.*

Take the Fleſh of a Hare, and of a tender Leg of Veal, according to the ſize of your Pie: Let all be chopt upon the Dreſſer, with good raw Bacon, Marrow, a little Veal-ſewet, candy'd Lemmon-peel, Sugar, beaten Cinnamon, and Coriander-ſeed; all well order'd and ſeaſon'd with all ſorts of ſweet Spices,

and bound with four or five Yolks of Eggs. In the mean while, a Paſte being duly prepar'd, raiſe it of a convenient height, put your Farce into it, with ſome Slices of Lemmon and Bacon-*Bards*, and cover it with a Lid. When the Pie is bak'd, let a Sauce be made for it, of two good Glaſſes of Vinegar, with a little Sugar, ſome Cloves and a Stick of Cinnamon: Let all boil together, till the Sauce be almoſt ready, and if the Pie be large, a proportionable quantity will be requiſite: Afterwards, the Pie being open'd, clear it thoroughly from the Fat, and pour in the Sauce. It may, if you pleaſe, be adorned with fine cut Paſtry-works, and ought to be ſerv'd up hot for a Side-diſh.

## *A Fiſh-pie.*

For a Fiſh-pie to be ſerv'd up on Days of Abſtinence, let a *Godivoe* be made in the ſame manner as the Fiſh-farce deſcrib'd in the Article of *Farce*; except the Yolks of Eggs and the *Omelet*, which may be omitted: For the reſt, the Muſhrooms and *Truffles* muſt be chopt, as before, and this *Godivoe* may ſerve as it were inſtead of a *Godivoe*-pie on Fleſh-days. After having made the Paſte and rais'd the Pie, one half of this *Godivoe* is to be put into it, as alſo at the ſame time, all ſorts of Garniture for Fiſh-days; ſuch as *Truffles*, Muſhrooms, *Andouillets*, Artichoke-bottoms, and raw Fiſh-*Filets* cut into ſmall pieces: Then having put the reſt of the *Godivoe* well ſeaſon'd on the top, let your Pie be cover'd and bak'd: Laſtly, you may prepare for it a white Sauce or Cullis of Muſhrooms, or ſome other ſort of Ragoo; but more eſpecially take care, that it be ſerv'd up hot to Table.

The General Table at the end of this Volume, ſhews ſome other particular Fiſh-pies, that are occaſionally deſcrib'd upon account of the ſame Fiſhes: Thoſe that remain are as follows, *viz.*

## *A Carp-pie.*

The Carp muſt be ſcal'd and larded with Eels-fleſh, ſeaſon'd with good Butter, Pepper, Salt, Cloves, Nutmeg, a Bay-leaf and Oiſters: Then the Pie being made of fine Paſte, according to the length of the Carp, muſt be cover'd, and ſet into an Oven moderately heated; ſo as half a Glaſs of white Wine may be pour'd in, when it is half bak'd.

The

The Carp may also be farc'd, according to the Method explain'd in the fifth Article *of Carps*, with Roes of the same, Oisters, Mushrooms and Artichoke-bottoms; in order to be serv'd up, with Lemmon-juice: Or else it may be cut into *Filets*, of the same nature as those for the above-mentioned Pies, as well as the following sorts of Fish and others.

### *A Turbot-pie.*

A Turbot may be bak'd in a round or oval Dish, or in a standing Pie, after the usual manner: When it is well scal'd and wash'd, let the Tail be cut off, with the end of the Head and the Gills: Season your Pie with Pepper, Salt, Cloves, Nutmeg, young Chibbols, fine Herbs, *Morilles*, or common Mushrooms and sweet Butter, and cover it with a Lid. As soon as it is half bak'd, pour in a Glass of white Wine, and serve it up with Lemmon-juice or Verjuice with the entire Grapes.

### *A Roach-pie.*

A Roach-pie may be made, as that of a Tunny, and set out with the same sort of Garniture; only adding some Cray-fish-claws, if you have any at hand: When it is half bak'd, let the Livers be first fried in a Pan with burnt Butter, then pounded in a Mortar, and strain'd thro' the Hair-sieve, with half a Glass of white Wine: Let all be put into the Pie, with some Lemmon-juice, when ready to be brought to Table.

### *A Trout-pie.*

The Trout being well scal'd and cut, may be larded with Eels-flesh, and afterwards put into a Pie, made in the usual manner; season'd with Pepper, Salt, Cloves, Nutmeg, a Bay-leaf, Butter and fine Herbs, and enrich'd with Mushrooms, Artichoke-bottoms, Capers, Oisters and Fish-roes; squeezing in some Lemmon-juice before it is serv'd up to Table.

### *A Sole-pie.*

When your Soles are scal'd and wash'd, let them be put into a Pie made of Paste, and season'd with Pepper, Salt, Nutmeg, fine Herbs chopt very small, Chibbols, *Truffles*, *Morilles* or *Mousserons*,

*ſerons*, common Muſhrooms, freſh Oiſters, and a great deal of Butter: As ſoon as it is bak'd, let it be ſerv'd up with Lemmon-juice.

### *A Tunny-pie.*

Let the Tunny be cut into round Slices, and dreſs'd, as it is uſually done, with Oiſters, Artichoke-bottoms, and other ſeaſoning Ingredients; as alſo, one or two Slices of green Lemmon: Let it be bak'd in an Oven moderately heated, and put in ſome Lemmon-juice, or a little Vinegar, as it is ſerving up to Table.

### *A Lamprey-pie after the Engliſh manner.*

Let your Lampreys be well cleans'd from their Slime, reſerving their Blood, and afterwards put into a Pie of fine Paſte, ſeaſon'd with Pepper, Salt, beaten Cinnamon, Sugar, candy'd Lemmon-peel, Dates and Currans: When it is half bak'd in an Oven moderately heated, pour in the Blood, and half a Glaſs of white Wine; adding alſo ſome Lemmon-juice, before you ſerve it up to Table.

### Petits Patez, *or little Pies of Fiſh.*

Take the Fleſh of Carps, Eels and Tenches; let all be half ſtew'd in a Pan with Muſhrooms, and afterwards chopt ſmall, with Parſly, Chibbol, Thyme, Pepper, Salt, Cloves and Nutmeg: Then put in as great a quantity of Butter as of Meat, and let your Pies be made of Puff-paſte.

### Petits Patez *after the Spaniſh way.*

With this Article we ſhall conclude what relates to hot Pies for Side-diſhes, as well on Fleſh-days, as thoſe of Abſtinence. To make this ſort of Pies, take only a Slice of Bacon, a little piece of Veal and the Breaſt of a Chicken: Let all be parboil'd in a Pot, minc'd very ſmall, and ſeaſon'd with beaten Spice: They muſt alſo be pounded in a Mortar, adding a little Garlick and Rocambole; whilſt your *Petits Patez*, or little Pies are made with fine Paſte, which will ſerve for garniſhing other Diſhes, or inſtead of an Out-work.

Cold

### *Cold Pies for Intermeſſes.*

Having already given Directions for making a Gammon-pie in the third Article *of Gammon*, let us now take a View of ſome other ſorts of Pies that are likewiſe ſerv'd up among the Intermeſſes, *viz.*

### *Pies of Beef-ſtakes and other ſorts of Butchers-meat.*

Take ſome Buttock-beef cut out into Stakes; let them be well beaten, larded with thick Slips of Bacon and ſeaſon'd as before: Let them alſo be dreſs'd and bak'd in the ſame manner.

According to the bigneſs, you would have your Pie to be of, a Leg of Mutton may likewiſe be added; or elſe a particular Pie may be made of it: To that purpoſe, having taken away the Skin and Fat from the Leg, let it be boned, well beaten and larded with middle-ſiz'd Slips of Bacon; ſeaſoning it at the ſame time, with fine Herbs, Parſly, Chibbol and Spice. In the mean while, let a piece of ordinary Paſte for a ſtrong Undercruſt, be roll'd out and laid upon thick Paper well butter'd; and let the Joynt of Mutton be dreſs'd upon the ſame Paſte, with thin Slices of Bacon, Bay-leaves and the neceſſary ſeaſoning Ingredients: Then cover your Pie with a Lid, and having ſhap'd it neatly, let it be bak'd as the former, about three Hours. When it is drawn out of the Oven, let a Clove of Garlick, or a Shalot bruiſed be put in thro' the Breathing-hole, and let it lye by, in order to be ſerv'd up cold to Table.

To make a Pie of a Fillet of Veal, it muſt be larded in like manner, after it has been marinated for a while, with well ſeaſon'd Vinegar; and for the reſt, you need only obſerve the Directions even now laid down for the Mutton-pie.

### *A Hare or Leveret-pie.*

If you would have your Hares and Leverets entire, with the Bones, let them be larded with middle-ſiz'd Slips of Bacon, and ſeaſon'd with Pepper, Salt, Nutmeg, Cloves and a Bay-leaf: Neither muſt you be ſparing of your pounded Lard or Bacon-*Bards*, in making the Pie, either of courſe or fine Paſte. When it is bak'd, let it be ſet a-ſide in a dry place and ſtopt up cloſe.

If

If the Hares or Leverets are to be boned, endeavours muſt be us'd to keep the Fleſh, as entire, as is poſſible, and they muſt be larded with thick Slips of Bacon: Then having ſeaſon'd them, they may be put into a Pie and bak'd as the others.

### *A Pullet-pie and others.*

Having neatly truſs'd your large fat Pullets, and broken their Bones, let them be larded with thick Slips of Bacon; alſo ſeaſon'd with fine Herbs, Parſly, Chibbol and Spice: Then let them be laid in order in a Pie made of ordinary Paſte, with freſh Butter, *Bards*, or thin Slices of Bacon, a Bay-leaf or two, and other ſeaſoning Ingredients: Laſtly, let the Pies when well order'd, be bak'd during two or three Hours according to the Heat of the Oven.

## Pigeons.

Pies of young Turkeys, Ducks, Partridges, Pheaſants, Woodcocks, large Rabbets, young Rabbets, green Geeſe, Teals and others are uſually made after the ſame manner.

Pigeons afford a great Variety of Ragoo's and ſome of them have been already produced; particularly, a *Bisk* of Pigeons, in the firſt Article of *Bisks*; a *Godivoe* farced with young Pigeons, in that of *Godivoe*; and a Pie of large Pigeons, a little before, in the ſecond Article of Pies: There ſtill remain many other ſorts, ſo that it would be expedient here, to give ſome account of them in their Order.

### *To dreſs Pigeons, with ſweet Baſil.*

Let your Pigeons be well ſcalded, and ſlit a little on the Back, to let in a ſmall Farce, made of raw Bacon well minc'd, with Parſly, ſweet Baſil and Chibbol, all well ſeaſon'd. Then having ſtew'd them in a Pot, with ſome Broth, an Onion ſtuck with Cloves, a little Verjuice and Salt, let them be roll'd in beaten Eggs, and at the ſame time wrapt up in Bread-crum, to the end that they may be well breaded. Every one of the Pigeons being thus order'd a-part, they muſt be fried in hot Lard, till they come to a fine colour, and afterwards fried again all at once with Parſly; which is to garniſh them when they are ready to be ſerv'd up among the Side-diſhes.

A

### *A Side-dish of Pigeons, with Fennel.*

Having provided Pigeons of the best sort, let them be well truss'd and only singe'd at the Fire: Then taking the Livers, with some Lard, Chibbol, Parsly, and a little green Fennel; let all be chopt and well season'd, in order to stuff the Bodies of the Pigeons. Afterwards let them be roasted, and let a good Ragoo be turn'd upon them, when ready to be brought to Table.

### *A Side-dish of Pigeons bak'd between two Fires.*

Take large Pigeons, that are well truss'd; and, if you please, prepare a somewhat thick Farce to stuff their Bodies. Then let them be bak'd, or stew'd between two Fires, as many other Things are usually dress'd: Afterwards they must be laid in order in a Dish; and well clear'd from the Fat; pouring upon them at the same time, a Ragoo of *Truffles*, and Veal-sweetbreads.

### *Pigeons stewed in* Compote.

The Pigeons must first be larded with thick Slips of Bacon, and fried for some time in melted Lard: Then they are to be stew'd in Broth, with a Glass of white Wine, Pepper, Salt, Nutmeg, green Lemmon, Cloves, Mushrooms and *Truffles*; whilst a white or brown Cullis is preparing, as it were for a Fricassy of Pigeons cut into pieces: The Dish may be garnish'd with little Rolls cut into halves, or any thing else at pleasure, and some Lemmon-juice must be squeez'd in, as it is serving up to Table.

### *A Side-dish of Pigeons, with Gammon.*

This Dish is usually prepar'd after the same manner, as that of Chickens, with Gammon, already specified in the first Article of Chickens, under the Letter C. If the Pigeons are very large, they must be larded with thick Slips of Bacon and others of Gammon, and bak'd between two Fires: Then let them be put into a Gammon-ragoo, prepared for that purpose, and let all be well clear'd from the Fat; sprinkling them with a little Verjuice, or Vinegar: Take care that they be not too high season'd with Salt and let them be brought hot to Table.

*Ano-*

### *Another Side-dish of Pigeons, with* Truffles.

Another Side-dish may be made of larded or farced Pigeons, in a Ragoo, with *Truffles* and Radishes, or dress'd in a well season'd Ragoo of a fine colour, with Artichoke-bottoms and Asparagus-tops. They may be garnish'd with Veal-sweet-breads in white Sauce, and fried Parsly; adding some Lemmon-juice, before they are serv'd up to Table.

### *A Side-dish of Pigeons broil'd or fried,* à la Sainte Menehout.

Take large Pigeons, that are well truss'd; let them be cut into two parts and broil'd upon the Coals: Then let them be neatly breaded, taking care that they be not spoil'd. If you would have them fried; before they are breaded, they must be roll'd in beaten Eggs, to the end that the Bread may more easily stick to them. When they are dress'd either way, they may serve for garnishing; but if a separate Dish be made of them, a *Ramolade*-sauce must be put underneath, ready prepared, with Anchovies, Parsly, chopt Capers, a little Chibbol, Vinegar and Gravy, and then all may be set hot on the Table.

All other sorts of Fowl, may be dress'd in the same manner: Pigeons may also be larded, if you shall think fit, with thick Slips of Bacon and Gammon, to heigthen their Savour, and some call Fowls so dress'd *Pieces à la Sainte Menehout.*

Moreover Pigeons, after they have been well season'd, may be stew'd in a *Court-bouillon*, that is duly order'd and made very Savoury: Then they must be well breaded, so as no part of the Meat may be any longer seen, and brought to a colour, with the red-hot Fire-shovel.

### *Pigeons in* Sur-tout, *roasted, and bak'd between two Fires.*

Having caus'd large Pigeons to be well order'd and truss'd; let a Farce be made of raw Bacon, boil'd Gammon and Veal-sweet-breads, with *Truffles* and Mushrooms, chopt with the Livers, also Parsly, Chibbol and a Clove of Garlick; all cut small, well season'd, and bound with one or two Yolks of Eggs. Let the Pigeons be stuff'd with this Farce between the Skin and the Flesh, as also in the Body, and afterwards well tied up; providing at the same time a large *Fricandoe*, or *Scotch* Collop larded,

ed, for every Pigeon, which is to be laid upon the Breaſt. Then all the Pigeons being neatly tied and ſpitted, are to be cover'd with Paper, and roaſted in this manner; whilſt a good Ragoo is preparing for them. Before they are ſerv'd up, 'twill be requiſite to dreſs them in a Diſh, taking away the Collops, and pouring on them the Ragoo or Cullis, of whatſoever Nature it be; provided it be well boil'd and ſeaſon'd. Laſtly, let the Collops be laid again upon the Breaſts of all the Pigeons, and let them be brought hot to Table.

The ſame thing may be done for Pigeons in *Sur-tout* bak'd between two Fires: All the difference between them, and other ſorts of Fowl dreſs'd in this manner, is, That no Bacon-*Bards*, nor Meat are to be put upon the Collops, to the end that they may take a fine colour. As ſoon as the Pigeons are ready, let the Fat be taken away, and a Ragoo prepar'd with *Truffles*, accordingly, as occaſion may require.

Other Side-diſhes of the like nature, may be made of Partridges, Wood-cocks and other ſorts of Fowl, and to diverſifie them, a Ragoo may be dreſs'd with Oiſters, or *à la Saingaraz*, or a Partridge-cullis, according to the Expences allotted to be laid out: But all muſt be well clear'd from the Fat, and ſerv'd up hot to Table.

## *A Pigeon-*Tourte, *or Pan-pie.*

After having provided good tame Pigeons, let them be well ſcalded and truſs'd: Then taking melted Lard, Marrow, Veal-ſweet-breads cut into halves, Artichoke-bottoms in quarters, and a whole one to be ſet in the middle, with Capons-livers, Cocks-combs well pickt, Muſhrooms cut into ſmall ſquare pieces, and *Truffles* in Slices; let all be well ſtew'd in a Pan, with a little Flower, and well ſeaſon'd. In the mean while, let your Paſte be made (according to the bigneſs of the Pie-pan) of an Egg, Butter, Salt and Water; as alſo, a piece of Puff-paſte: Let a good piece of the former be roll'd out for the Bottom-Cruſt, which is to be put into a Pie-pan of a ſize proportionable to that of your Diſh: Then having pour'd in ſome melted Lard, that is moderately hot, let the Pigeons be well moiſten'd and laid in order, with the Artichoke-bottom in the middle, the Slices of *Truffles*, Muſhrooms and Veal-ſweet-breads in the Intervals. Afterwards let the reſt of the Sauce be infus'd, and taking another piece of Paſte, that was roll'd out of a round Figure,

gure, let it be clapp'd with your Hand, ſpreading it upon the dreſſer-board; to the end, that the Puff-paſte may be put upon it, and that the Lid may be neatly ſpread on the top: But too great a quantity of Puff-paſte muſt not be made, that the other Piece may be thicker. Having thus cover'd your Pie with this Lid, make a neat Border or Side-cruſt round about, and when 'tis ready to be ſerv'd up, remove the Bacon-*Bards*, drain off the Fat, and pour in a Cullis of Pigeons-carcaſſes, or ſome other white thickening Sauce.

### *Other ways of dreſſing Pigeons.*

Pigeons may be otherwiſe dreſs'd *au Pere Douillet*; and to that purpoſe; after they have been well order'd, let them be ſtew'd in a little Pot, well ſeaſoned and enrich'd, with Salt, Cloves, Thyme, Onion, and a little white Wine. They may be garniſh'd with Parſly and Lemmon-ſlices; ſqueezing in ſome of the Juice, when ready to be brought to Table.

At another time, your Pigeons, after they have been roaſted, barded and brought to a fine colour, may be ſerv'd up in Veal-gravy, without any other Garniture, or with white Sauce; or laſtly, in a *Marinade*, as it appears from the ſecond Article of *Marinades*.

## PIGS.

### *A Side-diſh of a young ſucking Pig.*

After a young ſucking Pig has been well ſcalded and drawn; let the Liver be minc'd a-part, with parboil'd Bacon, *Truffles*, Muſhrooms, an Anchovie, half a Clove of Garlick, a few fine Herbs and a little Sage. The whole Farce being thus dreſs'd in a Stew-pan and well ſeaſon'd, ſtuff the Body of your Pig with the ſame, tye it up neatly, and let it be roaſted; baſting it with good Oil of Olives. It muſt be ſerv'd up hot to Table, and may be garniſh'd with fried Bread.

To ſcald a ſucking Pig well, it muſt be rubb'd with Roſin, and put into Water moderately heated.

### *A ſucking Pig dreſs'd after the German Faſhion.*

The Pig muſt be firſt cut into quarters, and fried in a Pan with Lard: Then let it be ſtew'd in Broth, with a little white Wine,

Wine, a Faggot of Herbs, Pepper, Salt and Nutmeg. Afterwards having toſs'd up in a Stew-pan with Lard, ſome Oiſters and Flower, a piece of Lemmon, Capers and ſtoned Olives, let them be added to the reſt, with Slices and Juice of Lemmon, as they are ſerving up to Table.

For a ſucking Pig roaſted, ſee the Letter R.

## *An Intermeſs of a ſucking Pig in* Galantine.

After having caus'd your Pig to be well ſcalded and drawn, cut off the Head and the four Legs: Then let the Skin be ſlipt off, beginning at the Belly; but care muſt be taken that it be not cut, eſpecially on the Back: Let this Skin be neatly ſpread upon the Dreſſer, whilſt a Farce is preparing, with the Fleſh of the Pig, a piece of very tender Veal, a little raw Gammon, and Bacon; alſo, a little Parſly, chopt Chibbol, and all ſorts of fine Herbs, except Roſemary and Sage. In the mean while, a Strong Liquor is to be made, with a Quart of Water, two Bay-leaves, ſome Thyme, ſweet Baſil, Savoury, three Cloves of Garlick, and two or three Shalots; this Liquor when half boil'd away, will ſerve to moiſten your Farce. Let ſome Piſtachoes and Almonds be alſo ſcalded, according to diſcretion, and let ſix Eggs be harden'd to get their Yolks: Afterwards let ſome of your Bacon and Gammon be cut into thick Slices, taking only the lean part of the Gammon: When they are all well ſeaſon'd, let a Slice of Gammon, another of Bacon; as alſo, a Lay of Almonds, another of Piſtachoes, and a third of hard Yolks be ſet in order. Beſides, you muſt put into the Farce, ſome *Truffles* and Muſhrooms cut ſmall, with a little Milk-cream, and ſoak them in your ſtrong Liquor, adding afterwards the Yolk of one Egg. The Bacon and other Things being thus order'd, this Farce is to be ſpread over them, beginning at one of the ends of the Skin, and then roll'd up; drawing the two Swards on both Sides cloſe together, ſo as the Farce may not fall out: When it is well roll'd up of a convenient length, let it be tied, or ſow'd up on all Sides, and put into a Napkin; which muſt be bound at both end Ends and in the middle, to keep it very firm and compact. At laſt, it muſt be bak'd in a Stew-pan between two Fires, *viz.* one upon the Lid and the other underneath, for the ſpace of ten or twelve Hours, with ſome Slices of Bacon and Beef-ſtakes, both on the Bottom and Top of the Pan: Let your farced Pig cool in the ſame Pan, and as ſoon as it is

taken

taken out of the Napkin, let it be untied, and cut into Slices, which are to be laid in a Diſh, upon a clean Napkin, and ſo ſerv'd up cold, with Slices of Lemmon and Flowers.

## *A Pig dreſs'd* au Pere Douillet.

When the Pig is well ſcalded in Water, and order'd as before, it muſt be larded with middle-ſiz'd Slips of Bacon, and ſeaſon'd high, with Pepper, Salt, Cloves, Nutmeg, Bay-leaves, young Chibbols and green Lemmon: Then let it be wrapt up in a Linnen-cloth, and boil'd in a Pot, with Broth and a little white Wine. Afterwards it may be ſet by, till it be half cool'd, and ſo ſerv'd up for a Side-diſh.

## *Pigs-pettitoes* à la Sainte Menehout.

Take Pettitoes that are well dreſs'd, cut them into halves, and let every Pettitoe be tied up together: Then having provided a Pot, put into it a Lay of *Bards*, or thin Slices of Bacon; another of Pettitoes and fine Herbs, and a third of Pettitoes and *Bards*; and ſo on, till all your Pettitoes are diſpoſed of; as alſo, afterwards a Glaſs of Spirit of Wine, and a Quart of white Wine, with Anis, Coriander, a Bay-leaf or two, and a little Quick-ſilver: Let all be cover'd with Bacon-*Bards*, and let the Edges of the Pot be lin'd with ſtrong Paper; ſo as the Lid may be exactly fitted, and kept cloſe ſtopt. Then let the Pot be ſet between two Fires, which muſt not be too quick, that the Pettitoes may be leiſurely ſtew'd, during ten or twelve Hours, more or leſs. When they are taken out and cool'd, they are to be neatly breaded, and broil'd upon the Grid-iron, in order to be ſerv'd up hot among the Intermeſſes. They may be dreſs'd with leſs charge, only with Water and white Wine mingled together; ſeaſoning them well, and putting in ſome Leaf-fat out of a Hog's Belly; as it may alſo be done, in the other Way of dreſſing them.

The Denomination of *à la Sainte Menehout* is likewiſe attributed to Pigeons, Chickens, or other ſorts of Fowl, dreſs'd in that manner, which ſome call *à la Mazarine*, and which has been elſewhere explain'd in the third Article of Chickens, under the Letter C.

## Pikes.

### *Pike with Oisters.*

Let the Pike be cut into pieces and put into a Stew-pan, with white Wine, Parsly, Chibbol, Mushrooms, chopt *Truffles*, Pepper, Salt and good Butter. In the mean while, let your Oisters be scalded a little in Water, with a few Drops of Verjuice, and thrown in among the rest, with their Liquor, when the Pike is ready to be serv'd up to Table: Afterwards let all be dress'd in a Dish, and garnish'd with what you shall think fit.

The same thing may be done for other sorts of Fish that are dress'd with Oisters.

### *A Side-dish of a large Pike.*

After having cut your Pike into four Quarters, let the Head be dress'd in a *Court-bouillon*; one of the middle-pieces with white Sauce; the other in a Hash, or in a Ragoo, and the Tail-piece fried with Caper-sauce. The Hash is to be garnish'd with small Crusts of fried Bread, and all dress'd in a large Dish. To these may be added a small Ragoo of Pike-livers, Roes and Capers; garnishing the Dish with Flowers, or green Herbs.

### *A Pike with Sauce, after the German Way.*

When the Pike is well cleans'd and gutted, let it be cut into two parts and boil'd in Water, but not outright: Having taken it out, let it be scal'd till it become very white, and put into a Stew-pan, with white Wine, chopt Capers, Anchovies, Thyme, fine Herbs and Mushrooms cut small, as also *Truffles*, and *Morilles*: Then let all boil together gently, lest the Fish should break, and throw in a Lump of good Butter, to thicken the Sauce, with a little Parmesan. When it is ready, you may dress your Dish, and garnish it with what you please.

### *Pike*-Filets *fried and otherwise.*

As soon as your Pike is gutted and scal'd, cut it into pieces, and make *Filets* of it, which are to be marinated for some time: Then let them be fried, after having dipt them into a thin Paste

or Batter, or otherwiſe, and let them be ſerv'd up to Table, garniſh'd with Parſly and Slices of Lemmon.

Pike-*Filets* may alſo be put into white Sauce, which is a kind of thickening Liquor proper for that ſort of Fiſh, made of a little Bread-crum pounded and ſtrain'd thro' the Sieve, after having boil'd two or three Walms in a Stew-pan, with a little Broth, or Fiſh-cullis. Let your *Filets* be ſoak'd in this Sauce, that is well ſeaſon'd, and if you pleaſe, ſome *Truffles* may be added, with *Mouſſerons* and common Muſhrooms, as alſo ſome Lemmon-juice, as they are ſerving up to Table.

Laſtly, they may be dreſs'd with Cucumbers, as many other Things, and ſprinkled likewiſe with Lemmon-juice.

## *A Pike-pie.*

The Pike may be cut into *Filets* or ſmall pieces of the length of your Finger, which are to be ſcalded, well ſeaſon'd, and toſs'd up in a Stew-pan with ſweet Butter, Muſhrooms, *Truffles*, Aſparagus-tops and Carp-roes, alſo a piece of Lemmon thrown in as they are Stewing. Then a ſmall *Godivoe* is to be made of the Fleſh of Carps or Eels, ſeaſon'd according to the uſual manner, and bound with Bread-crum ſoak'd in Broth. The bottom of your Pie muſt be fill'd with this Farce, and a thickening Liquor with Lemmon-juice muſt be pour'd in, before it is brought to Table.

A Pie may likewiſe be made of a boned Pike, and farced in the mannner hereafter expreſs'd in the eighth Article. The Paſte for this Pie out to be fine, and it muſt be ſhap'd according to the ſize of your Pike. Both theſe ſorts of Pies muſt be bak'd in an Oven moderately heated, and ſerv'd up hot for Side-diſhes.

## *A Pike in* Haricot *with Turneps.*

Let the Pike be cut into ſmall pieces about the length of half your Finger, and then ſcalded: When they are drain'd, let them be fried brown, and one half of the Turneps likewiſe fried brown. Afterwards they muſt be ſtew'd together, over a gentle Fire; adding a good thickening Liquor and Lemmon-juice, when they are ſerv'd up to Table.

## *Pike in a* Court-bouillon *or* au Bleu.

The Pike being cut into quarters, and put into a Diſh, let Vinegar and Salt be pour'd upon it boiling hot. Then having caus'd white Wine, Verjuice, Pepper, Salt, Cloves, Nutmeg, a Bay-leaf, or two, Onions and green Lemmon, or Orange, to boil together, over a quick Fire; let your Pike be put in, and afterwards ſerv'd up dry among the Intermeſſes.

## *Farced Pike.*

Let the Pikes be ſcal'd, and let the Bones be taken out at the Back, yet ſo as the Heads and Tails may be left ſticking; whilſt a Farce is preparing with ſome of the ſame Fleſh and that of Eels, ſeaſon'd with Pepper, Salt, Nutmeg, Cloves, Chibbol, Butter, Muſhrooms and fine Herbs. Let the Skins be ſtuff'd with this Farce and ſow'd up, in order to be ſtew'd in a Diſh, with burnt Butter, fried Flower, white Wine, Verjuice, a little Broth and a piece of green Lemmon. Then a Ragoo of Oiſters, Carp-roes and Muſhrooms is to be added; garniſhing the Diſh, with fried Bread, Lemmon-ſlices and Capers.

## *Pike in* Caſſerole.

Scale your Pikes, Lard them with Eel-fleſh, and let them be ſtew'd with burnt Butter, white Wine, Verjuice, Pepper, Salt, Nutmeg, Cloves, a Bunch of Herbs, Bay-leaves and green Lemmon. In the mean while, let a Ragoo be made for them, with Muſhrooms, Oiſters, Capers, fried Flower and ſome of the ſame Sauce in which they were ſtew'd. They may be garniſh'd with Lemmon-ſlices, Carp-roes and fried Muſhrooms.

## *Pikes fried with Anchovie-ſauce.*

Let the Pikes be cut open in the Belly, and marinated in Vinegar, with Pepper, Salt, Chibbols and Bay-leaves; let them alſo be flower'd before they are fried. For the Sauce, let Anchovies be diſſolv'd in burnt Butter, and having ſtrain'd them thro' the Sieve, add ſome Juice of Orange, Capers and white Pepper. The Diſh is to be garniſh'd with fried Parſly and Slices of Lemmon, before it is brought to Table.

### *Roaſted Pike.*

The Pike muſt be ſcal'd, cut lightly and larded with middle-ſiz'd Slips of Eels-fleſh, ſeaſon'd with Pepper, Salt, Nutmeg, Chibbols and fine Herbs: It muſt be Spitted at its whole length, and baſted with Butter, white Wine, Vinegar and green Lemmon. Then having diſſolv'd Anchovies in the Sauce, ſtrain them thro' the Hair-ſieve, with a little fried Flower, and add ſome Oiſters mortified in the Sauce, with Capers and white Pepper. The Diſh may be garniſh'd with fried Muſhrooms, Carp-roes and Lemmon-ſlices.

### *Pike on Fleſh-days, for an Intermeſs.*

After having ſcal'd your Pike, and drawn out the Guts at the upper part of the Belly, it muſt be ſcalded in luke-warm Water, and larded with thin Slips of Bacon: Then it muſt be roaſted on a Spit, and baſted as before; the ſame ſort of Sauce being alſo prepared for it. The Diſh is to be garniſh'd with larded Veal-ſweet-breads, farced Muſhrooms and Lemmon-ſlices.

It may alſo be dreſs'd according to the Directions laid down in the firſt Article of *Trouts* under the Letter T.

### *Pike-potage.*

This ſort of Potage may be made with Oiſters, Turneps, or Cabbage; cutting the Pike into ſeveral pieces, which are to be firſt fried in a Pan with Butter, and afterwards ſtew'd in an earthen Pot, with ſome Fiſh-broth, or ſtrained Peaſe-ſoop, ſeaſon'd with Pepper, Salt, and a Bunch of Herbs: Then having added Oiſters, the Potage is to be laid a ſoaking with the Broth, in which the Fiſh was ſtew'd; the Pike muſt be dreſs'd in the ſame Potage, as alſo the Oiſters; and the whole Meſs muſt be garniſh'd with Bread and Muſhrooms fried, ſqueezing in ſome Lemmon-juice, as it is ſerving up to Table.

When Turneps are us'd, they muſt be fried with burnt Butter, and Flower and then ſtew'd with Pepper and Salt. Afterwards they are to be laid in good order upon the ſoaked Cruſts, with the Pike.

The ſame thing may be done with the Cabbage, after it has been ſcalded and chopt ſmall, and as for the Pike, it may be larded with Eels-fleſh.

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A Potage may also be made of farced Pike, and to that purpose, it would only be requisite, to look a little backwards upon the Instructions contain'd in the preceding Article of *farced Pike* Pag. 195. and for the Potage of Pike-*Filets* and Crusts farced with Pike, see the following Articles of Potages.

## Plaice.

After having roasted and slash'd your Plaice on the Back, in form of a Cross, cutting off the Nose and Tail, they are to be put into a Stew-pan, with white Wine, Fish-roes, *Morilles*, common Mushrooms, *Truffles*, Parsly, Chibbol, Thyme, and a Slice of good Butter, all well thicken'd; but care must be taken to stir them gently least they should break. When they are ready, let them be neatly dress'd and made very white; pouring some good Sauce upon them, and garnishing them with any thing that is at Hand.

As for those that are fried, they must be first strew'd with Salt and Flower, and when dress'd, they may be serv'd up, with Salt and Orange-juice.

## Potages.

Altho' mention has been already made of several Potages, as well for Flesh-days, as those of Abstinence; particularly, the *Bisk*, *Casserole*, *Oil* and *Julian*, as also Potage of Lambs-heads, Pike, Cray-fish, Sea-ducks, Muscles and some others, according to the respective Messes that were treated of: Nevertheless this Subject is very copious, and capable of furnishing matter for a large Article. A general Account has likewise been given of the peculiar Broths, that ought to constitute the Body of all those Potages, and of all others, as also of the Cullises that are usually made: Let us now proceed to a more particular Enumeration of them; beginning with the Potages of Pulse, that may be proper for several sorts of Fowls, to avoid the unprofitable Repetition of the same Thing, for every one of them.

## Potages for Flesh-days.

### *Potage with Peaſe.*

Take green Peaſe, and having ſhell'd them, let the Peaſe be ſet by a-part, which will ſerve to make green Peaſe-ſoop. To that purpoſe, taking the Cods with the Peaſe, let them be ſcalded a little, with the green top of a Chibbol and a little Parſly, and drain'd from their Liquor: Then they muſt be pounded with a little Bread-crum ſoak'd in good Broth, and well ſtrain'd thro' a Sieve; ſo as your Soop may be ſomewhat thick. Afterwards your Peaſe muſt be put into a Stew-pan, with a little Lard; having before fried in it, a little chopt Parſly and Savoury: Let all be ſtew'd together, and moiſten'd with good Broth; adding a Faggot of fine Herbs: When the whole Meſs is put into a Pot, and almoſt ready, the Soop may be pour'd in, and ſome Cabbage-lettice, cut into ſmall Slices, may alſo be ſtew'd before the green Peaſe are put in, all being well ſeaſon'd. Let your Potage be laid a ſoaking with good clear Broth, and having pour'd in a little Peaſe-ſoop, let your Fowls be laid in order upon the Potage. They may be garniſh'd either with farced, or unfarced Lettice, or with Cucumbers, or elſe with lean Bacon, accordingly as you ſhall think fit. Laſtly, let your Potage be ſoak'd with the Soop and green Peaſe, and let all be ſerv'd up at once.

Many Potages of the like nature are uſually made with green Peaſe in their Seaſon, particularly for Lambs-heads, Ducks, green Geeſe, farced Chickens, young Turkeys and others, which ought to be boil'd ſeparately in a Pot, with good Broth. They are to be garniſh'd with Aſparagus-tops, farced Lettice, or Cucumbers. When green Peaſe are out of Seaſon, the Soop may be made with old ones; and this ſort is more eſpecially proper for Ducks, *Andouilles*, &c.

'Tis an eaſie Matter to take Meaſures in reference to this Article, for Peaſe-potage on Fiſh-days; for then the Peaſe are to be ſtew'd with natural Butter, and the Cruſts laid a ſoaking, with good Herb-broth, according to the Directions laid down in the laſt Article of *Broths*, under the Letter B.

For the Fowls that are farced, the Method is explain'd in the reſpective Articles, where mention is made of thoſe Fowls; and for the reſt, ſee what is obſerv'd in the following Potages.

*Potage,*

### *Potage, with Turneps.*

After having well ſcrap'd your Turneps, cut them into round pieces, or long-ways, and fry them with Lard and a little Flower: You may make uſe of the ſame Lard, in which your Fowls were fried brown, whether they were Ducks, Teals, green Geeſe, or others; at leaſt if you would not have them roaſted a little on the Spit. So that either Way, all may be put into a Pot together, with good Broth, ſeaſon'd with Pepper, Salt, and a Faggot of Herbs; adding a brown thickening Liquor, as they are ſtewing: Thus, having laid your Potage a ſoaking with the ſame Broth, let the Fowls and Turneps be neatly dreſs'd, and garniſh'd, ſometimes with fried Bread, and ſometimes with Sauſages, *Andouillets*, or young Bacon boil'd together: Afterwards let ſome Lemmon-juice and good Gravy be put to them, before they are ſerv'd up to Table. Some cauſe the Turneps to be boil'd ſeparately.

Large Geeſe, green Geeſe, Ducks and other Fowls of the like nature, that are uſually dreſs'd with Turneps, ought to be larded with thick Slips of Bacon, before they are fried; and the lighter Fowls may be farced, more eſpecially Chickens.

The Houghs of a Stag, and of a wild Boar, may alſo be ſerv'd up in the ſame ſort of Potage.

A Potage with Turneps may likewiſe be prepar'd for a Shoulder of Mutton; which being well mortified, you are to lard with thick Slips of Bacon, and cauſe it to be half roaſted; as well as for a farced Leg of Mutton, which muſt be fried as the above-mentioned Fowls.

### *Cabbage-potage.*

Take large Pigeons, Partridges and other ſorts of Fowl well truſs'd; lard them with three or four Rows of Bacon, and let them be roaſted only till they come to a colour: In the mean time, having provided Cabbages that are well headed, let them be cut into quarters and ſcalded: Then they muſt be drain'd and put into a Pot, as alſo the Fowls, with young Bacon par-boil'd, a little ſweet Baſil, an Onion ſtuck with Cloves, and one or two Cloves of Garlick: They muſt alſo be ſeaſon'd, pouring in ſome good Gravy and Broth, and afterwards all boil'd together. When they are half boil'd, a brown thickening Liquor

muſt be prepar'd with Lard and Flower, as if it were to make a good *Robert*-Sauce. As ſoon as the Flower has taken colour, moiſten your thickening Ingredients with good Gravy, or with the ſame Cabbage-broth, and when it is ready, turn all upon the Cabbage. Let your Potage be laid a ſoaking with good Gravy and the Cabbage-broth, when you perceive them to be ſavoury, and that they are well boil'd. Afterwards let the Fowls be laid in order upon the Potage; let a fine Border be made round about the Diſh, or in the Intervals, with young ſtreaked Bacon cut into Slices, let all be ſoak'd with good Broth, and ſerv'd up hot to Table.

As for *Milan*-Cabbages and others, after having ſcalded them, they may be chopt ſmall and fried, before they are put into a Pot, in the above-mentioned manner; except ſome of the Inſides, which are to be preſerv'd for garniſhing. See alſo what has been already deliver'd upon this Subject in the firſt Article of Cabbage, under the Letter C.

### *Root-potages.*

After having made good Broth, pour it into a Pot, and put in at the ſame time a fat Capon, with Parſly-roots, Parſnips, and ſmall Chibbols entire. Then, all being boil'd together, let your Potage be laid a ſoaking, with the Capon on the top; garniſhing it with Parſnips and young Chibbols, and ſoaking it with good Veal-gravy, before it is ſerv'd up to Table.

Potages may alſo be made of Quails, young Ring-doves, fat Pullets and others, with Roots, after the ſame manner.

### *Potages, with Lentils.*

Having provided Partridges, Pigeons, Ducks, or other Fowls; let them be larded with ſeveral Rows of Bacon and ſpitted: When they are half roaſted, let them be put into a Pot and boil'd with good Broth, a Faggot of fine Herbs, and other ſeaſoning Ingredients. Then taking ſome Lentils ready boil'd, pound them with Onions, Carrets and Parſly-roots, and ſtrain them thro' the Hair-ſieve, in order to make the Cullis. In the mean while, having caus'd other Lentils to be ſtew'd in a Pan, with a little Parſly, Chibbol and Savoury chopt ſmall, pour in ſome of the Broth, in which your Fowls were boil'd, as alſo the Cullis, and let all be put into a Pot, till you have laid them

a ſoaking and dreſs'd your Potage. 'Twill be requiſite to provide ſome young ſtreaked Bacon, Cervelas, or Sauſages for the Garniture; and, if the Expences are not grudged, a Border may be made round about the Diſh, with Cocks-combs and Veal-ſweer-breads in a Ragoo; all well dreſs'd and clear'd from the Fat. The Potage may alſo be enrich'd with a Beef-cullis, Partridge-carcaſſes, Cruſts of Bread, and a piece of green Lemmon, all pounded in a Mortar, ſtrain'd thro' a Sieve, and well ſeaſon'd. See the Lentil-cullis, in the laſt Article of *Culliſes*, under the Letter C.

Another ſort of Lentil-potage is ſometimes made, and garniſh'd with a farced Loaf in the middle, as well on Fleſh-days, as thoſe of Abſtinence: For the latter, it may be ſerv'd up with Oil, and more eſpecially for the Entertainments with Roots, or on other Days of Lent, when a particular Plate, or Diſh may be made of them, dreſs'd in a Ragoo, with fine Herbs.

## *Potage of young Ring-doves, in form of an* Oil.

After having neatly truſs'd your Ring-doves, let them be ſcalded in Water, and put into a Pot with good Gravy; throwing in at the ſame time, a Bunch of Leeks cut into pieces, another of Celery, a third of Turneps, a fourth of other ſorts of Roots, a few Chibbols, and a Faggot of fine Herbs. All being well boil'd, you muſt lay your Potage a ſoaking with the ſame Broth; ſetting the Ring-doves in order in it, and garniſhing the whole Diſh with your Roots: Let them alſo be ſoak'd with good ſavoury Gravy, and ſerv'd up hot to Table. The Garnitures ought only to take up the ſides of the Diſh, ſo as the Soop may be left free: And the ſame thing may be done for Quails, and all other ſorts of Fowl.

At another time, young Ring-doves may be dreſs'd in Potage, with Cabbage, Muſhrooms, or otherwiſe at pleaſure.

## *Potage* à la Reyne, *with Partridges, Quails, or other ſorts of Fowl.*

Let freſh Partridges, after they have been ſcalded and well truſs'd, be boil'd in good Broth, with a good Faggot of fine Herbs, ſome thin ſlices of Bacon and pieces of Lemmon; whilſt a Cullis is making of the Breaſt of a roaſted fat Pullet, or Capon, minc'd and pounded in a Mortar, with the Crum of a

Loaf

Loaf ſoak'd in Broth, and ſtrain'd thro' the Hair-ſieve. Let this Cullis be put into a little Pot, well cover'd; and let your Potage, that ought to be made of Bread-cruſts, be laid a ſoaking with ſtrained Broth. Afterwards ſet your Fowls in the ſame Potage, ſprinkle all with good Gravy, and before they are ſerved up, ſqueez the Juice of a Lemmon into the Cullis: A farced Loaf muſt alſo be put in the middle of the Potage, with the Fowls round about; the Cullis muſt be pour'd upon them; and a Border is to be made about the Diſh, with farced Cocks-combs, Sweet-breads of Veal larded and roaſted, other Slices of Veal-ſweet-breads in a Ragoo, and Artichoke-bottoms: Laſtly, the Breaſts of the Partridges, or other Fowls, muſt be cover'd with Slices of black *Truffles*, and all diſpos'd of in good order. As for the farced Loaf, it muſt be ſtuff'd with a good Haſh of a roaſted Fowl, pieces of *Truffles* and Muſhrooms, and ſmall Aſparagus-tops, according to the Seaſon.

A leſſer quantity of Potage, may be made of a ſingle Partridge, without a farced Loaf, obſerving all the reſt of the Circumſtances, as much as Convenience, or the allotted Expences will admit of.

A Potage of farced Partridges, may be alſo prepar'd; which ought to be garniſh'd with larded *Fricandoes* dreſs'd in a Ragoo, alſo Veal-ſweet-breads, Muſhrooms, Artichoke-bottoms, Cocks-combs, and *Truffles*; adding the Juice of a Lemmon, when brought to Table.

### *Another white Potage* à la Reyne.

This ſort of Potage does not require any Fowl; only the Breaſt of a Capon, and a piece of a Neck of Veal, ſome Almonds, two or three Yolks of hard Eggs, and the Crum of a Loaf ſteept in good Broth. All theſe Ingredients are to be pounded in a Mortar, and afterwards laid a ſoaking in a Sauce-pan, with good Gravy and Broth, till they have acquir'd an exquiſite Reliſh: Then they muſt be ſtrain'd thro' a Sieve, and ſpread over the Potage, when it is ſufficiently ſoak'd; which may alſo be marbled with well ſeaſon'd Gravy.

### *Potages of farced Quails and young Partridges.*

Having caus'd your Quails to be farced, with Capons-breaſts, Beef-marrow, Pepper, Salt, Nutmeg, and the Yolks of raw Eggs,

Eggs, let them be ſtew'd in good Broth, with a Bunch of Herbs, as in the preceding Potage. For the Cullis, ſtrain thro' the Sieve, two Bottoms of boil'd Artichokes, and ſix Yolks of Eggs, with the ſame Quail-broth, and let them be gently ſtew'd over the hot Embers. Then dreſs your Quails upon the ſoaked Cruſts, and garniſh them with ſmall Artichoke-bottoms; pouring in the Cullis, with Muſhroom-juice and Mutton-gravy, as they are ſerving up to Table. A Ragoo of Turkeys may alſo be made, for that purpoſe, or elſe the Quails may be ſtuff'd with Sweet Baſil.

As for large Partridges and young Partridges, that are farced, after they have been boil'd in good Broth, a white Cullis may be prepar'd for them, with Almonds and green Lemmon. They may be garniſh'd with Cocks-combs and Muſhrooms, adding ſome Mutton-gravy and Lemmon-juice, when ready to be brought to Table.

## *Potage, without Water.*

Take a good piece of Beef, another of Mutton, part of a Fillet of Veal, a Capon, four Pigeons and two Partridges; all the Fowls being well truſs'd, and the Butchers-meat ſufficiently beaten. Then put them into a Pot that is well tinn'd over, with Slices of Onions, Parſnips and Parſly-roots, and ſeaſon them with all ſorts of fine Herbs and a little Salt. In the mean while, having provided ſome Paſte and ſtrong Paper, let the Edges of your Pot be ſtopt up cloſe; ſo as all the Steam may be kept in, and that the leaſt Air may not either be let in or out. Afterwards let this Pot be ſet into another of a larger ſize, the void ſpace being fill'd with hot Water and ſtuff'd with Hay, to the end that the leſſer Pot may remain ſteady in its proper place, without moving on either ſide: Thus the Water in the greater Pot muſt be kept continually boiling, and cloſe ſtopt up, for the ſpace of five or ſix Hours. When that time is expir'd, it muſt be uncover'd, ſo as all the Gravy of the Meat may be pour'd off, and well clear'd from the Fat: Let the Fowls that were ſtew'd, be minc'd, in order to farce a Loaf, with good Garnitures; then let the Soop, as well as the Loaf, be ſoak'd with the ſame Gravy; and let a Ragoo be made of all ſorts of Garnitures, fried in Lard, to be pour'd thereupon. Laſtly, let the whole Meſs be neatly dreſs'd, and garniſh'd with farced Cocks-combs, Veal-ſweet-breads, or ſomething elſe of the like nature, in order to be ſerv'd up to Table. *Po-*

## *Potage* de Santé.

After having caus'd ſome good Broth of Buttock-beef, a Knuckle of Veal and Mutton, to be put into a Pot, with Capons, fat Pullets, or other Fowls proper for the Potage *de Santé*; and having made the ſame Broth very ſavoury; let the Crufts be ſoak'd with it, whilſt ſome fine Herbs are boiling in another Pot, ſuch as Sorrel, Purſlain, Chervil, *&c.* all cut very ſmall. Theſe Herbs may ſerve to garniſh your Potage and Fowls; or they may be ſtrain'd, ſo as nothing be put into the Diſh, but the Broth and good Gravy, when ſerved up to Table.

Another ſort of Potage *de Santé*, is made quite clear, of a Chicken or Pullet, and a piece of a Fillet of Veal, without any Garniture; only it may be brought to a colour, by paſſing the red-hot Fire-ſhovel over it.

## *Potage of farced Chickens.*

The Chickens muſt be farced with a good *Godivoe*, between the Skin and the Fleſh; the Breaſts may be alſo taken away. When they are well order'd and ſcalded, they muſt be put into a Pot, with good Broth, and may be garniſh'd with Veal-ſweetbreads and Cocks-combs, as a *Bŏk*, or with Pulſe; a Cullis and ſome Gravy being added, before they are ſet on the Table.

See hereafter, different ſorts of farced Chickens.

## *Potage of Barn-door-chickens.*

After they have been farced with a delicious *Godivoe*, ſoak'd in Cream, let them be well boil'd in a Pot, and garniſh'd with fried Paſte or Pulſe; ſqueezing in ſome Lemmon-juice, before they are brought to Table.

## *Potage of farced Chickens, with Onions.*

Let a white Cullis be made of Capons-breaſts, or of Veal, and three or four Yolks of hard Eggs, all well pounded in a Mortar, with ſome Bread-crum ſoak'd in good Broth: After this Mixture has been ſeaſon'd, let it have five or ſix Seethings in a Stew-pan. Then, having ſtrain'd it thro' the Hair-ſieve, ſqueeze in the Juice of a Lemmon, and ſprinkle all your Potage with it, when ready to be ſerv'd up to Table.

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The Potage of Pigeons with a white Cullis, garnish'd with white Onions, or Cardoons, is usually prepar'd after the same manner.

### *Potage of farced Chickens, garnish'd with Chesnuts.*

Let your Chickens be boil'd in the ordinary Pot, and the Chesnuts in a little Pot a-part (after their second Skin has been peel'd off) with savoury Broth; but so as they be not broken. With these a Border is to be made round about the Dish and the Chickens, which are to be sprinkled with a good Cullis, as they lye a soaking, and with Lemmon-juice, as they are serving up to Table.

### *Another Potage of farced Chickens.*

A Potage of Chickens is also sometimes made, with a green Cullis, Asparagus, and a Border of young streaked Bacon.

### *A Potage of Chickens and other sorts of Fowl, with Cucumbers.*

Let your Chickens, Pullets, or Capons, be boil'd, in well-season'd Broth, according to the usual manner. As for the Cucumbers; after having taken out the Seeds and scalded them in Water, let them be stuff'd with a good Farce, and stew'd in Broth, with Salt and a Bunch of Herbs: In the mean while, let some Yolks of poach'd Eggs be strain'd thro' the Hair-sieve, with Beef-juice and good Broth, and let them be boil'd and soak'd a-part. Then dress your Potage with the Crusts, the Chickens in the middle, the farced Cucumbers for Garnitures, and the Cullis pour'd upon all, with Lemmon-juice. The same thing ought to be observ'd in dressing Turkey-powts, and other Fowls of the like nature.

Other Potages may be prepar'd with Cucumbers, without farcing, only frying them in Lard, and dressing them, as before.

### *Potage, with Crusts farced with Partridge-breasts.*

As soon as the Partridges are roasted, take their Breasts and cut them into small pieces, in form of a Die, and some Artichoke-

choke-bottoms in like manner: Let these be stew'd together, and made very savoury, in order to farce your Crusts; and let a Cullis be made of a piece of Beef roasted brown, which you must pound in a Mortar, with the Partridge-carcasses, and let all boil in a Sauce-pan; seasoning them as much as is requisite. Afterwards they are to be strain'd thro' the Sieve, with good Gravy and a piece of Lemmon, and the Crusts are to be soak'd with them. Lastly, let a small Mutton-hash be made, which is to be strew'd on the top, whilst a Border of Crusts is set round about the Dish.

Another Potage is sometimes made of Crusts farced with Lettils, with a Cullis of the same; as for Pigeons, and other sorts of Fowl, before-mention'd in the fifth Article, and 'tis an easie thing to order others, conformably to the Model of the former, according to the Variety of Meats that are to be dress'd; or else the Loaf may be stuff'd with a good Ragoo.

### *Another Potage, with Crusts farced with Gammon.*

The Crusts are to be farced with Gammon, Veal-sweet-breads, Capons-breasts, *Mousserons* and Artichoke-bottoms, all cut into little square pieces, and stew'd in a Ragoo with a Veal-cullis. Let these Crusts be enclos'd in others, and neatly tied up, that they may not be broken, as they are soaking. When they are ready, let them be dress'd in the Potage, and garnish'd in a Dish, sprinkling them with the Juice of a Lemmon.

### *Potage of* Profitrolle.

Having provided a little round Loaf, of the same sort as those for Soop, with Crusts; let it be farc'd, and soak'd with Veal-gravy and good Broth: Let it also be dress'd upon the other soaked Crusts, with a little of a Partridge or Capon-hash. Then having prepar'd a Cullis, with the Meats of which the Gravy was made, and having strain'd it, let it be pour'd upon the Potage. When you would have it serv'd up, a fine Artichoke-bottom may be laid upon the Loaf, with some Mushrooms on the inside, and it may be garnish'd with *Fricandoe's*, or Veal-sweet-breads.

## *A Potage of* Profitrolle, *garnish'd with* Poupiets.

Let the *Poupiets*, the manner of ordering which you'll find in its proper place, be put into a Dish or Sauce-pan; and let a Cullis be made of a piece of roasted Veal, pounded in a Mortar, well season'd and strain'd thro' the Hair-sieve, for the soaking of your *Poupiets*. Then a Ragoo is to be made of Veal-sweetbreads, Cocks-combs, *Truffles*, *Morilles*, *Mousserons*, common Mushrooms and Artichoke-bottoms, all dress'd with white Sauce, and well season'd; with which the Potage is to be garnish'd, the *Profitrolle*-loaf being laid in the middle, and the Juice of a Lemmon squeez'd in, as it is serving up to Table.

## *Another Potage of* Profitrolle.

This Potage is to be set out with six small Loaves and one great one in the middle, that is to say, three farced with Gammon; three others with Capons; and the large one, with a Hash of Gammon and Capon; as also, Veal-sweet-breads, *Truffles*, *Mousserons*, common Mushrooms, and Artichoke-bottoms cut into pieces in form of a die. The whole Mess is to be garnish'd with larded *Fricandoes*, or Scotch Collops fried brown, a Border of Cocks-combs, and a Ragoo of *Mousserons*, or common Mushrooms, with Artichoke-bottoms and Asparagus-tops, all dress'd with white Sauce; squeezing in the Juice of a Lemmon, when ready to be brought to Table.

See afterwards the Potages of *Profitrolles* for Fish-days.

## *Potage of a Capon, or of a Fat Pullet, with Rice.*

Let the Rice be boil'd in good Broth, and then serve to garnish your Capon or fat Pullet; upon the soaked Crusts. Afterwards you must strew some rasped Parmesan and grated Cinnamon on the top, and give it a colour, with the red-hot Fire-shovel. The Side of the Dish may be garnish'd with Bread-crusts made very brown with Lard, in order to be serv'd up with Mutton-gravy and Lemmon-juice.

The Potage of *Vermicelli* is made after the same manner.

### *Potage of Teals and other Fowls, with Muſhrooms.*

Lard your Teals with middle-ſiz'd Slips of Bacon, and after having fried them in Lard, let them be ſtew'd in good Broth, according to the uſual manner, with Salt, and a Bunch of Herbs: In the mean time, let ſome Muſhrooms and Flower be toſs'd up in the ſame Lard, and put to the Teals, when they are half-ſtew'd. Laſtly, let them be neatly dreſs'd, and ſerv'd up in Slices, with Mutton-gravy and Lemmon-juice.

The Muſhroom-potages have been already explain'd in the fourth Article of Muſhrooms.

### *Potage, with* Truffles.

The *Truffles* muſt be boil'd in good Broth and Gravy in a little Pot, with a Faggot of Herbs and a thickening Liquor, that is well enrich'd. When the Potage is ſufficiently ſoak'd, and the *Truffles* dreſs'd, they muſt be laid in order therein, adding ſome Lemmon-juice, when the Diſh is ſerv'd up to Table: A *Proſtrolle*-loaf may alſo be ſet in the middle.

For the Potages of young Pheaſants, Quails and other ſorts of Fowl, which you would have dreſs'd with *Truffles*, let them be put into a Pot in the uſual manner, and well ſeaſon'd. But your *Truffles* muſt be cut into little pieces and not into Slices, and after having fried them in a little Lard, they muſt be ſtewed, as before. To make the Potage brown, let a good Cullis of Beef or Mutton be pour'd in, and ſome Lemmon-juice, before the Diſh is brought to Table.

### *Potage, with* Truffles *and* Mouſſerons.

Let a Cullis of Veal or Capons-breaſts be well ſeaſon'd, and let a Loaf farced with every thing that you ſhall think fit, be ſet in the middle of the Potage. Then dreſs your *Truffles* and *Mouſſerons* in a good Ragoo, and garniſh the Potage with them; ſqueezing in the Juice of a Lemmon, when ready to be ſet on the Table.

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### *Potages of farced Pigeons, with a brown Cullis.*

Let Onions be fried brown to make the Border; whilſt a Cullis is preparing with a piece of Beef roaſted very brown, and pounded in the Mortar with Cruſts of Bread: Then let all be ſtew'd in a Sauce-pan and well ſeaſon'd, and afterwards ſtrain'd thro' a Hair-ſieve, with the Juice of a Lemmon, to ſoak the Potage, when ready to be ſerv'd up. It ought alſo to be enrich'd with Muſhrooms, Artichoke-bottoms, and other ſorts of Garnitures.

### *Potage of Pigeons, with Radiſhes.*

Having larded your Pigeons, with thick Slips of Bacon, and having fried them till they come to a fine brown colour, let them be gently ſtew'd in good Broth, with a Bunch of Herbs: Let a thickening Liquor be alſo prepar'd with fine Herbs and pour'd upon them. When the Cruſts are ſoak'd in good Broth, garniſh your Potage with the Radiſhes that are very white and neatly dreſs'd; one part of them being cut into little ſquare pieces, and the other remaining entire.

A Potage of farced Pigeons, likewiſe fried brown, may be made after the ſame manner; ſo as a thickening Liquor may be added as they are ſtewing, and the Diſh garniſh'd in the ſame manner, with Radiſhes.

### *Potage of Pigeons, with a white Cullis.*

This Potage may be garniſh'd with *Poupiets*, and the Limbs of Barn-door-chickens marinated and fried. A white Cullis is to be pour'd upon the Pigeons, and a Loaf ſet in the middle; or elſe a Border may be made of Aſparagus, with a *Profitrolle*-loaf, ſqueezing ſome Lemmon-juice upon it, when ſerved up to Table.

See the white Potage of Pigeons with Onions, before deſcribed in the fourteenth Article.

### *Parmeſan-potage.*

This Potage may be garniſh'd with little *Profitrolle*-loaves, very neatly chipt, which are to be ſoak'd in melted Lard, and

afterwards ſtrew'd with raſped Parmeſan, to be brought to a colour in the Oven. When the Potage is laid a ſoaking in a Diſh, a Lay muſt be made of Parmeſan, another of ſome good Meat-haſh, and a third of Cinnamon: This is to be done twice, and all may be colour'd by means of the red-hot Fire-ſhovel. Then let your Potage be garniſh'd on the Sides, with Cruſts of Bread made very brown, the Middle with your Loaves, and the Intervals with Veal-ſweet-breads, larded *Fricandoes*, *Truffles* and Cocks-combs; ſqueezing in the Juice of a Lemmon, when ſerv'd up to Table.

For another Parmeſan-potage, let the Fleſh of a Chicken be minc'd very ſmall, which muſt be ſtrew'd upon the Cruſts, and afterwards ſome raſped Parmeſan on the top. A Loaf may be laid in the middle, and the whole Meſs may be ſet out with Artichoke-bottoms, and other uſual Garnitures; or elſe it may be left without garniſhing, only giving it a fine colour with the red-hot Fire-ſhovel.

For a *Caſſerole*, with Parmeſan, ſee the ſecond Article of *Caſſerole*, under the Letter C.

## *Potage of Quails, with a* Blanc-manger.

Having ſtew'd your Quails in good Broth, with Salt and a Bunch of Herbs, pound ſome Almonds, which are to be ſtrain'd thro' a Sieve into the ſame Broth, and let them boil, with a little Cinnamon and Sugar: Then cover the Bottom of your Diſh of Potage, with Macaroons, Biskets and March-panes, and when the Quails are dreſs'd, pour the white Broth upon them; garniſhing all with Slices of Lemmon, as alſo with the Juice and Kernels of Pomegranate, when ready to be ſerv'd up to Table.

The other Potages of Quails ſhall be hereafter explain'd, either in particular in the Article of Quails, under the Letter Q, or elſewhere, with reſpect to other Fowls.

## *Potage of Partridges, with brown Broth.*

Lard your Partridges with middle-fiz'd Slips of Bacon, fry them in Lard with a little Flower, and afterwards put all into a Pot, with good Broth, a Faggot of Herbs, and as much Salt as is needful. In the mean while, the Cullis is to be made of a piece of roaſted Beef, ſtew'd in the ſame Partridge-broth, and kept hot: Then let ſome boil'd Artichoke-bottoms be cut into

pieces

pieces and thrown into the Cullis, with Slices of Lemmon and Cocks-combs ſtew'd, and put into a Ragoo. When the Potage is ſufficiently ſoak'd, dreſs your Partridges and Garnitures, pour the Cullis upon them, with ſome Slices and Juice of Lemmon, as they are ſerving up to Table.

A Potage may alſo be made with Cray-fiſh, obſerving the Directions given for the making of that ſort of Potage on Fiſh-days, in the ſecond Article of Cray-fiſh. It may be garniſh'd with Veal-ſweet-breads, Capons-livers, *Fricandoes*, Partridge-*Pains*, and other Things that are at hand.

See above, the Partridge-potages that are made with Cabbage, Lentils, and other ſorts of Pulſe.

## *Potage of a Breaſt of Veal and Capon, with a Loaf in the Middle.*

The Loaf muſt be farc'd with the Breaſts of Capons and Partridges and ſome Mutton minc'd together, as alſo Artichoke-bottoms and Veal-ſweet-breads cut into little ſquare pieces, *Truffles*, Cocks-combs and Muſhrooms in a Ragoo, and a Veal-cullis. This Loaf ought to be open on the Top, ſo as the Ragoo may be ſeen, and marbled with Veal-gravy and Lemmon-juice. After having dreſs'd the Potage, it muſt be garniſh'd round about the Veal-ſweet-breads and Cocks-combs, all ſtew'd with white Sauce, adding ſome Lemmon-juice when ſerv'd up to Table.

## *Potage of young Turkeys, with Succory.*

Take young Turkeys, large fat Pullets, Chickens and other Fowls, and boil them in a Pot after the uſual manner, with Broth, Salt and a Bunch of Herbs: Let your Succory be ſcalded in Water, and boil'd with the reſt: Then let the Potage be dreſs'd and laid a ſoaking, garniſhing it with Succory, and ſerving it up, with natural Broth, Mutton-gravy and Muſhrooms.

## *Potage of fat Pullets.*

Let a large fat Pullet be cut into pieces, and marinated in Lemmon-juice or Verjuice, with the other ſeaſoning Ingredients: Then let a Paſte be made with Verjuice to fry them in, till they come to a fine colour, in order to garniſh the Potage

round about another fat Pullet, that has been well boil'd in good Broth. In the mean while, prepare a Cullis with the Bones of the marinated Pullet, Crusts of Bread and good Broth, and sprinkle your Potage with it, as it lies a soaking, as also with the Juice of a Lemmon, before it is brought to Table.

### *Potage after the Italian Mode.*

This Potage is a kind of *Oil* dress'd in a large Dish, after having made a Partition in it, in form of a Cross, with Paste baked in the Oven. In one of the Squares, a *Bisk* is to be put; in the second a Potage, of young Chickens; in the third, a Potage *à la Reyne*, with a *Profitrolle*-loaf; and in the fourth, a Potage of farced Partridges; all in their peculiar Broths, and with different Garnitures, as rich as they possibly can be.

### *Potage of farced green Geese.*

Let a Farce be made with the Livers and Hearts of Geese, fine Herbs, and an Omelet of four Eggs, which are to be pounded together in a Mortar, and well season'd, in order to stuff your Geese between the Skin and the Flesh. Then boil them in good Broth, and prepare some green Pease-soop to be pour'd upon the Potage. For want of new Pease, old ones may be taken, to make the green Cullis; and the whole Mess may be garnish'd with farced Lettice.

### *White Potage.*

The Potage *à la Reyne*, described in the seventh Article, may be so call'd, as well as these that follow.

Having caus'd the Breasts of Chickens or Capons to be minc'd very small, strew them upon your soaked Potage; marbling it with very brown Veal-gravy, and squeezing in some Lemmon-juice, when serv'd up to Table.

Otherwise pound the Flesh of a Pullet or some Capons-breasts in a Mortar, with a piece of very white Bread-crum, strain all thro' the Hair-sieve, and when the Crusts are soak'd, pour this Cullis upon them, without any Garniture.

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### *Potage of boned Capons, with Oisters.*

After having taken out the Bones of your Capons, reserving the Skins entire, stuff the Skins with the same Flesh, Beef-sewet or Marrow, pounded Lard, fine Herbs, Pepper, Salt, Nutmeg and Yolks of Eggs, and let them boil in good Broth: Afterwards fry Oisters, Mushrooms and Flower in a Pan, and put all to the Capons, when they are almost ready: Let them be dress'd and orderly serv'd up, with Lemmon-juice and Mushrooms.

For the other Potages that are made of Fish on Flesh-days, see here after that of Soles.

## POTAGES FOR FISH-DAYS.

### *Potage de Santé.*

Let Purslain, Lettice, Sorrel, Beets and other good Herbs, be cut and stew'd a little with Butter in an earthen Pot, to take away their Crudity: Then put some boiling Water to them, with Salt, a Bunch of fine Herbs, and a Loaf, or Crust which is to be set in the middle of the Potage. The Herbs may be strain'd, if you shall think fit; or they may be serv'd up to Table and garnish'd, with young Lettice, Mushroom-juice, and a Spoonful of Pease-soop.

The Potage without Butter, and the *Julian*, come so near to this, that it would be needless to give a particular Description of them.

### *Potage of* Mousserons *and* Morilles, *with Cream.*

The *Mousserons* and *Morilles* must be stew'd, or fried in good Butter with fine Herbs, after the same manner as in Oil, for other sorts of Potages. When the Crusts are sufficiently soak'd, the Cream must be put with the *Mousserons* into the Stew-pan in which they are dress'd, with a Faggot of Herbs, and all must be well thicken'd. At the same time, the Potage is to be dress'd, with a *Profitrolle*-loaf in the middle, and Lemmon-juice, before it is served up. The side of the Dish may be set out with *Mousserons* fried in Fritters, or some other convenient Garnitures.

### *Potage of Onions, with a white Cullis.*

This Potage may be dreſs'd, if you pleaſe, with a Loaf in the middle; whilſt a Cullis is preparing, with white Almonds, Parſly-roots and Bread-crum ſoak'd in Peaſe-ſoop, all ſtrain'd thro' a Hair-ſive. The ſame Cullis is proper not only for the Onions; but alſo for Cardoons, Goats-bread, Skirrets, *&c.*

Another Potage may be made of Onions, cut into ſquare pieces, and fried brown; to be garniſh'd with other Onions cut into round pieces, and fried as Fritters, or elſe whole: As alſo a Potage of Onions, with ſweet Baſil.

### *Potage, with Hops.*

The Hops are to be well ſcalded, tied up in Bunches, and ſtew'd in good Peaſe-ſoop, or in ſome other ſort of Broth proper for Fiſh-days: Then the Potage may be garniſh'd, with a Loaf in the middle.

### *Potage of Purſlain.*

The Purſlain, if it be ſmall, muſt be laid at its whole length into a little Pot, and boil'd in Broth, or Peaſe-ſoop, with an Onion ſtuck with Cloves, a Carret, a few Parſnips, and a thickening Liquor: When it is ready, and the Cruſts are well ſoaked, the Potage may be garniſh'd in the uſual manner.

### *Potage, with young Sprouts.*

Let ſome Sprouts be well pickt and thrown into fair Water: Then after they have been ſcalded, let them be put into a Pot, pouring in a ſmall Cullis, as for the Purſlain; and let them be garniſh'd with other Sprouts.

### *Potage of Radiſhes.*

After they have been well ſcrap'd, leave a ſmall Bunch of the Greens at the end: Then let them be ſcalded and boil'd in good Broth, with ſome thickening Liquor. This Potage muſt be dreſs'd after the ſame manner as that of Purſlain.

### *Potage, with Cucumbers.*

Let your Cucumbers be ſcalded, and ſtew'd in good Peaſe-ſoop, with an Onion ſtuck with Cloves, and ſome Roots of Herbs chopt ſmall: Then a thickening Liquor muſt be made, as for other Potages, on Fleſh-days, and the Diſh ſet out with Cucumbers and Capers. They may alſo be farced with Herbs, or Fiſh, and garniſh'd with Aſparagus-tops, according to the Seaſon.

### *Aſparagus-potage.*

For want of Peaſe, pounded Aſparagus may be ſtrain'd thro' the Hair-ſieve, with Herb-broth, to make the green Cullis; whilſt other Aſparagus are fried in Butter, with fine Herbs, and afterwards laid a ſoaking, ſeaſon'd with Salt and Nutmeg. The Potage muſt be cover'd, with the Cullis pour'd into it, and you may add ſome natural Cream, or Yolks of Eggs, if the time will allow it.

### *Potage, of farced Lettice.*

Obſerve the preceding Directions for farced Lettice, laid down in that Article, under the Letter L; except, that they ought now to be ſtuff'd with a good Fiſh-farce, ſuch as is before deſcribed in the Article of *Farces*; and, if the Entertainment be provided for Days of greater Abſtinence, or if Fiſh be wanting, let them be ſtuff'd with a good Farce of fine Herbs, ſeaſon'd with Pepper, Salt, Nutmeg and Yolks of Eggs, or Cream. For the reſt, they muſt be boil'd in ſtrained Peaſe-ſoop, or Herb-broth, and dreſs'd upon the Cruſts, ſoak'd, with the ſame Broth; adding a white Cullis and Muſhroom-juice, when ready to be ſerv'd up. The whole Meſs may be ſet out with fried Bread, or ſome other convenient Garniture.

### *Marbled Potage.*

This is a Potage of Almond-milk, to which are added, Yolks of Eggs, Sugar, Cinnamon and a little Salt. It muſt be dreſs'd upon Bread, or Biskets, and marbled with the Juice, or Jelly of Currans, Beet-juice boil'd with Sugar and Orange-flowers. The Diſh is to be garniſh'd with Pomegranate-kernels and ſmall Sugar-plums.

### *Potage, with Fennel.*

Let Fennel be chopt very ſmall, and put into a little Pot; obſerving, for the reſt, the ſame Directions as for the following Potage.

### *Potage, with Spinage.*

Take only the Heart or ſoundeſt part of the Spinage, which muſt be chopt ſmall and ſtew'd in a little Pot with Peaſe-ſoop, a Carret, an Onion ſtuck with Cloves, and the other ſeaſoning Ingredients. As the Cruſts are ſoaking, ſcrape in ſome Parmeſan, and dreſs your Potage; garniſhing it with ſticks of Cinnamon, round about, and one in the middle; or elſe with Onions, or fried Bread.

### *Potage of Vine-buds.*

Cut off the largeſt Leaves of your Buds, and take care that none of the Wood be left: Then having ſcalded 'em in boiling Water and tied them up in Bunches, let them be ſtew'd in a little Pot, with a Carret, a Parſnip, Parſly-roots, an Onion ſtuck with Cloves, a few Turneps cut into quarters, and a Clove of Garlick. Add to theſe as they are dreſſing, a little thickening Liquor, and garniſh your Potage, with other Buds and a Loaf in the middle.

### *Green Peaſe-potage.*

See the Peaſe-potage for Fleſh-days, and obſerve the ſame Method; except, that your Peaſe muſt now be dreſs'd with ſweet Butter, and ſerv'd up in good Broth. For ſimple Peaſe-ſoop, the Diſh may be ſet out with Cucumbers, Artichoke-bottoms, Aſparagus-tops, and other things of the like nature.

### *Cabbage-potage.*

See likewiſe the Cabbage-potage for Fleſh-days, in the third Article, where the manner of preparing it is fully explain'd; retrenching the Lard, and making uſe only of Butter and Broth that is proper for Fiſh-days, or ſtrained Peaſe-ſoop. This Potage

tage must be garnish'd with the inside of some Cabbage, Artichoke-bottoms and fried Bread.

### *Potage of Citrulls, with Milk.*

Cut your Citrulls into very small square pieces; and fry them in natural Butter, with Salt, Parsly, Chervil and fine Herbs. Then let them be put into an Earthen Pot, with boiling Milk, and dress them upon the soak'd Crusts. Garnish the Dish with with fried Bread, and strew it with white Pepper, as it is serving up to Table.

### *Melon-potage.*

Let the Melons be cut as the Citruls, and fried likewise with Butter: Then let them be stewed, season'd with Pepper, Salt and a Bunch of Herbs, and strain'd thro' the Hair-sieve, with the same Broth; with which the Crusts are also to be soak'd. Afterwards having dress'd the Potage, serve it up, garnish'd with fried Melons and Pomegranate-kernels.

### *Potage, with Muscadine-grapes.*

Let good Almond-milk be prepar'd, according to the Method laid down in the second Article of *Almonds*, under the Letter A. and when you have a mind to dress your Soop, let some Muscadine-grapes be put into it, after they have been stoned. Instead of Crusts, or other pieces of Bread, let the Potage be dress'd with Macaroons, or Biskets, and garnish'd with Muscadine-grapes, preserv'd with Sugar; marbling it with the Juice of a Lemmon and that of Currans, when serv'd up to Table.

### *Potage of Artichoke-cardoons.*

The Cardoons must be cut very short, scalded and boil'd in Water, with Butter, Salt, and a Crust of Bread: Then they are to be put into melted Butter; whilst the Potage is soaking with good Herb-broth: Let the Crust of a small Loaf be laid entire in the middle; let the Cardoons be dress'd in form of a *Dome* or Coronet, upon the Bread; and let some scraped Parmesan be added. You may also prepare a white Cullis, strewing the

the whole Meſs again with ſcrap'd Cheeſe, and garniſhing it with Capers and Lemmon-ſlices.

### *Potage of white Cabbage and young Chibbols, with Milk.*

After the Cabbage has been ſcalded in Water, let it be chopt and fried in natural Butter: Then let it be put into hot Milk, ſeaſon'd with Pepper, Salt and a Faggot of fine Herbs, and dreſs'd upon Slices of Bread.

The ſame thing is to be done with young Chibbols cut very ſmall.

### *Potage of Artichoke-bottoms.*

Cut your Bottoms into halves, and fry them in burnt Butter, with Flower, or in natural Butter; reſerving one entire, for the middle of the Potage: Then put them into an earthen Pot, with clear Peaſe-ſoop, Salt and fine Herbs, and when they are ready, dreſs them upon the ſoaked Cruſts; in order to be ſerv'd up, with Capers and Muſhroom-juice.

Theſe Potages are more than ſufficient, as to what relates to Herbs and Pulſe; either for Good Friday, or for the other Fiſh-days throughout the whole Year: Let us now proceed to the Fiſh-potages, of which we have not as yet given a particular Account.

## FISH-POTAGES.

### *Sturgeon-potage.*

When the Sturgeon is well cleans'd, let it be ſtew'd for a while in Water, with Butter, Salt and a Bunch of fine Herbs: As ſoon as it is half done, take away this Liquor or Broth, and put the Fiſh again into a Stew-pan, or earthen Pan, with white Wine, Pepper, Salt, beaten Cloves, Verjuice, Onions, and a Bay-leaf or two, with which you muſt make an end of boiling it: In the mean while, fry ſome Muſhrooms and Flower in Butter, which are to be put into the firſt Broth for your Potage, with a Spoonful of Peaſe-ſoop. Then let the Cruſts of Bread be ſoak'd with it, in a round or Oval Diſh, and the Sturgeon dreſs'd therein, after having been well drain'd. You may garniſh the whole Meſs, with Oiſters, Muſhrooms and Capers; adding ſome Juice and Slices of Lemmon, when ready to be ſerv'd up to Table.

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### *Turbot-potage.*

Let the Turbot be scal'd, wrapt up in a Linnen-cloth and boil'd in one half white Wine and the other Water, with Verjuice, Pepper, Salt, Nutmeg, Cloves and Bay-leaves: Then let the Crusts be soak'd in good Fish-broth, and when the Turbot is drain'd, let it be dress'd and garnish'd, with Mushrooms, upon the Body of the Fish; but the sides of the Dish must be set out, with farced Mushrooms, Roes, Oisters, Capers and Slices of Lemmon, with Juice of the same.

### *Potage of fresh Salmon.*

The Salmon must be scal'd, cut into pieces, and parboil'd as the Sturgeon, to get the Broth: Afterwards it must be season'd with Salt, fine Herbs chopt small, and strained Pease-soop; and whilst the Crusts are soaking, your Salmon when well season'd, must be boil'd outright over a gentle Fire. When 'tis requisite to serve it up, let it be dress'd, and garnish'd with farced Mushrooms, Carp-roes, stew'd Mushrooms, Capers, the Juice and Slices of Lemmon and Mushroom-juice.

### *Sole-potage for Fish-days.*

To prepare a Potage of Soles, having provided some of the best sort, that are very fresh, let them be scrap'd and well wash'd: If they are small, take two of them to be farced, but if large, only one, to be set in the middle of your Potage. The Sole that you would have farced, must be neatly taken by the Head, and squeez'd on the top, to get out the Bone entire. Then taking a little of this Flesh and of that of a Carp, to make a Farce of it, with Chibbol, Parsly and Bread-crum, set it together again in the same manner as when it was whole. It must be farc'd all at once, and other Soles must be fried, in order to get the *Filets* for the garnishing of the Potage. In the mean while, a good Ragoo ought to be made, in the same manner as for the Cray-fish-potage, and also a Cullis of the like nature. Afterwards let the Potage be laid a soaking with good Fish-broth, whilst the farced Sole is frying, which must be laid in the Potage, when it is sufficiently soak'd, and ready to be serv'd up. Lastly, let the *Filets* of the other fried Soles be garnish'd with

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Carp-roes and Artichoke-bottoms ; let the Ragoo be pour'd round about, and let the Sole remain uncover'd, ſo as it may appear of a fine colour, when the whole Meſs is brought hot to Table.

If it be not the time of Lent, an *Omelet* may be made to be mingled with the Farce, and inſtead of frying the Soles, they may alſo be put into a Baking-pan rubb'd with Butter: They muſt be breaded to give them a colour, and bak'd in an Oven moderately heated.

A Potage may likewiſe be made only of Sole-*Filets*, with a Loaf in the middle, garniſh'd with Onions fried brown ; alſo a Potage of Sole-*Filets*, with ſweet Baſil.

## *Potage of Soles on Fleſh-days.*

The Broth and Gravy are the ſame as for other Potages that are proper for Fleſh-days. For the reſt, having provided Soles, take the raw *Filets* of ſome of them, and ſtuff them neatly with larded Veal-ſweet-breads, which may ſerve for the Garniture of your Potage: For the farced Sole in the middle of the Potage; let it be ſcrap'd, and a Hole made in the Head, to get out the Bone, ſo as the Skin may remain altogether entire : Take ſome of the Fleſh of the ſame Sole, with a little parboil'd Bacon, a few pieces of Veal-ſweet-breads, *Truffles* and Muſhrooms, all well minc'd, and to make the Farce more delicious, 'twould be requiſite to put into it ſome Bread-crum ſoak'd in a little Milk; binding it with two Yolks of Eggs,and adding a little chopt Parſly and Chibbol. Then the Sole muſt be ſtuff'd with this Farce, and when ready to be ſerv'd up, it muſt be flower'd and fried in Lard, till it come to a fine colour. With the reſt of the Farce, ſome ſmall *Andouillets* are to be made and fried, flowering and breading them, after they have been dipt in beaten Eggs, to the end that the Bread may ſtick to them. As for the *Filets*; when they are larded with the Veal-ſweet-breads, they muſt be flower'd a little, and fried in the ſame Lard. The Potage being well ſoak'd, let it be garniſh'd with theſe *Filets*, as alſo with Veal-ſweet-breads and *Andouillets*; let the Sole be ſet in the middle of the Potage, with a Ragoo of Lamb-ſweet-breads and *Truffles*, according to the Seaſon ; let all be well garniſh'd ; let the Potage-loaf be ſoak'd in good Gravy ; and let the whole Meſs be ſerv'd up hot to Table.

At another time, the Sole in the middle may be larded, and

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to that purpoſe, after it has been ſcrap'd, waſh'd and well wip'd, the red-hot Fire-ſhovel muſt be lightly paſs'd over the Back, to the end that the Larding-pin may have a freer Paſſage: Then it may be fried as the other Sole; it may alſo be put into a Baking-pan with Bacon underneath, and be brought to a colour upon the Spit, or in the Oven.

For Side-diſhes, they may be made of Soles, with the above-mention'd Ragoo; garniſhing them with *Filets*, *Andouillets* and other Things, all brought hot to Table.

## *Potage of Tortoiſes on Fiſh-days.*

Having cut off the Heads and Legs of your Tortoiſes, the Day before, ſteep them in Water, to take away the Blood, and then let them be well boil'd in a little Pot of a proportionable ſize, in Water, with a little Salt and Parſly, freſh Butter, a Chibbol ſtuck with Cloves, and a few fine Herbs. If you would have the Broth of a more exquiſite reliſh, add the Bones of Carps or other Fiſh, the Fleſh of which was taken to make Farces. Then take out the Tortoiſes, and ſtrain the Broth, which will ſerve both for the Potage and for the Ragoo: The Shell on the top of the Tortoiſes muſt be taken away, as alſo the Skin, reſerving the Fleſh, which muſt not be too much boil'd: But you muſt be ſure to clear it from the Gall, and keep the Shell to make a thin Paſte or Batter for the frying of it, as if it were marinated Meat in Paſte; this will ſerve to be put in the middle of the Potage. Having likewiſe taken ſome of the Fleſh of the Tortoiſe, ſtew it in a Sauce-pan with a little Butter, Chibbol and Parſly, and moiſten the Ragoo with the ſame Broth. Afterwards turn in the Roes, *Truffles*, Muſhrooms and other Garnitures, if you have any, with a little Cullis of Cray-fiſh, or ſome other ſort of Fiſh, and let your Cruſts be well ſoak'd: Let ſome fried Fiſh-*Filets* be alſo ready at hand, as being very proper to garniſh the Potage: Moreover, it will be requiſite to provide a ſmall white Cullis of Pikes-fleſh, to ſprinkle the Potage, that it may be marbled with the Ragoo; and alſo, ſome Cray-fiſh Cullis. At laſt, you may dreſs your Potage with the Ragoo pour'd on the top, the *Filets* round about marbled with both the Culliſes, and the Shell that was fried, in the middle.

### *Potage of Tortoiſes, on Fleſh-days.*

For this Potage, the Tortoiſes muſt be order'd as before, to get their Fleſh, which is to be fried in Lard with fine Herbs; whilſt a Cullis is preparing, with a piece of Veal roaſted very brown, which is to be pounded in a Mortar, with the Breaſt of a Capon or Pullet, five or ſix Almonds, and a piece of Bread-crum ſoak'd in good Broth: Let all be boil'd in a Stew-pan well ſeaſon'd, and afterwards ſtrain'd thro' the Hair-ſieve, with a piece of green Lemmon. This Cullis will ſerve to enrich the Potage as it lies a ſoaking: Then you may garniſh the ſides of the Diſh, with Veal-ſweet-breads cut into pieces, Artichoke-bottoms, and larded *Poupiets* fried brown a-part; and the Middle with the Shells fried till they come to a fine colour; ſqueezing in ſome Lemmon-juice, when ſerv'd up to Table.

### *A Potage, with Cruſts farced with Quavivers and Perches, with a white Cullis.*

Let your Quavivers, or Perches be boil'd in Water with Salt, and having taken away the Skin, let the Fleſh be minc'd very ſmall: Then let a Cullis be made with ſome of the ſame Fleſh, and a douzen of Almonds; pounding them with three or four Yolks of Eggs, if the time will permit. Laſtly, let the Haſh be dreſs'd with good Butter and fine Herbs, and make uſe of it to ſtrew upon the ſoaked Cruſts; adding ſome Lemmon-juice, before it is brought to Table.

### *Potage, with Cruſts farced with Soles.*

The Haſh muſt be made as before, after having fried the Soles, with Lentils dreſs'd in the Cullis; or elſe a green Cullis may be prepar'd with Aſparagus-tops.

### *Potage, with Cruſts farced with Pike.*

This Potage muſt be order'd as the former, with a green Cullis and Aſparagus-tops, in their Seaſon, or elſe with a white Cullis.

### *Perch-potage, with a white Cullis.*

After having well waſh'd the Perches, let them be boil'd in Water, with Pepper, Salt, Cloves, an Onion and Thyme, and afterwards neatly pickt: But one of them muſt be taken to make a Cullis, with a few pounded Almonds and ſome Yolks of Eggs, according to the Seaſon: Let all be pounded together in a Mortar, well ſeaſon'd and ſtrain'd thro' the Hair-ſieve. Then ſome Carp-haſh muſt be put upon the Cruſts, with the Cullis, and the whole Meſs muſt be garniſh'd with fried Bread.

### *Frog-potage.*

Let the Legs of your Frogs be cut off, and the Thigh-bones broken, after the Fleſh has been taken away; reſerving the thickeſt to be fried: Theſe being marinated with Verjuice, Pepper and Salt, and dipt into a thin Paſte or Batter, muſt be fried till they come to a fine colour, to make a Border round about the Potage. The reſt are to be dreſs'd in a Ragoo, with Roes, Muſhrooms and other Garnitures, all dreſs'd with a white Sauce, Laſtly, the Potage muſt be garniſh'd, after it has been well ſoak'd, pouring a Cullis upon it, and ſqueezing in the Juice of a Lemmon.

### *Potage, with a* Profitrolle-*loaf.*

Having prepar'd a Carp-haſh dreſs'd in Broth, with Butter, fine Herbs and a piece of green Lemmon, let it be ſtew'd and ſeaſon'd till it has acquir'd a good reliſh. Then cut ſome Pike, or Quavivers into Collops, which are to be marinated in Verjuice, with Pepper, Salt and Onion; and, when flower'd, muſt be fried till they come to a fine colour; theſe will ſerve to garniſh the Potage. Afterwards turn your Haſh upon the ſoaked Bread, ſet the *Profitrolle*-loaf in the middle, and ſqueez in ſome Lemmon-juice, as the Diſh is ſerving up to Table.

### *Tortoiſe-potage, with a* Profitrolle-*loaf.*

This Potage may be garniſh'd with Cray-fiſh, and fried Shells in the Intervals. Let a brown Cullis be made, as for Cray-fiſh, and let the Tortoiſes be cut into *Fricandoes* or Collops, as it

it were Chickens; with a white Cullis, and a piece of green Lemmon. As the Crusts are soaking, let some Fish-hash be laid upon them, and Roes fried brown, with fine Herbs. Afterwards your Tortoises may be dress'd, with a Loaf in the middle, and Lemmon-juice.

## *Potage* à la Royale.

Take Eels-flesh, with the like quantity of Mushrooms, which are to be fried in natural Butter, chopt all together, and put into a Pot, with good Fish-broth, seasoned with Salt and a Faggot of Herbs. In the mean time, the Crusts being soaked with the same Fish-broth, cover them with your minc'd Meat, and garnish them with Carp-roes, Pike-livers, and farced Mushrooms; adding some Slices and Juice of Lemmon, with the Juice of Mushrooms and Capers, when served up to Table.

## *Oister-potage.*

It would be requisite to fry the Oisters in burnt Butter, and to reserve their Liquor, as it has been elsewhere observ'd: At the same time, you must also fry with your Oisters, some Mushrooms cut into pieces, and a little Flower, and afterwards let all boil in strained Pease-soop, with Salt and a piece of green Lemmon: Then the Bread being soak'd in good Fish-broth, and the Oisters and Mushrooms dress'd, they may be garnish'd with Capers and Lemmon-slices, and so serv'd up, after having pour'd the Oister-liquor into the Potage, with the Juices of Mushrooms and Lemmons.

## *Potage of farced Tenches, with brown Broth.*

The Tenches must be first cleans'd from their Slime in hot Water, and their Skins entirely taken away, as the same thing may be done with Soles: Then prepare a Farce with the Flesh, also Mushrooms, fine Herbs, Yolks of Eggs, Salt and Nutmeg, and having stuff'd them with it, as if they were whole; let them boil in strained Pease-soop, or in some other Broth, with Butter. In the mean while, let Mushrooms be fried in Butter, with Flower, and stew'd in other Broth, or Liquor, season'd with Salt, Cloves, and a Bunch of Herbs. This Broth will serve to soak the Crusts, upon which the Tenches are to be dress'd; garnish-

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ing the Diſh with Muſhrooms, Capers, Carp-roes; as alſo with Lemmon-juice and Slices of the ſame, as it is ſerving up to Table.

Farced Crabs, and other Fiſh of the like nature, may alſo be dreſs'd in the ſame ſort of Potage.

## *A* POT-POURRI, *or* Hotch-potch.

This Way of dreſſing is proper for ſeveral ſorts of Meat, particularly, Ducks, young Turkeys, Leverets, *&c.* They muſt firſt be larded with thick Slips of Bacon, and fried in Lard to give them a colour: Afterwards, they are to be boil'd or ſtew'd in Broth, with white Wine, a Faggot of Herbs, Pepper and Salt: When they are half done, let ſome Muſhrooms be fried in the ſame Lard, with a little Flower, and let all be mingled together, with Gravy, or an Artichoke-cullis, *Andouillets*, Veal-ſweet-breads, Oiſters (if you ſhall think fit) and Cucumbers marinated, according to the Seaſon. This Hotch-potch, when neatly dreſs'd with Mutton-gravy and Lemmon-juice, muſt be ſerv'd up hot to Table for a Side-diſh.

## POUPETONS.

In giving Directions for making the *Godivoe* of a *Poupeton* in the Article of *Godivoe*, under the Letter G, we have alſo explain'd, what is moſt remarkable, with reſpect to all the reſt; particularly, for a *Poupeton* farced with young Pigeons and other ſorts of Fowl: So that it only remains here to ſhew the manner of diverſifying them, when green Peaſe are in ſeaſon.

## *A* Poupeton, *with green Peaſe.*

The *Poupeton* being made after the uſual manner, let two or three Handfuls of ſtrained Peaſe be thrown into it, before it is cover'd with its Farce, and let all be enclos'd with the *Godivoe*. Then it muſt be bak'd *à la Braiſe*, that is to ſay, between two Fires, one on the top and the other underneath, and afterwards put into a Diſh. Some Spoonfuls of Peaſe may alſo be added, before it is brought hot to Table.

## *A* Poupeton *for Fiſh-days.*

Take the Fleſh of Carps and Pike, and let a well ſeaſon'd *Godivoe* be made of it, with Bread-crum or Flower; all being well chopt together: To theſe you may add an Egg or two, if it be not in Lent; ſhaping your *Poupeton*, as the former, and laying ſome Sole-*Filets*, or others in the middle, which are to be dreſs'd with ſweet Butter and all ſorts of good Garnitures. A fine Artichoke-bottom muſt likewiſe be ſet in the middle, after the Ragoo and Fiſh-*Filets*, and the *Poupeton* is to be quite fill'd up with the Ragoo-ſauce. Afterwards, let all be cover'd with your *Godivoe* or Farce, and bak'd or ſtew'd between two gentle Fires. When it is ready, it muſt be turn'd into a Diſh upſide downwards, and ſerv'd up with Lemmon-juice.

## POUPIETS.

To make *Poupiets* it will be requiſite to provide ſome *Bards*, or thin Slices of Bacon that are ſomewhat long, but not too broad, according to the thickneſs you would have the *Poupiets* to be of, with as many Veal-ſtakes; which, when well beaten, muſt be laid upon every *Bard*. In the mean while, having prepar'd a good Farce ſeaſon'd with a Clove of Garlick and other Ingredients, let as much of it as you ſhall think fit, be put upon the Stakes or Slices, and then let them be cloſe roll'd up. Afterwards they muſt be pierc'd with a ſmall Iron-Spit, and roaſted wrapt up in Paper. When they are almoſt ready, the Paper is to be taken away, in order to bread them, and give them a fine colour. Theſe *Poupiets* may ſerve either for a particular Diſh, or for Out-works, or only to garniſh other Meſſes. They are alſo ſometimes dreſs'd in a Ragoo, as *Fricandoes*, with a piece of Lemmon, as they are ſtewing, and ſome Juice of the ſame, as they are ſerving up to Table.

## *Larded* Poupiets.

Larded *Poupiets* are likewiſe prepar'd upon occaſion, and fried brown, with pieces of *Truffles*, *Morilles*, and good Gravy, or a little Cullis to enrich them; ſqueezing in ſome Lemmon-juice, when ready to be brought to Table.

## PUDDINGS.

There are two ſorts of Hogs-puddings, *viz.* white and black, and both are uſually ſerv'd up among the Side-diſhes: The former is moſt delicious, and may be made thus.

### *To make white Puddings.*

Having roaſted a young Turkey, and alſo a Capon (if a great quantity of Pudding be required) take the Breaſts of thoſe Fowls, and let them be well minc'd: Then cut ſome Leaf-fat taken out of a Hog's Belly, very ſmall, and put all into a Stew-pan, with a litle chopt Onion, that was fried in it before, and a few fine Herbs of all ſorts, except Parſly: Seaſon theſe Ingredients with the ordinary Spices, and pour in as much Milk, as you ſhall judge needfull: Let them alſo boil together, for a while, and then having drawn back the Stew-pan, add two or three Whites of Eggs whipt, taking care that the Farce be not too liquid, Afterwards, the Puddings may be made with the prepared Guts, and as they are filling, they muſt be prickt a little, to let out the Wind: They muſt alſo be ſcalded in a little Water and Milk, with ſome Slices of Onion, and when taken out, left to cool upon a clean Napkin. In order to ſerve them up, they muſt be broil'd upon Paper, over a gentle Fire, leſt they ſhould break; putting to them a little Lard or other Fat; and, when ready, they muſt be brought hot to Table.

### *To make black Puddings.*

Let ſome Hogs-blood that is not coagulated be put into a Stew-pan, with a little Milk, and a Spoouful of fat Broth, to render it more delicious, and let ſome Leaf-fat out of the Hog's Belly be cut into ſmall pieces, and mingled with chopt Parſly, Chibbol, and all ſorts of fine Herbs, which are to be fried in ſome of the ſame Fat: Then let them all be turn'd into the ſame Sauce-pan, and ſeaſon'd with beaten Spices. In the mean time, a Pot or Kettle is to be hang'd over the Fire, with boiling Water, and the Stew-pan containing the Blood muſt be ſet in it, to be kept hot; ſtirring it nevertheleſs, continually, to hinder it from ſticking to the bottom. As ſoon as you percieve all to have acquir'd a good Reliſh, the Puddings may be made

of what thickneſs, or length, you ſhall think fit, and ſcalded in Water; but as they are ſcalding, let them be prickt with a Pin: If nothing comes out but Fat, 'tis a Sign that they are ſufficiently parboil'd; ſo that they may be neatly taken out, and when cold, they muſt be broil'd upon a Grid-iron, as occaſion requires, in order to be ſerv'd up hot, as before.

### *Other ſorts of Puddings.*

Puddings may be alſo made of the Livers of Capons and Calves: For the former, let a quarter of a Pound of Hogs-leaf-fat be chopt ſmall, with a Pound of the Livers, and as much of the Fleſh of Capons, and let all be well ſeaſon'd with fine Herbs, Chibbols, Pepper, Salt, Nutmeg, beaten Cloves, Cinnamon, ſix Yolks of raw Eggs, and two Quarts of Cream. Then fill up the Guts of a Hog, Sheep, or Lamb, and boil your Puddings in Milk, with Salt, green Lemmon and Bay-leaves: They muſt be broil'd in the ſame manner as the former, and ſerv'd up with Orange-juice. For the other ſort of Pudding, you are to mince a Calves-liver, and pound it in a Mortar, with Hogs-fat, to the quantity of one third part; which muſt likewiſe be cut into ſmall ſquare pieces: Let this Mixture be ſeaſon'd, as before, and ſtuff'd into Hogs or Calves-guts. Theſe Puddings muſt be ſcalded in white Wine, with Salt and a few Bay-leaves, over a gentle Fire, and left to cool in their own Liquor, to be broil' d and order'd as the others.

## PULLETS.

We have already produc'd a Side-diſh of fat Pullets dreſs'd with Olives, which may alſo be made in like manner, with other ſorts of Fowls, and ſhall here ſubjoyn ſome other particular Diſhes of Pullets, no leſs remarkable and delicious.

### *Large fat Pullets dreſs'd after the Engliſh Way.*

A Farce is to be firſt prepar'd, with Bacon, Calves-udder, Veal-ſweet-breads, and a little Marrow; as alſo, *Truffles*, Muſh-rooms, Artichoke-bottoms, Capers, and a little Garlick; all ſcalded, minc'd and well ſeaſon'd. The Pullets, being ſtuff'd in the Body with this Farce, and well tied up, with a good Slice of Bacon on their Breaſts, muſt be roaſted, wrapt up in Paper: Then they

they may be dreſs'd with a little Sauce, made of *Truffles*, Muſhrooms, Anchovies, a few Capers and Veal-gravy; all chopt ſmall, ſtew'd and well ſoak'd. A little Cullis muſt alſo be added, and the Juice of an Orange ſqueez'd in, when the Diſh is ready to be ſerv'd up to Table.

### *Fat Pullets farced upon the Bones, with Cream.*

After having roaſted large fat Pullets, let the Fleſh of their Breaſts be well minc'd, with boil'd Bacon, a piece of dreſs'd Gammon, a few Muſhrooms, *Truffles*, Chibbols, Parſly, and the Crum of a Loaf ſteept in Cream, after it has been ſoak'd a little at the Fire; to all theſe, when chopt very ſmall, ſome Yolks of Eggs are alſo to be added. Afterwards, having ſtuff'd your Pullets upon the Bones with this Farce, ſet them in order in a Diſh or Baking-pan, and bread them neatly on the top: Then let ſome whipt Whites of Eggs be put to them, and let them be brought to a colour in the Oven. If you have ſome of this Farce to ſpare, and if any Legs or Wings of Pullets, or Chickens are at hand, they may be ſtuff'd with it, and theſe will ſerve to garniſh your Diſh. A ſmall Ragoo (if you pleaſe) may alſo be made for the Pullets, of Muſhrooms, and Capons-livers dreſs'd in Cream, to be put underneath.

### *Fat Pullets dreſs'd* à la Sainte Menehout.

Let your Pullets be truſs'd for boiling, and ſlit in the hinder part: Then ſpread them upon the Table, or Dreſſer; break their Bones, and take away thoſe of the Legs: Then they muſt be ſtew'd in a Sauce-pan, with a great deal of good Lard, a little Parſly, Chibbol, and other ſeaſoning Ingredients. Afterwards, leaving them in the ſame Pan, let them be cover'd with ſome *Bards*, or thin Slices of Bacon, and ſet between two Fires, *viz.* one on the Lid, and the other underneath; taking care that they be not too quick. Some Slices of Onions muſt alſo be put to them; and, as ſoon as they are ready, they may be neatly bread-ed, put into an Oven for a while, to give them a colour, and ſerv'd up hot, with a *Ramolade*-Sauce underneath; if you ſhall think fit.

### *Another Side-diſh of fat Pullets in* Filets.

Having caus'd large fat Pullets to be roaſted, let the *Filets* and all the Fleſh be neatly taken away: Then let thoſe *Filets* be clear'd from the Fat, and laid in the bottom of a Diſh; whilſt the following Sauce is preparing for them: Let ſome Parſly be chopt, with a little Chibbol, Capers and Garlick; and let all, when well ſeaſon'd, be put into a Stew-pan, with a little Oil and Vinegar: They muſt be well temper'd together, ſqueezing in the Juice of a Lemmon; but the Sauce muſt not be ſet upon the Fire. When it is ready, it may be pour'd into the Diſh, that contains the Pullet-*Filets*, which are to be ſerv'd up cold to Table.

### *A fat Pullet accompanied with a delicious Farce.*

Take a large fat Pullet or Capon, or ſome other Fowl of the like nature, as a Pheaſant or Wood-cock: Slit it along the Back, and cut out all the Bones that you can come at in the inſide. Then let a Farce be made of delicious Meats, *viz.* the Fleſh of young Pigeons, ſmall Chickens, Snipes, *Mauviettes*, &c. and a little well ſeaſon'd Ragoo incorporated with it. The Pullets, when ſtuff'd with this Farce, muſt be neatly ſow'd up again, and leaſurely ſtew'd between two gentle Fires, in a Pot that is well ſtopt, with thin Slices of Bacon, Beef-ſtakes, a piece of green Lemmon, a Bunch of Herbs, and all ſorts of Spice. When it is ready, it muſt be dreſs'd upon the Back, and put into a Ragoo of Muſhrooms, Veal-ſweet-breads, *Truffles* and Artichoke-bottoms, all well ſeaſon'd. The Diſh may be ſet out, with marinated Pigeons, or ſome other convenient Garnitures.

### *Large fat Pullets dreſs'd with Gammon-ſauce, or otherwiſe.*

When your Pullets are roaſted, let a Gammon-ſauce be made for them, with Capers and a thickening Liquor; adding ſome Lemmon-juice, before they are ſet on the Table. At another time, they may be dreſs'd in a Ragoo with *Truffles*, or *à la Saingaraz*, or with a Cray-fiſh Cullis, or elſe they may be bak'd, or ſtew'd between two Fires, as many other Things.

# Q.

## Quails.

Quails may be bak'd *à la Braiſe*, that is to ſay, between two Fires, and dreſs'd in a Ragoo. Otherwiſe they may be ſerv'd up in a hot Pie, ſuch as that of Partridges, deſcrib'd in the firſt Article of *Pies* under the Letter P. They may alſo be order'd ſeveral Ways in a Potage, and a *Bisk* of Quails has been elſewhere explain'd in the Article of *Bisks:* Let us now produce ſome other Methods of dreſſing this ſort of Fowls.

### *A Side-diſh of Quails dreſs'd* à la Braiſe *and in a Ragoo.*

For Quails bak'd or ſtew'd *à la Braiſe*, or between two Fires, 'tis requiſite only to follow the Directions ſpecified in the third Article of *Pigeons*, and to prepare a Ragoo for them, of Lambs-ſweet-breads dreſs'd in white Sauce, with Muſhrooms, *Truffles* and Cocks-combs. The Quails being put into this Ragoo, a little before they are ſerv'd up, the Yolk of an Egg, or two, and ſome Milk-cream, may be temper'd with it.

The other ſort of Ragoo is made, by ſlitting the Quails into halves, without ſeparating them, and frying them in Lard, ſeaſon'd with a Faggot of Herbs, Pepper, Salt, Nutmeg, three or four Muſhrooms and a little Flower; adding ſome Mutton-gravy and Lemmon-juice, at the Inſtant of ſerving them up to Table.

### *Quail-potages.*

If you would have your Quails ſtuff'd, a Farce may be made for that purpoſe, with Capons-breaſts and Beef-marrow; ſeaſon'd with a little Pepper, Salt, Nutmeg, and the Yolks of raw Eggs. Let them boil in an Earthen Pot or otherwiſe, with a Bunch of Herbs and good Broth, ſuch as is deſcrib'd in the firſt Article of Broth: Then ſtrain two boil'd Artichoke-bottoms thro' the Hair-ſieve, with ſix Yolks of Eggs and ſome of the Quail-broth, and let all be ſtew'd upon the hot Embers. When the Cruſts are ſufficiently ſoak'd, dreſs your Quails, and pour the Cullis upon them; they may alſo be farc'd with *Truffles*. The Diſh muſt be garniſh'd with Artichoke-bottoms, Mutton-gravy and Muſhroom-juice.

Another ſort of Quail-potage is made with a brown Cullis, without farcing, only ſtewing them in a proper Broth with a piece of Veal, and preparing the Cullis, with a piece of a Beef-*Filet* pounded with Bread-chippings. This Potage is to be garniſh'd with Muſhrooms and *Truffles*, and ſome Lemmon-juice muſt be ſqueez'd in, when brought to Table.

A Potage of Quails may likewiſe be ſerv'd up with Roots and *à la Reine*, as it appears from the ſeventh and eighth Articles of Potages and elſewhere: Alſo a Quail-potage in form of an *Oil*, another ſort with ſweet Baſil, as that of Pigeons; others with Muſhrooms and otherwiſe: So that due meaſures may be taken, upon occaſion, from the like *Species*, which may be eaſily found by means of the General Table.

## Quavivers.

Quavivers may be fried, and put into a Ragoo made of *Morilles*, *Mouſſerons*, common Muſhrooms and Artichoke-bottoms, and garniſh'd with what you ſhall think fit. They may alſo be broil'd upon the Grid-iron, and dreſs'd with a Sauce of Capers and Anchovies.

As for Quavivers in *Filets*, with Cucumbers and *Mouſſerons*, let them be boil'd in a *Court-bouillon*, and cut as the Perches and Soles that are ſo dreſs'd, according to the Inſtructions given in the third Article of *Soles*. See alſo that of *Perches*, for Quaviver-*Filets*, with white Sauce, which are prepar'd after the ſame manner, and may be otherwiſe ſerv'd up, with Capers.

Quavivers are likewiſe put into a Fricaſſy of Chickens, or a Haſh may be made of them, with chopt Anchovies and whole Capers, all well ſeaſon'd, garniſh'd with Cruſts of fried Bread, and ſprinkled with Lemmon-juice, as they are ſerving up to Table.

# R.

## Rabbets.

Rabbets may be put into a ſtanding Pie, in order to be ſerv'd up cold among the Intermeſſes, as it has been already intimated in the laſt Article of Pies; or a hot Pie may be made of them for a Side-diſh, in this manner.

### *A Rabbet-pie to be ſerved up hot.*

Let the Rabbets be larded, and put into a Pie made of beaten Paſte, ſeaſon'd with Pepper, Salt, Nutmeg, Cloves, pounded Lard, a Bay-leaf or two, and a Shalot. After having waſh'd the Pie over, let it be bak'd for the ſpace of two Hours, and let ſome Orange or Lemmon-juice be ſqueez'd in, when brought to Table.

### *Rabbets and young Rabbets in* Caſſerole.

Cut your Rabbets into quarters, lard them with thick Slips of Bacon; and, after they have been fried, ſtew them in an earthen Pan with Broth, a Glaſs of white Wine, a Bunch of Herbs, Pepper, Salt, fried Flower and Orange.

### *Rabbets dreſs'd with white and brown Sauce.*

After having cut the Rabbets into quarters, ſlit their Heads, and fried them in Lard, as before; let them be ſtew'd in an earthen Pot, with Broth, white Wine, Pepper, Salt, Nutmeg and green Lemmon. Let a little fried Flower be put to thoſe that are to be dreſs'd with brown Sauce; and for the others, let white Sauce be made, with the Yolks of Eggs, as upon other occaſions.

### *Rabbets in a* Tourte, *or Pan-pie, and otherwiſe.*

Large fat Rabbets and young Rabbets may likewiſe be put into a *Tourte*, or Pan-pie; cutting them into pieces, which are to be fried in Lard, with a little Flower, fine Herbs, young Chibbols, Pepper, Salt, Nutmeg, and a little Broth. When they are cold, let your Pie be made of them, with fine Paſte; adding ſome *Morilles*, *Truffles* and pounded Lard, and covering all with a Lid of the ſame Paſte: Let it be bak'd an Hour and half; and, when it is half done, pour in the Sauce in which the Rabbets were dreſs'd, as alſo, ſome Orange-juice, as it is ſerving up to Table.

At another time, when the Rabbets are roaſted, they may be cut into halves, and dreſs'd with a good Gammon-ſauce.

*Young*

### *Young Rabbets dreſs'd* à la Saingaraz.

The Rabbets being neatly larded and roaſted, ſome beaten Slices of Gammon are to be fried in Lard, with a little Flower, a Faggot of fine Herbs, and ſome good Gravy that is not Salt: A few Drops of Vinegar are alſo to be added, and the Sauce may be thicken'd with a little Bread-cullis. Then let the Rabbets be cut into quarters, and dreſs'd in a Diſh or Plate; pouring the Sauce upon them, with Slices of Gammon, in order to be ſerv'd up hot, after they have been well clear'd from the Fat.

Large fat Pullets may be likewiſe dreſs'd, *à la Saingaraz*; as alſo, Chickens and Pigeons, except that they muſt not be cut into quarters.

### Ramequins.

To make Cheeſe-*Ramequins*; a Farce is to be prepar'd of the ſame ſort as that before deſcrib'd for Cheeſe-cakes, only adding a little pounded Parſly, and, if you pleaſe, ſome Yeſt to render them lighter. Then let ſome Bread-crum be cut into ſmall ſquare pieces, with the point of a Knife; and let a little of this Farce be put upon every one of thoſe Slices: But it would be requiſite to dip your Knife into a whipt Egg, to hinder the Farce from ſticking to it; ſo as the *Ramequins* may be made of a round or ſquare Figure: They are to be bak'd in a Pie-pan, with a little Butter underneath; and care muſt be taken, that they be not too much colour'd. Theſe *Ramequins* will ſerve to garniſh Peaſe in Cream, or any thing elſe that you ſhall think fit, and may even be ſet among the Out-works of Intermeſſes.

A piece of refined Cheeſe may alſo be taken, with a Lump of Butter, as much Flower as you can get up between your Fingers at twice, three Yolks of Eggs, a little Pepper and Lemmon-juice. When the whole Mixture or Farce is well pounded together, let it be ſpread upon a Plate, and bak'd under the Lid of a Pie-pan, with Fire on the top; taking care that it do not burn.

### Riſſoles.

*Riſſoles* are proper for the Intermeſſes, and, to render them more delicious, ought to be made with Capons-breaſts. As for the

the reſt, they may be ſeaſon'd and order'd almoſt after the ſame manner as the *Bouillans*, ſpecified under the Letter B; but they muſt be well fried and brought to a fine colour.

They may alſo be made on Days of Abſtinence, of a delicious Fiſh-farce, and even of *Mouſſerons* and Spinage, for the Entertainments with Roots. As for the *Mouſſerons*, they muſt be dreſs'd before, with Butter, fine Herbs, Spice, the Juice of a Lemmon, and a little fried Flower: And the Spinage being boil'd, muſt be chopt ſmall, and ſeaſon'd with Salt, Sugar, Cinnamon and Lemmon-peel pounded or raſped. Theſe *Riſſoles* muſt be bak'd in an Oven, and ſerv'd up with Sugar and ſweet Water.

## ROACHES.

### *A Side-diſh of marinated Roaches.*

The Roaches, being firſt marinated in Oil, with Wine, Lemmon-juice, and the uſual ſeaſoning Ingredients, let them be well breaded, and gently bak'd in an Oven, till they come to a fine colour: Afterwards they muſt be neatly dreſs'd in a Diſh, and garniſh'd with fried Bread and Parſly.

### *Roaches dreſs'd in a Ragoo, and ſeveral other Ways.*

Another Ragoo may be made of Roaches, broiling them upon the Grid-iron, after they have been ſoak'd in Butter; whilſt the Livers are fried with a little Butter; in order to be pounded, and ſtrain'd thro' the Hair-ſieve. Let this Cullis be pour'd upon the Roaches, when ſeaſon'd with white Pepper, Salt, and Orange or Lemmon-juice; rubbing the Diſh or Plate, before it is dreſs'd, with a Shalot or Clove of Garlick.

Roaches may alſo be farced, as well as many other ſorts of Fiſh; otherwiſe they may be dreſs'd in *Caſſerole*, or put into a Pie; for which laſt, ſee the fifteenth Article of Pies.

## ROAST-MEATS.

Altho' there ſeems to be little or no difficulty, as to what relates to the Roaſt-meats; nevertheleſs it would be expedient to give ſome account of them; that is to ſay, not to ſhew the Degree of Heat, or the Time that is requiſite for the roaſting of every parti-

particular Joint of Meat, or Fowl; becauſe thoſe Circumſtances may be ſufficiently diſcern'd by the Eye, and may be regulated according to the Thickneſs, or Nature of the Meats: But only to explain the Manner of Dreſſing, or Preparing them before they are ſpitted, and the Sauces which are moſt proper for them. For example:

Large Quails and young Quails muſt be drawn and eaten barded, with Pepper; or they may be larded, and ſerv'd up with Orange.

Pheaſants and Pheaſant-powts ought to be well pickt and drawn: They are uſually larded with thin Slips of Bacon, and eaten with Verjuice, Pepper and Salt, or with Orange.

Large fat Partridges and young Partridges are ſerv'd up in the ſame manner, as well as Wood-hens.

Wood-cocks and Snipes muſt not be drawn, but only larded with very ſmall Slips of Bacon: As they are roaſting, a Sauce is to be prepar'd for them, with Orange, white Pepper, Salt, and a young Chibbol.

Plovers are dreſs'd and eaten, after the ſame manner.

Turkeys and Turkey-powts muſt be baſted, as they are roaſting, with a little Vinegar, Salt, Chibbols, and white Pepper.

Ring-doves, or Wood-pigeons, and young Fowls of that ſort, may be ſerv'd up with Verjuice and the entire Grapes, or Orange, or elſe in Roſe-vinegar, with white Pepper and Salt.

Turtle-doves are uſually order'd in the ſame manner: They muſt be drawn and larded with thin Slips of Bacon, as the former; as well as *Biſets*, which are a kind of Stock-doves, or Wood-pigeons.

Ducks, Teals, and other ſorts of Water-fowl, ought to be drawn and ſpitted without larding. When they are half-roaſted, they may be baſted with Lard; and eaten all over bloody, with white Pepper, Salt and Orange-juice, or a natural Pepper and Vinegar-ſauce. As for Barn-door Ducks, they may be larded with ſome Rows of Bacon, and roaſted ſomewhat longer than the others.

Geeſe, both wild and tame, muſt be drawn, but not larded; if they are fat: They are to be baſted with Lard, and eaten with Pepper and Vinegar, or with Salt and Orange.

Let green Geeſe be drawn and barded; whilſt a Farce is preparing for them, with the Livers, Bacon, chopt Herbs, young Chibbols, Pepper, Salt and Nutmeg; to which may be added,

Mut-

Mutton-gravy and Lemmon-juice, when ready to be ſerv'd up to Table: Or elſe they may be eaten with Verjuice and the entire Grapes, or with Vinegar, Pepper and Salt.

Thruſhes muſt be baſted, and ſtew'd with Bread and Salt, in order to be eaten, with Verjuice, Pepper, and a little Orange-juice; after having rubb'd the Diſh, with a Shalot.

Larks are ſerv'd up in the ſame manner, except that a little Sage may be put into the Sauce.

Fat Capons ought to be drawn and barded; putting into the Body, an Onion ſtuck with Cloves, with Salt and white Pepper: When they are ready, take off the *Bards*, or Slices of Bacon, bread them, and let them be eaten with Creſſes ſcalded in Vinegar, with Salt; or elſe with Orange and Salt, or with Oiſters ſtew'd in the Dripping. As for the other Capons, they may be larded with ſmall Slips of Bacon, and ſerv'd up after the ſame manner as the others, as well as large fat Pullets.

*Ortolans* muſt be drawn, and roaſted on a ſmall Spit, and baſted with a little Lard: Then they may be cover'd or ſtrew'd with Bread and Salt, and eaten with Salt and Orange.

*Mauviettes* ought not to be drawn, but larded with thin Slips of Bacon; leaving the Feet. Then having made a Sauce of the Dripping, with Verjuice and Grapes, white Pepper and Salt, let them be eaten with Salt and Orange.

*Beccafigo's* require only to be well pickt, after having cut off their Heads and Feet: Then they are to be roaſted on a little Spit, and ſtrew'd with grated Bread and Salt; in order to be eaten with Orange, or with Verjuice with the Grapes entire and white Pepper.

Hares and Leverets ought to be imbru'd with their own Blood, and larded with thin Slips of Bacon: They are uſually eaten with Pepper and Vinegar, or with ſweet Sauce made of Sugar, Cinnamon, Pepper, Wine and Vinegar.

Large Rabbets and young ones are eaten with Water, white Pepper and Salt, or with Orange.

Lamb and Kid muſt be parboil'd in Water, or broil'd a little upon the Coals, and larded with thin Slips of Bacon. Then they may be eaten, with green Sauce, or with Orange, white Pepper and Salt, or with Roſe-vinegar.

A ſucking Pig ought to be well ſcalded in Water, taking out the Entrails, and putting into the Belly ſome Pepper, Salt, Chibbols and a Lump of pounded Lard: When it is almoſt roaſted, let it be ſtuffing'd and baſted with Water and Salt. It may be eaten with white Pepper, Salt and Orange.

A

A young Wild Boar may be larded with thin Slips of Bacon, without cutting off the Head or Feet, and when well roasted, may be eaten with Pepper and Vinegar, or with Orange, Salt and Pepper.

An old Wild Boar must be dress'd after the same manner, and serv'd up with Pepper and Vinegar, or *Robert*-Sauce.

A Roe-buck must likewise be larded with small Slips of Bacon, and as it is roasting, a Sauce must be prepar'd for it, with Onions fried in Lard, and afterwards strain'd thro' the Hair-sieve, with Vinegar, a little Broth, white Pepper and Salt; or it may be dress'd with sweet Sauce.

A Joint of a Srag or Hind ought to be larded with thin Slips of Bacon, and eaten with Pepper and Vinegar.

Fallow Deer and Fawns must be larded in the same manner, as they are roasting, basted with a Liquor made of Vinegar, green Lemmon, a Bunch of Herbs, Pepper and Salt. They are also eaten with Pepper and Vinegar.

### *Other Sauces proper for the Roast-meats.*

Sauce made of Duck-gravy.
Wood-cock Sauce.
Sauce of Gravy of a Leg of Mutton, with a Shalot.
Sauce of Veal-gravy, with Orange.
Sauce of Veal-gravy, with a Shalot.
Sauce of chopt *Truffles* and fine Herbs.
Sauce of raw Gammon and Oisters.
Sauce of Onion and Veal-gravy.
Sauce of a Partridge-cullis and Capers.
Sauce of Anchovies and Shalots.
Sauce of Oil and Mustard, after the Spanish Way.
Sauce of young Chibbols, fried brown.
Sauce of Verjuice with the entire Grapes and Veal-gravy.
Sauce of fresh *Mousserons* chopt.
Poor Man's Sauce, with Garlick.
Poor Man's Sauce, with Oil.
Sauce of Gravy of a short Rib of Beef, with Garlick.
Sauce of Fennel and green Gooseberries.
Sauce of green Oisters and mine'd Gammon.
Ring-dove Sauce, with Pomegranate.
Sauce with Capons-livers.
Sauce of green Corn.
Sauce of new Verjuice, with a Shalot.

Ma-

Many other ſorts of Sauces may be found in their proper places, by the means of the General Table of the Meſſes, at the end of this Volume.

## Roe-bucks.

### *To dreſs a Roe-buck.*

When it is larded with thin Slips of Bacon and roaſted, it may be eaten with natural ſweet Sauce; or with Sweet-ſour Sauce; or with a natural Pepper and Vinegar-ſauce: Or elſe the Spleen of the Roe-buck may be fried in Lard, with an Onion; afterwards pounded in a Mortar, and ſtrain'd thro' the Hair-ſieve, with Mutton-gravy, the Juice of a Lemmon and Muſhrooms, and white Pepper.

### *Other Ways of dreſſing a Roe-buck.*

Let the Fleſh of your Roe-buck be larded with thick Slips of Bacon, and fried for ſome time in Lard. Then Stew it in a Sauce-pan, with Beef-broth or Water, ſeaſon'd, with Pepper, Salt, Bay-leaves, Nutmeg, and a Faggot of Herbs; adding alſo a Glaſs of white Wine, and a piece of green Lemmon. Let the Sauce be thicken'd with fried Flower, and ſerv'd up with Lemmon-juice and Capers.

This ſort of Meat, after it has been larded with thick Slips of Bacon, and dreſs'd as before, may be left to cool in its own Broth, and brought to Table, upon a Napkin, with Slices of Lemmon, and Creſſes boil'd in Vinegar and Salt.

## Roulades.

Take part of a Fillet of Veal with Beef-ſewet, and mince them very ſmall as it were a *Godivoe*, adding two Eggs with the Whites and ſome Salt: Then having prepar'd a piece of a Leg of Mutton, or of Veal, or a Veal-caul, ſtrew it with Parſly, and put ſeven or eight Slices of Lemmon in the Intervals: You muſt alſo provide a Calve's Tongue, or a Sheep's Tongue boil'd, to be cut into ſmall thin Slices, with little *Bards* of Bacon. Let your *Godivoe* be ſpread over all, with Parſly, Pepper and Salt on the top; and let all be roll'd up together and bound, in order to be ſtew'd as it were in a good *Court-bouillon*, with one piece, or

or ſeveral Slices of Bacon. Let the whole Meſs be ſerv'd up among the Out-works or for a Side-diſh, after having garniſh'd it, with whatſoever you ſhall judge requiſite.

See alſo the Article of *Beef-ſtakes roll'd up*, under the Letter B, and that of *Poupiets*, under P.

## S.

### Salmon.

#### *Several Ways of dreſſing Salmon.*

FReſh Salmon may be put into a Ragoo, made brown, as it were *Fricandoes*, with Veal-ſweet-breads, *Truffles* and Muſhrooms; adding good Broth or Beef-gravy, as it is ſtewing, and ſome Lemmon-juice, before it is ſerv'd up to Table. The following Directions for the Trout may alſo be obſerv'd; or elſe your Salmon, larded with middle-ſiz'd Slips of Bacon and well ſeaſon'd, may be roaſted by a gentle Fire, baſting it with white Wine and Verjuice, and putting a Faggot of fine Herbs with a piece of green Lemmon into the Sauce. You muſt alſo temper with the Dripping, ſome Oiſters, boiled Muſhrooms, Capers, fried Flower and the Liver of the Salmon, adding ſome white Pepper and Lemmon-juice, when the Diſh is ready to be ſerv'd up, among the Intermeſſes.

#### *A Tail-piece of Salmon in* Caſſerole.

See the Inſtructions before given for the dreſſing of a Cod-fiſh-tail in the ſecond Article of *Cod-fiſh*, under the Letter C. and having farc'd your Tail-piece of Salmon in the ſame manner, let it be breaded, and bak'd in an Oven, with white Wine, Salt, Chibbol, Thyme, a Bay-leaf or two, and Lemmon-peel. When it is ready, pour a Ragoo upon it, and garniſh it with what you pleaſe.

#### *Salmon in a Ragoo.*

Take a Joll or any other piece of Salmon, and having cut it into Slices, let it be bak'd in a cover'd Diſh ſet into the Oven, with a little Wine, Verjuice, Pepper, Salt, Cloves, a Bunch of fine Herbs, Nutmeg, Bay-leaves, green Lemmon and a little

Fiſh-

Fiſh-broth. In the mean time, having prepar'd a good Ragoo of Oiſters, Capers, fried Flower, Muſhrooms, and the Liver of the Salmon, turn all upon it, and let it be ſerv'd up, with Lemmon-juice.

### *Salmon dreſs'd with ſweet Sauce.*

Having cut your Salmon into Slices and flower'd them, let them be fried in refined Butter: Then, ſoaking them a little while in a ſweet Sauce made of red Wine, Sugar, Pepper, Salt, Cloves, Cinnamon, and green Lemmon, let them be ſerv'd up, with ſuch Garniture as you ſhall think fit.

For the Salmon-ſallet, ſee Pag. 41. and for a Salmon-pie, the Letter P.

## SALPICON.

The *Salpicon* is a Ragoo uſually made for large Joints of Beef, Veal, or Mutton, which are to be ſerv'd up roaſted, for the principal Side-diſhes. To that purpoſe, having provided Cucumbers, boil'd Gammon, Capons-livers, the *Filets* of a fat Pullet, *Truffles*, Muſhrooms, and Artichoke-bottoms, let all be cut into ſmall ſquare pieces: But the Cucumbers, being taken a-part, muſt be fried in Lard, and well clear'd from the Fat, throwing in a little Flower: Afterwards, having fried them again a little while, they muſt be put to the reſt of the above-mention'd Ingredients, with good Gravy; and all muſt be boil'd or ſtew'd together. If you have any Gammon-eſſence, put in one Spoonful of it; and, to thicken the Sauce, prepare a good Cullis, to be ſprinkled at laſt with a little Vinegar: In the mean while, a Hole being made in a ſhort Rib of Beef, or in the Leg of a Quarter of Veal, all that Meat muſt be taken away, which will ſerve for other Farces, and the Ragoo even now deſcrib'd, muſt be ſubſtituted in its room.

A *Salpicon* may alſo be ſerv'd up ſeparately for a Side-diſh.

## SANDLINGS, *ſee* DABS.

## SAUSAGES.

To make Sauſages, let ſome Pork and Leaf-fat out of the Hog's Belly be chopt ſmall, well ſeaſon'd, and mixt with a little Parſly, other fine Herbs and a Shalot. If you would have

them more delicious than ordinary; it will be requisite also to mince the Breasts of Capons, or fat Pullets, with a little raw Gammon and Anis, in the same manner as for white Hogs-puddings. When the whole Mixture is well order'd and season'd, adding a little Gammon-essence, it may be bound with the Yolk of an Egg. Afterwards, having provided Sheeps-guts that are well clean's'd, according to the thickness that you would have your Sausages to be of, they may be made of a convenient length, and broil'd upon Paper, or fried; in order to be serv'd up to Table.

The same Compound or Farce may also be wrapt up in a Veal-caul and dress'd as Capons-livers in a Caul; for which see the Article of *Livers* under the Letter L.

Veal-sausages are made in the same manner, after having minc'd part of a Fillet of Veal, with half as much Bacon, season'd with Pepper, Salt, Nutmeg and fine Herbs chopt very small. They may also be broil'd upon the Grid-iron, with thick Paper underneath, and serv'd up with Mustard, as the former, among the Side-dishes.

## *Royal* Saucissons, *or thick Sausages.*

Having provided some Flesh of Partridges and of a fat Pullet or Capon, a little Gammon and other Bacon, and a piece of a Leg of Veal, all raw, with Parsly and Chibbols, let them be well chopt with Mushrooms and *Truffles*, and season'd with Pepper, Salt, beaten Spice, and a Clove of Garlick; adding also two whole Eggs, three or four Yolks and a little Milk-cream. Then roll up this Farce into thick pieces, according to the quantity that you have of it, and to the end that it may be dress'd, without breaking, let it be wrapt up in very thin Slices cut out of a Fillet of Veal, and beaten flat upon the Dresser, for that purpose; so as the Sausages may be made at least as thick as a Man's Arm, and of a convenient length. When they are thus order'd, they must be put into an oval Stew-pan, with a great many *Bards* or thin Slices of Bacon at the bottom, and stopt up close; covering them with Beef-stakes, and other Bacon-*Bards*. Afterwards, the Pan must be set between two Fires, taking care that they be not too quick, and the Sausages must be bak'd or stew'd in this manner about eight or ten Hours. As soon as they are ready, let them be remov'd from the Fire, and left to cool in the same Pan: Then they must be carefully taken out so as

none

none be broken, and all the Meat round about must be taken away, with the Fat: At last you may cut the Sausages into Slices with a sharp Knife, and set them in good order in a Dish or Plate, to be serv'd up cold to Table. If there be occasion to make a *Galantine* at the same time, with the Royal Sausages, it may be dress'd in the same Stew-pan.

## Sea-dragons, *see* Quavivers.

## Shads.

### *Broiled Shads.*

When they are well scal'd and cut, rub them with Butter and Salt, or else cause them to take Salt in a Baking-pan, with Oil: Then they must be broil'd upon the Grid-iron, over a gentle Fire, and brought to a fine colour. They may be serv'd up, with Sorrel and Cream; adding also some Parsly, Chervil, Chibbol, Pepper, Salt, Nutmeg and sweet Butter. They may also be dress'd in a Ragoo of Mushrooms, or in a brown Sauce, with Capers.

### *Shads in a* Court-bouillon.

After having scal'd and cut your Shads, let them boil in white Wine, with Vinegar, Pepper, Salt, Cloves, Bay-leaves, Onions and green Lemmon, and let them be serv'd up to Table upon a Napkin.

## Simnels.

### *Iced Simnels.*

Iced Simnels, may serve either for Intermesses, or to garnish other Dishes, and are prepar'd after the following manner. Having provided Simnels made of Water, according to the size of your Dish, cut them into halves, as it were an Orange, leaving the Crust on the top and underneath; and soak them in Milk, with Sugar, proportionably to the quantity of Simnels. Then let them be cover'd and laid under hot Embers, to be kept warm for the space of about four or five Hours; but they must not be boil'd, lest they turn to Pap. Afterwards, having taken them out, let them be well drain'd and fried in fresh Lard. As

ſoon as they are colour'd, let them be ſtrew'd with fine Sugar and iced over: At laſt, after they have been turn'd and iced on the other Side, they may be brought hot to Table.

## SMELTS.

We ſhall not here inſiſt on the manner of Dreſſing Smelt-potages, with white and brown Broth, or of Filets of the ſame Fiſh, in regard that it is only requiſite to obſerve the Directions already laid down for other ſorts of Fiſh. But it may not be improper to give ſome account of the Side-diſhes that are uſually made of Smelts.

### *Several Ways of dreſſing Smelts.*

Smelts may be fried and ſerv'd up in a Sauce made of diſſolv'd Anchovies, burnt Butter, Orange-juice and white Pepper.

At another time, They may be ſtew'd in a Sauce-pan, with Butter, a little white Wine, Nutmeg, fried Flower and a piece of green Lemmon; adding ſome Capers and Lemmon-juice, when ſerv'd up to Table.

Smelts may be alſo boil'd in a *Court-bouillon*, with white Wine, green Lemmon, Pepper, Salt and a Bay-leaf or two, and brought to Table, upon a Napkin, with Parſly and Slices of Lemmon, to be eaten with white Pepper and Vinegar; or elſe they may be dreſs'd with the *Ramolade*-ſauce deſcribed Pag. 41.

## SNIPES.

Snipes may be ſerv'd up in a Ragoo, as well as roaſted; to which purpoſe, they muſt be ſlit into halves, without taking away any of their Entrails: Then let them be fried in Lard, and ſeaſon'd with white Pepper, Salt, a Chibbol, and a little Juice of Muſhrooms and Lemmon. The Diſh may be garniſh'd with Slices of Lemmon.

## SOLES.

### *Soles dreſs'd after the Spaniſh Way.*

Let the Soles be fried, and afterwards cut into *Filets*; while a Sauce is preparing for them, with good *Champagne*-wine, two Cloves

Cloves of Garlick, Pepper, Salt, Thyme and a Bay-leaf. Then ſoak them by degrees in this Sauce, and garniſh them, with what you ſhall judge moſt requiſite.

### *A Side-diſh of fried Soles.*

Open the Back of your Soles, on both ſides, and take away the Bone, till the white Fleſh appears. When they are fried, let them be garniſh'd with the Fleſh of other Soles, and let a white Sauce be made with an Anchovie and Capers, or *Robert*-Sauce; or elſe a Ragoo of Muſhrooms with Pike-livers, Artichoke-bottoms chopp'd very ſmall and Carp-roes, ſqueezing in ſome Lemmon-juice, before the Diſh is ſet on the Table.

### *Sole*-Filets *with Cucumbers.*

Having cut fried Soles into *Filets*, let them be mingled with Cucumbers dreſs'd in the following manner: Let marinated Cucumbers cut into Slices, be fried and ſoak'd with Gravy or Broth; in which they muſt be afterwards ſtew'd and well ſeaſon'd, taking care that they do not ſtick. The *Filets* being put to them, may be ſerv'd up a little after, and garniſh'd with what you pleaſe.

### *Soles farced with fine Herbs, and dreſs'd otherwiſe.*

Let your Soles cool, after they have been fried, and let a Farce be made of fine Herbs, *viz.* Parſly, Chibbol, Thyme, Savoury, and ſweet Baſil, all chopt together, with Pepper, Salt, Cloves and Nutmeg: Then dreſs all theſe with a good Lump of Butter, and farce the Soles, taking out the Bones of every one, at the top of the Back: Afterwards, ſoak them in melted Butter, and having breaded them, let them be broil'd upon the Grid-iron and brought to a fine colour, with the red-hot Fire-ſhovel. They may be ſerv'd up, with Lemmons cut into halves.

Other Soles are farced with Bread-crum, Anchovies, Parſly, Chibbols and ſweet Butter, all well chopp'd, kneaded and ſeaſon'd: When they are thus ſtuff'd, let them be ſteept in Oil, breaded and dreſs'd as Pigs-pettitoes, *à la Sainte Menehout.* A little brown Sauce muſt be prepar'd for them, and ſome Lemmon-juice added, as they are ſerving up to Table.

Other Ways of farcing Soles for Potage may be ſeen in the 65th Article of *Potages*, under the Letter P. and as many Side-diſhes may be made of them; enriching them with Muſhrooms, Oiſters, Cray-fiſh and Capers, adding Lemmon-juice, when ſerv'd up to Table.

In any ſeaſon out of Lent, three or four Eggs may be mingled with the Farce, which is to be made of the Fleſh of boned Soles, when they are half-fried, with fine Herbs and Bread-crum ſoak'd in Milk. Having ſtuff'd the Bones of your Soles with this Farce, bake them in an Oven, till they come to a fine colour, and ſet out the Diſh with Lemmon, or ſome other proper Garniture.

### *Sole*-Filets, *with a Lentil-cullis.*

After the Soles have been fried and cut into *Filets*, they muſt be put into a good Ragoo of Lentils, ſuch as is produc'd in the fifth Article of Potages, and gently boil'd a little while over the Fire. When the *Filets* are ready to be ſerv'd up, let them be dreſs'd in the Ragoo, or Cullis, and garniſh'd with what you pleaſe, for a Side-diſh.

Quavivers, Dabs and Perches may alſo be dreſs'd in the ſame manner, but the latter muſt be handled more gently.

### *Other Ways of dreſſing Soles.*

Sole-*Filets* are likewiſe ſerv'd up in a Cullis of Capers, others with *Truffles*, and others with *Robert*-Sauce, with ſweet Baſil, or with Cray-fiſh: A *Pain*, or farced Loaf and *Gatoes*, may alſo be made of Soles, or they may be dreſs'd in a *Court-bouillon*, or in a *Marinade*, as it has been obſerv'd in the laſt Article of *Marinades*. As for thoſe that are fried, they may be eaten with Salt and Orange-juice.

### Souſces.

To make an Intermeſs of *Souſce*, let Hogs-ears and Feet be boil'd after the uſual manner, and left to cool in their own Liquor: Then let them be cut into very ſmall thin Slices, and let all the Bones be taken away; whilſt ſome of the beſt ſort of Vinegar is put into a Stew-pan, with Sugar, proportionably to the quantity of Meat: Let the Vinegar and Sugar be boil'd, with

a Stick of Cinnamon, three or four Cloves, a little Pepper and Salt, and two or three Slices of Lemmon: Let all be ſtrain'd thro' the Hair-ſieve, and when the Meat is cut into *Menus-droits*, let all boil together, till the Sauce becomes thick, as if it were for *Menus-droits* with Muſtard. Afterwards, having remov'd the Stew-pan from the Fire, and having provided certain little ſquare Boxes, of what ſize you ſhall think fit, all the Fat being alſo taken off with a Spoon, let the whole Meſs be turn'd into them, with ſmall *Lardoons*, or Slices of Bacon, of the ſame length as the Boxes. When they are fill'd, let them not be cover'd, till all be well coagulated. Afterwards, cover them with Paper, and the Lids of the ſame Boxes. This Compound, or Jelly, may be kept during four or five Months, but the newer it is the better. It is uſually ſerv'd up in thin Slices, and laid in good order, on a Diſh or Plate, with a clean Napkin underneath.

## STAG.

A Joint of Stag may be dreſs'd ſeveral Ways; that is to ſay, it may be larded with thick Slips of Bacon, and ſeaſon'd with Pepper, Salt, Nutmeg, and beaten Cloves: Otherwiſe, having larded it with ſmall Slips of Bacon, let it be ſteept in white Wine and Verjuice, with Salt, a Faggot of Herbs, a piece of green Lemmon, and three or four Bay-leaves, and roaſted at a gentle Fire; baſting it with its *Marinade*, or Pickle. When it is ready, let it be dreſs'd in the Dripping, with fried Flower to thicken the Sauce; adding Capers, Vinegar, or Lemmon-juice, and white Pepper, when ſerv'd up to Table.

### *Another Way of dreſſing Stags-fleſh.*

Let the Loin or Shoulder of a Stag be larded with very thin Slips of Bacon, and cover'd with Paper. As it is roaſting, let a Sauce be prepar'd for it, with Vinegar, Pepper, Salt, Nutmeg, fried Flower, Slices of Lemmon and Shalots.

### *Another Way.*

After your Joint of Stag has been well roaſted, it may be eaten with a ſweet Sauce, made in this manner: Take a Glaſs of Vinegar, with Sugar, a little Salt, three or four whole

Cloves, Cinnamon and a little Lemmon; and, when these Ingredients are boil'd together, put in a little fried Flower, white Pepper and Orange-juice.

### *Stag in a Ragoo.*

Having larded a piece of Stags-flesh with thick Slips of Bacon, season'd with Pepper and Salt, let it be fried in Lard: Then let it boil for the space of three or four Hours in an earthen Pan, with Broth or Water, and two Glasses of white Wine, season'd with Salt, Nutmeg, a Bunch of Herbs, three or four Bay-leaves, and a piece of green Lemmon. When it is ready, let the Sauce be thicken'd with fried Flower, and add Capers and Lemmon-juice as it is serving up to Table.

Pasties are also made of Stags-flesh, which may be found in the Article of *Pasties*, under the Letter P.

## Stock-fish, *see* Cod-fish.

## Sturgeon.

### *A Side-dish of Sturgeon for Flesh-days.*

Sturgeon for Flesh-days may be dress'd after different Manners; that is to say, either in form of larded *Fricandoes* or Collops; or in thick Slices, *à la Sainte Menehout*. For the latter, let the Slices of Sturgeon be gently stew'd in Milk and white Wine, well season'd, with a Bay-leaf and a little melted Lard: Then let them be breaded, and broil'd upon a Grid-iron; pouring a Sauce underneath, in the same manner, as for Loins of Mutton, in order to be serv'd up hot to Table.

For Collops of the same Sturgeon, after they have been cut and larded, they must be flower'd a little, and brought to a colour with Lard: Then they are to be boil'd in a Sauce-pan, with good Gravy, fine Herbs, Slices of Lemmon, *Truffles*, Mushrooms, Veal-sweet-breads, and a well-season'd Cullis. Afterwards, the Fat being thoroughly drain'd from them, they may be sprinkled with a little Verjuice, and serv'd up hot, as well as the other sort, among the Side-dishes and Out-works.

### *Another Way of dreſſing Sturgeon.*

Sturgeon may alſo be dreſs'd in *Haricot*, with Turneps; to which purpoſe, it muſt be boil'd in Water, with Pepper, Salt, Thyme, Onions and Cloves. If you have any Broth at hand, ſome of it may be pour'd in, and then your Sturgeon muſt be fried brown in Lard: Afterwards, it muſt be clear'd from the Fat, and put into a prepared Cullis, with the Turneps, and a little Gammon cut into Slices, or chopt ſmall. It may be ſerv'd up, with Lemmon-juice, and ſet out with *Marinade*, or ſome other Garniture.

### *Sturgeon for Fiſh-days.*

Let your Sturgeon be boil'd in a good *Court-bouillon*, and dreſs'd in a well-ſeaſon'd Ragoo of Muſhrooms, *&c.*

A *Haricot* may alſo be made of Sturgeon, with Turneps, as on Fleſh-days, cutting it into pieces of the length of your Finger, in order to be boil'd in Water and Salt, and afterwards fried brown. Then the Fat being drain'd off, it muſt be put into a Cullis of the ſame, and mingled with the Turneps, after they have been ſcalded and well ſeaſon'd.

## T.

### TARTS,

### *Tarts made of Cherries and other ſorts of Fruit.*

TAke preſerv'd Cherries, and let a piece of well-made Paſte, half puff'd be roll'd out very thin for an Under-cruſt, to be ſpread over the bottom of the Pie-pan: Then lay your Cherries in order, and roll out ſome Slips of Paſte, which cannot be made too ſmall. With theſe, fine Ornaments may be made for your Tart, in form of a Star, a Basket, a Royal Banner, and ſeveral others, at pleaſure: Thus, having ſhap'd all with the Point of a Knife, the Tart muſt be bak'd, and afterwards ic'd with fine Sugar, paſſing the red-hot Fire-ſhovel over it. It may be garniſh'd with *Feuillantins*, or ſmall *Fleurons* of all ſorts of Fruit. Tarts may alſo be made of other Fruits, and even of Cream, after the ſame manner: When Apricocks, Ver-

juice,

juice, &c. are in season, they are natural; and at other times, Marmelade may be us'd. However, the Tarts may be always render'd more delicious, by making the Crust, with Almond-paste, or crackling Crust, such as is describ'd in the first Article of Pastes.

### *A Peach-tart.*

Let ripe Peaches be ston'd, well pounded in a Mortar, and left in Heaps: In the mean while, having put some Sugar, with candy'd Lemmon-peel cut small, into a Dish, let a fine Paste be made somewhat stiff, with a little Butter, Flower, Salt, Water, and the Yolk of an Egg. Then roll out a round piece, very thin, for the Bottom-crust, according to the size of your Dish, and make a little Border of the same Paste, for the Side-crust, about two Inches high: Afterwards, the Peaches being put into it in good order, the Pie may be set into the Oven, and brought to a fine colour, with the red-hot Fire-shovel, after having strew'd it with Sugar. This is commonly call'd *a broiled Tart* by the French, and ought to be serv'd up hot to Table.

Tarts of the like nature, may be prepar'd with Apples and other sorts of Fruit; and, if you'll give your self the trouble, they may be made of Paste proper for crackling Crust, neatly cut, dried in an Oven, and afterwards iced over with the Yolk of an Egg, fine Sugar and a little preserv'd Lemmon-peel, well temper'd together. Having thus order'd your Paste for the Lid, causing it to be ic'd in the Oven, till it become very white; it must be laid upon the Tart that is dress'd in the Dish, a little before it is serv'd up, and may be garnish'd with *Meringues*.

### *A sweet-sour Tart.*

Take a Glass of Verjuice, or Lemmon-juice, with a quarter of a Pound of Sugar, and when half is boil'd away, add some Cream, with six Yolks of Eggs, a little Butter, Orange-flowers, candy'd Lemmon-peel grated, and beaten Cinnamon: Let all be put into a Tart made of fine Paste, and bak'd without a Lid.

### *Other sorts of Tarts.*

A kind of *Marmelade* or Cream, may be made of Apples, Beets, Melons, and other sorts of Fruit; boiling them in white Wine, and

and afterwards pounding them with Sugar, Cinnamon, Orange-flowers and Lemmon-peel: Then they must be strain'd thro' the Hair-sieve, and put into a Tart made of very thin Crust, with a little Butter, in order to be serv'd up with musked Sugar and Orange-flowers.

Tarts may also be made of all the different sorts of artificial Creams specify'd under that Article.

## TENCHES.

Tenches may be cut into pieces, and a white or brown Fricassy may be made of them, with *Mousserons* or common Mushrooms, *Truffles*, Artichoke-bottoms and fine Herbs; adding a thickening Liquor, as for Chickens, and an Anchovie chopt very small, as also some Lemmon-juice, before it is serv'd up to Table, set out with *Marinade*.

A Hash may be also made of Tenches, garnish'd with the Heads marinated and fried: Or else they may be dress'd in *Casserole*, frying them, in burnt Butter, after they have been cut, and stewing them in white Wine, with the same Butter, Verjuice, a Faggot of Herbs, Pepper, Salt, Nutmeg, a Bay-leaf or two, and a little Flower. When they are ready, let Oisters be put into the Sauce, with Capers, some Juice of Mushrooms and Lemmon, and let all be garnish'd with fried Bread.

Moreover, Tenches may be farc'd, as Carps, or dress'd in a Ragoo, cutting them into pieces, to be fried in refined Butter, in which an Anchovie is to be afterwards dissolv'd; adding Orange-juice, Pepper, Salt, Nutmeg and Capers: Then the Dish may be serv'd up with fried Parsly and Slices of Lemmon.

As for those Tenches that are set a-part for frying, they must be slit on the Back, and strew'd with Salt and Flower. When they are sufficiently fried, let them be serv'd up to Table with Orange-juice.

## TERRINE.

A *Terrine* is a very considerable Side-dish, and may be thus prepar'd: Take six Quails, four young Pigeons, two Chickens, and a Breast of Mutton cut into pieces; and let all be bak'd or stew'd in an earthen Pan, call'd *Terrine* in French, between two gentle Fires, with Bacon-*Bards* at the bottom to keep them from burning, or young streaked Bacon cut into pieces: Then let

let the Fat be drain'd off, and some good Veal-gravy put in its place, with boil'd Lettice, a little green Pease-soop, and green Pease or Asparagus-tops: Let all be stew'd again together for some time, and thoroughly clear'd from the Fat, before they are serv'd up to Table.

*N. B.* Somewhat has been already deliver'd on this Subject, in the second Article of *Mirotons*, under the Letter M.

## THRUSHES.

Amongst other Dishes, Thrushes may be put into a Pie, to be serv'd up hot, or into a Ragoo; frying them, for the latter, in Lard, with a little Flower, a Faggot of fine Herbs, Pepper, Salt, Nutmeg, a little white Wine and Capers; squeezing in some Lemmon-juice, as they are serving up to Table.

For Potage made of Thrushes, let them likewise be fried in Lard, after they have been drawn, and then boil'd with brown Broth proper for that purpose, as it has been already hinted, in the first Article of *Broth*, under the Letter B. The Livers being also fried in the same Lard, must be afterwards pounded, and strain'd thro' the Hair-sieve, with the same Broth, in order to be put upon the Thrushes, or into the Potage; which are to be dress'd and garnish'd with Mushrooms.

## TONGUES.

Having already explain'd divers Services of Neats-tongues, under the Letter N. let us now give some Account of the other sorts.

### *Calves-tongues.*

### *To prepare farced Calves-tongues.*

Let a Hole be made in the Tongues at the Root, with a little Knife; taking care that they be not cut in any part: Then thrust in your Finger quite thro', as if it were a Gut; so as a Ragoo may be put into it, made of Veal-sweet-breads, Mushrooms, *Truffles*, Parsly and Chibbol; all well season'd, and fried with a little Lard and Flower, that is not made brown. The Tongues, being farced with this Ragoo, must be tied up very close at the Hole, and thrown into hot Water, to the end that

the first Skin may be peel'd off. Afterwards, they must be broil'd upon the Coals, or stew'd between two Fires, and when the Fat is thoroughly drain'd from them, they may be dress'd in a Dish, with a good Ragoo, garnish'd with *Fricandoes*, that are well larded but not farc'd.

### *Another Way of dressing Calves-tongues.*

Two other Side-dishes may be made of Calves-tongues; that is to say, they may be dress'd in the same manner as the Neats-tongues, specified in the third and fourth Articles; or else they may be roasted after having been half done, and serv'd up with sweet Sauce.

### *Hogs-tongues.*

### *To dress dried Hogs-tongues.*

Take what quantity you please of Hog's-tongues, and scald them, only to get off the first Skin; but the Water must not be too hot: Then wipe them with a Cloath, and cut off a little of the thick End or Root. To salt your Tongues, take green Juniper-berries, and dry them in an Oven, with two Bay-leaves, a little Coriander, Thyme, sweet Basil, and all sorts of fine Herbs, except Rosemary, Sage, Parsly and Chibbol: All these Herbs being well dried, must be pounded in a Mortar, and strain'd thro' a Sieve. Afterwards, having provided some pounded Salt and Salt-petre, mingle them together with the rest, and let your Tongues be put into a Pail or Pot, laying them in order, one by one, as they are separately salted; every Row of them being season'd with all these Ingredients. They must be press'd close together; and, when they are all salted, let a Slate be laid over them, and a great Stone on the top, leaving them thus close stopt for six or seven Days. Then take them out, drain them a little; and, having cut some Hogs-skirts, according to the length of the Tongues, let every one be put into its Case, made of those Skirts, tying up both ends. When your Tongues are thus order'd, let them be fasten'd at the small end or tip, to a Pole laid a-cross the Chimny, at a convenient distance, so as they may not touch one another, and that they may be well smoak'd, for the space of fifteen or twenty Days, till they become dry. Thus they may be preserv'd,

if

if well order'd, throughout the whole Year; but in their beſt condition, they muſt be eaten at the end of ſix Months: To that purpoſe, they may be boil'd in Water, with a little red Wine, a few Slices of Chibbol and Cloves. When they are ready, they may be cut into Slices or left entire, at pleaſure, and ſerv'd up cold among the Intermeſſes.

### *Sheeps-tongues.*

### *Several Ways of dreſſing Sheeps-tongues.*

Sheeps-tongues may be ſerv'd up with ſweet Sauce, in which, after they have been flower'd and fried till they come to a fine colour, they may be ſoak'd by degrees, with *Truffles* and *Mouſſerons*.

Sheeps-tongues may alſo be broil'd upon the Grid-iron, with Salt and Bread-crum, in order to be ſtew'd in a Sauce, made of Verjuice, Broth, Muſhrooms, Pepper, Salt, fried Flower, Nutmeg and green Lemmon; or elſe a *Ramolade*-Sauce may be prepar'd for them, according to the Directions laid down, Pag. 41.

Dried Sheeps-tongues may be order'd after the ſame manner as dried Calves-tongues above ſpecified.

## TORTOISES.

Tortoiſes may be put into a Fricaſſy of Chickens; and to that purpoſe, having cut off their Heads, Feet and Tails, let them boil in a Pot, with Pepper, Salt, Onion, Cloves, Thyme and Bay-leaves. Afterwards, having cut them into pieces, taking care of the Gall, toſs them up in a Stew-pan, with fine Herbs, Chibbols, Pepper, Salt, Artichoke-bottoms, *Morilles*, *Mouſſerons*, common Muſhrooms and *Truffles*. If you would have them brown, let them be ſoak'd with Onion-juice, or elſe with good Fiſh-broth and a little fried Flower. To dreſs Tortoiſes in a white Fricaſſy, the Sauce muſt be thicken'd, with Yolks of Eggs, adding ſome Verjuice and Lemmon-juice when ſerv'd up to Table. The Diſh may be garniſh'd with Roes, Lemmon-ſlices and Oiſters, either fried or raw, according to the nature of the Fricaſſy.

A *Poupeton* may alſo be made of Tortoiſes, or elſe they may be ſteept for ſome time, in Vinegar, Pepper, Salt and Chibbols. Afterwards they muſt be flower'd and fry'd, in order to be ſerv'd up with fry'd Parſly, Oranges and white Pepper.

## TOSTS.

Tosts may be serv'd up both on Flesh-days and those of Abstinence, and are very frequently us'd. For Flesh-days, boil'd Veal-kidneys chopt very small, with Chervil, Salt, Sugar, Cinnamon, and the Yolk of an Egg, may be laid upon the Tosts of Bread, and strew'd with other Bread, or else neatly ic'd over.

For Wood-cock Tosts, let the Flesh and Entrails of the Wood-cocks be likewise cut small, except the Ghizzard, and season'd with white Pepper, Salt and melted Lard. All being well mingled together, the Tosts may be made, and bak'd in a Pie-pan over a gentle Fire. They ought to be serv'd up without Sugar, only with Mutton-gravy and Orange-juice, or with a Shalot.

Tosts of the like nature may also be made, with Capons-livers fried in pounded Lard, three or four Mushrooms, fine Herbs and the usual seasoning Ingredients.

For Fish-days, the Tosts are generally prepar'd with Butter, Oil of Olives or Hypocras; which manner of dressing is so easie and so well known, that it does not deserve to be any longer insisted upon.

## TOURTES, *or* PAN-PIES.

There are two sorts of *Tourtes* or Pies made in a *Tourtiere*, or Baking-pan, as well as of standing Pies both for Flesh-days and those of Abstinence; that is to say, one sort for Side-dishes and the other for Intermesses. Some of the first Service have been already describ'd, particularly *Tourtes* or Pan-pies of Chickens and Pigeons in their respective Articles: And as for the Intermesses, we have also produc'd Almond-pan-pies, Tarts of Cream, and of Fruit-Marmelades, and even some Fish-pan-pies; let us now proceed to explain the most considerable of those that remain.

### *A Quail*-Tourte *or Pan-pie.*

After having well cleans'd and truss'd your Quails, let them be put into a Pan-pie made of beaten Paste, as the former, season'd with Pepper, Salt, Nutmeg and a Bunch of Herbs. This Pie must also be fill'd with Veal-sweet-breads, Mushrooms,

*Truffles*

*Truffles* cut into pieces, pounded or melted Lard underneath the Quails and Beef-ſewet: Then it may be cover'd with a Lid, and bak'd during two Hours. Let ſome Lemmon-juice be ſqueez'd in, as it is ſerving up hot to Table for a Side-diſh.

## *A* Tourte *or Pan-pie, after the Spaniſh Way for a Side-diſh.*

Take Quails, Pigeons, *Mauviettes*, or *Ortolans*; that is to ſay, any one of theſe ſorts, provided they be all ſmall and tender Fowls: For example, if they are Pigeons, after they have been well truſs'd, a Farce muſt be made of a little Marrow, Muſhrooms, *Truffles*, a little piece of parboil'd Bacon, all well ſeaſon'd with Spice and fine Herbs of all ſorts. Let your Pigeons be only ſlit on the Back to let in this Farce, and if they are ſomewhat tough, they may be ſcalded a little before they are ſtuff'd. In the mean time, let ſome Veal-ſweet-breads, Muſhrooms, Cocks-combs and Artichoke-bottoms cut into Quarters be well ſeaſon'd and ſtew'd a-part; whilſt the Paſte is making, with Water, Flower, the Yolk of an Egg, a little Salt and Butter, but it muſt not be too ſtiff: Having ſet it by a little, let it be beaten with the Rolling-pin, and divided into eight pieces, according to the bigneſs of your Baking-pan. Of theſe eight pieces of Paſte, take four to ſerve for the Bottom-cruſts; roll out every piece almoſt as thin as Paper; rub the inſide of the Pie-pan with Butter or Lard, and having put one piece of Paſte therein, waſh it over with melted Lard, to the end, that another may be laid upon it, and ſo of the reſt. Then the Pigeons or other ſmall Fowls, may be ſet in order, with the Ragoo, and cover'd with *Bards* or thin Slices of Bacon. Afterwards, taking the four pieces of Paſte that were left for the Lid, order them in the ſame manner, as thoſe for the Bottom-cruſts, that is to ſay, let them be waſh'd with Lard, before they are laid one upon another. The Pie being thus cover'd muſt be waſh'd over again on the top, and ſet into the Oven, taking care that it be not of too brown a colour: When it is bak'd, dreſs it in a Diſh or Plate, take off the Lid and *Bards*, pour in a good white Cullis, or one of Muſhrooms, according to the nature of the Fowls, and let all be ſerv'd up hot to Table.

A

### *A* Tourte *or Pan-pie of a Capon's Breast for an Intermeſs.*

Take the Breaſt of a Capon or Pullet, and pound it in a Mortar with a little grated Lemmon-peel, a March-pane, three or four Yolks of Eggs, Orange-flower-water, and a little beaten Cinnamon; all well thicken'd. Let this Mixture be ſpread upon a piece of beaten Paſte roll'd out for the Bottom-cruſt, and let the Pie be bak'd without the Lid. Then ice it over with fine Sugar, and having caus'd the Cover of a Pie-pan to be heated very hot, let it be laid upon the Pie, to give it a colour; adding a little ſweet Water and Lemmon-juice, when ready to be brought to Table.

### *Another Pan-pie made of a Capon's Breaſt.*

Let the Breaſt of a raw Capon, be minc'd, with as much Marrow or Beef-ſewet: Then let your Pie be made of beaten Paſte, and the intervals ſtuff'd with Muſhrooms, *Truffles*, Cocks-combs, Veal-ſweet-breads, a little pounded Lard, Pepper, Salt and Nutmeg: Let it be cover'd with a Lid of the ſame Paſte, waſh'd over, and bak'd for the ſpace of an Hour and half: Laſtly, let ſome Piſtachoes, with Mutton-gravy and Lemmon-juice be put into it at the inſtant of ſerving it up, and let it be ſet out with little Tarts, or ſome other ſort of Garniture.

### *A Pan-pie of Capons-livers.*

Let the Livers be ſcalded in Water, and afterwards laid in Order in a Pie-pan upon fine Paſte, with chopt Muſhrooms, fine Herbs, Chibbol and pounded Lard, ſeaſon'd with Pepper, Salt, Nutmeg, Cloves and a piece of green Lemmon: Then covering the Pie with a Lid of the ſame Paſte, let it be waſh'd over, and bak'd a full Hour. In the mean while, taking one of the Livers that were reſerv'd, fry it with a little Lard and Flower; let it alſo be pounded and ſtrain'd thro' the Hair-ſieve, with Mutton-gravy and Lemmon-juice, after having rubb'd the bottom of the Diſh with a Shalot. Laſtly, let all be put into the Pie, as it is ſerving up hot to Table.

### *Gammon*-Tourtes, *or Pan-pies.*

A piece of good Gammon may be cut into ſmall Slices, and laid in order in the Pie-pan upon a piece of fine Paſte, with Herbs chopt ſmall, Pepper, Cinnamon, Nutmeg, freſh Butter and a Bay-leaf: It muſt be cover'd, and waſh'd over as the former, and only ſet into the Oven for half an Hour. When it is bak'd, let ſome Mutton-gravy be put into it, with Lemmon-juice and a Shalot.

The Gammon may be minc'd, if you ſhall think fit, to make a Pie of the like nature; adding Sugar, Cinnamon, white Pepper, candy'd Lemmon-peel and a little pounded Lard. When it is dreſs'd and bak'd as before, let Lemmon-juice and Sugar be put into it, in order to be ſet on the Table.

### *A Pan-pie of Sheeps-tongues.*

Sheeps-tongues cut into Slices may be put into a Pie-pan, with candy'd Lemmon-peel, Currans, Dates, Pepper, Salt, Sugar, Cinnamon, two pounded Macaroons, ſome melted Lard, and a piece of green Lemmon. Then let your Pie be cover'd with a Lid, waſh'd over, and bak'd for an Hour; putting into it ſome Lemmon-juice, Sugar and ſweet Water, when ſerv'd up to Table.

### *A Pan-pie of a Neats-tongue.*

Having cut a ſalted Neats-tongue into very thin Slices, as the former, let it be laid upon a piece of Paſte in a Pie-pan, ſeaſon'd with Cinnamon, Pepper, Sugar and melted Lard. Then cover it with a Lid of the ſame Paſte, and when it is half bak'd, that is to ſay, about half an Hour after it was ſet into the Oven, pour in half a Glaſs of good Wine. Afterwards, let it be bak'd outright, and as it is ſerving up, put ſome Sugar into it, with Lemmon-juice and Pomegranate-kernels.

### *A* Tourte, *or Pan-pie of Veal-ſweet-breads.*

After having ſcalded the Sweet-breads in very hot Water, let them be put into a fine Paſte, with ſmall Muſhrooms, *Truffles*, Pepper, Salt, Nutmeg, green Lemmon and pounded Lard. Then cover-

covering the Pie with a Lid of the ſame Paſte; waſh it over, and ſet it into the Oven for an Hour. When it is bak'd, pour in ſome Veal or Mutton-gravy, adding Piſtachoes and Lemmon-juice, a little before it is brought to Table.

## *A Pan-pie of* Beatils.

The *Beatils* being well cleans'd in hot Water may be put into a Pie-pan, with Muſhrooms, *Truffles*, Veal-ſweet-breads, Artichoke-bottoms and Beef-marrow; all well ſeaſon'd, with Pepper, Salt, Nutmeg, a Faggot of Herbs, and pounded or melted Lard: Let it be cover'd with a Lid, and waſh'd over as the others, and after it has been bak'd about two Hours in an Oven moderately heated, let ſome Mutton-gravy be pour'd into it, with Lemmon-juice, in order to be ſerv'd up to Table.

## *A Pan-pie of Veal-kidneys.*

This *Tourte* or Pan-pie may be made two ſeveral Ways: For the firſt, let your Veal-kidneys be chopt ſmall, with a little Lard, ſeaſoned with Pepper, Salt, Nutmeg, Cinnamon, Chibbols, fine Herbs, Muſhrooms and Veal-ſweet-breads. The Pie being thus made of beaten Paſte, muſt be cover'd, and bak'd as before, during a full Hour.

For the other Way; let your Kidneys be boil'd, minc'd, and put in like manner between two pieces of fine Paſte, with Sugar, Cinnamon, Lemmon-peel, Dates, a little Butter, two Macaroons, and the other neceſſary ſeaſoning Ingredients. Three quarters of an Hour are ſufficient for the baking of this ſort of Pie, into which you muſt put ſome Lemmon-juice, Sugar and Orange-flower-water, when ready to be ſerv'd up to Table.

## Tourtes, *or Pan-pies made of Butter, Lard and Marrow.*

For the Butter Pan-pie, take very freſh Butter, to the quantity of eight Ounces, according to the bigneſs of your Pie, let it be refin'd and well clear'd from the Scum; adding a little chopt Marrow, if the Entertainment be prepar'd for a Fleſh-day, otherwiſe, it muſt not be us'd. The Butter, being thus refin'd, muſt be taken off from the Fire, and ſet by for ſome time. Then, breaking three new laid Eggs, take the Whites, and make ſome Snow; into which you are to put fine Sugar,

four Yolks of Eggs, candy'd Lemmon-peel cut very ſmall, green Lemmon-peel grated, and a little Orange-flower-water, all proportionably beaten: Pour the Butter into the ſame Farce, and let all be well whipt together. In the mean while, having provided a fine Paſte, let a piece of it be roll'd out very thin, to be laid on the Pie-pan that is butter'd a little, and let the ſides of the Pie be ſhap'd with the Point of a Knife. Afterwards, the Farce being put into it, it muſt be bak'd with a little Fire on the top, only in the middle of the Pie-pan, leſt it ſhould take too brown a colour. To know when theſe ſorts of Pies are ſufficiently bak'd, 'tis requiſite to obſerve, whether they are ready to ſlip off from the Baking-pans; and before they are ſerv'd up, they muſt be ſtrew'd with fine Sugar, and ic'd over with the red-hot Fire-ſhovel. They may be garniſh'd with *Riſſoles*, Apple-fritters, or any thing elſe of the like nature.

The Lard Pan-pie is prepar'd after the ſame manner, only making uſe of tried Lard inſtead of Butter; but care muſt be taken, that it have not the leaſt ill taſte, and that the Eggs be always newly laid: If the Pies are large, a greater quantity of Eggs will be requiſite.

As for the Marrow-pie, it may likewiſe be made as the former; that is to ſay, when the Marrow is refined or well melted, the Eggs are to be beaten in the ſame manner, and the Lemmon-peels, with the other Ingredients muſt be added. Others pound the Marrow, Sugar, and Lemmon-peel all together, with a little Flower and Orange-flower-water. Afterwards, they whip the Whites of the Eggs, with three or four Yolks, and mingle them with the reſt in the Mortar. However, a fine Paſte ought to be made as for the other Pies, and 'tis no great matter how different the Ways of making them may be, provided they tend to the producing of the ſame good Effect.

### *A ſugar'd Pan-pie for an Intermeſs.*

Take five or ſix Biskets, March-panes or Macaroons, with Sugar, and four or five Yolks of Eggs; pound them in a Mortar, with a little Orange-flower-water; and let the whole Maſs be laid upon Puff-paſte. Then let the Pie be bak'd with a gentle Fire; and Iced over, till it comes to a fine colour.

## *An Artichoke-*Tourte, *or Pan-pie.*

When the Artichoke-bottoms are well boil'd, and become very white, they may be put into a Pie, with fine Herbs, Chibbols chopt ſmall, Pepper, Salt, Nutmeg and Butter. Cover your Pie with a Lid, and put into it a white Sauce, with a little Vinegar, when ready to be ſerv'd up to Table.

Otherwiſe, the Artichoke-bottoms may be pounded and ſtrain'd thro' the Hair-ſieve, with melted Butter or Lard, to make as it were a kind of Cream; adding two raw Yolks of Eggs, with Salt and Nutmeg: Let all be put into a very fine thin Paſte, and when bak'd, ſerv'd up with Mutton-gravy and Lemmon-juice.

A pounded Macaroon may alſo be put into the Artichoke-cream, with Sugar, Cinnamon, candy'd Lemmon-peel, a little Milk-cream and Salt. This Pie may be made without a Lid, but before it is brought to Table, it muſt be ic'd over with Sugar, and Orange-flower-water.

## *An Aſparagus-pan-pie.*

Let the tender part of the Aſparagus be cut, and the Tops reſerv'd for garniſhing. Afterwards, they muſt be ſcalded in Water, and dreſs'd in a Pie, with melted Lard, Marrow, or Butter, fine Herbs, Chibbols, Pepper, Salt and Nutmeg. This Pie ought to be cover'd with a Lid, and when bak'd, ſome Cream may be put into it, or Mutton-gravy, and the Yolk of an Egg.

## *A Spinage-pan-pie.*

Take Spinage-leaves, and ſcald them in Water, or elſe ſtew them in an earthen Pot, with half a Glaſs of white Wine, to take away their Crudity. As ſoon as the Wine is conſum'd, let the Spinage be drain'd, and chopt very ſmall, ſeaſon'd with a little Salt, Cinnamon, Sugar, Lemmon-peel, two Macaroons and ſweet Butter. Then let them be put into fine Paſte, and cover'd with Slips of cut Paſtry-work; adding ſome Sugar and Orange-flower, as it is ſerving up to Table.

### *A* Truffle-*pan-pie.*

Having cut the *Truffles* into Slices, and caus'd the Skin to be well peel'd off, they may be laid in order on a piece of fine Paſte roll'd out for the Bottom-cruſt: Then let a little Flower be fried in Butter, with fine Herbs chopt ſmall, and a whole Chibbol, and let all be put into the Pie; ſeaſoned with Pepper, Salt and Nutmeg. This ſort of Pies is not uſually cover'd, but muſt be ſerv'd up with Lemmon-juice.

### *A* Tourte *or Pan-pie made of* Mouſſerons, Morilles *and common Muſhrooms.*

Let your Muſhrooms be cut into Slices and laid upon a piece of fine Paſte in the bottom of a Pie-pan, with fine Herbs, Chibbols, Salt, Nutmeg, fried Flower and Butter. Then cover your Pie with a Lid, waſh it over, and when bak'd, ſerve it up, with Mutton-gravy and Lemmon-juice, after having taken away the Chibbols: A thickening Liquor may alſo be added with burnt Butter.

The Pan-pies of *Morilles* and *Mouſſerons* are uſually made after the ſame manner.

### *An Egg-pan-pie.*

Take the Yolks of Eggs, a Lump of Sugar, a little Butter and Orange-flower-water; make as it were a kind of Cream; and put it into a piece of very thin fine Paſte rais'd with a little Border for the Side-cruſt: Then having grated ſome Lemmon-peel upon it, let it be bak'd and ic'd over, when ready to be brought to Table.

### *A Pan-pie, with Sorrel-juice.*

After having pounded the Sorrel, to get the Juice, let it be put into a Diſh, with Sugar, Cinnamon, Macaroons, a Lump of Butter, three Yolks of Eggs, candy'd Lemmon-peel grated and Orange-flowers: Then let all be boil'd together, as it were Cream, and afterwards laid upon a piece of very fine Paſte in the bottom of a Baking-pan. When the Pie is bak'd, it may be ſerv'd up, with Sugar.

### *Pan-pies of divers Colours.*

Another Pan-pie may be made of a kind of green Cream; mingling ſome Beet-juice with Piſtachoes and Almonds, as they are ſtraining thro' the Hair-ſieve: For all the other ſorts of Colours, ſee what has been deliver'd on that Subject, for Jellies and *Blanc-mangers*, in the ſecond Article of *Jellies* under the Letter I.

### *Other ſorts of* Tourtes, *or Pan-pies.*

Many other ſorts of Pan-pies may alſo be prepar'd, to be ſerv'd up, as the former, among the Intermeſſes, as well for Fleſh-days, as thoſe of Abſtinence; particularly, Pies made of the Pulp of Oranges cut into Slices and laid upon fine Paſte, with Sugar, a pounded Macaroon, Cinnamon and Piſtachoes. The ſame thing may be done with green Lemmons; only ſome candy'd Lemmon-peel grated muſt be us'd inſtead of Piſtachoes. Both theſe ſorts of Pies are to be ſerv'd up, with Musked Sugar. Others may likewiſe be made of Pomegranate-kernels, candy'd Lemmon-peels, preſerv'd Plums, cut Piſtachoes, *&c.* For Almond-pies, it would be only requiſite to follow the Directions, as well for the moſt proper Paſtes to be uſed for that purpoſe, as the reſt of the Managery, which have been laid down in the firſt and fourth Articles of *Almonds*, under the Letter A.

It may not be improper here to ſubjoin ſome other Pan-pies made of Fiſh, that are generally provided for Side-diſhes, on Fiſh-days, *viz.*

### *A Cray-fiſh-*Tourte, *or Pan-pie.*

Let the Cray-fiſh be ſtew'd in a Glaſs of white Wine, after they have been well waſh'd; reſerving the Claws and Tails: Let all the reſt be pounded in a Mortar, to be ſtrain'd thro' the Hair-ſieve, with a little Broth, and melted Butter: Then the whole Mixture may be put into a Pan-pie, with Pepper, Salt, Nutmeg, young Chibbols and Muſhrooms cut into pieces, and when the Pie is cover'd with a Lid, it muſt be waſh'd over, in order to be bak'd, and ſerv'd up with Lemmon-juice.

Otherwiſe, the Fleſh of the Cray-fiſh may be minc'd and put

into a Pie, with Carps-roes, Pikes-livers, *Morilles*, common Muſhrooms, *Truffles*, Butter and the other ſeaſoning Ingredients, in order to be ſerv'd up with Lemmon or Orange-juice.

### *A Pan-pie made of Carps-roes and Tongues.*

The Tongues and Roes of the Carps muſt be laid in order upon a piece of fine Paſte, in the bottom of the Pan; ſeaſon'd with Pepper, Salt, Nutmeg, fine Herbs, Chibbols, *Morilles*, common Muſhrooms, *Truffles* and ſweet Butter. Then, all being cover'd with a Lid of the ſame Paſte, let the Pie be bak'd with a gentle Fire, and ſerv'd up with Lemmon-juice.

### *Pan-pies made of Pikes-livers.*

Theſe are to be ſeaſon'd as the former, except that burnt Butter muſt be us'd, and a diſſolved Anchovie put into them, with Capers and Lemmon-juice, before they are brought to Table.

### *A Salmon-pan-pie.*

After having ſtew'd the Salmon for a while in Claret, it muſt be cut into Slices or *Filets*, and dreſs'd in the Pie, with candy'd Lemmon-peel, Dates, Sugar, Cinnamon, a little Pepper, Salt and Butter: When the Pie is half bak'd, pour in the Wine in which the Salmon was ſtew'd; let it alſo be ic'd over, and ſerv'd up, with Lemmon-juice.

Otherwiſe, the Salmon may be chopt ſmall, with Muſhrooms, fine Herbs, Chibbols, Artichoke-bottoms, Pepper, Salt and Nutmeg, and ſerv'd up in the ſame manner.

### *A* Tourte, *or Pan-pie made of Smelts, Pike, Soles, and other ſorts of Fiſh.*

Let your Fiſh be cut into *Filets*, with chopt *Morilles*, common Muſhrooms and *Truffles*, to be laid on the bottom of the Pie; ſeaſon'd with Pepper, Salt, Nutmeg, fine Herbs, Chibbols and pieces of Muſhrooms: Or elſe the Bones and Heads of the Fiſh may be taken away and fried, to ſerve for Garniture. But the Pies muſt always be ſet on the Table, with Orange or Lemmon-juice.

*An*

### *An Oiſter-pan-pie.*

This Pie is uſually made after the ſame manner, only it will be requiſite to add a little Bread-chippings, with Capers and a Slice of green Lemmon, as alſo the Liquor of the Oiſters, before it is ſerv'd up to Table.

### *A Muſcle-pan-pie.*

The Muſcles, being well cleans'd and waſh'd, muſt be fried in a Pan, and clear'd from their Shells, in order to be dreſs'd in a Pie, with Muſhrooms cut into pieces, *Morilles*, Pepper, Salt, Nutmeg, Thyme and Butter. When the Pie is half bak'd, the Muſcle-liquor muſt be put into it, with Bread-chippings, as alſo Lemmon-juice, at the inſtant of ſerving it up to Table.

### *A Pan-pie of farced Tench.*

When your Tenches are well cleans'd from their Slime, ſlit them on the Back, and take away the Fleſh, ſo as the Head and Tail may ſtick to the Skin: Then mince this Fleſh with Muſhrooms, Carps-roes, fine Herbs, Pepper, Salt, Nutmeg and beaten Cloves; and, having ſtuff'd the Bones of the Fiſh with the ſame Farce, dreſs them in a Pie, with Oiſters, Muſhrooms, Carps-roes, Pikes-livers and Butter; adding half a Glaſs of white Wine, when the Pie is half-bak'd, and ſome Lemmon-juice, as it is ſerving up to Table.

### *Other* Tourtes, *or Pan-pies made of Fiſh*, &c.

*Tourtes*, or Pan-pies, are likewiſe made of Perches, Tortoiſes, and many other Fiſhes; for which due Meaſures may be eaſily taken from the former, or from the particular Inſtructions given in their proper places, for the dreſſing of thoſe ſorts of Fiſh. To theſe may be added Pan-pies of *Beatils*, and others of Pigeons dreſs'd with a good Fiſh-farce, prepar'd with the Fleſh of Eels, Pikes and Carps, with pounded Roes: To that purpoſe, the Rumps of thoſe Pigeons muſt be made hollow, and a piece of a Pike's Liver, or ſome other ſtuff'd into it: Then they are to be ſtew'd a little in melted Butter, and put into a Pie, with artificial Cocks-combs and Veal-ſweet-breads, made

of

of the same Compound or Farce, and scalded separately in a Ladle. This Pie must be season'd with Pepper, Salt, Nutmeg, Mushrooms, Fish-roes, *Morilles* and sweet Butter; adding a little white Wine at last, and Lemmon-juice when serv'd up to Table.

## TROTTERS.

### *A Side-dish of Sheeps-trotters farced.*

Let the Trotters be well scalded, and afterwards stew'd in good Broth, with a little Parsly and Chibbol; taking care that they be not over-done. As soon as they are taken out, let the Feet be cut off, leaving the Legs; the Bones of which must be taken away, and the Skins spread upon the Table or Dresser, in order to be stuff'd with a little of the Farce of *Croquets*, or some other, and roll'd up one by one: Then, after having laid them in a Dish, and sprinkled them with a little melted Fat, they must be neatly breaded on the top, and brought to a Colour in the Oven. When they are colour'd, let the Fat be drain'd from them, and let the side of the Dish be rubb'd with a Shalot; pouring a little Ragoo upon them, or a Mushroom-cullis, before they are serv'd up hot to Table.

### *Another Way of dressing Sheeps-trotters.*

Sheeps-trotters may also be dress'd with white Sauce, frying them in Lard, with fine Herbs, young Chibbols, Pepper, Salt and Nutmeg: The Sauce must be thicken'd with Yolks of Eggs and Rose-vinegar; garnishing the Dish with the Trotter-bones fried in Paste and Parsly.

## TROUTS.

### *A Side-dish of broil'd Trouts.*

The Trouts may be either breaded, or left in their natural condition; for the latter, a Ragoo may be prepar'd, with *Mousserons*, *Truffles*, Fish-roes, and Pikes-livers fried brown, also an Anchovie, fine Herbs, and a few Capers. Let the Trouts be laid a soaking for some time in this Sauce, and afterwards serv'd up, with Lemmon-juice.

For

For the others, that you would have breaded, they ought to be ſteept in a good *Marinade*, for the ſpace of a full Hour, after having cut them into pieces, to the end that they may take the whole reliſh: Then they may be broil'd over a gentle Fire, and ſprinkled with Lemmon-juice, whilſt the Diſh is garniſh'd with *Petits-patez*, *i. e.* little Pies made of Fiſh, or with *Marinade*.

## *An Intermeß of Trouts on Fleſh-days.*

Having provided two or three good Trouts, let them be neatly gutted at the Gills, ſcrap'd and well wipt: Then, laying them on the Dreſſer, let the red-hot Fire-ſhovel be gently paſs'd over them, yet ſo as not to touch them, and let it be re-iterated from time to time: When they are ſufficiently harden'd by this means, they may be larded with ſmall Slips of Bacon in rows. Afterwards, ſome good *Bards*, or thin Slices of Bacon being laid on the bottom of an oval Stew-pan, the larded Trouts muſt be ſet in order upon them; kindling a little Fire underneath, and putting ſome live Coals on the top of the Cover, to give the Fiſh a fine colour: They muſt alſo be ſtirr'd at ſeveral times, leſt they ſhould ſtick to the bottom. When they are well colour'd, take away all the Bacon, ſoak your Trouts in good Gravy, with a little *Champagne*-wine, and an Onion ſtuck with Cloves, and let all be gently ſtew'd together, and well ſeaſon'd in the ſame Pan. As ſoon as they are almoſt done enough, and little Sauce is left, let ſome *Truffles*, Muſhrooms and all ſorts of Garniture, according to the Seaſon, be put into a little Gammon-eſſence, in order to make a well-ſeaſon'd and ſomewhat thick Ragoo. Then dreſs your Trouts in a large Diſh, either of an Oval or round Figure, and pour the Ragoo round about, after the Fat has been thoroughly drain'd off. The Diſh may be garniſh'd, if you pleaſe, with Artichoke-bottoms, *Andouillets*, or ſmall Trout-collops well larded and order'd as thoſe of Soles.

As for the large Sea-fiſh, they muſt be larded with thick Slips of Bacon, and when well tied up, they may be boil'd in a good *Court-bouillon*, proper for Fleſh-days, that is well ſeaſon'd, and enrich'd with all ſorts of exquiſite Ingredients; adding a little *Champagne*-wine. When the Fiſh are ready, let them be dreſs'd in Oval Diſhes, and let a Ragoo be turn'd upon them, made of all ſorts of Garnitures. Some freſh Oiſters may alſo be added, with their Liquor, or elſe a Carp-ſauce, or one of Gammon-eſſence,

may

may be prepar'd for that purpose; taking care that all be well clear'd from the Fat, and serv'd up hot to Table.

## TRUFFLES.

The Way of dressing *Truffles* most in vogue, is that of a *Court-bouillon*, so as they may be stew'd in white Wine or Claret, and season'd with Pepper, Salt and Bay-leaves.

They may also be broil'd upon the Coals, slitting them in half to put in some white Pepper and Salt, and closing them up again, in order to be wrapt up in wet Paper and laid over a Fire that is not too quick: Then they may be serv'd up to Table, on a folded Napkin.

Or else, after having cleans'd your *Truffles*, cut them into Slices, and fry them in Lard or Butter, with Flower. Then they must be stew'd in a little Broth, with fine Herbs, Pepper, Salt and Nutmeg, and laid a soaking in a Dish, till there be little Sauce left; to be serv'd up, with Mutton-gravy and Lemmon-juice.

Otherwise, several Ragoo's may be made of *Truffles* and Capons-livers, as also *Tourtes* or Pan-pies; as it has been before observ'd: And in the Entertainments with Roots or Collations during the time of Lent, they may be eaten dry, with Oil, but they must be always set on the Table among the Intermesses.

## TUNNIES.

Tunnies may be dress'd in Slices or *Filets*, with Poor Man's Sauce, and in a Sallet, with the *Ramolade* describ'd Pag. 41. They may also be fried in round Slices, and serv'd up in a kind of Fish-*Marinade*, such as is specified in the last Article of *Marinades*. Or else, they may be broil'd upon a Grid-iron, after having rubb'd and strew'd them with Pepper, Salt and Butter, to be eaten with Orange and burnt Butter. Otherwise, a *Pourpeton* may be made of them; or they may be bak'd in a Pot-pie, putting the Flesh chopt small into a Pot, or earthen Pan, with burnt Butter and white Wine; also a piece of green Lemmon, Pepper, Salt, Mushrooms, or Chesnuts and Capers: The Dish may be garnish'd with Bread and Oisters fried, and Slices of Lemmon. For the other Tunny-pies, see the eighteenth Article of *Pies*, under the Letter P.

TUR-

## TURBOT.

### *A Side-dish of Turbot, in a* Court-bouillon.

Let a well season'd *Court-bouillon* be prepar'd, with Vinegar, Verjuice, white Wine, Pepper, Salt, Cloves, Thyme, Onions, Lemmon and a Bay-leaf or two; let a little Water be also added, and at last some Milk, to render it very white: Then the Turbot must be leasurely stew'd in it, over a gentle Fire, and garnish'd with Parsly, Lemmon-slices laid upon it, and Violets in their Season.

### *A Turbot serv'd up among the Intermesses on Flesh-days.*

Having scal'd and wash'd your Turbot, put it into a large Dish, with *Bards* or thin Slices of Bacon, seasoned with melted Lard, white Wine, Verjuice, a Faggot of Herbs, Bay-leaves, Pepper, Salt, Nutmeg, whole Cloves and green Lemmon: Then let it be cover'd with other *Bards*, and bak'd in a Pot between two Fires, or in an Oven: In order to serve it up to Table, take away the Bacon-*Bards*, dress your Turbot in a Dish, pouring upon it a good Ragoo of Mushrooms, made of the Sauce, and garnish it with Slices of Lemmon.

## TURKEYS.

Among the several Ways of dressing Turkeys, either roasted or in a Ragoo, the two following are, without doubt, the most modern, and consequently deserve to be first taken notice of: One of these, is a Side-dish of Turkeys farced with fine Herbs, and the other a Side-dish of the same, dress'd with Onion-essence. Turkeys are also stew'd in a *Salmigund* or Hotch-potch, and with Gammon-sauce, as some other Messes specified in the General Table.

### *Turkeys farced with fine Herbs.*

Let the Turkeys be truss'd for roasting, but not parboil'd: The Skin on their Breast must also be loosen'd, to the end that they may be conveniently stuff'd with a Farce made of raw Ba-

con,

con, Parſly, Chibbol, and moſt ſorts of fine Herbs, all chopt ſmall, pounded a little in a Mortar and well ſeaſon'd: The Turkeys being thus farced between the Skin and the Fleſh, as alſo a little in the Body, muſt be well ſpitted and roaſted. Afterwards, they are to be dreſs'd in a Diſh, pouring upon them a good Ragoo, of all ſorts of Garnitures, and ſerv'd up hot to Table. The ſame thing may be done with Chickens, Pigeons and other ſorts of Fowl, and to diverſifie them on ſeveral Days, they may be bak'd or ſtew'd in a Pot between two Fires, after they have been ſtuff'd, as before. When they are ready, let them be well drain'd, and ſerv'd up with a good Ragoo of *Truffles*, and Veal-ſweet-breads; all well dreſs'd, clear'd from the Fat, and garniſh'd with ſmall *Croquets*.

### *A Side-diſh of Turkeys, with Onion-eſſence.*

The Onions muſt be cut into Slices and fried in a Stew-pan, with Lard: Then the Fat being drain'd a little from them, they muſt be toſs'd up again, with as much Flower as can be got up between your Fingers; adding ſome good Gravy, Cloves, and the other neceſſary ſeaſoning Ingredients. When all have been ſtew'd together a little while, let them be ſtrain'd thro' the Hair-ſieve, and afterwards put into the Stew-pan a third time, with a few drops of Verjuice and a little Bread-cullis. In the mean while, the Turkeys having their Wings, Breaſt and Legs well tied up, ought to be roaſted, and dreſs'd in a Diſh; pouring the Sauce upon them, before they are ſerv'd up after the uſual manner.

### *Other Side-diſhes of Turkeys.*

Sometimes young Turkeys, one of them larded, and the other only barded, or cover'd with thin Slices of Bacon, without being breaded, are roaſted and ſerv'd up in Gravy.

At another time, your Turkeys being barded and roaſted, take away their Legs, Wings and Breaſts, and cut them into *Filets*, to be put into a Ragoo of Cucumbers fried brown, with a brown thickening Liquor, and a piece of Lemmon, as they are dreſſing.

V.

## V.

### VEAL.

IN ſeveral places of this Book, we have taken occaſion to ſhew, how Veal may be dreſs'd in order to make a great number of Meſſes and Diſhes for every Service; particularly, Veal-ſtakes for Side-diſhes, Veal-cutlets, Pies made of a Fillet of Veal, *&c.* not to mention, a very great number of other Diſhes that are made of Veal, or at leaſt, in which Veal is us'd: So that it remains only to produce ſome other manners of dreſſing this ſort of Meat, for ſeparate Diſhes.

### *A Side-diſh of Veal, after the Italian Way.*

Having provided ſome Slices or Stakes of Veal that are very tender, and cut them as it were to make *Fricandoes* or Scotch-collops; let them be beaten a little with the Cleaving-knife. Then let ſome good *Bards*, or thin Slices of Bacon be laid on the bottom of a Stew-pan; let the Veal-ſtakes be likewiſe laid in good order upon them; and let all be well ſeaſon'd. The quantity of theſe Stakes muſt be adjuſted, according to the bigneſs of your Diſh or Plate; which being cover'd on the top, with other Bacon-*Bards*, the Pan muſt be ſet *à la Braiſe*, or between two Fires. When all have been ſufficiently bak'd in this manner, take out all the *Bards* and the Meat a-part, and drain off the Fat; only leaving as much as will ſerve to make ſome brown Sauce, with a little Flower, in the ſame Stew-pan, but not too much: Afterwards, ſoaking it with good Gravy, put your Veal-ſtakes again into the Pan, and make an end of dreſſing them; with Veal-ſweet-breads, *Truffles* cut into Slices, Muſhrooms, boil'd Cocks-combs, two Slices of Lemmon, a Faggot of fine Herbs, a few drops of Verjuice, a bit of Shalot, and a little Bread-cullis to thicken the Sauce: But all muſt be well clear'd from the Fat, and brought hot to Table.

### *To dreſs Veal* à la Bourgeoiſe.

Let ſome Veal-ſtakes be cut ſomewhat thick, and larded with a ſmall wooden Larding-pin; the *Lardoons* being ſeaſon'd a little, with Parſly, Chibbols, beaten Spices, Pepper and Salt: Then

Then let ſeveral ſmall *Bards* of Bacon be put into a Stew-pan, and let the Veal-ſtakes be laid in order upon them. The Fire ought to be very gentle at firſt, to the end that the Meat may ſweat, and may be brought to a Colour on both Sides, by putting in a little Flower: When it is ſufficiently colour'd, let it lye a ſoaking, with good clear Broth and boil gently. Afterwards, the Sauce muſt be thicken'd a little, and clear'd from the Fat, ſprinkling it with a little Vinegar or Verjuice; ſo as the whole Meſs may be conveniently dreſs'd in a Diſh and ſerv'd up hot to Table.

### *A Loin of Veal in a Ragoo.*

Lard your Loin with thick Slips of Bacon, ſeaſon it with Pepper, Salt and Nutmeg, and when it is almoſt roaſted, put it into a Stew-pan cloſe cover'd, with Broth, a Glaſs of white Wine, ſome of the Dripping, fried Flower, a Bunch of Herbs, Muſhrooms, and a piece of green Lemmon: Laſtly, let all be ſerv'd up with ſhort Sauce, after having taken away ſome of the Fat, and let the Diſh be ſet out with larded Veal-ſweet-breads, Cutlets, or other ſorts of Garniture.

### *Other Ways of dreſſing a Quarter and Loin of Veal.*

A Quarter of Veal may be larded with ſmall Slips of Bacon, except the thick end; which is to be well breaded and ſeaſon'd. It muſt be garniſh'd with *Riſſoles* and Capons-breaſts, and ſome Veal-gravy muſt be pour'd upon it, when ready to be ſet on the Table.

It may alſo be marinated in an oval Stew-pan, and well order'd with the uſual ſeaſoning Ingredients: When it is roaſted, take the Kidney to make farced Toſts to garniſh the whole Quarter, or elſe an *Omelet*, and let the Diſh be ſet out with *Marinades*, either of Cutlets or Chickens, or with farced Cutlets and fried Parſly.

Another middling Side-diſh may be made of half a Loin of Veal, boil'd in a *Court-bouillon* that is well ſeaſon'd and enrich'd; wrapping it up in a Napkin, leſt it ſhould break. It muſt be garniſh'd with fried Bread, Parſly and Lemmon-ſlices.

*A great Side-dish of a Quarter, or Crupper of Veal farced upon the Leg.*

For the Ragoo that is proper for the stuffing of this Joint of Meat, see the Article of *Salpicon*, where it is explain'd at large; or else make a well season'd Hash of the Flesh that is taken out of the Leg, and cover it again neatly with the Skin. Then let that part, which is not larded, be breaded with Bread-crum; garnishing the Dish with Cutlets either farced or unfarced; or with *Rissoles* and Crusts of fried Bread, all brought to a fine colour: A Quarter of Veal may also be larded with *Hatlets*.

*Several Ways of dressing a Breast of Veal.*

A Side-dish may be made of a farced Breast of Veal, garnish'd with roasted *Poupiets* in the form of Quails, and a good Ragoo pour'd on the top: This Joint must be first roasted brown, and afterwards stew'd in a Pot. A piece of a Beef-stake must also be added, as it is dressing, to enrich it, and a brown thickening Liquor with Gravy, when ready to be serv'd up to Table. As for the Farce, it must be made of other Veal, with Beef-sewet or Marrow, Bacon, fine Herbs, Mushrooms and Veal-sweet-breads, and season'd with Pepper, Salt and Nutmeg. A Breast of Veal may also be boil'd in an earthen Pan, or in a Stew-pan, with Broth and a Glass of white Wine. Then some Mushrooms are to be fried in the same Lard, in which the Meat was dress'd, with a little Flower, and all must be mingled together.

Another Side-dish may be made of a Breast of Veal in a *Tourte* or Pan-pie, with a well season'd *Godivoe*, and good Garnitures, as for other Pies; adding a proper thickening Liquor and some Lemmon-juice, before it is brought to Table: Lastly, another Dish may be prepar'd of a farced or unfarced Breast of Veal, roasted and put into a Ragoo, with Lemmon-juice, when serv'd up; garnishing it with Veal-sweet-breads, Cocks-combs and Mushrooms fried: Or else the Breast of Veal being first par-boil'd, may be marinated in Vinegar, with Pepper, Salt and Bay-leaves: Afterwards it may be flower'd and well fried, in order to be serv'd up with fried Parsly and the rest of the Sauce.

## VEAL-SWEET-BREADS.

Beſides the Place that Veal-ſweet-breads have in all the beſt ſorts of Ragoo's, as it plainly appears in very many Particulars; ſeveral ſeparate Diſhes may be made of them, or Out-works, both for Side-diſhes and Intermeſſes, of which the following, is one of the moſt conſiderable.

### *Veal-ſweet-breads farced* à la Dauphine.

Let ſome good Veal-ſweet-breads be ſcalded a little, and larded with boil'd Gammon: In the mean while, having prepar'd a delicious and ſomewhat thick Farce, make a Hole with the point of a Knife on the Side of your Sweet-breads; but ſo as it may not paſs quite thro': Then they muſt be neatly ſtuff'd in that Hole and bak'd in a Pot, or Pan between two gentle Fires; whilſt a good Ragoo is making for them, of *Mouſſerons*, common Muſhrooms, *Truffles* and Artichoke-bottoms: All being well dreſs'd ſome Cocks-combs ſtuff'd with the ſame Farce muſt be added and a little Chicken-cullis, to the end that the Sauce may not turn black: Then having thoroughly clear'd the Sweet-breads from the Fat, let them be put into the Ragoo and ſtew'd a little: Afterwards the whole Meſs muſt be dreſs'd in a Diſh, ſqueezing in the Juice of an Orange, and ſet hot on the Table.

### *Other Ways of dreſſing Veal-ſweet-breads.*

Otherwiſe the Veal-ſweet-breads, being larded with thin Slips of Bacon and roaſted, may be order'd with a good Ragoo, or Sauce pour'd upon them: Or elſe, after having been marinated, cut into Slices and flower'd, they may be fried, in order to be ſerv'd up, with fried Parſly and Lemmon-juice: Or laſtly, different Ragoo's may be made of them, *viz.* ſometimes with a white Sauce; ſometimes with *Morilles*, and common Muſhrooms; and ſometimes with *Truffles*; but they muſt be always ſet among the Intermeſſes.

VENISON, *ſee Deer, Hinds, Roe-bucks, Stags, wild Boars, &c.*

VENISON-PASTIES, *ſee* PASTIES.

W.

# W.

## Whitings.

Whitings may be dreſs'd in *Caſſerole*, after the ſame manner as many other ſorts of Fiſh: They may alſo be fried, and ſerv'd up with Orange-juice and white Pepper; to which purpoſe, they muſt be ſlit on the Back, and ſtrew'd with Pepper and Salt: They muſt alſo be ſteept in Vinegar, flower'd and dipt in a thin Paſte or Batter, before they are put into the Frying-pan. Otherwiſe Whitings may be farced; as it appears in the Article of a *Miroton* for Fiſh-days, and their *Filets* may not only be ſerv'd up in a Sallet, as it has been obſerv'd Pag. 41. but alſo in ſeveral ſorts of Ragoo's and even in a Standing-pie, in a *Tourte*, or Pan-pie and in Potage; for which ſee the reſpective Articles whereto they belong, as thoſe of Pikes, Soles, *&c.*

## Wood-cocks.

### *How to made a Side-diſh of Wood-cocks, with Wine, &c.*

Take Wood-cocks and cut them into Quarters, as it were Chickens for a white Fricaſſy; as alſo ſome *Truffles*, cut into Slices, with Veal-ſweet-breads, *Mouſſerons* and common Muſhrooms; all which are to be fried together, and ſoak'd with good Gravy: Afterwards, two Glaſſes of white or red Wine may be pour'd in, and when the whole Meſs is well ſtew'd and ſeaſon'd; a Wood-cock-cullis, to thicken the Sauce, or ſome other good Cullis, accordingly as it may ſtand with your Convenience. A Spoonful of Gammon-eſſence may alſo be added, and all muſt be thoroughly clear'd from the Fat. Then lay your Wood-cocks in order in a Diſh, turn the Ragoo upon them, and ſqueez in the Juice of a Lemmon, before they are brought hot to Table.

### *To make a* Salmigund *or Hotch-potch of Wood-cocks, with Wine.*

When the Wood-cocks are half roaſted, let them be cut into pieces, and put into a Stew-pan with Wine, proportionably to their quantity: Let ſome chopt Muſhrooms and *Truffles* be alſo

thrown in, with a few Anchovies and Capers and let all be well ſtew'd together. Then the Sauce being thicken'd with a good Cullis, the Wood-cocks muſt be dreſs'd and kept hot, without boiling: Afterwards, having drain'd off all the Fat, and ſqueez'd in the Juice of an Orange, they may be ſerv'd up hot to Table.

A Side-diſh may be alſo made of Wood-cocks in *Sur-tout*; for which ſee the eighth Article of *Pigeons* dreſs'd in that manner, under the Letter P; and for a hot Pie of Wood-cocks and Partridges, recourſe may be had to the firſt Article of *Pies*.

*The End of the Court and Country Cook.*

# NEW INSTRUCTIONS FOR Confectioners;

DIRECTING

How to Preſerve all ſorts of Fruits, as well dry, as liquid; alſo how to make divers Sugar-works, and other fine Pieces of Curioſity belonging to the Confectionary Art.

## CHAP. I.

*Of the different Ways of Boiling Sugar; of the Choice of it, and of the Manner of Clarifying it.*

FOraſmuch as the Ground-work of the Confectioner's Art, depends upon the different Ways of Boiling Sugar, it is requiſite in the firſt place, to give a particular Account of them; to the end that the Reader may more readily apprehend the meaning of ſeveral Terms hereafter us'd to expreſs them, and that unprofitable Repetitions may be avoided; which would inevitably happen if they were explain'd in every diſtinct Article, as the variety of Matter would require. Theſe Boilings then, are perform'd by degrees, and bear the following Denominations; that is to ſay, Sugar

may be boil'd till it becomes *Smooth*, *Pearled*, *Blown*, *Feather'd*, *Crack'd* and *Caramel:* Theſe Degrees are alſo diſtinguiſh'd with reſpect to their proper Qualifications; as the leſſer and the greater Smooth, the leſſer and the greater Pearled, Feathered a little, and a great deal; and ſo of the reſt.

## *The Boiling of Sugar call'd Smooth.*

As ſoon as your Sugar is clarified, and ſet again on the Fire in order to be boil'd, you may know when it has attain'd to its ſmooth Quality, by dipping the Tip of your Fore-finger into it; afterwards applying it to your Thumb, and opening them a little, a ſmall Thread or String ſticks to both, which immediately breaks and remains in a Drop upon the Finger: When this String is almoſt imperceptible, the Sugar is only boil'd till it becomes a little ſmooth, and when it extends it ſelf farther before it breaks, 'tis a ſign that the Sugar is very ſmooth. To avoid ſcalding your ſelf, in making this Experiment; as it may happen, if your Finger were directly dipt into the Sugar, you need only take out the Skimmer, which ought always to be kept in the Copper-pan to ſtir the Sugar from time to time, and to cauſe it to boil equally: Then holding it a little while on the top, after having ſhaken it, touching the Pan, with the Handle of the Skimmer, receive the Sugar that ſtill runs from it, and only paſs the tip of your Finger upon the edge of the ſaid Skimmer, which is ſufficient to know, whether the Sugar is become ſmooth, or not, by obſerving the former Directions.

## *The Pearled Boiling.*

After having boil'd your Sugar, a little longer, re-iterate the ſame Experiment, and if in ſeparating your Fingers, as before, the String continues ſticking to both, the Sugar is Pearled. The greater Pearled Boiling is when the String continues in like manner, altho' the Fingers were ſtretch'd out farther, by entirely ſpreading the Hand. This ſort of Boiling may alſo be known by a kind of round Pearls, that ariſe on the top of the Liquor.

### *The Blown Boiling.*

When your Sugar has boil'd a few more Walms, hold the Skimmer in your Hand, and having ſhaken it a little, as before, beating the ſide of the Pan, blow thro' the Holes of it, from one ſide to the other; and if certain Sparks as it were, or ſmall Bubbles fly out, the Sugar is come to the degree of Boiling, call'd *Blown.*

### *The Feathered Boiling.*

When after ſome other Seethings, you blow thro' the Skimmer, or ſhake the *Spatula* with a Back-ſtroke, till thicker and larger Bubbles riſe up on high, then the Sugar is become Feathered: And when after frequent Tryals, you perceive theſe Bubbles to be thicker, and in greater quantity, ſo that ſeveral of them ſtick together, and form as it were a flying Flake; then the Sugar is greatly Feathered.

### *The Crack'd Boiling.*

To know when the Sugar has attain'd to this degree, a Pot or Pan, muſt be provided, with cold Water: Then dip the tip of your Finger into that Water, and having dextrouſly run it into the boiling Sugar, dip it again immediately into the Water, at leaſt if you would avoid ſcalding your ſelf: Thus keeping your Finger in the Water, rub off the Sugar, with the other two; and if it breaks afterwards, making a kind of crackling Noiſe, it is come to the point of Boiling, call'd *Crack'd.*

### *The Caramel Boiling.*

If in the condition, to which the Sugar is reduc'd in the former Boiling, it be put between the Teeth, it would ſtick to them as it were Glue or Pitch; but when it is boil'd to *Caramel*, it breaks and cracks, without ſticking in the leaſt. Therefore care muſt be taken to obſerve every Moment, when it has attain'd to this laſt degree of Boiling; putting the preceding Directions into Practice, to know, when it is Crack'd, and afterwards biting the Sugar ſo order'd with your Teeth, to try whether it will ſtick to them: As ſoon as you perceive, that it does

not ſtick, but on the contrary, cracks and breaks clever, take it off immediately from the Fire; otherwiſe it would burn, and be no longer good for any manner of uſe, becauſe it will always taſte burnt: Whereas with reſpect to the other well-condition'd Boilings, if after having preſerv'd any Sweet-meats, ſome Sugar be ſtill left, that is Crack'd, for example, or greatly Feather-ed, and that is of no further uſe in that condition, it would be only requiſite to put as much Water to it, as is needful to boil it over again, and then it may be brought to whatſoever degree you ſhall think fit, and even intermix'd with any other ſort of Sugar, or Syrup.

This laſt *Caramel*-boiling is proper for Barley-ſugar, and for certain ſmall Sugar-works call'd by that Name, which ſhall be hereafter explain'd: The Pearled Boiling is generally us'd for all ſorts of Conſits, that are to be kept for a conſiderable time: Some cauſe their Sugar to be boil'd to a higher degree, but it is ſoon undone and reduc'd to the Pearled Quality, by the Moi-ſture and Coldneſs of the Fruits, that are thrown into it. The Uſe of the other Ways of Boiling ſhall be ſhewn in treating of the ſeveral ſorts of Sweet-meats, for which they are requi-ſite.

It is alſo neceſſary to underſtand, That ſometimes Fruit may be preſerv'd with thin Sugar, that is to ſay, when two Ladles full of clarified Sugar are put to one of Water, four to two, ſix to three, and ſo on proportionably to the quantity of the Fruit, that ought to be well ſoak'd in it: To that purpoſe, the Sugar and Water muſt be heated together ſomewhat more than luke-warm, to be poured upon them.

## *The choice of Sugar.*

For the beſt manner of Preſerving Fruits, a Confectioner ought to make choice of the fineſt and whiteſt Loaf-ſugar, that can be procur'd; ſuch as is hard and ringing, nevertheleſs light and ſweet, without the leaſt ſharpneſs. If there be occaſion to uſe Powder-ſugar, the whiteſt and cleaneſt muſt likewiſe be choſen: However both theſe ſorts ought to be clarified; ſo that there will be much leſs Work to do than otherwiſe, if the Loaf-ſugar or Powder-ſugar were not well-conditioned.

How

## *How to clarifie Sugar.*

The Confectioner's Work begins with the clarifying of Sugar; to which purpose; an earthen Pan must be provided with Water, into which an Egg is to be broken with the Shell, or more, according to the quantity of Sugar: Then let all be whipt together with Birchen Rods or a Whisk, and pour'd upon the Sugar that is to be melted: Afterwards, having set it over the Fire, stirr it continually and take off the Scum carefully when it boils: As often as the Sugar rises, a little cold Water must be pour'd in, to hinder it from running over and to raise the Scum; adding also the Froth of the White of an Egg, whipt a-part. When after having well scumm'd the Liquor, there is only left a small whitish Froth, and not black and foul, as before; and when you perceive the Sugar to be altogether clear upon the Skimmer, in laying it upon the Surface, it must be remov'd from the Fire, and being pass'd thro' the Straining-bag it will be perfectly clarified.

When a considerable quantity of Sugar is clarified at once, and consequently a great deal of Scum rises, which is always accompanied with a little Sugar; this Scum being temper'd with Water, may be boil'd in the same Pan, into which it was put, and afterwards all strain'd thro' the Bag.

Private Persons, who in preserving Fruits, use only four or five Pounds of Sugar at once, to avoid this trouble, and yet not lose any Sugar, may clarifie it in the following manner. Let the Sugar be melted with Water, and set over the Fire, with the White of a whipt Egg. As soon as it boils and swells up ready to run over, a little cold Water must be pour'd in to give it a Check: But when it rises a second time, let it be remov'd from the Fire, and set by about a quarter of an Hour, during which space, it will sink, and a black Scum will only setttle on the top, which is to be gently taken off with the Skimmer: Afterwards, strain it thro' the Bag and it will be sufficiently clarified. Indeed Sugar so order'd is not so clear nor so white as the former, nevertheless it will serve to make all sorts of good Comfits.

The Water that is proper for the boiling of Sugar, ought to be taken out of a Spring or River, and very clear; altho' for many other Things Well-water may also be us'd: The lesser quantity of Water is put to the Sugar, which is to be melted and clarified, so much the less time is requisite for the performing of the

the neceſſary Boilings; whereas the contrary happens, when there is a great deal of Water, becauſe it muſt all evaporate. As to this particular, no ſcruple ought to be made, concerning a Maxim deliver'd in ſome Books, *viz.* That in cauſing Sugar to be boil'd a-part without the Fruit, its beſt Spirits exhale with the Water, and it becomes only capable of Preſerving the upper Part of the Fruits, as being made greaſie and thick by the Boiling; whereas (in their Opinion) the Fruits are more eaſily penetrated, when both are boil'd together in the Beginning: For this Aſſertion is contrary, not only to the general Practice of Confectioners, but alſo to Experience and Truth; ſince the Fruits always appear to have as much Sugar in the Inſide, as on the Surface, provided they be well order'd, which may be done by working and boiling them, ſeveral Days, in the manner hereafter deſcrib'd. For altho' generally ſpeaking, the Preſerving of Fruit may be finiſh'd in one Day; yet it is expedient that divers be taken up in carrying on the Work, if you would have them kept for any conſiderable time, and order'd as they ought to be.

The common People only judge the Sugar to be ſufficiently boil'd, when the Drops that are put upon a Plate grow thick, as it were a Jelly and ceaſe to run, any longer: Indeed this Way of boiling is proper for certain Jellies of Fruit, and for *Compotes*; but no great Progreſs would be made in the Art of Preſerving, if nothing elſe were known: So that it is abſolutely neceſſary to underſtand all the different Degrees of boiling above-ſpecified, and the diſtinction is only made by thoſe Tryals, at leaſt without a long Practice; and even the moſt skilful Confectioners know nothing otherwiſe, after the Feathered Boiling.

## Chap. II.

### *Of the Utenſils and Inſtruments neceſſary for a Confectioner, and of their Uſe.*

THe underſtanding of this Article ought alſo to be pre-ſuppos'd, without which what is hereafter laid down, cannot be well apprehended; as neither is it poſſible to put thoſe Directions

rections into Practice, if the greater part of these Utensils be wanting. Therefore it is requisite to provide Pans, with their Skimmers, and *Spatula's*, one or two Furnaces, Sieves, Grates, a Stove, a Campain-oven, a Cistern, several Mortars, a Marble-stone, and a Syringe; not to mention the Trunks, Boxes, Pots, Glasses, and some other little Knacks, that are very common.

The Pans ought to be of several Sizes, some flat and others hollow, for different Uses. The flat Pans are for those Fruits that ought to be soak'd in their Syrup, without laying them in heaps one upon another; and the hollow ones, are us'd when any Thing is to be preserv'd dry, by boiling and working the Sugar; as for Oranges, Lemmons and Conserves. All these Pans are usually made of red Copper, as also the Skimmers and *Spatula's*, and there are a few Houses of Persons of Quality, where they are wanting; otherwise such Pans may be us'd as are at hand, and the ordinary hollow ones may serve well enough, for all sorts of Operations.

Upon this occasion, it may not be improper to undeceive those, who upon the Asseveration of some Writers, might be induc'd to believe, That the Copper causes an ill Taste in preserved Fruts, when they are set by in a Pan, from the Fire; for as yet it could never be perceiv'd, altho' it is very customary to leave them therein indifferently during several Days: Indeed care ought to be taken to keep them clean, and not to follow the Example of some Slovenly Work-men who when they intermix some old Syrups, let in the green Rust that sticks on the sides of the Pan, with a great deal of other Filth; which does not hinder them from proceeding in their Work, and disposing of all Promiscuously with a great deal of Assurance.

It is expedient, that all the Pans be stampt according to the Standard, or have the mark of their Weight engrav'd upon them, in order to know the quantity of Sugar that has been boil'd in them, when they are put into one Scale, and the Fruits, which are to be preserv'd into the other, with the Tare of what the Pan weighs; to regulate and proportion the Weight of both, conformably to the Directions hereafter given.

The management of a Furnace is sufficiently known, only those of Confectioners ought to be somewhat larger than the common ones, to the end that the Fire spreading itself in a greater extent round about the Pan, the Sugar and Fruits which are to be preserv'd may boil more equally on all sides.

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Upon any emergent Occaſion, almoſt all the Operations may be perform'd over the ordinary Kitchen-furnaces, if they may be freely us'd without any diſturbance.

The Sieves are alſo a ſort of Inſtruments the uſe of which is not unknown: They ſerve to make an end of drying the Paſtes of Fruits, when they are turn'd; to ſtrain Jellies and Syrups; to drain Fruits, that have been laid in Water, and for ſeveral other good purpoſes. A finer Sieve call'd a *Drum* muſt likewiſe be provided, to ſift powder'd Sugar, that is us'd in divers Works.

To theſe muſt be added a kind of Cullander to drain the Fruits, either after they have been ſcalded in Water, or when they are taken out of the Sugar. This Inſtrument, for want of which an ordinary Cullander may be us'd, is a Piece of Copper or Tin ſomewhat hollow, bor'd thro' with many Holes, and flexible, ſo as the Fruits may be eaſily ſlipt into it at pleaſure. When Fruits taken out of the Sugar are to be drain'd; it is requiſite to ſet this Cullander over a Pan to receive the Sugar that drops from it.

The ſame thing may be done with the Grates, which are made of ſeveral Circles of Wires ſet very cloſe together in form of Croſs-bars; upon which thoſe Comfits are chiefly laid, that are to be preſerv'd dry, whilſt the Sugar is preparing to ice them over.

The Stove is a little Cloſet, well ſtopt up on all ſides, where there are ſeveral Stories, or Rows of Shelves, one above another, made of the ſame ſort of Wires, to hold the Sweet-meats that are to be dried, and which are uſually laid upon Slates, pieces of Tin, ſmooth Boards, or Sieves; having firſt caus'd the Syrup out of which they were taken, to be drain'd off. Then a Pan, or large Chafing-diſh, with Fire, is to be ſet on the bottom, and ſometimes two, if there are many Things to be dried, or if the Buſineſs requires diſpatch. Thus the Stove muſt be ſhut up cloſe, and in the Evening, or the next Morning, the Sweet-meats contain'd in it, either Paſtes or Fruits, muſt be turn'd, to cauſe them to dry equally: The latter are to be ſtrew'd with Sugar, except ſome ſorts, as green Apricocks and green Almonds; but the Paſtes muſt not be turn'd again, till they become firm, ſome of which are alſo ſtrew'd with Sugar on one ſide: Then they may be gently remov'd from the Slates, with a Kniſe and laid upon others, or upon Sieves, as it has been already hinted: Afterwards they muſt be

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put again into the Stove, changing the Stories, if it be judg'd expedient, and renewing the Fire: So that the Art of Preserving cannot be put into Practice, without one of these Stoves, or some other Machine of the like nature; for in drying Sweetmeats at the Fire, they would not receive the heat equally on all sides, and the Fruits would be shrivell'd up: It would also be too tedious to dry them in the Sun; because they would give, and grow soft during the coolness of the Night, and at other times, when depriv'd of the Raies of that great Luminary.

The Campain-oven is a portable Oven made of red Copper, three or four Inches high, of a convenient length, and raised a little upon Feet, so that a Fire may be kindled underneath, as occasion requires: The Cover or Lid of it ought to have Ledges, to hold Fire likewise, when it is necessary to put some on the top, or on both sides: This Cover must be taken off from time to time, to see whether that which is contain'd in the Oven be sufficiently bak'd or brought to a good Colour. For want of such an Instrument, the Kitchen-oven of Masons-work, or some other may be us'd, accordingly as a convenient opportunity may be found; or else a Silver-dish and certain large Baking-pans that are order'd almost in the same manner.

The Ciftern is another kind of portable Instrument, in form of a Box, into which *Blanc-mangers*, Jellies, Creams, and more especially Liquors are put, in order to be iced. The Construction and Use of it shall be hereafter explain'd, in treating of those respective Articles.

Besides the Stone-mortar, in which Sugar, Almonds and other necessary Ingredients are pounded, another little one of Brass or some other Metal must be also provided for the beating of Cinnamon, Cocheneal, Cloves, Amber and other Things that ought to be reduc'd to a finer Powder.

The Marble-stone, which is much of the same nature as that us'd by Painters for the grinding of their Colours, serves only to prepare the Barley-sugar, that is rubb'd with Oil of Olives.

The little Trunks, Boxes, Pots and Glasses, are different Vessels proper to hold dry or wet Sweet-meats, and such may be us'd as are at hand.

A Confectioner ought also to be furnish'd with a Straining-bag, to clarifie his Sugar, and to strain other Liquors; a Rolling-pin to roll out pieces of Paste for crackling Crusts and March-panes; divers Tin-moulds to shape them, and to dress the

the Paſtes of Fruits; a Syringe made on purpoſe for other ſorts of March-pane and Biskets; certain wooden Stamps, to make an Impreſſion upon the *Paſtils*; and ſeveral other little Knacks, by the means of which he may ſet off his Work to the beſt advantage.

## CHAP. III.

### *Of the Confectioner's Employment throughout the whole Year, according to the Seaſons of the Flowers and Fruits.*

AFter the Inſtructions contain'd in the fore-going Chapter, it is expedient, before we proceed to the main Body of the Work, to expoſe to publick View every Thing that may be preſerv'd, as well Fruits and Flowers as other ſorts of Works: to the end that the Confectioners and other Officers may have a general Idea of what they are to perform, and at the ſame time, of what may be ſerviceable in every particular Seaſon.

### *January* and *February*.

During theſe two Months *Sevil*-Oranges, thoſe of the Port, and others, are uſually preſerv'd Whole, in Quarters, or in Sticks: Paſtes, Conſerves and Marmelades, are alſo made of them; and their Peels are candy'd either in *Zeſts*, or in Faggots.

Lemmons, *Cedres*, and yellow Citrons, are preſerv'd after the ſame manner; and if the Proviſions that were made of other ſorts of preſerved Fruits are now conſum'd, that Defect may be reciprocally ſupply'd by theſe; the pleaſant Variety of which will be very grateful, and give a great deal of ſatisfaction.

### *March* and *April*.

Theſe are the two firſt Months of the Year that afford Matter for new Comfits, that is to ſay, Violets, which are the firſt Flowers of a fragrant ſmell that the Earth brings forth, after

it has been deliver'd from the Tyranny of the ſharp Winter.

With theſe Flowers, Conſerves and Paſtes are made, as alſo Syrup of Violets, the groſs Subſtance of which may be kept in Marmelade, to make dry Paſtes, at other times: For want of theſe, when it is requiſite to prepare any Thing, that has the taſte and ſmell of a Violet, Indigo and Powder of Orrice are generally us'd, particularly for *Paſtils* and Moſſes, which are Sugar-works that may be made in any Seaſon.

## *May.*

In this Month green Gooſe-berries firſt appear, of which *Compotes* and Jellies are made: They are alſo preſerv'd liquid for the reſt of the Year, either for Tarts, or to be ſerv'd up again in *Compote*, upon certain Occaſions.

Green Apricocks come about the ſame time; affording Matter likewiſe for *Compotes*, Paſtes and Marmelades: But they are chiefly preſerv'd dry, and kept for a conſiderable time.

Green Almonds, which belong to the ſame Seaſon, may be order'd after as many different manners, *viz.* for *Compotes*, Paſtes and Marmelades, as well as preſerv'd dry or liquid, in order to be us'd upon any emergent Occaſion.

Straw-berries begin likewiſe to appear, which may be ſerv'd up, not only in their natural Condition, but alſo in *Compotes*, to diverſifie the former Banquets.

## *June.*

This Month affords good ſtore of Rasberries, Cherries and Currans: *Compotes*, Conſerves and Paſtes are frequently made of the firſt of theſe Fruits; and 'tis now a proper time to begin to Preſerve them dry and liquid.

Cherries, as ſoon as any ripe ones can be procur'd, are likewiſe put into *Compotes*, half Sugar and Conſerves: They may be iced over with Powder-ſugar, and as this Fruit comes to a fuller growth, or when better ſorts of them may be gather'd, they are preſerv'd in Ears, in Bunches and after other manners: Cakes or Paſtes are then prepar'd with Cherries, as alſo Marmelade, and at laſt they are preſerv'd liquid, in order to be kept for a conſiderable time: A Jelly may be alſo made of them, and the Juice extracted from thoſe that are boil'd for Paſtes, and of others out of which the Stones were taken, to be preſerv'd,

ſerv'd, may be us'd to very good purpoſe, in that Jelly, and for the Liquor call'd *Ratafiaz*, as well as the Syrup of thoſe that are dried.

As for Currans; Paſtes, Conſerves and *Compotes*, are firſt made of them, beſides thoſe that are iced; others are preſerv'd in Bunches and liquid; and afterwards Marmelade is made of them, with Jellies of ſeveral ſorts. Moreover, Syrups and Liquors are prepar'd with all theſe ſorts of Fruit.

This is alſo a proper time for the Preſerving of Orange-flowers dry, and for the making of Conſerves, Paſtes and Marmelade of them; which may be ſerviceable during the reſt of the Year; becauſe now there is the greateſt plenty of theſe Flowers.

Conſerves and Syrup of Roſes are likewiſe made; ſo that this is one of the Months, in which the moſt Pains is to be taken, and that affords the greateſt Variety of Fruits and Flowers at once.

## *July.*

The Fruits of the former Month ſtill take up the greater part of this, and the Preſerving of them is continu'd, after the above-mentioned Ways. This is the chief time for wet and dry Cherries, as alſo for the Jellies and Marmelades of Currans and Rasberries.

In the beginning of the Month, white Walnuts are preſerv'd, either liquid or dry, to be kept during the whole Year, and a little afterwards ripe Apricocks, of which *Compotes* and Paſtes are firſt made: Others are par'd in order to be preſerv'd with half Sugar, or in Ears, and Marmelade is made of them, which is us'd in many Things, out of the Seaſon, particularly, for drying the Paſte; for Apricock-paſtils; or the Royal March-pane. At the ſame time, the Syrup and *Ratafiaz* of Apricocks are uſually prepar'd.

Pears now begin to provide Employment for the Confectioner, and to afford an agreeable Variety: So that *Compotes* may be made of them, and Muſcadine-pears may be iced, to the number of ſix or ſeven in Cluſters, as they are; whilſt the *Blanquets* are preſerv'd, and ſome few other ſorts dried.

There are alſo Plums and Grapes in the end of the Month, and altho' the latter are fine enough then to appear in their natural Colour; yet they are ſometimes iced with powder'd Sugar. The ſame thing is done with Plums; beſides that Paſtes are

are already made of them, and they may be put into *Compotes*, or into half-Sugar, to be dried.

## *August.*

Much more Pains may be taken in this Month, in ordering these latter Fruits, because they are successively renew'd, by other kinds that are more proper for Preserving. Thus Orange-plums and Amber-plums, those of *Isle-verd* and others are preserv'd dry to be kept: Pastes and Marmelades are made of them, and they are still iced, and put into *Compotes*.

The same thing is done with the Pears in their Season, more especially the *Rousselet*, or Russetin, and some others, that are of an exquisite taste.

There are also certain Plums, proper for drying, in order to make Prunes, as occasion serves.

Figs are preserv'd and dried in the same Month, and they may be iced with Powder-sugar, as well as Grapes: Syrup of Mulberries is likewise prepar'd, and some think fit to preserve them: Apples are put into *Compotes*, and preserv'd after some other manners.

About the end of the Month, Girkins or small Cucumbers, Samphire, Purslain and other Herbs are pickled with Vinegar and Salt, for the Winter-sallets.

## *September.*

Plums continue still, for a considerable time, and Apples and Pears much longer: So that new *Compotes*, Pastes and Marmelades may be made of them, and the best ought to be chosen for that purpose; such as the *Bon-chretien*, the *Bergamot*, and the Summer-*Certoe*, among the Pears: This last is also preserv'd dry.

Peaches, which continue for a long while, likewise furnish Matter for Pastes, *Compotes* and Marmelade, and they may be order'd so as to make dry Sweet-meats.

Moreover, Bell-grapes are then preserv'd liquid, and Pastes, Jellies and *Compotes* are made of them. Muscadine-grapes are order'd in the same manner, and serve to make a very delicious sort of *Ratafiaz*.

Barberries, which are generally ripe at the same time, are proper for Conserves.

### *October.*

In this Month and the following, you have other ſorts of Apples and Pears, for all the above-mentioned Uſes, and alſo for Jellies, if you ſhall think fit to prepare them.

But this is the chief time, for making the Paſtes, Jellies and Marmelade of Quinces, as alſo Comfits with *Muſt* or ſweet Wine and others, which nevertheleſs only fall under the management of the Country People.

The Officers and Butlers are otherwiſe employ'd in this Seaſon, that is to ſay, in gathering the Fruits, that ought to be in their Cuſtody, which requires a more than ordinary Skill and Precaution.

### *November* and *December.*

Foraſmuch as the Fruits of the Earth now ceaſe, recourſe muſt be had to the Proviſions that have been made during the preceding Months; as well with reſpect to dry and wet Sweetmeats, as to Jellies and Marmelades, which may be dried, in order to make Paſtes that are wanting: A greater quantity of roaſted Apples and Pears are likewiſe prepar'd, from time to time, with ſome *Compotes* of Cheſnuts, which may alſo be iced and dried.

Laſtly, The aſſiſtance of Oranges and Lemmons, which are brought over at this time, is conſiderable, more eſpecially *China* Oranges; but the others are not preſerv'd till the following Months.

### *During the whole Year.*

Beſides all theſe ſorts of Sweet-meats, that depend on the Seaſon of every particular kind of Fruit, there are divers Sugar-works and others, that may be prepar'd throughout all the Year: Such are ſeveral ſorts of Almonds, Biskets, Marchpanes, *Meringues*, and Paſtils; as alſo, the *Caramel*, *Sultans*, Moſſes, candy'd Comfits, and ſome others, which with the raw Fruits, ſerve at all times, for the better filling up of a Deſert, more eſpecially in Winter, and upon other Occaſions, when preſerved Fruits are wanting.

Besides these Employments, the Confectioners and other Officers, ought to be diligent in keeping their Sweet-meats in good order; and to that purpose, it is requisite from time to time, to inspect those that are liquid, to see whether they are not grown sour or musty, and to remedy such Accidents; as also to change the Papers of those that are in the Boxes; and to take care that they be not laid up in any Place that is too moist; observing many other Precautions which their own Discretion, may sufficiently suggest to them.

Those Officers that are entrusted with the management of the raw Fruits, ought in like manner to apply themselves to that purpose; and thus there is no time, but what may be taken up, in some of these Employments; if to them be added, what is requisite for the preparing of the Sallets, dressing of Deserts, and performing the other Duties incumbent on such Officers, especially in Noble-mens Houses.

In the Confectioner's Apartment, instead of some part of the latter Functions, they may be employ'd to very good purpose, in the making of Sugar-plums; but it would be needless to shew the manner of carrying on that Work; because it depends upon an habitual Practice, that is not exercised in an Office, nor in the Houses of private Persons, where this Book may give sufficient Drections for managing all the other Concerns: Therefore, the Utensils proper for that Business, are not explain'd among the others in the fore-going Chapter: So that all this Tackle is left to those who are Confectioners by Trade; and if any Persons are desirous to be of that Number, the Apprenticeship that ought to be serv'd, well supply the defect of our Silence as to these Matters.

Let us now proceed to shew the best Method of managing all the rest, and begin with the Fruits, that are to be preserv'd dry or liquid, almost according to the natural Order of their Seasons: Afterwards, the same Order shall be observ'd in treating of the *Compotes*, Marmelades and Pastes, which we have thought fit to describe all together under their respective Articles. Lastly, a particular Account shall be given of the Sugar-works and others, that may be made in any Season of the Year; comprehending in general, every Thing that relates to the Art of preserving of Sweet-meats with Sugar; and even discovering the choicest Secrets of the Confectioner's Trade: As it appears from the Contents of the Chapters, and the general Table of the principal Matters.

## CHAP. IV.

### *Of green Apricocks.*

THE first Fruits that present themselves to be preserv'd, after green Goose-berries, which do not properly belong to this Place, are green Apricocks: To that purpose, they are usually taken, before their Stones begin to grow hard, and they are preserv'd with their Skin; as also others pared, which appear much more fine and clear. Both these Ways may be perform'd according to the following Method.

#### *How to prepare and boil green Apricocks.*

Those Apricocks that are design'd to be preserv'd with their Skin, ought first to be well clear'd from the soft Hair, or Down with which they are cover'd, and this may be done by the means of a good Lye, in which they are to to be scalded after the same manner as green Almonds. To that purpose, let some Water with new Ashes be pour'd into a large Pan, and set over the Fire, scumming off all the Coals that rise on the top: When this Lye has boil'd for some time, and you perceive by the Taste, that it is become sweet and oily, remove it from the Fire, and having set it by for a while, take all the clear Liquor: Then set it over the Fire again, and as soon as it begins to boil, put three or four Apricocks into it, observing whether they be well cleans'd, by that means: If the Experiment succeeds, the rest may be thrown in, but care must be taken to keep them from boiling, by stirring them about continually with the Handle of the Skimmer. The Apricocks being thus sufficiently scalded, must be taken out, toss'd a little in a Cloth, and wash'd in fair Water: Afterwards, you must run them thro' the middle with a Knitting-needle, and throw them as they are so order'd, into other fresh Water: To cause them to recover their green Colour, the Water is to be chang'd again, and they must be boil'd over a quick Fire; taking out some of them from time to time, and pricking them with a Pin: If they stick to the Pin, 'tis a sign that they are not done enough; but as soon as they slip off from it, they must be taken away and carefully cool'd, by steeping them in cold Water.

*And*

### *Another Way of preparing green Apricocks.*

Having provided green Apricocks, before their Stones are grown hard, let two Handfuls of Salt, more or less, according to the quantity of your Apricocks, be pounded in a Mortar to a very fine Powder: Then let the Apricocks be put into a Napkin, with the Salt, and let all be well stirr'd about, from one end to the other; sprinkling them with a little Vinegar. As soon as you perceive, that they are clear'd from the Moss or Down, rub them a little with your Hands to get off the Salt; wash them in fair Water, and scald them immediately. As soon as they are scalded (which may be known, by pricking them with a Pin, or when they easily receive an impression from the Finger) let them be thrown into fresh Water. In the mean while, take as much clarified Sugar, as will be requisite, and set it in a Pan over the Fire: When the Sugar begins to boil, put in your Apricocks, after having drain'd them from the Water, and stew them over a gentle Fire, till they begin to grow green: When they are well impregnated with the Sugar, let them be laid on a Grate, to be dryed, and afterwards set in order upon Slates; strewing them lightly with powder'd Sugar, put into a Napkin: Then being dried for some time in the Stove, they must be taken off from the Slates, and put into Sieves to be more thoroughly dried: At last, they are to be laid up dry in Boxes, and kept for Use. This sort of Fruit is very good, when Preserv'd.

### *To preserve green Apricocks.*

These Apricocks must be first order'd with thin Sugar, that is to say, for every two Ladlesful of clarified Sugar, one of Water is to be allow'd, and all made luke-warm together. Having put your Apricocks well drain'd, into an earthen Pan, pour this Syrup upon them, and let them be soak'd in it till the next Day: Then setting all over the Fire, in a Copper-pan, cause them to Simper, stirring them about gently from time to time. Afterwards, they must be turn'd again into the earthen, Pan, or even left in the Copper-pan, and may be so order'd at any other time. The next day, let the Apricocks be drain'd on a Cullander, and give the Syrup seven or eight Boilings; adding a little more Sugar; then throw in your Fruit, and let all

ſimper together. The ſame thing is to be re-iterated for four or five Days; giving your Syrup fifteen, ſixteen, or twenty ſeveral Boilings; and always augmenting it with a little Sugar, by reaſon of its diminution, and to the end that the Fruit may be equally ſoak'd therein: Afterwards, the Apricocks muſt be put into the Syrup, and made to ſimper at every time. To bring them to perfection, boil your Syrup till it becomes pearled, adding alſo ſome other Sugar likewiſe Pearled, and having turn'd in the Fruit, let all have a cover'd Boiling: Then remove the Pan from the Fire, and take off the Scum: As ſoon as the Apricocks are cool'd, let them be drain'd in a Cullander and laid upon Slates or Boards, in order to be dried in the Stove. The next Morning, they may be turn'd, if it be requiſite, and in the Evening, ſhut up in Boxes, or little Trunks, with Paper between every Row.

If you would have green Apricocks preſerv'd liquid, put them into a Pot, with their Syrup, when the whole Work is finiſh'd; and they may be dried at any time, as occaſion requires. To that purpoſe, you need only heat Water over the Fire, and ſet your Pot of Apricocks into it, as it were in *Balneo Mariæ*, to the end that, by the heat of the Water, which is to boil, the Syrup may become liquid again, as if it were newly made, and by that means, the Apricocks may be taken out to be dried in the Stove, as before, after they have been drain'd. But this is uſually done at once, becauſe they are apt to grow greaſy, and on the contrary, they keep very well dry.

### *Green Apricocks peeled.*

Theſe Apricocks after they have been neatly peel'd, muſt be likewiſe pierc'd thro' the middle and thrown into fair Water: They ought alſo to boil in other Water, but when they riſe on the top, they muſt be thruſt down, and left to cool in their own Liquor. Afterwards, being ſet on the Fire again, to recover their green Colour, they muſt be boil'd till they ſlip off from the Pin, and put into Sugar in the ſame manner as the former, as well to be kept dry as liquid.

For the *Compotes*, Paſtes and Marmelades of green Apricocks, See thoſe Articles, which are hereafter deſcrib'd together, for every kind of Fruit.

CHAP.

## Chap. V.

### *Of ripe Apricocks.*

Altho' there is a considerable space of Time, between the Seasons in which green and ripe Apricocks are preserv'd; nevertheless, we shall here continue the description of them to follow the Order of the Matter; having already accounted for what relates to the List of the Fruits according to their Seasons, in the third Chapter; to which the Reader is referr'd.

#### *Pared Apricocks.*

After having neatly par'd and ston'd the Apricocks, slitting them on one Side, they are to be scalded in Water, almost boiling hot: As the Apricocks rise on the top, take them up with the Skimmer, and put them into fair Water to cool; if they are somewhat soft: If they are otherwise, slip them into the Pan, again, continuing so to do, till the end; except, when the Water being ready to boil, casts them altogether on the top; then let them all be taken out and cool'd. Afterwards, you are to pick out those that are softest, those that are indifferent soft, and those that are least so: The first sort must be immediately put into Sugar, that has had three or four Boilings; the Second into Sugar, as it comes from the Straining-bag; and for the hardest, the Sugar must be boil'd again for a while, setting it over the Fire, and adding a little Water. When the Apricocks are all equally entire and soft, they must be put into clarified Sugar, and boil'd, till no Scum or Froth arises any longer, which must be always carefully taken off. The Apricocks being thus left in the Sugar, till the next Day, are to be drain'd; whilst the Syrup is boil'd till it has attain'd to its smooth Quality, augmenting it with Sugar: Then turn the Apricocks into the Pan, and having given them a Boiling, let them be set by. On the Day following, let them be drain'd, and let the Syrup be boil'd till it becomes Pearled: Afterwards, let them be slipt into the Pan again, adding some Sugar likewise Pearled, and having given them a cover'd Boiling, let them be set into the Stove, till the next Morning; when they are to be taken out, and put into Pots, in order to be dried, or to be eaten in the same condition, at pleasure.

To dry your Apricocks at all times, set a Copper-pan, with Water over the Fire, and the Pot or earthen Pan containing the Fruit, in the middle of the same Pan, which ought, upon that account, to be of a proportionable size: Let the Water boil about half an Hour; by which means, the Apricocks will be heated, and you'll have the liberty to take them out, to be drain'd. Then they may be dress'd upon the Slates or Boards, in order to be set into the Stove, after they have been strew'd with Sugar.

*N. B.* Forget not, in peeling or turning your Apricocks at first, to put them into fair Water.

### *Apricocks preserv'd in Half-Sugar.*

Let four Pounds of Sugar be made Feathered; let four Pounds of Apricocks be put into it; and let all be boil'd a little, to cause them to cast their Juice: Then, having set them by to cool, bring them to the Fire again, and let them boil, till no Scum appear any longer: Having remov'd the Pan, let them be left in the Syrup, till the next Day; when they may be drain'd in a Cullander; whilst the Syrup is boil'd, till it become Pearled; at which instant it must be pour'd into an earthen Pan, and the Apricocks must be slipt into it: Afterwards, they must be scumm'd and set into the Stove, to be thoroughly soak'd: On the Day following, they are to be drain'd and dress'd upon the Slates, in order to be dried in the Stove, strew'd with Sugar. Otherwise, they may be kept liquid, till another time, and afterwards dried as the former.

### *Apricocks in Ears.*

Apricocks that have been order'd according to either of these Ways, may be dress'd in Ears; and to that purpose, it is only requisite, to turn one of the Halves, without loosening it altogether from the other; or to joyn the two Halves together, so as they may mutually touch one another at both ends, one on one side and the other on the other.

'Tis observable, That ripe Apricocks are apt to grow greasie, as well as the green ones; so that they cannot be kept long liquid; because there is no way to prevent this Inconveniency: Then they require a great deal more pains in drying, and are less agreeable to the Palate. Therefore in regard that they keep best

best dry, it is most expedient to order them so at first; or else the Confectioner or Officer will be oblig'd to alter their Property, making use of them for March-panes, or other sorts of Works.

For the *Compotes*, Marmelades and Pastes of Apricocks, see the particular Chapters, to which these Articles belong, as well as for those of all the other sorts of Fruits, which shall not be mention'd any longer for the future; in regard, that recourse may be had to the Table or *Index* of the principal Matters, precisely shewing the Page where those Matters are handled at large.

## Chap. VI.

## *Of Green Almonds.*

GReen Almonds follow the green Apricocks, as well with respect to the Season, as to the manner of Preserving: However, we shall here explain the several Ways of ordering them, at large; because there are certain particular Circumstances to be observed, that were not mention'd in the preceding Articles.

### *How to cleanse, and boil green Almonds.*

Let Water, with new Ashes be set over the Fire in a Pan, and let the Coals that rise on the top be scumm'd off; when, after having boil'd for some time, you perceive it to be sweet and slippery, as a good Lye ought to be, remove the Pan, and set it by for a while, in order to get the clear Liquor. Then bring it to the Fire again, and when the Lye begins to boil, throw in three or four Almonds; observing, whether the Flocks or Husks that cover them, be well clear'd: If not, it is a sign, that the Lye is not good, and some other must be made, or that must be recruited with new Ashes; otherwise the Almonds would only open and slit, and not be cleans'd. On the contrary, if the Husks slip off well, the rest of the Almonds may be turn'd into this Lye, but you must hinder their boiling, by continually stirring them about, with the Handle of the Skimmer.

As

As soon as it appears, that the Husks are easily rubb'd off, take them out, and shake them a little in a Cloth, holding it at both ends: Afterwards, one of the ends of the Cloth being open'd, let your Almonds fall into a Pan full of fair Water. Thus having caus'd them to be well wash'd, pierce them thro' the middle, with a Knitting-needle, or some other Instrument of the like nature; and as they are done, throw them into other fresh Water.

This Way of preparing and cleansing Almonds, is more certain, than to give them some Boilings in the Lye, before they are taken out, or to put them into it with the Ashes; for it is to be feared, lest that should cause them to open, if care be not taken to prevent such Accidents. The same Inconveniency often happens, if according to any Method that is observ'd, all the Fruit should be imprudently thrown into this Lye, without making the above-mentioned Tryal, at the hazard of two or three Almonds, to know, whether it be not too hot, or whether it be in its due Condition.

To bring the Almonds again to their green Colour, it is requisite, that the fair Water be chang'd, and that they be boil'd in it, over a quick Fire: They may also be scalded or stew'd by degrees, without boiling; to which purpose, having put the Almonds into a Pan with Water, a Dish of almost the same breadth is to be thrust down into it, which may hinder them from rising on the top, and consequently from turning black, and when the Liquor is ready to boil, some cold Water must be pour'd in by degrees. In following either of these Ways, it may be known, that the Almonds are sufficiently prepar'd, when they slip off from the Pin; at which instant, they ought to be remov'd from the Fire, and set by to cool.

### *To put Almonds into Sugar.*

As to this particular, it is only requisite, to observe the Directions already given for Apricocks. Thus for every two Ladlesful of clarified Sugar, take one of Water, till you have a sufficient quantity for the soaking of your Almonds, or somewhat more; because it will afterwards serve to augment the Syrup in other Boilings or for some other Uses. Let the Sugar and Water be heated as hot, as you can well endure to hold your Finger in it, and pour it upon the Almonds in an earthen Pan, leaving them thus till the next Day; when all must be put into a Copper-pan set over the Fire, and heated, till almost ready to boil:

boil: Then they are to be turn'd again into the earthen Pans, or left in the Copper-pan, and the next Day, the Almonds must be drain'd in a Cullander; giving the Syrup seven or eight Boilings, and augmenting its quantity, with a little Sugar: Some time after, throw in your Fruit, and let all simper together. The same thing is to be done for four or five Days successively, causing the Syrup to have some other Boilings; which must be still encreas'd with Sugar, every time, to the end, that the Fruit may always be equally soak'd. When you would have the Work finish'd, let the Syrup be boil'd, till it has attain'd to its Pearled Quality; adding, if it be requisite, some other Sugar Pearled in like manner: So as the Fruit may be conveniently slipt into the Pan, and have a cover'd Boiling. Afterwards, having remov'd it from the Fire, take off the Scum, on the top; and, as soon as the Almonds are cool'd, lay them a draining in a Cullander; in order to be dress'd upon Slates or Boards, and dried in the Stove. These Almonds are not usually strew'd with Sugar, no more than green Apricocks, because they appear finer in their natural Colour, and are very easily dried. However, the Day following, they must be turn'd on the other side, if it be needful, and put into Boxes, when you perceive them to be very firm and dry.

Green Almonds may also be preserved liquid, as well as Apricocks, either to be eaten in that manner, or to be dried, as occasion requires, and to that purpose recourse may be had to the Directions before laid down, *Pag.* 17 and 18. for green Apricocks.

## CHAP. VII.

### *Several other Ways of Preserving Almonds.*

BEsides new raw Almonds that are serv'd up to Table, when ripe, there are several Ways of Drying them, which may be very serviceable at those times, when there is no great variety of Fruits or Sweet-meats.

#### *Almonds order'd* à la Siamoise.

Having dried and brought Almonds to a reddish Colour in the Oven, let them be thrown into Sugar, boil'd till it becomes Pearled;

Pearled ; ſtirring them about well in the Pan, without ſetting it over the Fire : Then they muſt be laid in order upon a Grate, and put into the Stove, if you would have them ſerv'd up after that manner. Otherwiſe, being taken out of the Pan, they may be roll'd one by one, in powder'd Sugar or *Sedan-Nomparel* and continually ſtirr'd about, to the end that they may be cover'd, on all ſides, with the Sugar or with the *Nomparel*. Afterwards they muſt be taken out, and ſet into the Stove upon Papers.

### *Blown Almonds.*

After having ſcalded and blanch'd your Almonds, let them be ſtirr'd about in the White of an Egg : Then let them be put into powder'd Sugar, and well roll'd in it. Having thus ic'd them over once, if you perceive that they are not done enough, dip them again into the White of an Egg, and afterwards into powder'd Sugar : At laſt, they may be laid upon a Sheet of Paper, and bak'd in an Oven, with a gentle Fire.

### *Iced Almonds.*

Take blanched Almonds, and put them into an Ice that is ready prepared, with the White of an Egg, powder'd Sugar, Orange or Lemmon-flowers and *Sevil*-orange : Let them be well roll'd in this Compound, ſo as to be neatly iced, and afterwards dreſs'd on a Sheet of Paper, in order to be bak'd in the Campain-oven, with a gentle Fire, as well underneath, as on the top.

### *Several ſorts of criſp Almonds.*

### *Criſp Almonds of a gray Colour.*

Let a Pound of Loaf or Powder-ſugar be melted, with a little Water, and let a Pound of Almonds be boil'd in it, till they crackle : Then remove the Pan from the Fire, and ſtir all about inceſſantly with the *Spatula*. If any Sugar be left, it muſt be heated again over the Fire, to the end that it may entirely ſtick to the Almonds ; continuing to ſtir them, without intermiſſion, till the Work be finiſh'd. Thus the Almonds will become criſp, and of a gray Colour.

Red

### *Red crisp Almonds.*

To give your Almonds a red Colour; cause three quarters of a Pound of Sugar to be dissolv'd with a little Water, throw in the Almonds, and boil them as before, till they crackle; taking care to stir them from time to time, that they may not stick to the Pan. Then remove them from the Fire, and keep stirring them continually, till they have taken up all the Sugar, without setting them any longer over the Fire. Afterwards, having sifted them, the Sugar that runs thro' the Sieve, must be put again into the same Pan, with another quarter of a Pound of Sugar, and a little Water, to dissolve the whole Mass. The Sugar being boil'd till it become crack'd, add as much prepared Cocheneal, as will be requisite to give it a fine Colour, and let it boil again over the Fire, to cause it to return to its crack'd Quality; by reason that the Cocheneal brings it down from that degree of boiling. At that very instant toss in your Almonds, and at the same time take them off from the Fire; stirring them, without intermission, as at first, till they become dry.

If you are minded to make a greater quantity of this sort of crisp Almonds at once; it will only be requisite to augment that of the Sugar proportionably, that is to say, allowing a Pound of one, for every Pound of the other.

As for the prepared Cocheneal; it is only the Liquor in which that Grain has been boil'd, with Allum and Cream of Tartar. It is generally us'd for every thing that is to be brought to a fine red Colour, particularly *Blanc-mangers*, Creams, Jellies, Marmelades, Pastes, *&c.*

### *White crisp Almonds.*

Crisp Almonds are also made white; to which purpose, after having scalded and blanch'd them, they must be thrown into Sugar boil'd till it become crack'd: Then let all have a Walm or two together, and for the rest, let the Almonds be order'd in the same manner as before; that is to say, stirr'd and turn'd continually, to the end that the Sugar may stick close to them, on all sides.

If you have at hand a Pearling-pot proper for Sugar-plums, or any other Vessel of the like nature, some boil'd sugar, that

is

is Pearled, may also be pour'd into it, and dropt by degrees upon the Almonds; causing the Pot to be held by a Servant, till they are thoroughly soak'd and cover'd over with it.

### *Crisp Almonds of a Gold-colour.*

There is another Way of Preparing crisp Almonds usually practis'd by Cooks, which may be perform'd thus: When the Almonds are blanch'd, drain'd and roll'd in powder'd Sugar, let them be thrown into a Frying-pan, in which Oil has been heated: After having fried them in this manner, stirring them about, till they have acquir'd a fine Gold-colour, they must be speedily taken out with the Skimmer, in order to be dress'd in different Heaps. Some call these *Fried* Languedoc-*almonds*, and they are us'd for the Garnishing of Potages of Almond-milk, or other Messes of the like nature.

### *Pistachoes in* Sur-tout.

Take what quantity you please of Pistachoes, clear them from their Shells, and cause them to be made crisp, which may be done thus: When the Sugar is boil'd till it become Feathered, throw in your Pistachoes, and when they have continu'd a little while on the Fire, take them off, stirring them well with the *Spatula*, till they are all cover'd, but they must not be set again over the Fire. Afterwards, having beat up the White of an Egg with a Spoon, add a little Orange-flower-water, and dip the Pistachoes into it: Then let them be taken out, and roll'd in Powder-sugar, that is very dry. At last, being laid in order upon white Paper, they must be gently bak'd in a Campain-oven, with a little Fire underneath, and more on the top: As soon as they are sufficiently bak'd, and brought to a good Colour, they may be taken out of the Oven, and dried in the Stove.

## Chap. VIII.

### *Of Preserv'd Cherries, as well dry as liquid.*

CHerries are the first red Fruits that present themselves to be preserv'd, at least those that appear early. These forward ones are usually put into Sugar with their Stones; because they have as yet attain'd to little maturity, and serve only as a Novelty: But it will be no difficult matter to take measures in ordering all sorts of Cherries, according to the following Directions.

### *Cherries in Ears.*

Take fair Cherries, that are stoned, put them into Blown Sugar, and give them fifteen cover'd Boilings: Then having set them by, till the next Day, let them be drain'd in a Cullander, and let your Syrup boil till it be Pearled: Afterwards, throw in your Fruit, and let them have seven or eight cover'd Boilings; taking care that they be well scumm'd, even after the Pan is remov'd from the Fire. When the Cherries are cool'd, take them out of their Syrup, to be dried in the Stove upon Slates, and strew'd with Sugar. They are call'd *Cherries in Ears*, by reason of the manner of dressing them; which is to open and spread them, joyning two together, so as their Skins may remain on the out-side and the Pulp on the inside: Then another Cherry of the same nature is to be added on each side, the Pulp of which is laid upon the Skin of the others.

### *Cherries preserv'd in half Loaf-sugar.*

After having stoned your Cherries, give them five or six Boilings in Pearled Sugar, and then take off the Pan from the Fire. On the next Day, they are to be drain'd, whilst the Syrup is boil'd Smooth, and put into it: Then they ought to have twenty Boilings, as also to be well Scumm'd and to lye in the Stove, during the whole Night. Afterwards, they must be drain'd in a Cullander, and dress'd upon the Slates, to be dried in the same Stove. One Pound and half of Sugar is sufficient at first for six Pounds of Fruit.

Cher-

### *Cherries in half Powder-sugar.*

Having provided four Pounds of stoned Cherries, with one Pound of Powder-sugar, let all boil together over the Fire; taking care to stirr the Fruit continually, till they have imbib'd the Sugar; which may be known, by touching them, when they are very soft and tender. Then being set by till the next Day, they may be drain'd; whilst the Syrup is boil'd smooth: Let the Cherries be thrown into it, and give them fifteen or twenty Boilings, always taking care, that they be well scumm'd: Afterwards, they must be remov'd from the Fire, and laid in earthen Pans, to continue in the Stove all Night: On the next Day, they are to be drain'd, dress'd upon Sieves, and set into the Stove again, after they have been strew'd with fine Sugar.

### *Cherries preserv'd liquid.*

Let Sugar be boil'd till it be Blown, and let the Cherries be slipt into it, having cut off part of the Stalks. They ought to have ten or twelve cover'd Boilings, before they are set by till the next Day: Then they must be drain'd, and put into the Sugar again, when boil'd, till it become Pearled, augmenting it with some other Sugar likewise Pearled: At last, you may add some Syrup of Currans of the same Quality, to give them a finer Colour, and put them into Pots, to be kept for Use.

### *Another Way.*

The Cherries may be order'd as the former, or as those that are preserv'd dry, except that a greater quantity of Sugar is to be added, and in finishing the Work, they must have some cover'd Boilings, after having brought the Sugar to the greater Pearled Quality. When they are cool'd, they may be put into Pots, and if you would have them tinctur'd with Straw-berries, some of that Fruit must be put amongst your Cherries, as they are preserving.

### *Cherries preſerv'd dry, with Straw-berries.*

You are to provide Cherries preſerv'd dry, out of which the Stones have been already taken; ſubſtituting in their room, as many Straw-berries likewiſe preſerv'd dry: Then let all be dried in the Stove, after they have been ſtrew'd with Sugar, as well in the dreſſing, as the turning of them.

### *Cherries in Bunches.*

Take fair Cherries, that are of an equal bigneſs, and tye them up, with Thread, into little Bunches: Then put them into Blown Sugar of the ſame Weight, and give them about twenty Boilings. Afterwards, let them be taken off from the Fire, and ſcumm'd, and as ſoon as they are cool'd, put them into the Stove as they lye in their Pan, till the next Day; when they may be conveniently dried upon Slates.

### *Cherries booted,* à la Royale.

Let *Kentiſh* Cherries, with ſhort Stalks, or others of the like nature, be thrown into Sugar, boil'd till it become Pearled. Some only cauſe it to ſimper, ſtirring the Fruit from time to time, and the next Day, having caus'd the Syrup to be Pearled, put the Cherries therein, adding other Sugar likewiſe Pearled. Before they are ſet into the Stove, other Cherries preſerv'd in Ears are alſo provided, which muſt be laid upon them croſs-wiſe, to the number, of three, four, or ſix, and afterwards ſet into the Stove. Theſe are commonly called *Booted Cherries.* The Cherries that are left with the Stalks, may alſo be order'd altogether after the ſame manner, as the others preſerved in Ears, and the ſame Method may be follow'd for the reſt.

### *Cherries preſerv'd liquid, after the manner of the City of* Tours.

Having provided five Pounds of Cherries, with three Pounds of Feathered Sugar, throw your Fruit into it, give them fifteen Boilings, and afterwards add two other Pounds of Sugar likewiſe Feathered. The whole Work ought to be finiſh'd at once, without removing the Pan from the Fire, cauſing the Fruit to

be boil'd in the Syrup, till it has attain'd to its Pearled Quality. Cherries are preſerv'd after this manner, to very good purpoſe, as alſo Straw-berries. If you would impregnate the latter, with the Syrup of the Cherries, it muſt not boil with the Fruit; neither the one, nor the other; but this Syrup muſt be pour'd upon them, when they are quite done, and taken away from the Fire.

Currans may alſo be order'd after the ſame manner.

### *To make a Cake, or Paſte of Cherries.*

After having ſton'd your Cherries, let them boil in a Pan, till you perceive, that they have caſt their Juice: Then ſet them in order in a Sieve, and let them be well drain'd: Afterwards, you muſt pound them in a Mortar, and ſet them on the Fire again, to be thoroughly dried. In the mean time, having boil'd the Sugar, till it be Crack'd, pour it upon this dried Cherry-paſte, allowing a Pound of Sugar for every Pound of Paſte: Let all be well temper'd together ſo as they may ſimper a little over the Fire; and let them be continually ſtirr'd. A little while after, they may be dreſs'd upon the Slates, with a Spoon, and ſet into the Stove. If you are of opinion, that the Paſte has not as yet acquir'd a good Colour, a few Currans may be intermixt with it, as it is drying; having firſt caus'd thoſe Currans to caſt their Juice, and then ſtrain'd them thro' a Sieve.

### *Other Ways of Preſerving and Ordering Cherries.*

For *Compotes*, Conſerves and Marmelades of Cherries, recourſe may be had to thoſe Articles, relating to all ſorts of Fruits, which are hereafter explain'd.

As for Cherry-water, we ſhall only here obſerve, That all the Juice of Cherries extracted, either in making Cakes, Marmelades, Conſerves, or other Sweet-meats, may ſerve for the preparing of *Ratafiaz*, ſo that nothing will be loſt, or thrown away as uſeleſs.

The Syrup of Cherries, that have been preſerv'd dry, may alſo ſupply the place of Sugar; at leaſt, if you have no mind to keep it, for the diverſifying of March-panes or other Comfits of the like Nature; or to make uſe of it, in the preſerving of other ſorts of Fruit. It may likewiſe be us'd to very good purpoſe, in preparing the Jelly of Cherries; as to which Particular, it will only be requiſite to obſerve the Directions hereafter laid down,

down, for the different Jellies of Fruits, particularly for the quaking Jelly of Currans.

As for Cherries that are serv'd up to Table in their natural Condition, there is a particular Way of embellishing them, hereafter explain'd in the 30th Chapter, under the Article of *Caramel.*

## CHAP. IX.

### *Of Strawberries and Rasberries.*

STrawberries and Rasberries are very serviceable in Entertainments, and, when full ripe, afford Delight to three Senses, *viz.* those of Seeing, Smelling and Tasting: They have a vinous Taste, and serve to corroborate the Heart, Stomack and Brain, after the same manner as vinous Liquors. These good Qualities cause them to be so much esteem'd in their natural Condition, that they are seldom preserv'd, more especially Strawberries: They are usually eaten, soak'd in Water or Wine, and strew'd with Sugar: However they may be iced, as Cherries, Currans and Rasberries; and these last may be preserv'd as well dry as liquid.

#### *Rasberries preserv'd dry.*

Having provided Rasberries that are not too ripe, let them be pick'd and put into Sugar that has attain'd to its Blown Quality; giving them a cover'd Boiling: Afterwards, being taken off from the Fire, they must be scumm'd, and slipt into an earthen Pan, to continue in the Stove during twenty four Hours. As great a quantity of Sugar is requisite as of Fruit, for example, about four Pounds of each. When they are cool'd, drain them from their Syrup, and dress them as other Sweet-meats, in order to be strew'd with Sugar, and dried in the Stove after the usual manner.

### *Rasberries preserv'd liquid.*

Take four Pounds of good Rasberries, and put them, when pick'd, into three Pounds of Pearled Sugar. Then give them a small Boiling lightly cover'd, and stir them from time to time: Afterwards, let them be cool'd, drain'd and dry'd as Cherries, but not to so great a degree, because they have not so much Moisture: The quantity of Pearled Sugar ought also to be augmented, to the end that it may be sufficient for the soaking of the Fruit: But if the Rasberries are somewhat greenish or tart, they must not be put at first into Sugar so boil'd, because they would grow hard; so that it is expedient to make a due choice of them. Rasberries with thick Grains are not so fit for preserving, as being full of Juice, which soon turns to Marmelade: Those that have small Grains, are most proper for that purpose, in regard that their Substance is more firm and compact: Rasberries that grow in moist Places, are not so good as those brought forth in a dry Soil; neither is so much Sugar requisite for the ordering of the latter sort; by reason that Fruits growing in marshy Grounds always dissolve in Sugar.

### *Other Ways of using Strawberries and Rasberries.*

For *Compotes* of these sorts of Fruit, see the Directions hereafter given under that Article: Marmelades, Jellies and Pastes are likewise made of them, which shall be explain'd among those of other Fruits.

## CHAP. X.

## *Of Gooseberries and Currans.*

Gooseberries and Currans are usually preserv'd at the same time with Cherries and Strawberries, and green Gooseberries are the first of all the Sweet-meats made in the Spring. Among the different kinds of Currans, the common, which ripens sooneſt, is the most proper for Preserving, as having more Substance, and being most agreeable, as well to healthy Persons,

sons, as to those that are sick, by reason of their grateful Tartness. The larger *Dutch* Currans are likewise preferrable on that account to the ordinary ones, which are very sweet, and better eaten raw, than when preserv'd, as being too full of Juice. These Currans are generally serv'd up to Table in iced Bunches, and if design'd for Preserving, ought to be taken early, before they are grown ripe. The same thing is done in ordering the white *Dutch* Currans, which are likewise preserv'd in single Stalks, in Bunches, or in Jelly, as well as the common white Currans.

## *Green Gooseberries preserv'd liquid.*

The Gooseberries must be slit on one side with a Pen-knife, and all the small Grains that are on the Inside must be taken out: Then they are to be put into very clear Water, and set over the Fire, which is to be kept moderate. As soon as they rise on the top of the Water, they are to be remov'd, and set by in the same Liquor: When they are cool'd, let them be put into other fresh Water, over a gentle Fire, till they recover their green Colour, and become very soft. Afterwards, having cool'd them again in fair Water, let them be well drain'd, and put into Sugar, pass'd thro' the Straining-bag: At the same time, give them fourteen or fifteen Boilings, to the end that they may thoroughly imbibe the Sugar, and leave them till the next Day: Then, being drain'd, let them be put into the Syrup boil'd till it become Pearled, and let them have four or five cover'd Boilings. At last, they may be put into Pots, and us'd as occasion shall require.

## *Jelly of green Gooseberries.*

Your Gooseberries being prepar'd as before, boil an equal Quantity of Sugar, till it be Pearled: Throw in the Fruit, and let all boil together; taking off the Scum, till they return to the Pearled Condition. Then removing them from the Fire, strain them thro' a Sieve into a Copper-pan, and at the same time, put the Jelly so receiv'd into Pots in the same manner, as other Jellies of that sort of Fruit.

### *Red Currans preserv'd Liquid.*

The Currans being pick'd, ought to be put into Pearled Sugar, and to have a light cover'd Boiling; Then they must be scumm'd, and brought to perfection the next Day; to which purpose they are to be strain'd thro' a Sieve, whilst the Syrup is boil'd to a Degree between Smooth and Pearled. Afterwards, let the Fruit be slipt in, and let as much other Pearled Sugar be added as is sufficient for the well soaking of them. They ought also to have several cover'd Boilings, between Smooth and Pearled, taking off the Scum, even after they have been remov'd from the Fire, and stirring them, from time to time, till they are cool'd a little, lest they should turn to a Jelly. Lastly, they must be put into Pots and cover'd for some Days.

### *Currans preserv'd in Bunches.*

Take four Pounds of Currans tied up in Bunches, and boil your Sugar till it becomes Feathered: Then set them in Order in the Sugar, and let them have several cover'd Boilings: They must be speedily scumm'd, and not suffer'd to boil long; that is to say, only two or three seethings: Afterwards, let them be scummed again, and set into the Stove in the Copper-pan. On the next Day, they may be cool'd and drain'd, dressing them in Bunches of a convenient thickness, in order to be well strew'd and dried in the Stove.

### *Jelly of Currans.*

Take six Pounds of Currans, and cause the like quantity of Sugar to be brought to its Crack'd Quality: Throw in your Currans, and let the Syrup boil to a Degree between Smooth and Pearled, and till the Scum ceases to rise any longer: Then let them be laid in a fine Sieve, without pressing them too much, and only left in it, to be thoroughly drain'd. Afterwards, having given the Jelly, a Boiling, let it be scumm'd, and put into several Pots. When it is pour'd into the Pots, another thin Scum will arise which must be taken off, to render the Liquor clear, and two or three Day after, it may be cover'd with Paper cut round, to be kept for Use.

A Jelly of the like nature may be made of Pomegranates,

as

as alſo of Barberries, or elſe another ſort of Curran-jelly, after the following manner.

### *Quaking Jelly of Currans.*

Having provided ſix Pounds and a half of Currans, let as much Juice be ſqueez'd out of them, as is poſſible, and let the Sugar be order'd, as before: Then ſtrain your Curran-juice thro' a fine Sieve, and pour it into the Sugar: Let all be lightly boil'd together to a Degree between Smooth and Pearled, and afterwards let the Jelly be conveniently diſpoſed of in Pots.

### *Jelly of Currans tinctur'd with Raſberries.*

If you are deſirous, that the Curran-jelly have a Tincture of Rasberries, a Handful or two of Rasberries may be added, according to the quantity of your Jelly: And to make it chiefly of Rasberries, it will be requiſite only to take four Pounds of Rasberries, two of Currans and five of Sugar, and to order all, after the ſame manner, as for the former Jelly of Currans.

### *Jelly of Currans, according to the Way of the City of* Tours.

Having provided three Pounds of Currans, with two Pounds and a half of Sugar, boil'd till it be crack'd, throw in your Fruit, and give them ſeven or eight Boilings, till they return to the Pearled Quality; cauſing the Scum to be carefully taken off: Then let them be ſtrain'd thro' a Sieve, and pour'd into Pots, at the ſame time.

In ordering theſe ſorts of Jellies, whoſoever deſigns to play the good Husband, may take the Fruit or groſs Subſtance, remaining on the Sieve, and boil it over again, with a little Water: Afterwards, it muſt be ſtrongly ſqueez'd thro' the Hair-ſieve, and by that means a great deal more good Jelly will be extracted: But this is only requiſite to be done, when a great quantity of the groſs Subſtance is left; otherwiſe it would not quit coſt, by reaſon that the Profit will not countervail the Trouble.

For the *Compotes*, Conſerves, Marmelades and Paſtes of Currans, recourſe may be had to thoſe Articles hereafter deſcribed in particular.

## CHAP. XI.

### *Of Walnuts.*

IN the Interval, or rather during the Season of red Fruits, and the first that succeed them, Walnuts are usually preserv'd, when they are come to their full Growth, nevertheless before the Wood is form'd; which happens in the beginning of *July*, and a little after the Festival of St. *John* Baptist.

#### *White Walnuts.*

The Walnuts must be neatly par'd, till the White appears, and thrown into fair Water: Afterwards, they must be boil'd for some time in the same Water, whilst some other Water is set over another Furnace, into which the Walnuts are to be put, as soon as it begins to boil. It may be perceiv'd, whether they be done enough, by pricking them with a Pin, after the same manner, as green Almonds and green Apricocks; so that when they slip off from it, they ought to be romov'd from the Fire. To render them White, it is requisite at first, to throw in a Handful of beaten Allum, and to give them one Boiling more: Then they must be immediately cool'd, by turning them into fresh Water, in order to be put into thin Sugar, that is to say, allowing one Ladle-full of Water, for every two of Sugar.

Some time after, having drain'd your Walnuts, slip them into earthen Pans, and having caus'd the Sugar and Water to be heated together, pour it upon them. On the next Day, let the Syrup be clear'd from the Pans, without removing the Walnuts; because they must not be set over the Fire, at all: Let this Syrup have five or six Boilings, augmenting it a little with Sugar, and let it be pour'd upon the Walnuts: On the next Day, it ought to have fifteen Boilings; on the third Day, it must be boil'd, till it become somewhat Smooth; as also on the following Days successively, till it be very Smooth, between Smooth and Pearled, and at last entirely Pearled; encreasing the quantity of Sugar, at every time, to the end that the Walnuts may be always equally soak'd in the Syrup. To bring the whole Work to perfection, let them continue in the Stove during the Night, and afterwards let them be put into Pots. By this means

the

the Walnuts will become very white, provided, that good fine Sugar be us'd in the Operation, and they may be dried in the Stove, at pleasure, as other sorts of Fruit. For Walnuts preserv'd liquid, if some Syrup of Apricocks be added they'll keep much better.

If you have a mind to stuff them with Lemmon-peel after the manner of *Roan*-walnuts, it may be done, before they are put into the Stove, to be dried: To that purpose, the necessary Opening may be made with the point of a Knife, either quite through, or on the top of the Walnut, and then the Lemmon-peel, issuing forth from thence, will appear, as if it were the real Stalk. Some Amber may also be added, which will give it a Perfume very grateful both to the Taste and Smell.

## Chap. XII.

## *Of Plums.*

Among the different kinds of Plums, the most proper for Preserving, are the *Perdrigons*, or Orange-plums, Amber-plums, those of *Isle-verte* and some others, that have not only an exquisite and very sweet Taste, but also a Pulp that is of a more firm and durable Substance.

### *To Preserve white Orange-plums.*

These sorts of Plums must have three or four Pricks with a Pin, near the Stalk, and some others in several other Places, to the end that they may not afterwards be apt to tear, and that the Sugar may more easily penetrate their Body. As they are done, they must be thrown into Water, whilst some other Water is boil'd, into which they are to be slipt. When they begin to rise, they may be remov'd from the Fire, and set by to cool: Then let them be set again over a gentle Fire, to be brought to their former green Colour, and let them be cover'd; taking care that they do not boil, lest they should turn to Marmelade. As soon as you perceive them to be very green, and somewhat soft, let them be cool'd in fresh Water and drain'd, in order to be put into thin Sugar; allowing, as it has been already hinted,

two

two Ladles full of Sugar, for one of Water, till the Fruit, being laid in earthen Pans, is well ſoak'd, without riſing on the top. On the next Day, they are to be ſlipt into a Copper-pan, to ſimper over the Fire, ſtirring them gently from time to time, to hinder them from boiling; and, on the third Day, they may be drain'd on a Cullander or Sieve: Then ſlip them into the Syrup, that has had ſeven or eight Boilings, cauſe them to ſimper for a while, and ſet all by, till the next Day; when the Syrup is to have fifteen or ſixteen Boilings, augmented with Sugar, or Syrup of Apricocks, which is better for that purpoſe, as preventing them from candying; ſo that the Plums may be always equally ſoak'd. On the Day following, let the Syrup be boil'd Smooth, and on the next, between Smooth and Pearled, and having ſlipt in the Fruit; let it ſimper every time, before it is taken off from the Fire. Laſtly, Having boil'd your Syrup till it be Pearled, and ſlipt in the Plums, give them ſeven or eight cover'd Boilings, taking off the Scum, and dreſs them, when you ſhall think fit, in order to be dried in the Stove.

The Orange-plums muſt be choſen, before they are altogether ripe, as well as the moſt part of other ſorts of Fruits. The other kinds of Plums, that are of kin to theſe, are uſually preſerv'd after the ſame manner, and, among others, thoſe of *Iſleverte* and the Muſcle-plums.

### *Amber-plums.*

Let your Amber-plums be prickt with a Pin, in ſeveral Places, and boil'd in the ſame Water into which they were thrown: As ſoon as they riſe on the Surface of the Water, remove them from the Fire to be ſpeedily cool'd in freſh Water: Then let them be drain'd, and ſoak'd in clarified Sugar, which is to be heated, and pour'd upon the Fruit lying in the earthen Pans: On the next Day, drain them again, and let the Syrup be boil'd a little Smooth: On the ſecond Day, the Syrup muſt be likewiſe boil'd till it become very Smooth, and on the third, till it be Pearled; when the Plums are to have ſeven or eight Boilings. As often as they are thus ſet over the Fire, they muſt be augmented with Sugar, which has attain'd to the ſame Degree of Boiling, to the end that the Fruit may be always equally ſoak'd, in the earthen or Copper-pans, in which they are left, after they have ſimper'd for ſome time. When you have a mind to finiſh the Work, let them lye in the Stove during the whole Night, ſo

as they may be conveniently drain'd and dreſs'd the next Morning, in order to be dried in the ſame Stove, after the uſual manner.

### *Red Plums.*

Having provided theſe ſorts of Plums, ſuch as red Orange-plums, Bell-plums, Imperial, or Apricock-plums, or others of the like nature, let them be ſlit as it were Apricocks, and ſtoned. If you have four Pounds of Fruit, take the ſame quantity of Sugar, paſs'd thro' the Straining-bag; put all together into a Copper-pan over the Fire, and keep continually ſtirring them, leſt the Skins of the Plums ſhould break, if they ſhould happen to boil: After having caus'd them to ſimper, for a while, ſet them by to cool: Then drain them on a Cullander or Sieve, whilſt the Syrup is boil'd Smooth; ſlip your Fruit into the ſame Syrup; and give them ſeven or eight cover'd Boilings; carefully taking off the Scum, as well as when the Pan is remov'd from the Fire. Afterwards the Plums, being put into earthen Pans, muſt continue in the Stove all Night; ſo that the next Morning they may be drain'd as ſoon as they are cold, and dreſs'd, to be dried in the Stove upon Slates, or Sieves.

### *Plums preſerv'd with half Sugar and otherwiſe.*

Take four Pounds of Fruit, with the like quantity of Pearled Sugar; give them one little Boiling, and ſet them by till they have caſt their Juice. Then let them be ſet again upon the Fire, and boil'd to the Pearled Quality: Afterwards, they muſt lie in earthen Pans, till the next Day; when they may be drain'd, and dreſs'd as the others, for drying in the Stove: All ſorts of good Plums may be preſerv'd after the ſame manner; and they may alſo be par'd, after having ſcalded them in Water: For the reſt, the above-ſpecified Directions may be obſerv'd in every Particular; only they muſt be ſtrew'd with Sugar, before they are dried in the Stove.

Moreover, there are *Compotes*, Paſtes and Marmelades of Plums, which are explain'd among the others, under thoſe Articles.

CHAP.

## Chap. XIII.

### *Of Pears preserv'd dry and liquid.*

THere is a much greater variety of kinds of this Fruit; yet very few of them are commonly preserv'd, *viz.* the great Muscadine, the *Muscadil*, or lesser Muscadine, the *Blanquet*, the *Certoe*, the Orange-pear, and more especially the *Rousselet*, or Russetin. The most part of the others, are either too soft, or too hard for that purpose; and if they are not eaten raw, Pastes, Marmelades and *Compotes* are only made of them; all which are hereafter describ'd under their respective Articles.

### Rousselets, *or Russetins.*

Let these Pears be prickt round about the top, with a Bodkin, and set over the Fire; taking care that the Water do not boil, and pouring in fresh, from time to time, when it is ready to bubble up: As soon as the Pears are become somewhat soft, let them be cool'd, par'd, and put into other fair Water: Afterwards, being drain'd, they must be slipt into Sugar, newly pass'd through the Straining-bag, and ought to have between forty and fifty Boilings: On the next Day, they are to be drain'd again, whilst the Syrup is boil'd Smooth, in the which you are to slip the Fruit, and to give them one or two Boilings: On the third Day, let the Syrup be boil'd to a Degree between Smooth and Pearled; and, on the fourth, till it be thoroughly Pearled, for the finishing of the whole Work; so as the Pears may have ten or twelve cover'd Boilings. When they are cool'd, they may be put into Pots, and kept to be dried, as occasion shall require, which may be done in the same manner that has been before explain'd for Apricocks. To that purpose, some Water being boil'd in a Pan, the Pot must be set into it, and by the means of this kind of *Balneum Mariæ*, or vaporous Bath, the Syrup will be melted, so that the Fruits may be readily taken out and drain'd, in order to be dried in the Stove, upon Slates or Boards, after they have been strew'd with Sugar. They are also dried at first, and keep very well when so order'd, but care must be taken to turn and change them often, and at last to lock them up in Boxes, with Paper between every Row.

Blan-

## Blanquets.

Foraſmuch as this ſort of Fruit is ſooner ripe than the Ruſſetin, and very much eſteem'd; ſome of them are early preſerv'd for a Rarity, and immediately dried. To that purpoſe, they are finally prepar'd in the ſame manner; that is to ſay, they are ſcalded after having been prick'd on the top; taking care that they do not boil: As ſoon as the Pears are made very ſoft, only by means of a gentle heat, they muſt be cool'd and par'd, throwing them, as they are done, into freſh Water: Afterwards, they are to be put into Sugar newly clarified, and finiſh'd in the ſame manner as the Ruſſetins. Both theſe ſorts muſt be ſtrew'd with fine Sugar, in an Handkerchief, when they are ſet into the Stove, or turn'd; in which Particular, 'twill only be expedient to follow the Inſtructions already given, for other ſorts of Fruits, as Apricocks, Plums, *&c.*

### *Large Muſcadines, Orange-pears,* Certoes, *and others.*

All theſe kinds of Pears and others, that are deſign'd to be preſerv'd entire, may be ſcalded and boil'd in Water and Sugar, as the Ruſſetin; ſo that it would only be an unprofitable Repetition, to inſiſt any longer on them.

### *The musked Bergamot.*

This ſort of Pear is likewiſe excellent, when preſerv'd, being a ſmall dry Pear, very much musked. 'Tis alſo call'd the Dove-pear, the Sicilian Pear, or the little Autumn-muſcadine. To order it to the beſt advantage, ſee what has been already laid down for the former, more eſpecially for the Ruſſetin, and take Meaſures, altogether according to that Method, which is as general as certain, for all theſe kinds of Summer-pears.

### *Pears preſerv'd in Quarters and otherwiſe.*

Beſides the above-mentioned Pears, which may be preſerv'd whole and dry; there are others larger, that can only be ſo order'd in Quarters, as to be kept liquid: To that end, ſome Confectioners ſlit them into Halves, before they are ſcalded in Water; but it is more expedient to leave them entire, and not to pare them till afterwards, becauſe otherwiſe they would be

be apt to grow black, being also more liable to be fill'd with Water, and to turn to Marmelade. For the rest, it is only requisite to follow the preceding Directions, relating to the other sorts of Pears.

If you are desirous to preserve Pears of a somewhat large size, altogether entire, it would be expedient to scoop out their Core, with some of the Pulp in the middle, as it were that of an Orange: They are brought to perfection, by causing them to be boil'd in Sugar, at several times, and may also be dried.

To these Ways of preserving Pears, may be added the Marmelades, Pastes and more especially the *Compotes* of them, that are kept even till the Season of new Fruit, and which shall be hereafter describ'd under those Articles.

## CHAP. XIV.

### *Of Peaches and Figs.*

THese two sorts of Fruit are so highly esteem'd in their natural Condition, that they are very seldom preserv'd: As for the latter, this Care is left to the *Genoeses*, and to the Inhabitants of *Provence*, in *France*, in which Countries, they are more common, and even of a more exquisite and sweet Taste, by reason of the heat of those Climates; so that most People content themselves generally to make use of such as are brought from thence. However, we shall not forbear here to subjoyn, what is most observable in the ordering of both, when they are design'd to be preserv'd.

#### *Green Peaches.*

When Peaches are yet green and small, they may be preserv'd as green Apricocks before specified in the fourth Chapter; preparing them after the same manner, to get off the Flocks or Down, and to bring them again to a green Colour, before they are put into Sugar. But if they are larger, and the Stone is already form'd, they must be par'd and slit, to take it away. Then they are to be scalded in Water, till they become very soft. As soon as they are cool'd and drain'd, let them

them be made green again in other Water, set over a gentle Fire, and put into thin Sugar; allowing for every two Ladles full of clarified Sugar, one of Water; which being heated, the Peaches must be slipt in, and have some Boilings; carefully taking off the Scum. On the Day following, the Syrup being boil'd somewhat Smooth, and the Fruit being turn'd into it, cause all to simper together for a while, and leave them till the third Day; when the Syrup is to be boil'd very Smooth, augmenting its quantity with Sugar, whilst you slip in the Peaches, and give them a Boiling. Lastly, the whole Work may be finish'd, as soon as you perceive, that they have thoroughly imbib'd the Sugar; to which purpose, let the Syrup be boil'd, till it become Pearled; encreasing it with Sugar of the same Quality, and having slipt in the Fruit, let them have a cover'd Boiling. Afterwards, removing the Pan from the Fire, clear all from the Scum, and in regard, that the Peaches have a somewhat cold and waterish Pulp, let them lye, during that Night in the Stove, to dry up all their moisture: On the next Day, you may dress them on Slates, glazed Tiles, or any thing else of the like nature, to be dried in the Stove, strew'd with Sugar. Or else, they may be disposed of in Pots or Glasses, to be dried upon any emergent Occasion, according to the Instructions given, Pag. 17. Peaches that are preserv'd, before the Stone or Kernel is form'd, must be put into Sugar, no otherwise than green Apricocks, or green Almonds, and the same Precautions are to be us'd, for which see Pag. 16. *Compotes*, Marmelades and Pastes may be also made of them, as well as of the following sorts, as it shall be observ'd in its proper Place.

## *Ripe Peaches.*

Altho' mention is made of ripe Peaches, yet when they are to be preserv'd, it is not expedient to stay, till they are absolutely so; but they must be taken, when they are half turn'd, by reason of their soft and clammy Pulp. They ought to be neatly par'd, as also slit, to get out the Stones, and scalded in Water: As they rise on the top of it, they must be taken out with the Skimmer, and turn'd into other Water to cool. Then, being drain'd, they are to be put into Sugar, as it runs from the Straining-bag, and boil'd till the Scum ceases to rise, which must be carefully taken off from time to time. Having left them in this condition, till the next Day, let them be drain'd, whilst the Syrup

is

is boil'd Smooth, augmenting it with Sugar. Afterwards ſlip in your Fruits, give them a Boiling, and take them off from the Fire. On the third Day, being drain'd again, as before, and the Syrup boil'd till Pearled; let the Peaches be likewiſe ſlipt into it, adding ſome Pearled Sugar. After they have had a cover'd Boiling, let them continue in the Stove all Night, in order to be dreſs'd upon the Slates, or Boards, and dried; ſtrewing them with Sugar, on every ſide, as often as they are turn'd; unleſs you would have them kept liquid for ſome time.

Peaches may alſo be preſerv'd in half Sugar, as Apricocks, ſpecified Pag. 20. and dreſs'd either way, in Ears, as that ſort of Fruit; by turning one of the Halves, as they ſtick together; or by laying two, one upon another, ſo as they may be mutually conjoyn'd; when they are ſmall.

## *Nectarins.*

Nectarins may be preſerv'd, after the ſame manner as Peaches, following the Method already expreſs'd for the putting them into Sugar, and white Nectarins are more eſpecially proper, for this Sort of Sweet-meats.

## *Dried Figs.*

Let the Figs be prick'd near the Stalk, with the point of a Knife, before they are ſcalded, which may be done by throwing them into boiling Water, over the Fire, and a little while after, ſetting them by to cool. Some defer the pricking of them to that time, and bring them again to the Fire, without ſuffering the Water to boil; ſo as when they are become ſoft, and riſe on the top, they may be remov'd, and ſet a-part to cool. Afterwards, their green Colour muſt be recover'd, by ſcalding them once more in Water, over the Fire: Then being taken out, and drain'd, they may be preſerv'd with half Sugar, or at moſt, clarified, as it runs from the Straining-bag; accordingly, as the Figs are either green, or ſomewhat ripe; which ought to ſimper in this Sugar, and to lye by during the whole Night: On the next Morning, the Syrup muſt be boil'd Smooth; on the third Day, between Smooth and Pearled, and at laſt, quite Pearled, adding every time, as much Sugar as is needful: At thoſe ſeveral times, the Fruit muſt alſo be ſlipt into the Syrup that has attain'd to ſuch different Degrees of Boiling, and ought to

to simper for a while. Whenever you have a mind to dispatch the Work, let the Figs have some cover'd Boilings, in order to be thoroughly scumm'd, and laid up in Pots, or Glasses; unless you would have them dried all at once: To that purpose, the Fruits must be dress'd upon Slates, after they have been well drain'd, and set into the Stove; strewing them with fine Sugar, put into a Kandkerchief, for that purpose.

'Tis requisite to choose such Figs, as are only half ripe, or even somewhat green, provided they be of a sufficient thickness. The *Genoa*-Fig, call'd *Aubicon* by the *French*, or the Feaver-fig, is the best for this Use; and in regard that these Figs are of a dark Violet-colour, if they were already turn'd, when design'd to be preserv'd, they must not be brought to a green Colour, nor any other sorts of the like nature.

## Chap. XV.

## *Of Apples.*

This Fruit is of no great Use in the Business of Preserving, and not very delicious, when so order'd; at least with respect to the drying of them *in Specie*: For as for Pastes, Marmelades, and more especially *Compotes* of Apples, great quantities of them are usually made, even till the new Fruits appear. However, some may be preserv'd, after the two following Ways, when other sorts of Fruit are wanting.

### *Green Apples.*

Any kind of Apples may be chosen that are sweet and very small; which are to be par'd, leaving the Stalks, and slit a little, to the end, that the Sugar may be more thoroughly imbib'd. Having thrown them into Water, to be cleans'd and scalded, they must be cool'd and afterwards brought again to a green Colour, in the same, or other fresh Water: As soon as they are become very soft, let them be cool'd again, drain'd, and put into Sugar newly clarified, giving them some Boilings: On the next Day, the Syrup must be boil'd Smooth, at another time, between Smpoth and Pearled, and at last very much

Pearled; slipping in the Fruit, that all may simper together, and be set by, till the next Morning: At this last time, the Apples ought to have a cover'd Boiling, before they are remov'd from the Fire, to be cool'd and drain'd; if it be requir'd to dry them: But they are most proper for liquid Sweet-meats; so that they may be immediately disposed of in Pots, or Glasses, and kept to be us'd as occasion may serve.

## John-*apples and Pippins preserv'd in Quarters.*

The former retain a very delightful red Colour, and the others may pass for Apricocks, if some Syrup of Apricocks be pour'd upon them, as they are finishing. Both these sorts of Apples, after they have been par'd, are to be cut into two Parts, so as the Cores may be taken out of each Half; or else, the paring and cutting of them may be defer'd, till they have been scalded in Water, to render them soft. Afterwards, being cool'd and drain'd, they must be put into Sugar, newly pass'd thro' the Straining-bag, in order, to have thirty Boilings. On the next Day, they are to be strain'd again, and the Syrup boil'd, till it has attain'd to its Smooth Quality: Then slip in the Fruits, and let them have one or two Boilings: On the third Day, let the Syrup be boil'd to a Degree, between Smooth and Pearled; and, on the fourth, till it be quite Pearled; causing the Apples to have ten, or twelve cover'd Boilings. As soon as they are cool'd, they may be dried, as all other sorts of Fruit, setting them by to drain, for a while, dressing them upon the Slates, and strewing them with fine Sugar, put into a Handkerchief: Otherwise, they may be kept liquid, and when, at another time, you are minded to dry them, boil some Sugar, till it be Pearled, and give them a few Boilings therein: By this means they'll become more fair, in drying, as well as all other sorts of Fruit, so order'd; because it always happens, that their Moisture, causes the Sugar to give, a little, in process of time, which hinders them from being easily dried.

## CHAP. XVI.

### *Of Bell-grapes and Muſcadine-grapes.*

ALtho' theſe two kinds of Grapes are very different, yet they are no leſs eſteem'd, amidſt the great variety of Sweet-meats. The Bell-grape, well known at *Paris* by the Name of *Verjus*, is diſtinguiſh'd into three ſorts, *viz.* the White, the Red, and the Black. For want of theſe, the *Pergoleiſe*, or *Italian* Grapes may be us'd, which are ſomewhat long and clear. The beſt Muſcadine-grapes for Preſerving, are the long, or *Paſſe-muſqué*, and the white Muſcadine of *Frontignan*.

#### *Bell-grapes preſerv'd liquid.*

Having caus'd ſome Water to ſimper over the Fire, throw in your Grapes, and ſet them by, as ſoon as it riſes, in order to be cool'd, and afterwards brought again to a green Colour in the ſame, or other freſh Water: Whilſt the Fruit is draining, boil the Sugar, till it be Pearled, and ſlip in the Grapes, till all begin to ſimper: At that inſtant, let them be remov'd and left in the Pan, till the next Day; when they are to be ſet over the Fire again, and gently ſtirr'd, till ready to boil: On the third Day, having drain'd them, on a Cullander, and caus'd the Syrup to be ſomewhat Pearled, let the Grapes be ſlipt into it, and let all ſimper together a little while. On the fourth Day, the Fruit muſt be drain'd again in the ſame manner, whilſt the Syrup is brought to its Pearled Quality; then, the Grapes being turn'd into it, ought to have ſeven or eight Boilings. At laſt, being taken off from the Fire, to cool, they may be put into Glaſſes, or Pots, and us'd as occaſion requires.

It would be expedient, to make choice of theſe Grapes, before they begin to grow ripe, and only to take the faireſt, which are to be ſtoned, and ſlit on one ſide.

#### *Bell-grapes preſerved dry.*

They ought to be prepar'd, and put into Sugar, after the ſame manner, as the liquid Grapes, only the Sugar may be made ſomewhat more Pearled, for the laſt time of Boiling, be-

fore the Work is brought to perfection; to the end, that they may more eaſily be dried, after having caus'd them to be cool'd and drain'd, as the Cherries in Ears, deſcribed Pag. 27. They may alſo be dreſs'd in like manner, except that the Grapes muſt be clos'd again, and their Stalks left entire. But you muſt not forget, either Way, to ſtrew them lightly with Sugar, as they are ſet in the Stove and turn'd.

Bell-grapes are moſt commonly preſerv'd liquid, either entire, or after the Stones have been taken out. They are alſo preſerv'd pared, and it is requiſite only to obſerve, what has been before deliver'd, with reſpect to thoſe that are otherwiſe order'd.

The Paſtes and *Compotes* of Bell-grapes, are hereafter ſpecified, under thoſe Articles.

### *Jelly of Bell-grapes.*

When the Grapes are prepar'd as before, let them be thrown into Pearled Sugar, and boil'd till it returns to the ſame Quality: Then let all be pour'd into a Sieve, and let the Liquor that paſſes thro', without ſqueezing, or at leaſt after a very little preſſing, be conveniently diſpoſed of in Pots or Glaſſes. To this purpoſe, it is requiſite, to produce as many Pounds of Sugar, as of Fruit.

Some make a Jelly of Bell-grapes, by ſqueezing them, after they have been ſcalded in Water, without opening them, and afterwards adding a Decoction of Apples: But the former Way is much better, and the Jelly ſo order'd will keep longer.

### *Muſcadine-grapes preſerv'd liquid.*

You are to chooſe ſuch Muſcadine-grapes, as are only half ripe, or even ſomewhat greeniſh and tart, and to pare them, if you ſhall think fit; picking out the Stones, after they have been ſlit on one ſide; or elſe they may be left entire: They may alſo be ſcalded in Water, over the Fire; but they may be very well preſerv'd, without this particular Circumſtance: To that end, let the Sugar be boil'd Smooth, and, having thrown in the Fruit, let all ſimper a little while, leaving them in the ſame condition, till the next Day. If you perceive, that they have ſufficiently imbib'd the Sugar, compleat the Work, by cauſing the Syrup to be Pearled, and ſlip in the Grapes, in order to have

have some cover'd Boilings; taking off the Scum from time to time. Then they must be neatly put into Glasses, or Pots, and cover'd as soon as they are cool'd. Otherwise, the Muscadines may have three Boilings, before they are brought to Perfection, the second of which, is to be between Smooth and Pearled, but in the last, the Sugar must be always Pearled. If it be melted at first with the Juice of other Muscadine-grapes squeez'd for that purpose, the Perfume will be more fragrant and grateful to the Palate.

### *Muscadine-grapes preserv'd dry.*

Let the Sugar be boil'd till it become Feathered, and let the Grapes be thrown into it, after having remov'd the Pan. Then set it over the Fire again, and give the Fruit a cover'd Boiling; taking off the Scum; as in the preceding Article. Afterwards, the Syrup being only brought again to its Pearled Quality, it must be taken away, and set by to cool; so as the Grapes may be conveniently drain'd and dress'd, in order to be dried in the Stove.

Muscadine-grapes so order'd, may be taken more ripe, than for liquid Sweet-meats, and those that are thoroughly ripe, may be iced: *Compotes* and Pastes may be also made of them, which shall be hereafter explain'd under their respective Articles.

## Chap. XVII.

### *Of Quinces and Marmelade made of them.*

Quinces, when preserv'd, are one of the domestick Sweet-meats most in vogue, as well upon account of their grateful Taste, as by reason of their Usefulness for certain Indispositions of the Body: So that the Way of Preserving them in Quarters, Marmelade or Jelly, is generally well known; nevertheless, we shall here give a particular Description of them, to the end, that it may be done after the best and surest manner.

### *Quinces preserved liquid.*

Having choſen the ripeſt, yelloweſt and ſoundeſt Quinces, let them be prick'd, and ſcalded in Water, over the Fire: They muſt alſo be par'd and cut into Quarters, taking out the Cores: Some order them thus, before they are ſcalded; but it is more expedient, not to do it till afterwards, as well as with reſpect to the other ſorts of Fruit; becauſe otherwiſe, being too much fill'd with Water, they would become ſoft and ſpungy, and more apt to turn to Marmelade. However, care muſt be taken to put the Quinces into fair Water, as they are par'd, whilſt a Decoction is made of the Parings, Cores, and ſome Parts of other Quinces. This Liquor being ſtrain'd, will ſerve for the ſtewing of thoſe that are deſign'd to be preſerv'd, till they become very ſoft; otherwiſe they may be ſcalded after the uſual manner. Then they muſt be remov'd from the Fire, in order to be cool'd and drain'd: In the mean while, ſome clarified Sugar is to be heated ſomewhat more than luke-warm, and pour'd upon the Quinces in an earthen or Copper-pan: On the ſame Day, or the next, the Syrup being only made Smooth, the Fruit muſt be ſlipt into it, and very gently boil'd, carefully taking off the Scum. It is ſuppoſed, that they may be brought to a redder Colour, by covering them, but this may be done by the means of prepared Cochineel, or even of Wine, which will make them red enough, if it be requiſite. After the Quinces have had thirty or forty Boilings, ſo as the Syrup may return at leaſt to its Smooth Quality, they muſt be taken off, and ſet by till the next Day: Then, having boil'd the Syrup between Smooth and Pearled, ſlip in the Fruit, and give them ſome Boilings, before they are remov'd from the Fire. To finiſh the Work, the Syrup being Pearled, and the Quinces turn'd into it, let them have a cover'd Boiling, and let the Syrup be brought again to its Pearled Quality: At laſt, when it begins to ſink, all muſt be taken out, and put into Pots or Glaſſes, to be kept for Uſe.

The Quinces may alſo be dreſs'd ſeparately in Boxes, and cool'd in that manner; whilſt the Syrup is ſet again over the Fire, till it become Pearled, in order to be pour'd upon the Fruit, ſo as they may be cover'd with a fine Jelly: Then the prepar'd Cochineel may be added, or elſe, during the laſt of the former Boilings, when they are potted, without any other Management.

*Marme-*

### *Marmelade of Quinces, according to the Mode of the City of* Orleans.

Take the beſt ſort of Quinces, and cut them into Pieces, which are to be par'd and clear'd from the Cores and Kernels: At the ſame time, having provided two Pounds of Sugar, boil'd till it is become Crack'd, throw in about ſix Pounds of Fruit and let all boil together, to a Pap. Afterwards, they muſt be turn'd into a new Cloth, to be well ſtrain'd, and the Liquor which paſſes thro', will ſerve for the Marmelade: To that purpoſe, let this ſtrained Liquor, be pour'd into other Pearled Sugar, to the quantity of four Pounds, and as ſoon as the whole Meſs returns to the ſame Degree of Boiling, let it be carefully Scummed. Then you may remove it from the Fire, taking off the Scum again, if there be occaſion, and pour it into Boxes, Pots or Glaſſes, which muſt be left in the Air, for ſome Days, before they are cover'd.

### *Other ſorts of Marmelade of Quinces.*

Having cut the Quinces into Quarters, without Paring them, or taking away the Kernels, let them boil in Water, till they diſſolve, and turn to Marmelade: Then let all be ſtrain'd thro' a Linnen-cloath, or elſe thro' the Straining-bag, without ſqueezing, and let the Liquor be ſet by; whilſt as much Sugar is boil'd, till it become Crack'd; into which it muſt be pour'd, with a little white Wine, or Claret, according to the Colour, that you would have given to the Marmelade. Some Sticks of Cinnamon beaten a little, may alſo be added, with Nutmeg, Cloves and Mace: Let all boil together gently, and take care to clear off the Scum; ſtirring them from time to time, with the *Spatula*, or with a Spoon. As ſoon as the Marmelade returns to its Pearled Quality, or is boil'd to the conſiſtence of a fine Jelly, which falls in great Drops, when taken up with the Spoon; take it off from the Fire, and pour it into a Sieve ſet over a Pan, or elſe ſtrain it thro' a Linnen-cloath, in order to be put into Pots or Glaſſes, as before: The Marmelade may alſo be pour'd into leaden Moulds, and when it is cool'd, they may be put into hot Water, as it were in *Balneo Mariæ*, or a vaporous Bath, ſo as the Pieces of Marmelade may be eaſily looſen'd and let fall one upon another in the Boxes.

If you have a mind to give a finer Tincture to the red Marmelade, it may be done by the means of prepar'd Cocheneal, that is to ſay, ſuch as has been boil'd in Water, with Allum and Cream of Tarter; and then all may be ſtrain'd, to be us'd, as occaſion requires.

Marmelade is alſo made, into which may be put a leſſer quantity of Sugar than of Fruit, or of their Decoction; and this is all the difference, between theſe two Ways of preparing it.

## CHAP. XVIII.

### *Of Oranges and their Flowers.*

WE are now come to the Winter fruits, and theſe are not of the leaſt conſequence; on the contrary, they hold one of the principal Ranks, among thoſe that are proper for ſweet-Meats. But it will be requiſite at firſt, to give ſome Account of the Orange-flowers, which are chiefly preſerved during the Summer, and then to procede in ſhewing the manner of preſerving the Oranges themſelves, according to their ſeveral kinds, *viz.* thoſe of *China*, *Sevil*, the Port and others; which are either ſweet or ſour, or elſe both ſweet and ſour together.

#### *To preſerve Orange-flowers.*

The Orange-flowers muſt be thrown into Water and Salt, and left in that Pickle during five Days: Then they are to be ſcalded in two Waters, over the Fire, with a little Lemmon-juice, as the Orange-flower-buds hereafter deſcribed; in order to be put into Sugar, newly paſs'd thro' the Straining-bag, and alreaed heated: On the next Day, let the Sugar be boil'd, a little Smooth, and pour'd upon the Flowers; for they ought not to be ſet on the Fire, any longer. On the third Day, boil your Sugar quite Smooth, and pour it likewiſe upon the Flowers: Afterwards, having ſet all by to cool, let the Flowers be drain'd, and dried with Powder-ſugar; laying them in order, upon Sieves. On the Day following, they muſt be turn'd on the other ſide, and ſtrew'd likewiſe with Sugar put into a Handkerchief.

### *Orange-flower-Buds.*

Let them be thrown into Water and Salt, as before, and continue therein, during eight Days: Then let them be drain'd, and prick'd in two places, with a Pin; that is to say, on the Bottom, and thro' the Middle, to the end that they may more easily imbibe the Sugar: In the mean while, some Spring-water is to be set over the Fire, and when it boils, the Flowers are to be put into it, with a little Lemmon-juice. When they are half done, some Water must be set over another Furnace, and the Buds laid a draining, which are to be thrown into it, as soon as it begins to boil: Afterwards, they must be drain'd again, and order'd with Sugar, as the former Orange-flowers; that is to say, they must be first put into clarified Sugar, and then scalded, three several times, without setting them over the Fire; only pouring off the Sugar, from the earthen Pans, that contain the Buds; giving it the proper Boilings, above express'd, and at last turning it upon the same Buds. Then it being set by to cool, they may be drain'd and dried with Powder-sugar.

As for the Conserves, Marmelades, Pastes and Pastils made of Orange-flowers, recourse may be had to those different Articles hereafter specified, in their Order.

### Sevil-*Oranges preserv'd in Quarters, or in Sticks.*

The Oranges are first to be Turn'd or else Zested, after the same manner, as Lemmons which shall be explain'd Pag. 57. except that the Surface of the Orange-peel, must only be par'd off very lightly. The Oranges being thus prepar'd, may be cut either into Quarters, or into Sticks, accordingly, as you shall think fit; but the Skin on the inside and the Juice must be taken away. In the mean while, some Water is to be set over the Fire, and the Oranges are to be thrown in, as soon as it begins to boil: It may be perceiv'd, that they are done enough, by their slipping off from the Pin, and then they may be cool'd, putting them into fresh Water; as also afterwards, into clarified Sugar: At the same time, they ought to have seven, or eight cover'd Boilings, and to be set by to cool. However, they must be boil'd over the Fire again, till the Syrup becomes almost Smooth, and drain'd the next Day, to be put into Pots, whilst your Syrup is made Pearled; which being pour'd upon the Oranges, they

may

may be kept thus, till you shall judge it expedient to dry them; observing the Directions hereafter laid down for Lemmons, Pag. 57 & 58.

### Sevil-*Oranges preserved entire.*

As the Oranges are Turn'd or Zested they must be thrown into fair Water, and afterwards scalded over the Fire, till they become very soft, and slip off from the Pin: Then they must be cool'd, and scoop'd with a little Spoon, made for that purpose, at a little Hole bor'd in the middle, where the Stalk grew. They are usually put into Sugar, and dried after the same manner, as the Quinces and Sticks of Oranges, even now described.

### China-*Oranges preserved whole, or in Quarters.*

*China*-Oranges are preserv'd whole, as the former; except, that Part of them may be left without scooping, as being very delicious when done altogether entire, by reason of their sweetness: So that it is sufficient only to make a Hole on the top, as well to take away the inner Skin, as to the end that the Sugar may penetrate into the inside.

As for those that are preserv'd in Quarters, every Orange must be cut into three Parts, and the same Instructions must be follow'd, that were given a little before, for *Sevil*-Oranges.

### *Oranges of the Port.*

This kind of Oranges, that are of a sweet-sour Taste, may likewise be preserv'd in Quarters, or in Sticks; in performing which Work, there is nothing else to be observ'd, but what has been already express'd for the other sorts of Oranges.

### *Sour Oranges.*

These are likewise preserv'd both in Quarters and in Sticks, but it is observable, That after having scalded them, they ought to be steept for one or two Days in certain Pails or other Vessels fill'd with Water, which is to be chang'd from time to time, to the end that their Bitterness may be taken away, as it may be perceiv'd by the green Tincture, which they give the Water.

For

For the rest, it is expedient only to observe, what has been already deliver'd, with respect to the other sorts of Oranges. These last are chosen either from among the *Bigarrades*, or the *Sevil*-Oranges, which are of that Nature.

## *Faggots of Oranges.*

The Orange-peels, that are turn'd or par'd very thin are often preserv'd, more especially those of sweet Oranges, drawing them out, to as great a length, as is possible, and these are commonly call'd Faggots. To that purpose, they are to be scalded in Water, over the Fire, till they become very soft, and put into Sugar newly clarified; giving them twenty Boilings: Then they are to be remov'd, and set by; but the next Day the Syrup must be made Smooth and the Orange-parings slipt into it, that they may have two or three Boilings. On the third Day, let them be drain'd, whilst the Sugar is brought to its Pearled Quality, and let them have a cover'd Boiling, in order to be taken off, and distributed into Pots, unless you are minded to dry them at the same time. This may be done, by causing other Sugar to be made white, rubbing it on one side of the Pan with the Skimmer, and boiling it till it be Feather'd. Then the Faggots are to be slipt into it and dress'd in Rocks. Otherwise, having caus'd the Sugar to be Blown, throw in your Orange-Parings, give them a cover'd Boiling, and set them by, in order to be laid upon a Grate, or Hurdle, and dried in the Stove; which may be done in a short time, but the other Way is more preferrable.

Thus both yellow and white Faggots are made after the same manner: The former are those Parings which are made of the first Peel of the Orange, and the others are taken off afterwards, by turning them a second time.

## Zests *of* Sevil-*Oranges.*

They are order'd altogether after the same manner, as those of Lemmons, for which Directions shall be given hereafter: So that recourse may be had to them, and it would be needless to anticipate the Matter in this Place.

### *Orange-slips.*

Small Slips may likewise be made of the same Oranges, and to that end, the same Method may be follow'd, which shall be anon explain'd for Lemmon-slips, of which a greater quantity is usually preserv'd.

Certain Slips of sour Oranges are generally put into a kind of Sugar-plums, call'd *Orangeaz*, which are very grateful to the Taste, when order'd with good Sugar. The same sort of Sugar-plums, are also made with Lemmon-slips.

## CHAP. XIX.

## *Of Lemmons.*

LEmmons may be preserv'd after different manners; and are of several sorts. Certain green ones are sometimes brought over entire, which pass for *Indian* Lemmons: The ripe ones that come to our Hands, are frequently preserv'd whole, in Sticks, Slips, *Zests*, and otherwise; not to make mention of the Pasts, Marmelade and Conserves that are made of this Fruit. Let us begin with the first sort, altho' we have no longer an opportunity to preserve such in these Parts.

### *To preserve green Indian Lemmons.*

These small Lemmons are to be lightly slit on one side, to the end, that the inside may be as much soak'd in the Sugar, as the other Parts: Then let them be thrown into Water over the Fire, but prevented from boiling, by pouring in fresh Water from time to time to cause it to sink. As soon as the Lemmons rise on the top, let them be taken off, and set by to cool: Afterwards their green Colour must be recover'd, by setting them over the Fire again, in the same or other Water, which ought to boil by degrees, till the Lemmons become very soft, and slip off from the Pin. Then being taken out and cool'd again, nothing will remain to be done, only to put them into Sugar, after the same manner, as the following sorts of Lemmons.

*White*

### *White Lemmons preserv'd in Sticks.*

These Lemmons must be Zested or else Turn'd, according as your Intention is, either to preserve them in *Zests* or Chips, or to make Faggots. To Turn, in this Sense, is a Term of Art, signifying to pare off the superficial Rind or Peel, on the outside, very thin and narrow, with a little Knife; turning it round about the Lemmon or Orange, so as it may be extended to the length of several Fathoms: To *Zest*, is to cut the Peel, from top to bottom, into small Slips, as thin, as it can possibly be done. The Lemmons thus order'd, are to be first cut into Quarters, and then into Sticks; dividing those Quarters into two or three Parts, according to their Thickness. Afterwards, they must be thrown into Water boiling over the Fire, and scalded with their Juice and innermost Skin, which keeps them whiter, and could not be got off from the Pulp, without difficulty, unless they were thus heated over the Fire: Care must also be taken to throw them into fair Water, as they are Turn'd, or Zested; otherwise they would soon grow black.

When you perceive, That the Lemmon-pulp is become very soft, let it be cool'd, and afterwards put into Sugar, newly pass'd thro' the Straining-bag: Then give it seven or eight Boilings, and pour all into earthen Pans. On the next Day, let the Syrup be pour'd off, without taking away the Fruit, and let it have twenty or thirty Boilings, having augmented it with a little Sugar. Some time after, the Lemmons are to be put into it, and so on the following Days successively, as the Syrup is boil'd, first a little Smooth, then altogether Smooth, at another time, between Smooth and Pearled, and at last thoroughly Pearled; always adding some other Sugar, as often as the Pan is set over the Fire.

As soon as the last Boiling is perform'd, for bringing the Fruit to perfection, they may be drain'd and disposed of in Pots or other Vessels, if they are design'd for keeping. The Lemmons may also be dried at the same time, or any other, at pleasure; and for that purpose, it is only requisite to cool them, which may be done more speedily, upon any urgent Occasion, by setting the bottom of the Pan into cold Water. In the mean while, let some Sugar be made Feathered; and, having drain'd the Fruit, slip them into it, in order to have a cover'd Boiling. Then take all off from the Fire, and as soon

as

as the Boiling entirely ceaſes, begin to work and make your Sugar white, in a Corner, by rubbing it with the Back of a Spoon, or Skimmer, againſt the Side of the Pan. Afterwards, the Lemmons muſt be boil'd in this clarified Sugar, and ſet a draining, upon Grates: Thus they'll become dry in a few Hours, and at any other time, when you would have them dried, you need only put the ſame thing into practice.

### *Lemmons preſerv'd in* Zeſts, *or Chips.*

As the Lemmons are Zeſting, in the above-mention'd manner, let the *Zeſts* be thrown into fair Water on one ſide, and the Quarters, on the other, to prevent them from turning Black. Afterwards, let the Water be heated, and the *Zeſts* put into it, to be ſcalded, till they become very ſoft: Then, having turn'd them into freſh Water, they muſt be cool'd, and order'd with thin Sugar; putting one Ladle full of Water into a Pan for every two of clarified Sugar; thus all muſt be heated over the Fire, as long as you can well endure to hold your Finger in the Liquor. In the mean while, the Lemmon-chips being drain'd, and ſlipt into an earthen Pan, the Sugar is to be pour'd upon them, and they ought to be ſoak'd in it, ſomewhat longer than ordinary. They may be left in this condition, till the next Day, when they are to be drain'd in a Cullander, whilſt the Syrup is boil'd, till it become a little Smooth: Some time after, this Syrup muſt be pour'd again upon the *Zeſts*; as alſo, on the third Day, after having brought it to its Pearled Quality, and augmented it with a little Sugar. On the fourth Day, the Lemmon-chips are to be drain'd again, and dried in the Sieve, upon Hurdles, or upon the Grate, with a Pan underneath, to receive the Syrup that diſtills from thence. They ought alſo to be turn'd from time to time, till they become very dry, and at laſt ſhut up in Boxes, to be kept for Uſe.

### *Lemmons preſerv'd in ſmall Slips.*

Having Zeſted your Lemmons, cut your Pulp into Slips, which are to be ſlit again in their thickneſs, to render them very thin, and by that means certain ſmall Slips will be made, of the length of *Lardoons*, or Slices of Bacon, that are proper for Larding. Theſe Lemmon-ſlips, are to be ſcalded, at firſt, in Water over the Fire, till they become very ſoft. Then let ſome clari-

clarified Sugar, newly pass'd thro' the Straining-bag, be likewise set over the Fire, and, when it is ready to boil, throw in your Slips, in order to have twenty Boilings: They may also be put into the Sugar all at once, without staying till it is hot. On the next Day, having boil'd the Sugar Smooth, and slipt them into it, let them have seven, or eight Boilings. On the third Day, or the Evening before, if they were made ready in the Morning, you may bring your Sugar to its Pearled Quality, and give the Lemmon-slips a cover'd Boiling. Afterwards, they are to be put into Pots or other Vessels, according to the quantity, and dried, as occasion serves; which is to be done after the following manner:

Let your Lemmon-slips be well drain'd from their Syrup, and put into Feather'd Sugar; giving them a cover'd Boiling, and stirring them from time to time. After this cover'd Boiling, remove the Pan from the Fire, and, as soon as you can endure to touch the Handles, begin to work the Sugar, and make it white, in a Corner, as before; by rubbing and beating it by degrees, with the back of the Ladle or Skimmer, against the side of the Pan: Then, taking up the Slips, with two Forks, let them be turn'd and soak'd in this Sugar, till they are well ic'd over. Lastly, they must be laid a draining upon Hurdles, and dress'd in Rocks; by which means they will be speedily dried, and brought to perfection. However, if the Business does not require Dispatch, or if you have no mind to ice them in this manner; some Sugar may be boil'd till it has attain'd to its Blown Quality, and the Lemmon-slips may be put into it: Then, having given them a cover'd Boiling, let them be taken out, and dress'd a little while after, upon a Grate, or Hurdle, to be set into the Stove: But care must be taken to turn them on all sides, so as they may be thoroughly dried, and at last laid up in Boxes, to be us'd as occasion shall require.

If the Lemmon-slips should happen to puff, or turn sour in the Vessels, in which they are kept, they must be set over the Fire, with a little Water to cause them to give, and then boil'd, till a thick and black Scum rises on the top, which must be taken off. When they have recover'd their former Degree of Boiling, which is Pearled, their sourness will be entirely taken away, and they may be disposed of at pleasure. To that purpose, some cause the Syrup to be first set over the Fire, which being scumm'd, they turn in the Slips, to give them a Boiling; but this Matter is altogether indifferent. The Management of

others

others is yet more inconsiderable, who, for fear of too much diminishing the quantity of their Sugar, defer the scumming of it till it settles when taken off from the Fire, and till the grosseſt Substance of the Scum is only left: For by that means, they run the hazard of being put to the trouble, to renew the same Work, within a very short time, and the same thing may be affirm'd, with respect to other sorts of Sweet-meats, that are to be clear'd from their sourness.

### *Faggots of Lemmon.*

As to this Particular, it is only requisite to follow the Instructions given for the Ordering of Orange-faggots, Pag. 55. so that the Reader is referr'd to that Article; because few Lemmons are preserv'd after this manner, and a much greater quantity of Oranges, more especially the sweet ones.

### *Lemmons preserv'd entire.*

Having Zested, or else Turn'd your Lemmons, according to the Method explain'd in the second Article; throw them, as they are done, into fair Water, with some Juice of other Lemmons, to prevent them from turning Black. Let them also be scalded over the Fire, in Water, with Lemmon-juice likewise, till they become soft and tender, and slip off from the Pin. Then, being cool'd in cold Water, they must be scoop'd with a little Spoon, made for that purpose, at a little Hole bor'd on the top. As soon as they are well scoop'd and cleans'd, they are to be put into Sugar, pass'd thro' the Straining-bag, and the whole Work is to be finish'd after the same manner, as Lemmons in Sticks. They may also be prepar'd for Drying thus: Let the Sugar be brought to its Feathered Quality, and made white in a Corner, according to the Directions elsewhere laid down. Then, having slipt in the Lemmons, let them be drain'd upon Hurdles, with the Hole underneath, after they have been taken out, with a Spoon and Fork.

For Marmelade, and Pastes of Lemmon, see those Articles hereafter specified.

## Chap. XX.

## *Of* Cedres, *Limes, and yellow Citrons.*

THeſe three ſorts of Fruit have ſo near a relation, one to another, that there is no difference in the preſerving of them, and very little, with reſpect to the common Lemmons: However, we ſhall here ſubjoin the particular Ways of ordering them to the beſt advantage.

### *Green* Cedres *preſerv'd in Sticks or Quarters.*

In theſe Parts, only ripe *Cedres* are us'd, ſuch as are brought over from beyond Sea; but in the Countries, where they grow, as in *Provence*, and on the Coaſts of *Genoa* and *Nice*, great quantities of them are preſerv'd Green, after having taken out the Juice, to make the Liquor call'd *Cedraz*. To that purpoſe, they are uſually cut into Quarters, to be reduc'd afterwards to Sticks, of any ſize that ſhall be thought fit: They may alſo be cut according to their Thickneſs, and thro' the middle, by reaſon of the extreme largeneſs of this Fruit; by which means there will be two ſorts, *viz.* one entirely Green, and the other White. They are generally preſerv'd liquid, and tranſported in that condition; ſo that there is no more to be done, but to dry them, as Occaſion ſerves, which may be perform'd in this manner: At firſt they muſt be drain'd from their former Syrup, and put into Feathered Sugar, in order to have a cover'd Boiling: As ſoon as they are ſomewhat cool'd, and you can endure to touch the Handles of the Pan, the Sugar may be work'd and made white, by beating and rubbing it by degrees againſt the ſide of the Pan: Afterwards, your *Cedres* muſt be laid in the ſame Sugar and turn'd: Then they are to be taken out, and drain'd upon a Cullander, or Hurdle, ſo as their Pulp may lie downwards; by which means they will be finely ic'd over, and dried in a ſhort time, without the help of a Stove.

### *To preſerve ripe* Cedres *and Limes or Pomecitrons.*

They are uſually cut, altogether as the green *Cedres*, or according to the following Method for Citrons; to which Article

recourſe may alſo be had, for the Way of ordering and putting them into Sugar; becauſe it is abſolutely the ſame, without any difference. The ſame thing may likewiſe be done, with reſpect to Limes, or great Lemmons, of which a kind of Syrup is alſo made, as well as Limonade.

### *Citrons.*

Yellow Citrons are preſerv'd either in Sticks, or in Slices, and ſometimes without taking away the inner Skin and Juice: As for thoſe that are order'd after this laſt manner, it is only requiſite to cut them into round Slices, of a convenient thickneſs, and afterwards to divide thoſe Slices into two parts. But the other Way is moſt uſual, and to that purpoſe, after the Citrons have been Turn'd, or Zeſted, they are to be cut thro' the middle, and each half is to be divided into four Quarters: However, nothing but the Pulp ought to be taken, of which leſſer Slices or Sticks are made, which may be cut again, according to their thickneſs, and preſerv'd conformably to the following Directions.

### *To preſerve the Pulp of yellow Citrons.*

Having cut the Citrons, as before, let them be thrown into boiling Water, and to facilitate the ſcalding of them, add an Handful of beaten Allum. As ſoon as you perceive the Fruit to be ſoft, let them be cool'd, and put into Sugar newly clarified: Afterwards let all have ſeven or eight Boilings, in order to be ſet by in earthen Pans till the next Day; when the Syrup being taken out, and boil'd ſomewhat ſmooth, muſt be augmented with other Sugar, and pour'd upon the Citrons. On the third Day, let the Syrup be made very Smooth, and likewiſe pour'd upon the Fruit. To make them ready for the Repoſitory, they are to be drain'd, and ſet in order in Pots, or other Veſſels; whilſt the Syrup is brought to its Pearled Quality, to be pour'd upon them. When you would have your Citrons dried, you need only obſerve, what has been before laid down, for the ordering of *Cedres*.

Zeſts

### Zests *of Citrons*, &c.

The *Zests*, or Chips of yellow Citrons, *Cedres* and Limes, are preserv'd altogether after the same manner, as those of ordinary Lemmons; for which see Pag. 57.

## Chap. XXI.

### *Of* Compotes *for the whole Year.*

WE have hitherto treated only of Fruits, as they are preserv'd in their natural Condition; either dry, or liquid; but now it is requisite to give some Account of the other sorts of Sweet-meats that may be made of them; observing likewise the Order and Season of every one of them, as before; of these, the most common are the *Compotes:* Neither is it difficult to prepare them duly, when the Method of Preserving all kinds of Fruit is well known; because, before they are entirely brought to perfection, they come to the Degree, which is sufficient for *Compotes.* However, we shall not forbear here to express the best Manner of Ordering them, to the end, that the Reader may have greater Advantage in this Particular; and so much the rather, in regard, that, these sorts of Sweet-meats being design'd to be immediately eaten, or at least, in a short space of time; it is not necessary, to take so many Precautions, nor to observe so many nice Circumstances, as in the Managing of Fruits, that are to be thoroughly preserv'd.

### Compotes *of green Apricocks.*

Having par'd your Apricocks, or put them into a Lie, such as is describ'd Pag. 16. let them be cool'd and pierc'd thro' the middle; throwing them into other fresh Water: They must also be brought again to their green Colour, changing the Water once more, in which they are to be boil'd, till they slip off from the Pin. As soon as they are cool'd and drain'd, they must be put into thin Sugar, allowing one Ladle full of Water for every two of Sugar, and causing both to be made Luke-warm;

by which means they'll soon throw out all their Moisture, and imbibe the Sugar. They may be left in this condition till Night, or the next Morning, according to the time, when they were put in, or as there may be occasion for the *Compote:* Then bring all to the Fire, and give them thirty or forty Boilings, till the Apricocks are become soft, and have thoroughly imbib'd the Sugar. Afterwards, they must be set by to cool; but if you have only two or three *Compotes* of Fruit, and too much Syrup is still left, you may give it some Boilings a-part, and then pour it upon the Apricocks, dress'd in *China*-dishes or Bowls provided for that purpose.

But it is expedient to prepare a much greater quantity, at once, to serve from time to time, during the Season: Besides, that what is left, may always be brought to perfection, by causing the other Boilings to attain to higher Degrees, which are necessary for the keeping of the Apricocks, as well liquid, as dry.

## *Another* Compote *of green Apricocks.*

If you have a mind to make a *Compote* of green Apricocks, out of Season, it may be easily done, provided, there be some liquid ones at hand: For you need only take such a quantity of Fruit as is requisite, with part of the Syrup; setting the latter over the Fire in a Copper-pan, with a little Water to cause it to give. Then let it have some Boilings, and pour it upon your Apricocks, in order to be serv'd up, either hot, or cold, accordingly as it shall be judg'd expedient.

Altho' dried Apricocks were only left in the Repository, nevertheless a very good *Compote* may be made of them; by putting them into a Pan, with some Syrup of other green Apricocks, or other Syrup of the like Nature, and causing them to give, as before. Then after a few Boilings, you have no more to do, but to dress your *Compote* and serve it up to Table.

## Compotes *of green Almonds.*

Having put Almonds into a Lie prepared according to the Directions in Pag. 16. let them be brought again to their Colour, and boil'd. Then they are to be put into Sugar, observing what has been even now deliver'd with respect to *Compotes* of green Apricocks, made ready at all times: So that the like may be

be prepared, with green Almonds, either in Seaſon, or otherwiſe, when preſerv'd wet, or dry.

## Compotes *of green Gooſeberries.*

Slit your Gooſeberries on the ſide, and pick out the ſmall Grains that are enclos'd therein: Then let them be ſcalded in Water, over the Fire, and taken off, as ſoon as they riſe on the top of the Water; ſetting them by, to cool: Afterwards, they muſt be brought again to their Colour, and heated in other freſh Water, till they become very ſoft and tender: At that inſtant, they may be remov'd from the Fire, in order to be cool'd, drain'd, and put into Sugar newly clarified; but they muſt only be ſoak'd in it, and the ſame thing is to be obſerv'd, with reſpect to other ſorts of Fruit. Some time after, give them fourteen or fifteen Boilings, and if you percieve, that they have thoroughly imbib'd the Sugar, you may reſerve them, for the making of *Compotes*, at any time, till the Seaſon is paſs'd: So that the reſt of the Work may be finiſh'd, by giving them the Boiling, that is peculiar to this ſort of Fruit, and ſpecified in its proper Place, Pag. 33.

When theſe Boilings are perform'd, only for *Compotes*, if too much Syrup be left, it muſt be boil'd ſeveral other times, after having taken out the Gooſeberries, upon which it is to be pour'd, at laſt. At another time, if you are deſirous to make a *Compote* of green Gooſeberries, out of hand, take thoſe that lie by liquid, and cauſe them to give, with a little Water: Then let them have a Boiling, with the Gooſeberries, and dreſs them, upon your *China*-diſhes.

## Compotes *of Cherries.*

Having provided Cherries, and cut off part of their Stalks, take a quarter, or half a Pound of Sugar, which will be ſufficient, if you deſign only to make one or two *Compotes*: Let it be melted, with a very little Water; becauſe the Cherries will yield a great deal of Juice, and let all boil together; carefully taking off the Scum, till the Cherries become ſoft, and have thoroughly imbib'd the Sugar. If too much Syrup be left, give it ſome other Boilings, and afterwards pour it upon your Fruit.

Upon any emergent Occaſion, even out of the Seaſon, a *Compote* may be made of dried Cherries, or others; following

the Instructions that have been given for the preceding Fruits.

## Compotes *of Raſberries.*

Having caus'd ſome Sugar to be brought to its Pearled Quality, let your Rasberries be thrown into it: Then give them a cover'd Boiling, and the Buſineſs will be effected.

## Compotes *of Strawberries.*

Theſe *Compotes* are uſually made after the ſame manner, but if the Strawberries are ſomewhat over-ripe, the Sugar muſt be boil'd to a little higher Degree.

## Compotes *of Currans.*

Take Sugar newly paſs'd tho' the Straining-bag, and boil it till it is Blown: Then throw in your Currans, give them a Boiling, and remove them from the Fire. If you percieve, that they have thoroughly imbib'd the Sugar, they may be dreſs'd upon *China*-diſhes, and ſerv'd up to Table: Otherwiſe, let them be brought to the Fire again, and have another Boiling.

## Compotes *of ripe Apricocks.*

When ripe Apricocks firſt begin to be in Seaſon, they may be us'd without paring; but afterwards they muſt be Turn'd and Ston'd, in order to be ſcalded over the Fire, as thoſe that are deſign'd for Preſerving: As ſoon as they riſe on the top, and become ſoft, they muſt be taken off, and ſet by to cool: Then let them be put into Sugar, as it runs from the Straining-bag, and boil'd till the Scum ceaſes to riſe any longer; which is a ſign, that the Apricocks have caſt all their Juice, and ſufficiently imbib'd the Sugar. But if they do not appear to be boil'd enough, you may give them a few more Boilings, as alſo the Syrup, in caſe, too great a quantity of it be left, ſo as it may be conveniently pour'd upon the Fruit.

## *Another Way of making* Compotes *of ripe Apricocks.*

Compotes of Apricocks are likewiſe made without ſcalding; ſo as to render them more delicious, and that they may retain a greater

greater relish of the Fruit: Having par'd and ston'd them, you need only put them all at once into clarified Sugar; or if that be wanting, into Sugar melted with Water, that is to say, a Quarter of a Pound, or somewhat more, for every *Compote*. Thus they are to boil, till they become very soft; to which purpose, a sufficient quantity of Water must be put to them, altho' they also yield some Juice. When the Scum ceases to rise, and the Apricocks have imbib'd the Sugar, take them off from the Fire, and observe, whether it be not expedient to boil your Syrup, a little longer, that it may be sufficiently consum'd, and only so much left, as is requisite for the soaking of your Fruit.

## Compotes *of Plums.*

Let your Amber-plums, Orange-plums, or others, be prick'd with a Pin, and thrown into Water: Then scald them over the Fire, in the same, or other Water, and take them off, as soon as they rise on the top, causing them to be speedily cool'd: Then let them be brought again to their Colour, and made soft, according to their kind, and conformably to the Method explain'd in the Article of *Plums*. Afterwards, they are to be put into thin Sugar well heated; allowing one Ladle full of Water, to two of Sugar. They are to be left in this condition till the next Day, or only till the Evening, if Occasion require it; and then they must be put again into a Copper-pan, in order to have as many Boilings, as shall be judg'd expedient, till the Sugar be thoroughly imbib'd. At that instant, it may be perceiv'd, that the Scum does not rise any longer, and that the Plums are become soft and tender. A great quantity may be thus prepar'd at once, and kept for a considerable time.

## *Another sort of* Compote *of Plums.*

*Compotes* may also be made of Plums, without scalding; either leaving the Stones, or taking them away. Having put them into thin Sugar, let all simper together, and after they have been set by for some time, let them be brought to the Fire again, to boil, till no Scum is left, and till they have thoroughly imbib'd the Sugar: Or else, those Directions may be follow'd, that are specified in the last Article of Apricock-*Compotes*.

## Compotes *of Summer-pears.*

These sorts of Pears are to be scalded over the Fire, till they become somewhat soft, and prick'd on the top, with a Bodkin, even to the Core: Afterwards being cool'd, they must be par'd, and thrown into fresh Water, in order to be put into clarified Sugar; adding a little Water, to boil it. If the Pears are large, they may be cut into Halves or Quarters; so as they may simper in the Sugar, and cast their Juice. Then let them boil, till the Scum ceases to rise, and your *Compote* will be made. If too great a quantity of Syrup be left, let it be consum'd a little by boiling, and pour'd upon the Fruit. *Compotes* may be made after the same manner, of *Blanquets*, Russetins, Muscadines, and other sorts of Pears.

The clarifying of the Sugar may also be dispens'd with, only throwing a Lump of Sugar of a convenient Thickness, into the Water, in which they are to be boil'd; and taking care that the whole be well Scumm'd: A good quarter of a Pound of Sugar may be sufficient for a *Compote* of the like Nature.

## Compotes *of other sorts of Pears.*

Winter-Pears may also be put into *Compotes*, in the same manner, particularly the *Bon-chretiens*, those of St. *Francis* and others. They must be first prick'd to the Core, with a Bodkin, and scalded in Water: Then they are to be cool'd, par'd and divided into Quarters, throwing them again into fresh Water: Afterwards, they must be put into one half Sugar and the other Water, and boil'd, till they have thrown out all their Scum, which is to be carefully taken off, with the Skimmer. Let the Pan be remov'd from time to time, and set aside, as soon as the Pears have thoroughly imbib'd the Sugar, and are become soft; otherwise they would turn to Marmelade: Then let the Pears be dress'd upon *China*-dishes, and having given the Syrup, some other Boilings, if it be requisite, pour it upon your Fruit, and squeez in the Juice of a Lemmon, or Orange: The same thing may also be done in the preceding *Compotes*.

Com-

## Compotes *of Pears made in a Bell.*

There are certain Pears, as the *Certoe*, the Pound-pear and some others, of which another sort of *Compote* may be made, by causing them to be stew'd in a Bell, thus: Having par'd and cut your Pears into Quarters, put them into an earthen Vessel, or one of Copper, made for that purpose; in form of a Bell, with Water, Sugar, Cinnamon and Cloves: A quarter of a Pound of Sugar, or somewhat more, will be sufficient for a Pound of Fruit, and only so much Water, as may serve to soak them: Let them be stew'd over a gentle Fire, and when they are half done, let half a Glass of red Wine be added: But the Pot must be kept close stopt, and the Fruit stirr'd from time to time, lest they should stick to the Bottom. Afterwards, the *Compote* is to be dress'd, and the Syrup pour'd upon it, if there be no more than is needful; otherwise it must be consum'd by degrees, because too great a quantity of it ought not to be left.

## Compotes *of roasted Pears.*

*Compotes* may likewise be made of roasted Pears: When they are sufficiently done, and par'd as neatly as is possible, let them be slit and the Cores taken out: Then they are to be put into a Pan, with Sugar and a little Water, which is to be boil'd and and consum'd, till the Pears become very red, and till very little Syrup be left; but they ought to be often stirr'd, to hinder them from burning, and sticking to the Bottom. Afterwards, having dress'd them for your *Compote*, you may squeez in the Juice of an Orange, or Lemmon, which will wonderfully heighten their Relish.

Pears may be also put into a Silver-dish or Plate, and bak'd in an Oven, or otherwise, with Powder-sugar, after they have been first scalded in Water, in order to be par'd; or else they may be par'd, without scalding: Then let them be dress'd, strew'd again with Sugar; and brought to a Colour, with the red-hot Fire-shovel; adding the Juice of an Orange, when ready to be serv'd up to Table.

See hereafter the *Compotes* of Peaches, among which mention is made, of another manner of diversifying these *Compotes*, accordingly as occasion may require.

Com-

## Compotes *of Apples.*

Pare your Apples, cut them into Halves, or Quarters, take out the Cores, and, as they are done, throw them into fair Water: Then put a good Quarter of a Pound of Sugar, if it be only for one *Compote*, or a greater quantity, proportionably for ſeveral *Compotes*, into a Quart of Water, or more, and let all boil with the Apples. As ſoon as they are become very ſoft, and have thoroughly imbib'd the Sugar, take them out, and lay them in order upon your *China*-diſhes; whilſt the reſt of the Syrup is boil'd and conſum'd, till it turn to a Jelly, which happens, when it falls from the Spoon, in thick drops, and does not run in Threads. Then pour it upon your Fruit, and, if you pleaſe, ſqueez in the Juice of an Orange, or Lemmon.

## *Other Ways of preparing* Compotes *of Apples.*

Let a Decoction be made of the Parings and Cores, with ſome other Apples, which being ſtrain'd will ſerve for the Boiling of your *Compote*, in the ſame manner as before. Or elſe, when the Apples are ſtew'd, and a great quantity of Syrup is ſtill left, let the ſame Parings and Cores be boil'd in it, and let the Syrup be paſs'd thro' a Sieve, before it be pour'd upon the Fruit.

*Compotes* of roaſted Apples may alſo be made, obſerving the Directions already laid down for Pears: But you muſt remember, to cauſe your Fruit to be ſtew'd over a good Fire, and to turn them, from time to time, with the Ladle.

## *A* Compote *of Apples* à la Dauphine.

Having cut your Apples into eight Quarters, every one of which is to be made round, in form of little Balls, as it were Plums; let them boil in a Decoction, of all the Parings, and ſome other Apples, with the neceſſary quantity of Sugar, as for other *Compotes*. At laſt, a little Cochineal is to be added, to give them a red Colour, and the Syrup muſt not be ſo much waſted; unleſs you would have the *Compotes* ic'd over, to diverſifie them.

Com-

## Compotes *of farced Apples.*

Take about a quarter of a Pound of the dried Pulp of Oranges and Lemmons, and pound it in a Morter: Then let some Apples be chopt small, and mingled with Marmelade of Apricocks, or some other sort that is at Hand: Afterwards, having bor'd the Apples thro' from top to bottom, without paring them, let the Hole, which ought to be wide enough to receive your Thumb, be fill'd with the said Marmelade, let all be gently bak'd, upon a Silver-plate, in the Oven; or else Fire may be put round about the said Plate, and when the Apples are done enough, they may be soak'd in a little Syrup, as the others.

## Compotes *of Peaches.*

When the Peaches are full ripe, they can only be roasted; because this sort of Fruit is too soft. Therefore they must be neatly par'd ston'd and laid in Quarters, upon a Silver-dish, or Plate, with Sugar, and, if you think fit, with candy'd Lemmon-peel chopt small: Then, being bak'd in an Oven, let them be dress'd, if they are to be serv'd up with any Thing else, and let the red-hot Fire-shovel be pass'd over them, to give them a fine Colour, after they have been strew'd with Sugar.

This *Compote*, and others of the like nature, may be put into a *Tourte*, or Pan-pie, and to that end, a Border of Paste, and even the whole Furniture that is usually provided for other Pan-pies, must be laid in the Dish, in which the Peaches are to be roasted, and the Fruit must be set in order therein. In the mean while, another Piece of Paste for Crackling Crust, being roll'd out, may be cut into slips, and separately bak'd in an Oven; in order to be ic'd over with the White of an Egg, and Powder-sugar, well temper'd together. This ic'd Crust must also be dried in the Oven, till it become very white, and laid upon the Pie, a little before it is serv'd up to Table.

## *Other* Compotes *of Peaches.*

*Compotes* may be made of Peaches that are less ripe, according to the Instructions before given for those of Apricocks, Pag. 62. and others may likewise be prepar'd, upon occasion, of green Peaches, in their Season, or such as have been already preserv'd; in

in the ordering of which, it is only requisite to observe the Method laid down for *Compotes* of green Apricocks.

## Compotes *of Bell-grapes.*

The Bell-grapes must be first scalded in Water, and brought again to their Colour, as those that are design'd for preserving liquid, or otherwise: To that purpose, let your Water simper over the Fire, throw the Fruit into it, and, as soon as they begin to rise, set all by to cool: Then cause them to become green again, in the same, or other Water, and when they are very soft, let them be laid a draining; whilst some Sugar is boil'd Smooth, or only simpers a little. Afterwards, having remov'd the Pan aside, till the Evening, or the next Day, accordingly as you have time, and, having set it again over the Fire, give the Fruit ten, or twelve Boilings, and your *Compote* will be brought to perfection.

Thus, if you think fit, a sufficient quantity for several Services, may be prepar'd, and kept for a considerable time. If you have a mind to make a *Compote* of Bell-grapes, out of the Season, you need only take some of those that have been already preserv'd liquid, and cause the Syrup to give a little: Then let it have a Boiling, slip in the Grapes, and dress all upon your *China*-dishes.

## Compotes *of Quinces.*

Let the Quinces be cut into Quarters, proportionably to their Thickness, without absolutely loosening them, one from another; so as they may stick together, as if the Fruit were still entire: Or else, they may be only pierc'd to the Core, with a Bodkin, and scalded in Water, till they become soft: At that instant, let them be remov'd from the Fire, to be cool'd and par'd, taking away the Kernels, and throwing them as they are done, into other fresh Water: Then, putting them, as the Pears, into one half Sugar, and the other Water, let all simper together, and set them by for a while, accordingly as the time will permit. Afterwards, being set over the Fire again, they must be boil'd, and scumm'd, till they have thoroughly imbib'd the Sugar, in order to be dress'd for your *Compote*, with the Syrup, when only so much is left, as will be requisite for the soaking of them. Lastly, let the Juice of an Orange, or Lemmon be squeez'd upon all, and let them be serv'd up hot to Table.

O-

## *Other Ways of making* Compotes *of Quinces.*

The Quinces may be wrapp'd up in wet Paper, and roasted by degrees under hot Embers: Then they are to be cut into Quarters, taking away the Cores, par'd, and put into a Copper-pan, with Sugar and a little Water; causing them thoroughly to imbibe it. When the Syrup is sufficiently consum'd, they may be dress'd, and serv'd up hot; in the same manner, as the former.

Or else, when your Quinces are roasted, pare them, and cut that part which is most done, into Slices: Then putting them into a Dish, or Plate, with Powder-sugar, and a little sweet Water, let them be cover'd, and laid upon the hot Embers; by which means they'll be well soak'd, by degrees, and a Syrup will be made of an exquisite Taste.

## Compotes *of Chesnuts.*

Having roasted and peel'd your Chesnuts, let them be beaten flat, and put into a Dish; pouring upon them some Syrup of Fruits, or a Decoction of Apples, boil'd with Sugar, till it become Smooth: Then cover the Chesnuts, and lay them a soaking, over a gentle Fire; adding other Syrup, from time to time, as the former is consum'd. They ought to be serv'd up hot, to Table; and to that end, the *China*-ware must be set in order upon a Dish, so as the Fruit may be turn'd upon them. Then moisten all, with Syrup, if it be requisite, and squeez upon them the Juice of a Lemmon, or Orange.

## Compotes *of Lemmons, or Oranges.*

Let your Oranges, or Lemmons be Turn'd, or else Zested, and scalded in Water, over the Fire: Then, having set them by, to cool, cut them into Slices, or Sticks, or into round Slices, cross-wise, and take out the Kernels; throwing the Fruits, as they are done, into fair Water. Afterwards, having made a Decoction of Apples, with Sugar, let it be reduc'd almost to a Jelly, and let the Oranges, or Lemmons be slipt into it: Otherwise, let them be put into Sugar, newly pass'd thro' the Straining-bag, and have eight, or ten Boilings: Then they may be set by, for some time, and finish'd at pleasure, by giving them twen-

twenty other Boilings, in order to dreſs the *Compote*, and ſerve it up to Table.

## CHAP. XXII.

## *Of the Conſerves of Flowers and Fruits.*

THis Article is as remarkable as the preceding, and of no leſs importance, in the Art of Preſerving; more eſpecially, for the preparing and dreſſing of a Deſert, or Banquet of Sweet-meats.

### *Conſerves of Orange-flowers.*

Take about three Pounds of Sugar, and boil it, till it becomes Feathered: Then, having pick'd a Handful of Orange-flowers, let them be chopt, and thrown into the Sugar, when the Boiling ceaſes: But care muſt be taken to temper and mingle them well with the Sugar, to the end, that they may be impregnated with it, on all ſides. Afterwards, you are to work the Sugar, quite round about the Pan, till a ſmall Ice be made on the top, and then ſpeedily pour off your Conſerve, into Paper-moulds, or others: When it is cold, that is to ſay, about two Hours after, it muſt be taken out of the ſaid Moulds, and kept for Uſe. To ſerve it up to Table, it may be cut after what manner you pleaſe, either into Lozenges, or otherwiſe; to which purpoſe, it is only requiſite to mark it with the point of a Knife, and it will eaſily break. If you have a mind to dreſs it in an oval, or round Form, it may be done with a Spoon, when the Conſerve is newly made, and ſo of the reſt.

### *Conſerve of Cherries.*

Let the Cherries be ſton'd, ſcalded over the Fire, and well dried: Then boil the Sugar till it be Blown, and throw in the thick Subſtance of the Cherries; tempering it well with the Sugar, to the end that all may be thoroughly intermixed: Afterwards work the Sugar round about the Pan, till it makes a ſmall Ice on the top, and then pour your Conſerve into Moulds. This Me-

Method is to be obſerv'd, when Cherries firſt appear, but when they are in their full Seaſon, you muſt cauſe them to caſt their Juice, and afterwards lay them upon a Sieve: As ſoon as they are drain'd, they muſt be pounded in a Mortar, and ſet over the Fire again, to be well dried: Some time after, their thick Subſtance muſt be put into Blown Sugar, as before, and order'd, after the ſame manner.

### *Conſerve of Currans.*

Having pick'd your Currans, and put them into a Copper-pan, over the Fire, to cauſe them to caſt their Juice, let them be well drain'd on a Sieve: Then ſtrain them, and let that which runs thro' the Sieve be ſet again over the Fire, to be dried. In the mean while, let the Sugar boil, till it has attain'd to its Crack'd Quality, and throw in as much of the thick Subſtance of your Fruit, as will be ſufficient to give the Conſerve a good Colour and Taſte; tempering all well with the Sugar. Afterwards, let the Sugar be work'd and made white, round about the Pan, as upon other Occaſions, and when you perceive a thin Ice, on the top, take off the Pan and dreſs your Conſerve in the Moulds.

### *Conſerve of Raſberies.*

This ſort of Conſerve is uſually made as the former, only it muſt be mix'd with a few Rasberries to give it a Smell and Tincture, as if it were made altogether of that Fruit: To that purpoſe, a Handful of Rasberries may be added, with their Grains, but theſe Grains are ſomewhat troubleſome to the Teeth, and may ſpoil your Conſerve, when you are about to cut it.

### *Conſerve of Smallage.*

Let the greeneſt Leaves of Smallage, or Celery be ſcalded over the Fire, and give them three or four Boilings: Then let them be well drain'd, pounded in a Morter, and ſtrain'd thro' the Sieve; whilſt ſome Sugar is boil'd, till it be a little Feathered: As ſoon as the Boiling ceaſes, throw in what was ſtrain'd, and temper it well with the Sugar, which muſt be work'd as before, and when an Ice appears on the top, the Conſerve may be pour'd into the Moulds.

*White*

### *White Conserve.*

For want of Orange-flowers, some Marmelade made of them may be us'd, if you have any at Hand; Otherwise, take a little Marmelade of Lemmons, with Orange-flower-water, or the Juice of a Lemmon, if you are minded to diversifie the Conserves. In the mean time, the Sugar being boil'd, till it become Feathered, temper your Marmelade with it, and for the rest, observe the Instructions given for the preceding Conserves.

### *Conserve of Violets.*

Conserve of Violets is made in the same manner, as that of Orange-flowers; only the Violet-flowers must be pounded in a Mortar, after they have been pick'd, and you are to put into the Sugar, what is requisite to give your Conserve, the Colour and Taste of Violets. It may also be made, with Marmelade of Violets, if any of the gross Substance taken from your Syrup of Violets, be left; incorporating it with Pearled Sugar: For by that means, it will keep, as long as you shall think fit, and Pastes may likewise be made of the same Substance, mingling it with Marmelade of Lemmons, which easily imbibes its Tincture.

### *Other sorts of Conserves.*

Many other Conserves may be made, in taking measures from the former; particularly of Barberries and Pomegranates, by observing the Directions before laid down for those of Currans; of Roses and Jessemin, imitating the Conserves of Violets, or Orange-flowers; and so of others, which may be prepar'd, according to Discretion.

## CHAP. XXIII.

## *Of Marmelades.*

AN Account might be given of what relates to this Article, in treating of every kind of Fruit in particular; but forasmuch as several sorts of Marmelade may be made at once, it

it was judg'd more expedient, to compriſe all in one Chapter, ſo as recourſe may be more conveniently had thereto. Theſe Marmelades are of great Uſe, in an Office, for the making of Pan-pies, or Tarts; or elſe, by the Mixture and Diſtribution of their Colours, the Coats of Arms of ſeveral Families may be repreſented; as alſo, Flower-de-luces, Croſſes and many other Devices. When you would have more than one ſort of them made in one Day, and with the ſame Stock of Sugar; all theſe Fruits muſt be firſt pick'd, ſcalded in Water, or boil'd over the Fire, according to their Qualities; then ſtrain'd thro' Sieves, and dried in different Copper-pans, or Silver-diſhes: In the mean while, Sugar is to be boil'd, proportionably to the Quantity of Paſtes; which are to be put in, when it has attain'd to the degrees of Boiling hereafter expreſs'd. To that purpoſe, it is expedient to begin with thoſe Paſtes, or Marmelades that require a leſs ſtrong Sugar, and whilſt they are ſoaking and ſimpering over another Furnace, the Sugar may be brought to that degree of Boiling, which is neceſſary for the others; which afterwards are to be order'd in the ſame manner.

## *Marmelade of green Apricocks.*

Let the Apricocks be put into a Lie, ſuch as is deſcrib'd Pag. 16. and cool'd in freſh Water, to take off the Skin: Then they muſt be well boil'd, till they become very ſoft, and being drained, paſs'd thro' a Sieve, into a Pan. Afterwards, this Paſte muſt be dried over the Fire, carefully ſtirring and turning it, on all ſides, with the *Spatula*, ſo as no Moiſture may be left, and till it begins to ſtick to the Pan. In the mean while, let ſome Sugar be boil'd, till it become Crack'd, which is to be temper'd with the Marmelade, after having weigh'd out as much as is needful, that is to ſay, a Pound of one, for every Pound of the other: When this is done, it remains only, to cauſe all to ſimper together, for a while, and to put your Marmelade into Pots, or Glaſſes, or elſe to procede to the drying of it.

## *Marmelade of Cherries.*

The Cherries muſt be firſt ſton'd, and ſet over the Fire in a Copper-pan to cauſe them to caſt their Juice: Afterwards they are to be drain'd, bruis'd and paſs'd thro' a Sieve, and the Mar-

melade must be put again into the Pan, to be dried, over the Fire, as before. Then let some Sugar be boil'd, till it be greatly Feathered; allowing one Pound of it, for every Pound of Fruit, or Paste: Let all be well intermix'd together, in order to simper for some time, and at last let the Marmelade be put into Pots, or Glasses strew'd with Sugar: They ought not to be left long upon the Fire, lest they should become too black, and for that reason, they must be set over one that is quick, in order to be thoroughly dried.

### *Marmelade of Currans.*

Having provided Currans, and stripp'd them off from the Bunches, soak them in boiling Water, till they break: Then removing them from the Fire, let them be drain'd upon a Sieve, and as soon as they are cold, pass'd thro' the same Sieve, by reason of the Grains; some time after, they must be dried over the Fire, according to the usual Method, whilst the Sugar is brought to its Crack'd Quality, allowing a Pound of it for every Pound of Fruit. Lastly, let it all be well temper'd together, and having caus'd them to simper a little, let them be strew'd with Sugar, in order to be conveniently dispos'd of in Pots or Glasses, as before.

Marmelade of Bell-grapes is made after the same manner.

### *Marmelade of Raspberries.*

The Body of this Marmelade is usually made of very ripe Currans, to which is added a Handful of Rasberries, to make it appear as if it consisted altogether of the latter. For the rest, it is only requisite to observe, what has been even now deliver'd, with respect to the preceding Marmelade.

### *Marmelade of ripe Apricocks.*

Take five Pounds of very ripe Apricocks, boil them in two Pounds of Pearled Sugar, till they have thrown out all their Scum, and then remove them from the Fire. When they are cold, set them again over the Fire, to be broken and dried, till they do not run any longer. In the mean time, three Pounds and half of Sugar, being made Crack'd, let it be incorporated with the Paste; let all simper together for a while, and let the Marmelade, strew'd with fine Sugar, be dispos'd of in Pots, or Glasses, as the others.

*Mar-*

### *Marmelade of Plums.*

If they are such Plums, as slip off from their Stones, let those Stones be taken away: Otherwise, let them be scalded in Water, till they become very soft; let them also be drain'd and well squeez'd thro' the Sieve: Then dry your Marmelade over the Fire, and let it be incorporated, with the same Weight of Crack'd Sugar: Lastly, having caus'd it to simper, for some time, let it be put into Pots, or Glasses, and strew'd with Sugar.

Mirabolan Plums, as well red, as black, are very proper for this sort of Sweet-meats.

### *Marmelade of Pears.*

Let your Pears be scalded in Water over the Fire, and when they are become very tender, let them be taken out and drain'd: Then strain all thro' a Sieve, and let your Sugar boil, till it be very much Feathered; allowing three quarters of a Pound of it for every Pound of Fruit: Lastly, having temper'd it with the Paste, which ought to be well dried, and having caus'd them to simper for a while, pour the Marmelade into Pots or Glasses strew'd with Sugar.

### *Marmelade of Apples.*

Marmelade of Apples is made altogether according to the Method even now explain'd; as well for the manner of ordering the Fruit, as with respect to the Quantity, and the Degree of boiling the Sugar, which is necessary, for that purpose.

### *Marmelade of* Sevil-*Oranges.*

Having cut your Oranges into Quarters, without Turning or Zesting them, take away the Juice and the tops, where there is a tough Skin, which cannot easily be soften'd: In the mean time, let some Water be set over the Fire, and when it is ready to boil, throw in your Orange-peels which must boil, till they become very soft, and yield to the touch of your Finger: Then they are to be cool'd in fresh Water, drain'd, and strongly squeez'd thro' a Linnen-cloath: This Pulp must also be pound-

ed in a Mortar, and pass'd thro' the Sieve; whilst some Sugar is boil'd till it be Feathered, which is to be mingled with the Marmelade in the Copper-pan, into which it was put, to be heated again a little, to the End that the moistness may evaporate. The usual quantity of Sugar is requisite, as well that it may slip off, from the bottom of the Pan, as that, what is taken up with the *Spatula* may be entirely separated from the rest, without running. At last, set your Marmelade upon the Fire again, to simper, and let it be pour'd hot into Pots or other Vessels.

### *Marmelade of Lemmons.*

The Lemmons being Zested, cut into quarters, and clear'd from their Juice, must be thrown into Water, as they are done, to hinder them from turning black: Then having caus'd other Water to boil over the Fire, let them be put into it, and when they have had four or five Boilings, squeez in the Juice of a Lemmon, as also that of another, some time after. As soon as your Lemmon-pulp is become very soft, it must be cool'd, drain'd and squeez'd in a Linnen-cloath, before it is pounded in the Mortar, and pass'd thro' the Sieve. Lastly, your Marmelade must be set over the Fire again, a little while, as the former, and the Sugar is to be order'd, after the same manner.

### *Marmelade of Orange-flowers.*

Take only the Leaves of your Orange-flowers, without the Yellow; or Stalks, and as they are pick'd, throw them into fair Water, into which the Juice of a Lemmon has been squeez'd: Then scald them over the Fire, as it has been shewn, in the preceding Articles, till they become very soft; adding likewise, the Juice of another Lemmon. Afterwards, being well press'd in a Linnen-cloath, or else with your Hands, they must be pounded in a Mortar, and strain'd thro' a Sieve, if it be requisite. As for the Sugar, it must be made greatly Feathered, and incorporated with the Marmelade, till it slips off from the bottom and sides of the Pan. Lastly, having caus'd all to simper, a little, the Marmelade may be pour'd into Pots, and kept for use; if you are not desirous, to have it immediately dried.

This is the best Way of preparing the Marmelade of pure Orange-flowers; otherwise, to save some Charges, it may be min-

mingled, as Occasion requires, with a little Marmelade of Lemmons, which is equally white and of the same Taste: Insomuch, that some Confectioners cause it to pass for the true Marmelade of Orange-flowers; contenting themseves only to throw in a Handful of Flowers, when it is made, to give it a little Smell, or Tincture of them.

*Observations upon the several sorts of Marmelade.*

The manner of drying all these different sorts of Marmelades shall be explain'd in the following Article of Pastes: Those of green Apricocks, and green Almonds are apt to grow greasy, and will not keep very long; so that it is requisite either to dry them immediately, or in less space of time, than three Months; otherwise they cannot be well dried. The Marmelades of Orange-flowers and Lemmons, generally candy within a little while, altho' they are duely prepar'd, but that is no great dammage. Whenever you would have them dried, let all the Candy be put with a little Water into a Copper-pan, over the Fire, and let it be brought again, to the necessary Degree of Boiling, with other Sugar, as much as is needful for the drying of your Paste; so as all may be mingled with the said Paste, according to the Method, hereafter specified.

## CHAP. XXIV.

## *Of the Pastes of Fruits.*

IT is only requisite to have recourse to the particular Marmelades, of every sort of Fruit, described in the fore-going Chapter, to know how to make as many Pastes; in regard that it is almost the same thing, and the whole Work is brought to Perfection by drying those Marmelades. To that purpose, when the Business requires dispatch, the Sugar must boil, till it be crack'd, or at least, greatly Feathered; to be incorporated with the dried Fruit. Afterwards, the Marmelade being made according to Art; may be taken up with a Spoon, and dress'd upon Slates, or in Moulds, in order to be dried in the Stove, with a good Fire. In the Evening, or the next Day, they

must be turn'd on the other side, and laid again upon the same Slates, or upon Sieves: As soon as these Pastes are become very firm and compact, they are to be lock'd up in Boxes, and may be us'd, as Occasion requires.

At other times, when you would have any Paste dryed, let as much Marmelade, as you shall think fit, be put into a Copper-pan, and having caus'd some Sugar to be brought to its Feathered Quality, pour it in; tempering it well till it slips off from the bottom of the Pan; after the same manner, as in the making of Marmelade. Then let all simper together, for a while, and let the Paste be immediately dress'd upon Slates, or in Tin-moulds, made in form of a Heart, Square, Flower-de-luce, &c. which are usually set into the Stove, to be dried as before. These are the general Directions that may be given, for the ordering of such Fruit-pastes as are made of Marmelades; allowing two Pounds of Sugar, for every Pound of Fruit. But for other Pastes, that are made on purpose, an equal quantity of each will be sufficient, and the Sugar must be boil'd till it has attain'd to its Crack'd Quality.

### *Pastes of green Apricocks.*

Let your green Apricocks be prepar'd, and made into a Paste according to the Method laid down for the Marmelade of the same Pag. 77. Then your Sugar being boil'd till it become Crack'd, must be incorporated with the Paste; allowing a Pound of one, for the like quantity of the other. Afterwards, let all simper together, and at the same time dress your Paste, as before; in regard that it will not keep long, by reason of it aptness to grow greasy.

The Pastes of green Almonds, if any are made, may be prepared after the same manner.

### *Cherry-pastes.*

The Cherry-cakes described under the Article of that Fruit, Pag. 30. may be now us'd to very good purpose, but when they are out of Season, some Marmelade of Cherries is to be taken; which, being cool'd and boil'd again in new Sugar, that is Feathered, as it has been already hinted, may be order'd with a Spoon, and set into the Stove to be dried. When this Paste is turn'd on the other side, it must be lightly strew'd with Sugar put,

put into a Handkerchief, and it will appear finer, being dreſs'd the firſt ſide uppermoſt, to be ſerv'd up to Table.

### *Paſtes of Currans.*

Let your Currans be ſet over the Fire, to cauſe them to caſt their Juice, and laid upon a Sieve, when cool'd: Let them alſo be ſtrain'd thro' the ſame Sieve, and dried over the Fire, whilſt an equal quantity of Sugar, that is to ſay, a Pound for every Pound of Fruit, is brought to its Crack'd Quality, which is to be incorporated with it, in the ſame manner, as for making Marmelade of Currans, explain'd Pag. 78. Thus the Paſte may be dreſs'd, after having caus'd it to ſimper for a while, if you have a mind to dry it at the ſame time: Otherwiſe, let this Marmelade be boil'd over again in other Crack'd or Feathered Sugar; obſerving, for the reſt, what has been already deliver'd, upon the like Occaſion, concerning Fruit-paſtes, in general.

### *Raſberry-paſte.*

The Body of this ſort of Paſte is uſually made in the ſame manner, as for the Marmelade; that is to ſay, with Currans, and a few Handfuls of Rasberries, and the whole Work is finiſh'd, as the former: Both theſe ſorts are alſo to be ſtrew'd with Sugar, as the Cherry-paſte, as they are turning to be dried on the other ſide, and ought to be ſerv'd up to Table with the firſt ſide uppermoſt.

### *Paſtes of ripe Apricocks.*

Apricock-paſte is uſually made, as the Marmelade of the ſame, ſpecified Pag. 78. or elſe the Apricocks may only be ſcalded at firſt, as the reſt of the Fruits, without Sugar. If your Apricocks are not thoroughly ripe, they muſt be bruis'd, as much as is poſſible, and even pounded in a Mortar. Afterwards, the Sugar muſt be boil'd, till it become Crack'd; that is to ſay, a Pound for every Pound of Fruit, and temper'd with the Paſte that has been well dried over the Fire. Then, having caus'd it to ſimper, dreſs it as the others, in order to be dried in the Stove. This Paſte is not ſo grateful to the Palate, when kept for a conſiderable time; becauſe it is apt to grow greaſy, as that of green Apricocks.

### *Plum-paste.*

This Paste may be made of dried Marmelade of Plums; putting to it, some new Feathered Sugar, as it has been intimated, in the beginning: Or else having prepar'd your Fruit, that is to say, strain'd and dried it, cause it to be incorporated with Crack'd Sugar. Afterwards, let all simper together, and let the Pastes be dress'd after the usual manner.

### *Pastes of Apples and Pears.*

Scald these Fruits in Water, as the former, and when they are become soft, let them be drain'd, pass'd thro' a Sieve, and dried over the Fire; stirring them with a *Spatula*, both on the bottom and round about, lest they should burn. When the Paste slips off from the bottom and sides of the Pan, remove it from the Fire, and cause some Sugar to be greatly Feathered, or Crack'd; which must be well temper'd with it; allowing a Pound of Fruit, for the like quantity of Sugar. Afterwards, set your Paste again over the Fire, to simper, and dress it, as the others, with a Spoon, either upon Slates, or in Moulds, putting them into the Stove, at the same time, to be dried.

### *Pastes of roasted Apples and Pears.*

These sorts of Pastes may be made at all times, and more especially during the Winter-season: To that purpose, your Apples, or Pears being well roasted, take that Part of them which is reddish and most done, and strain it thro' a Sieve: Then let as many Pounds of Sugar, as of Fruit, be brought to the crack'd degree of Boiling, and let the Work be finish'd, after the same manner, as for all other sorts of Pastes.

### *Peach-paste.*

When the Peaches are somewhat ripe, they may be order'd, according to either of those Ways, express'd for ripe Apricocks, Pag. 83. And as for the Paste of green Peaches, it is only requisite to follow the Directions given, for green Apricocks, Pag. 82.

*Quince-*

## *Quince-paste.*

Take the yelloweſt and ſoundeſt Quinces that can be procur'd, pare them, and cut out the Cores, if you ſhall think fit, or elſe let all be left; contenting your ſelf, only to cut the Quinces into quarters: Then, having caus'd ſome Water to boil over the Fire, throw in your Fruit, and let them be boil'd, till they become very ſoft, in order to be drain'd upon a Hurdle or Grate, and paſs'd thro' the Hair-ſieve. Afterwards, the Paſte muſt be ſet over the Fire again, to be dried, and temper'd with Crack'd Sugar, to the quantity of ſomewhat more than a Pound, for every Pound of Fruit. Laſtly, you muſt cauſe your Paſte, to ſimper, for a while, and to be dreſs'd, as the others.

## *Orange-paste.*

This Paſte is uſually made as Orange-Marmelade, according to the Method explain'd under that Article, Pag. 79, and 80. or elſe of the Marmelade it ſelf, as it has been already declar'd, in treating of the Fruit-paſtes, in general; that is to ſay, it muſt be incorporated with new Sugar, brought to its Feathered Quality, till it ſlips off from the bottom of the Pan: Then, having caus'd it to ſimper, dreſs it after the uſual manner, to be dried in the Stove. Thus Orange-paſtes may be prepar'd at all times, provided there be a conſtant Supply of the Marmelade; which will keep very well for that purpoſe, and for the making of Conſerves.

## *Lemmon-paste.*

For this Article, recourſe may alſo be had to the Lemmon-Marmelade, deſcribed Pag. 80. if you have none ready made in the Repoſitory: But if there be any left, you need only renew it, with Feathered Sugar, as in the preceding Article, and having caus'd your Marmelade, or Paſte to ſimper, a little while, dreſs it with a Spoon, upon the Slates, or in Moulds, ſo as it may conveniently be dried in the Stove.

### *Paſtes of Orange-flowers.*

Take pure Marmelade of Orange-flowers, or the other ſort ſpecified, Pag. 80, and 81. accordingly as Occaſion may ſerve; and for the reſt, follow the ſame Method that is us'd in ordering the former ſorts of Paſte. For want of Marmelade, take Orange-flowers, which are to be prepar'd, as for the ſame Marmelade, and mingle them with any other Marmelade, that you ſhall judge to be moſt proper for that purpoſe, as in the following Article.

### *Violet-paſte.*

After having made Syrup of Violets, take the groſs Subſtance that is left, and mingle it with the ſame quantity of Pearled Sugar: So that whenever you are minded to dry the Paſte, it will only be requiſite to incorporate it, with as much Marmelade of Lemmons, or of Apples, as is needful; adding ſome Feathered Sugar, and cauſing all to be well intermix'd: Then let your Paſte ſimper for ſome while, and dreſs it after the uſual manner, to be dried in the Stove.

If you have no thick Subſtance of Violets, the Flowers may be us'd in their Seaſon; which are to be pick'd and pounded in a Stone-mortar, in order to be mingled with either of the above-mention'd Marmelades, and as much Feathered Sugar, as is requiſite; till the Paſte ſlips off from the bottom and ſides of the Pan: Then having caus'd all to ſimper, let it be dreſs'd and dried in the Stove as before. When theſe Violet-paſtes are turn'd to be dried on the other ſide, they muſt be lightly ſtrew'd with Sugar put into a Handkerchief, and by that Means a greater Luſtre will be added to the Colour, on the firſt ſide, being that which is uppermoſt, when they are ſerv'd up to Table; as it has been already intimated, in treating of the Paſtes, of Cherries, Rasberries and Currans.

### *Bell-grape-paſte.*

Having pick'd your Grapes off from the Bunches, throw them into hot Water, and let them boil till they break: Then let them be drain'd upon a Sieve or Cullander, and ſqueez'd hard, all at once, to ſeparate the Grains and Skin. In the mean while, ſome

some green Apples are to be scalded, and the Pastes of both put into a Copper-pan, to be brought again to their Colour, over the Fire, and dried all together; continually stirring and turning them, till they begin to slip off from the sides of the Pan: Then let them be incorporated with an equal quantity of Feathered Sugar, and dress'd upon Slates with a Spoon, to be dried in the Stove, with a good Charcoal-fire: As these Pastes are turn'd on the other side, strew them with Sugar as the former, and take care, that they be well harden'd.

### *Another Way of making Pastes of Bell-grapes.*

Take good Bell-grapes, and having caus'd them to cast their Juice in a Copper-pan over the Fire, after the same manner, as Currans; let them be drain'd upon a Sieve, and when cold, pass'd through the straining Sieve. Then they are to be dried over the Fire, and continually stirr'd on all Sides, with the *Spatula*; whilst your Sugar is boil'd till it become Crack'd; allowing a Pound, for every Pound of Fruit, in order to be incorporated with the Paste; which ought to be dress'd upon Slates, as the others, and dried in the Stove. On the next Morning, or Evening, turn your Pastes, so as they may be dried in Sieves, on the other side, and shut them up in Boxes, with Paper, between every Row.

### *Pastes of Muscadine-grapes.*

Pastes of Muscadine-grapes, are usually made in the same manner as these last, or else as those of Currans; so that, it were altogether needless to insist on them, any longer in this Place.

## CHAP. XXV.

## *Of the Jellies of Fruits.*

ALthough it is a customary Practice, only to make Jellies of certain peculiar Fruits; nevertheless they may be also prepar'd, with the most part of the others. To that purpose, measures may be taken, from those that have been before occasionally de-

describ'd, in treating of the Fruits, of which they are generally made, *viz.* the Jellies of green Goosberries, white and red Currans, Bell-grapes, *&c.* But for the more clear understanding of the whole Matter, it will be expedient, here to give a particular Account of these Jellies, beginning with that of Cherries:

### *Jelly of Cherries.*

Take the best sort of Cherries, that are very ripe, and extract their Juice by pressing them through a white Linnen-cloth, or something else of the like nature; whilst the same Weight of Sugar, or somewhat less, is boil'd till it be crack'd: Then pour in your Cherry-juice, after it has been strain'd to render it more clear, and let all continue boiling; so as the Scum may be carefully taken off, till the Syrup is brought again to a degree between Smooth and Pearled: At that very Instant, the Jelly will be made, which may also be perceiv'd, when some of it taken up in a Spoon, or Ladle, falls in thick Drops; or else, by putting some of the Drops upon a Plate, from whence they'll rise up, when cold. Afterwards, the Jelly may be pour'd into Pots or Glasses, taking off the thin Scum that rises on the top; but these Vessels ought to be left three Days, without covering; which must be done at last, with round pieces of Paper.

The Juice extracted from Cherries, over the Fire, in order to make Pastes and Marmelades, may likewise serve for this sort of Jelly; if you have no mind to make use of it for *Ratafiaz*: And in regard, that this Juice would be only of a somewhat pale red Colour, it is expedient, to mingle it with a little of that of Currans; or else, the Colour may be heighten'd with some prepar'd Cochineal; although it may also be of Use, in its natural Condition, when red Colours, more, or less deep, are to be represented in a Pan-pie, or any other Device, of the like nature.

### *Jellies of Gooseberries and Currans.*

The particular Way of making a Jelly of green Gooseberries has been already explain'd, Pag. 33. as also several Methods of preparing those of Currans, Pag. 34, 35.

*Ra-*

### *Raſberry-jelly.*

Some mention has likewiſe been made of the manner of ordering this kind of Jelly, Pag. 35. under the Article of *Curran-jelly, with a Tincture of Rasberries:* To that purpoſe, it is requiſite to provide four Pounds of Rasberrirs, with two of Currans, and five of Sugar; which being brought to its Crack'd Quality, the Fruits muſt be thrown in, and boil'd together, till the Scum ceaſes to riſe, and the Syrup has attain'd to a degree of Boiling, between Smooth and Pearled: Then let all be pour'd into a Sieve ſet over a Copper-pan, and a very fine Jelly, will paſs through, even without ſqueezing the Fruit, if you ſhall think fit: At laſt, having given it another Boiling, take off the Scum, and diſpoſe of it in Pots, or other Veſſels, after the uſual manner.

### *Jelly of Apples and other ſorts of Fruit.*

Cut your Apples into pieces, and ſet them over the Fire, in a Copper-pan, with Water, to make a ſtrong Decoction; cauſing them to boil, till they turn, as it were to Marmelade. Then having ſtrain'd the Liquor through a Linnen-cloth, or a fine Sieve; for every Quart of this Liquor, take three quarters of a Pound of crack'd Sugar, in which all muſt be lightly boil'd to a degree between Smooth and Pearled; carefully taking off the Scum. If it be requir'd to give the Jelly a red Colour, it muſt be cover'd, as it is boiling; at the ſame time, adding ſome red Wine, or prepared Cochineal: But if you would have the Jelly left white, as that of Pippins; nothing is to be put therein, neither ought it to be cover'd at all.

A Jelly may alſo be made of Pears, and other ſorts of Fruit, accordingly as it ſhall be judg'd expedient, by uſing the ſame Method.

### *Jelly of Bell-grapes.*

Several Ways of preparing this Jelly, have been already explain'd at large, Pag. 48.

*Quince-*

### *Quince-jelly.*

Quince-jelly is usually order'd after the same manner, as in the making of Marmelade of Quinces; for which, recourse may be had to the 49, and following Pages: or else, observe what has been even now deliver'd, with respect to the Jelly of Apples; it being only requisite, to boil the Quinces a little longer, to get a good Decoction of them.

### *Other sorts of Jellies.*

Another kind of Jelly, or rather thick Confection, is sometimes made in the Country, only with the Juice of Fruits, without Sugar; Boiling and Scumming it till it comes to the Consistence of a Jelly: But in regard that this Way is not extraordinary, nor conformable to the Rules of Art, it does not deserve any farther Consideration.

## CHAP. XXVI.

## *Of Biskets.*

BIskets are generally made in all Seasons, and constitute part of the Entertainment throughout the whole Year. The best sort of them, are these that follow, *viz.*

### *Almond-biskets.*

Having provided a Pound of sweet Almonds, with a quarter of a Pound of bitter ones, let them be blanch'd and pounded in a Mortar; tempering all from time to time, with the White of an Egg, to hinder them from turning to Oil: When they are well pounded, so that no Clods, or Lumps are left; take out the Paste, and put it into one Scale of a Ballance, with the same Weight of Powder-sugar into the other, as also some Whites of Eggs: Then knead and mingle all well together in a Copper-pan, with the *Spatula*, or with your Hand, if it be necessary, as when a greater quantity of it is to be made; proportionably augmenting the

the Ingredients: Afterwards, take up some of your Paste in a a Spoon, with which you are to scrape the Sides of the Pan, drawing it towards your Body, with the Edge downwards, so as only to get an entire Spoonful; which will be sufficient to make three or four of these Biskets of the breadth of a Shilling, or Copper Half-penny: To that end, take part of this Paste, with the tip of your Finger, and having turn'd it upon the edges of the Spoon, to make it of a round Figure; as it is spread along your Finger, let it fall upon a sheet of Paper, provided for that purpose, ordering the rest of the Paste, after the same manner.

To manage the Business with greater Neatness, some of this Paste may be taken up, with the blade of a Table-knife, and without touching it with the Fingers, the Biskets may be dress'd with another Knife; taking as much Paste, as is requisite for every one, from the first, on which it was spread: When the sheet of Paper is fill'd with them, at the distance of about a Finger's breadth, one from another, set them into a Campain-oven, with Fire only at the top, at first, and as soon as the Biskets begin to rise, and are sufficiently brought to a Colour, let some Fire be likewise put underneath, to make an end of Baking them. Afterwards, another sheet of Paper, that has been dress'd in the mean time, may be laid in the Oven, and so on, till the whole Mass of Paste is us'd. These Biskets may serve for the garnishing of Dishes, to dress Pyramids upon *China*-dishes, and for other Uses.

## *Another Way of making Almond-biskets.*

Take about a quarter of a Pound of bitter Almonds with the like quantity of sweet ones, and having scalded them in boiling Water, let them be blanch'd, without throwing them into fresh Water: Then let them be pounded in a Mortar, without one drop of any Liquor; so that 'tis no great matter, whether they turn to Oil or not: In the mean while, having beaten up four or five Whites of Eggs at most with a Spoon, in an earthen Pan, put in it your Almond-paste, and temper it well with a Spoon. Afterwards, adding a Pound and two Ounces of Powder-sugar, and mingling all well together with the *Spatula*, let the Paste be dress'd upon white Paper, with two Knives; spreading it upon one, and shaping the Biskets with the other, of the thickness of the tip of your Finger. At last, they are to be set into the O-

ven,

ven, with a gentle Fire, in the beginning, but when they riſe, it muſt be made ſomewhat quicker. As ſoon as they are bak'd, and have acquir'd a good Colour, they may be taken out of the Oven, but muſt not be cut off from the Paper till they are cold, in order to be kept dry in the Stove.

### *Chocolate-biskets.*

Scrape ſome Chocolate upon the white of an Egg, but not too much; becauſe it is only requiſite to give it the Taſte and Colour of the Chocolate. Then take Powder-ſugar, and mingle it well with the reſt of the Ingredients, till they become a pliable Paſte: Afterwards dreſs your Biskets, upon ſheets of Paper, in any Figure, that you ſhall think fit, and ſet them into the Oven, to be bak'd with a gentle Fire, as well on the top, as underneath.

### *Orange and Lemmon-biskets.*

Theſe ſorts of Biskets are made after the ſame manner, only inſtead of Chocolate, ſome grated Orange or Lemmon-peel is to be us'd, with a little Marmelade, if there is any at hand. Other Biskets of the like Nature may alſo be prepar'd with Orange-flowers, and thoſe of Jeſſamine, pounding them well, before they are intermix'd with the other Ingredients.

### *Another Way of making Orange-biskets.*

Let ſome old Orange-paſte, with ſome dried Pulp of Oranges and Lemmons, be well pounded in a Mortar, and let the Whites of four Eggs be whipt, as it were, for the making of *Savoy*-biskets: Then ſlip in the four Yolks, which are alſo to be well whipt together, and add three good Handfuls of Powder-ſugar; ſtirring the whole Maſs with a Spoon: Afterwards throwing in a Handful of Flower, ſtir all again, with the Marmelade, already pounded in a Mortar, to the quantity of about a Pound; and let all be well beaten with the Spoon. In the mean time, certain Moulds being made of white Paper, an Inch thick, the Confection is to be laid on them, and ſet into the Oven, without Icing; but a quick Fire ought to be made, both on the top, and underneath. As ſoon as the Biskets are bak'd, they muſt be turn'd upſide down, and the Paper is to be gently taken away

way from the bottom, so as they may be conveniently cut into square Pieces, as stuff'd March-pane, and set by to cool. Some time after, they may be ic'd on one side, with Orange-flower-water, and on the other, if it be thought fit, with another Colour, and at last the Ice must be bak'd, with the Lid of the Campain-oven.

## Savoy, *or French Biskets.*

Take three or four New-laid Eggs, or more, according to the quantity of Biskets that you would have made, and having provided a pair of Scales, put your Eggs into one of them, as also, some bak'd Flower into the other; so as there may be an equal Weight of both. Thus for Example, If four Eggs were put in, one is to be taken out, and the three others left. In the mean while, some Powder-sugar is to be provided of the same Weight as the Eggs, the Whites of which are to be taken, to make the strongest Snow that possibly can be, by whipping them well with a Whisk: To this is to be added, at first, some candy'd Lemmon-peel, grated, or beaten as it were to Powder, and then the Flower that was weigh'd before. All being thus mingled together, let the Sugar be put in, and after having beaten the whole Mass again a little while, add the Yolks of the Eggs; so as the Paste may be well temper'd. The Biskets may be made upon Paper, with a Spoon, of a round, or oval Figure, and neatly ic'd with Powder-sugar, after having wash'd them over with the Whites of Eggs. Afterwards, you are to blow off the Sugar that lies upon the Paper, and cause the Biskets to be bak'd in an Oven, that is not over-heated; giving them an agreeable Colour, on the top. When they are done enough, they must be cut off from the Paper, with a very thin Knife, and may serve to set off Fruit, or for the garnishing of Pies, or Tarts.

Some do not allow so many Whites of Eggs, and of six that have been weigh'd, only take two, to make the rocky Snow; but this is an indifferent Matter. The Lemmon-peel may likewise be dispensed with; as also, the baking of the Flower, and yet the Biskets will prove good: However, for six Eggs, it is requisite to use Sugar, to the weight of four.

### *Another Way of making French Biskets.*

Let the Whites and Yolks of eight Eggs be ſet by ſeparately, and let the former be well whipt, till they riſe up to a Snow: Then let the Yolks of nine Eggs be ſlipt in, and let all be whipt again; adding a Pound of Powder-ſugar, and beating them well with the *Spatula*: Let three quarters of a Pound of Flower be alſo weigh'd out, and put to the Maſs, continuing to beat it with the *Spatula*; a little grated Lemmon-peel may likewiſe be added, if you pleaſe, to heighten the Reliſh. In the mean while, certain Tin-moulds being provided, are to be waſh'd over, a little, on the inſide, with freſh Butter melted, or elſe the Moulds may be made with Cards, which muſt not be butter'd: But the Paper on which the Biskets are laid, muſt be rubb'd with the ſame Paſte, to the end that the Moulds may ſtick to it. If you have a mind to make ſmall Biskets of this ſort, they may be dreſs'd with a Spoon, upon white Paper, of the bigneſs of a Half-crown Piece, and ic'd with Powder-ſugar, which is to be ſtrew'd upon them, and blown off a little, leſt too much of it, ſhould be left on the top. Afterwards, they are to be ſet into a Baker's Oven, moderately heated, and to that end, a tryal may be made with a ſingle Bisket: But care ought to be taken, that they do not languiſh in the Oven, and as ſoon as they are drawn, the Moulds muſt be taken away; or the ſheet of Paper, if the Biskets are ſmall, which may be done, by ſlipping a Knife underneath; for if they were cold, they could not be any longer cut off, without breaking the Ice.

### Lisbon-*biskets.*

Take three or four Eggs, according to the quantity of Biskets deſign'd to be made, and beat the Whites a little with the Yolks; adding as much Powder-ſugar, as can well be taken up between your Fingers, at four or five times, with Lemmon-peel, and four or five Spoonfuls of bak'd Flower. When this Confection is well temper'd together, let it be turn'd upon a ſheet of Paper ſtrew'd with Sugar, and after having likewiſe ſtrew'd the Paſte on the top, with the ſame Sugar, let it be bak'd in an Oven, moderately heated. As ſoon as the Biskets are taken out, they muſt be cut all at once, with the Paper underneath, according to the Size and Figure, that you would have

have them to be of, and then the Paper may be gently cut off, with a Pen-knife, for fear of breaking any part of them, which is soon done, because they ought to be very dry.

### *Light Ic'd-biskets.*

Having provided three quarters of a Pound of bitter Almonds, with one quarter of a Pound of sweet Ones, let them be scalded, blanch'd and pounded in a Mortar, as much as is possible; adding two Whites of Eggs, at several times. Then let all be insensibly mingled, with four Pounds of Powder-sugar, and well beat together, till the Paste becomes very pliable. Afterwards, this Paste must be squeez'd through a Syringe, one Roll after another, and the Biskets are to be made of it, cutting that which passes through, and is received upon a sheet of Paper, according to any length that you shall think fit; either into large, or small Pieces. These Papers of Biskets are to be laid upon a Board, and the Oven-lid with Fire on the top, to give them a Colour, on that side: As soon as you perceive them to be done enough, and that they are considerably puff'd up, take away the Fire, and having gently slip'd them off from the Paper, cause them to be ic'd on that side, which lay undermost. This Ice is usually made, with the White of an Egg and Sugar, well temper'd and beaten together, till it turns almost to a kind of Pap: Then it may be spread upon the Biskets with a Knife, and dried with a gentle Fire, till it is thoroughly coagulated. These sorts of Biskets may also be cover'd with an Ice, made of sweet Water, or some other Water and Sugar beaten and temper'd together, as the former.

### *Common Biskets.*

Break six or eight Eggs, and having slipt the Whites and Yolks into an earthen Pan, or Bason; beat them well for some time, with the *Spatula*: Then adding a Pound of Powder-sugar, with as much Flower, let all be well mingled together, and dress your Paste in Paper-cases, or Tin-moulds, in any Form or Figure, that you shall judge most expedient. Afterwards, let the Biskets be Ic'd, strewing them with fine Sugar, put into an Handkerchief, and set into an Oven moderately heated, till they rise, and come to a good Colour: When they are sufficiently bak'd, take them up, with the point of a Knife,

and make an end of drying them in the Stove, or ſome other Place, convenient for that purpoſe,

### *Biskets for* Lent.

This ſort of Bisket is made with Gum-dragant, ſteept in the ſame manner as ſhall be hereafter explain'd for Paſtils, Pag. 104. Having caus'd the Gum-water to be well ſtirr'd about, add ſome Powder-ſugar, continuing to whip all together, as it is ſtrewing in, till the Liquor becomes as thick as Pap. If you are minded to mix Marmelade, with this Paſte, as in making the *Biſcotins*; by that means it will be render'd ſo much the richer, and have a greater Conſiſtence, whereas, otherwiſe it is only a Compound of Sugar and Wind. They may alſo be made, as the light Biskets above ſpecified; only retrenching the Whites of Eggs, in the place of which the Gum is to be ſubſtituted, and a ſomewhat leſs quantity of Almonds is to be us'd in preparing the Paſte. Theſe Biskets may be dreſs'd how you pleaſe, and bak'd as the former.

### *Crackling-biskets.*

The ſame ſort of Paſte is to be us'd, as for the *Savoy*-biskets, being brought to a due Conſiſtence, with four Eggs, and augmented with three or four Handfuls of Powder-ſugar: Then having caus'd all to be well temper'd with a Spoon, let them be dreſs'd, as the Biskets of bitter Almonds, and bak'd in the Campain-oven, with more Fire on the top, than underneath. When they are taken out, the ſheet of Paper muſt be turn'd upſide down, and laid under a wet Napkin, to the end that the Biskets may be clear'd from it; for if the Paper be not wet, it cannot poſſibly be done, by any other means. Afterwards, the Biskets are likewiſe to be laid upſide down upon other white Paper, and ſet into the Stove; but they muſt not be dreſs'd on the Diſhes, before they are ready to be ſerv'd up to Table; becauſe they are too apt to give, and contract Moiſtneſs.

### *Biſcotins.*

Take three Whites of Eggs, four Spoonfuls of Powder-ſugar, and one of any kind of Marmelade particularly, of Oranges, Lemmons, Apricocks, &c. The reſt of the Confection is to be

be made of fine Flower, which you are to knead all together, till the Paſte becomes very pliable, and then make your *Biſcotins* of different Figures, *viz.* ſome round, others long, others in form of Love-knots, Ciphers, and other pretty Devices: They ought to be bak'd with a gentle Fire, and taken out of the Oven, as ſoon as you perceive them to have acquir'd a ſomewhat brown ruſſet Colour: To clear them from the Paper, wet the ſheet on the back-ſide with Water, and the Buſineſs will be eaſily effected, but it muſt be done immediately after they are drawn.

### *Another ſort of* Biſcotin.

Having caus'd half a Pound of Sugar to boil in a little Copper-pan, or Skillet, till it become Feathered, remove it from the Fire, and throw in three quarters of a Pound of Flower, except one Handful, which is to be reſerv'd, to work it upon the Table: Then ſtir all about with the *Spatula*, and when the Paſte is well temper'd, take it out of the Pan, in order to be laid upon a very clean Table, or Dreſſer-board, ſtrew'd before with a little Sugar: The Paſte muſt alſo be ſtrew'd, both on the top, and underneath, with prepared Muſk and Powder-ſugar, and continually work'd, whilſt it is hot: At the ſame time, it muſt be roll'd out, and cut into Pieces, to make certain little Balls, of the thickneſs of a Man's Thumb; which muſt be ſpeedily done, in regard that when the Paſte is cold, it will no longer take effect. Theſe Balls are to be bak'd in an Oven, without Paper, but afterwards ſome muſt be put underneath, when they are ready to be ſet into the Stove.

## CHAP. XXVII.

## *Of March-panes.*

MAarch-panes conſiſt of a ſort of Paſte made of Almonds and Sugar, and are in Uſe, as well as Biskets, during the whole Courſe of the Year: Only they may be diverſified in the ſeveral Seaſons, with different Marmelades, according to the variety of Fruits; as it will more plainly appear, from the following Inſtructions.

### *Common March-panes.*

The Almonds are to be firſt ſcalded in hot Water, and toſs'd into other cold Water, as they are done: Then being wip'd, and drain'd, they muſt be pounded in a Marble-Mortar, and moiſten'd from time to time, with the White of an Egg, to hinder them from turning to Oil. In the mean while, let half as much clarified Sugar, as Paſte, boil, till it become Feather-ed, and let the Almonds be thrown in by Handfuls, or elſe the Sugar may be pour'd upon them, in another Veſſel: Afterwards, let all be well incorporated together, with the *Spatula*; carefully ſtirring the Paſte to the bottom, and round about, leſt it ſhould ſtick to the Pan, even tho' it were remov'd from the Fire. You may know when this Paſte is done enough, by paſſing the Back of your Hand over it, till nothing ſticks thereto; at which inſtant, it muſt be laid upon Powder-ſugar, and ſet by to cool: To work it, you are to roll out ſeveral Pieces, of a convenient Thickneſs, out of which your March-panes muſt be cut, with certain Moulds; gently ſlipping them off, with the tip of your Finger, upon Sheets of Paper; in order to be bak'd in the Oven, ſo as the Fire may heat them at firſt, only on one ſide: Afterwards, the other ſide is to be Ic'd over, and bak'd in like manner: Thus the March-panes are uſually made of a round, long, or oval Figure; curled or jagged, in the Shape of a Heart, *&c.* The Paſte may alſo be roll'd out, or ſqueez'd thro' a Syringe; ſo that the March-panes, will have as many particular Names, altho' they differ only in Shape, and in the manner of Icing them; as it may hereafter, be more clearly obſerv'd.

### *Another ſort of Paſte for March-panes.*

After having blanch'd, cool'd and drain'd your Almonds, as before, let them be pounded in a Mortar, and moiſten'd with the White of an Egg, and a little Orange-flower-water beaten together. As ſoon as they are thoroughly pounded, ſo that there does not remain the leaſt Clod, or Lump, an equal quantity of Sugar muſt be brought to its feather'd Quality: Then throwing in your Almonds, temper all together, with the *Spatula*, and ſet the Paſte over the Fire again, to be dried; continually ſtirring it, till it becomes pliable, and ſlips off from the bottom

tom of the Pan: Afterwards, it must be laid in a Bason, with Powder-sugar underneath, and made up into a thick Roll, to be set by, for a little while, as the former; in order to be shap'd and dress'd, in the same manner.

This last sort of Paste is more crackling and more grateful to the Palate than the former, and in that respect, it may be plainly distinguish'd from the common March-panes.

### *Another sort of March-pane.*

The Almonds are to be pounded, as before, and moisten'd with the White of an Egg and Orange-flower-water, or some other sort: The only difference is, that this Paste must be drawn out, and dried in a Bason, with Powder-sugar, till it becomes very pliable, as it were ordinary Paste; so that after it has been set by, for some while, several Rolls may be made, of any thickness, which shall be judg'd expedient; out of which the March-panes are to be cut, and shap'd, according to Discretion.

### *Royal March-pane.*

The Paste of this March-pane is the same with that of the preceeding, a Piece of which is to be roll'd out upon the Table, or Dresser, a Finger's breadth thick, and divided into as many Parts, as are requisite to make several Wreaths, or Rings round about your Finger, closing the two ends, so as they may slip out, or be separated again: These Rings are to be dipt into the White of an Egg, with which a Spoonful of Marmelade of Apricocks has been intermix'd, and afterwards roll'd in Powder-sugar: But you must not forget to blow upon them, as they are taking out, so that too much Sugar may not be left, and to lay them on Paper, in order to be bak'd in the Campain-oven, with Fire underneath, and on the top, because at that Instant, they are ic'd on both sides: Then a sort of Puff will rise in the middle, as it were in form of a Coronet, producing a very agreeable Effect; to render which more certain, as the March-panes are dressing, you may put upon the void space of these Rings, a little round Pellet of the same Paste, or a small grain of Fruit, such as a Cherry, Rasberry, Pistachoe, or any Thing of the like Nature.

### *Orange-flower March-pane.*

The Almonds being pounded and moisten'd with the White of an Egg, are to be well temper'd with Feathered Sugar, adding a Spoonful of Orange-flower-marmelade; or you may content your self only to mingle it with the Ice, with which they are cover'd, to be diversified: For the rest, the same Method is to be observ'd, as in preparing the common March-panes. Thus for Instance, Half a Pound of Sugar may be sufficient for a Pound of Almond-paste, and the Paste must always be set by, for some time, before it is us'd. For want of the Marmelade of Orange-flowers, sprinkle your Almonds as they are blanch'd, with a little Water of the same Flowers, and pound in a Mortar, some Orange-pulp that is preserv'd Liquid; in order to be mix'd with the Almonds, or to constitute the Body of your Ice: But the Paste ought to be dried at the Fire, by reason of the Orange-flower-water.

### *Lemmon March-pane.*

Instead of what has been even now deliver'd in the last Article, these March-panes are to be diversified with Lemmon-marmelade, or with the Pulp of preserved Lemmons pounded in a Mortar: or else a little grated Lemmon-peel may only be intermix'd, either with the pounded Almonds, before they are put into the Sugar, or with the Ice. But this Peel ought to be grated very fine, and well beaten with the White of the Egg and the Sugar.

### *March-panes, with a Tincture of Rasberries, or other sorts of Fruits.*

During the Season of Fruits, more especially the red, your March-panes may be diversified, several other Ways; by tempering some of them, with the Juice of Rasberries, and others with those of Currans, Strawberries, Cherries, &c. But observe by the way, That if those Juices are us'd, for the soaking of your Almonds, when they are pounded with the White of an Egg, the Paste ought to be well dried at the Fire, or else it must be done with Powder-sugar, as in the third Article.

*Iced*

### *Iced March-panes.*

When any sorts of March-pane, that is to say, the round, long, oval, or curled, are sufficiently bak'd and colour'd, on one side, they are to be gently cut off from the Paper, with a Knife, and ic'd on the other side, that lay undermost; according to either of the following Methods.

Having provided a sufficient quantity of sweet Water, either of Orange-flowers, or some other sort; or else the above-mention'd Juices and Marmelades, according to the Quality, which you are minded to confer on your March-panes; intermix them by degrees with fine Powder-sugar, and temper all well together, till they come to the consistence of Pap: Then taking up some of this Ice, with a Knife, spread it neatly upon the March-panes, and set them again in order, upon Paper, with the Oven-lid, and a little Fire on the top, to cause the Ice to coagulate. Afterwards, they may be lock'd up in Boxes, and kept for Use.

The other sort of Ice is made only with the White of an Egg and Powder-sugar, or mingled with some kind of Marmelade; compleating and using it, as the former. At another time, both these sorts of Ice may be prepar'd at once, to diversifie part of the March-panes; when different Figures are made of the same Paste, to the end that they may be more easily distinguished one from another.

### *Stuff'd March-pane.*

Having made the same sort of Paste as that of Royal March-pane, work it well upon a Table, or Dresser, with Powder-sugar, and roll out a Piece, as thin as is possible, strewing some Sugar underneath, to hinder the Paste from sticking to the Board: Then having divided it into two Parts, and cut it a little round about, spread any sort of Marmelade at pleasure, upon one of them, of the thickness of a Half-crown, and cover it with the other: Afterwards, you are to cut the Paste into great, or small Pieces, according to Discretion, and lay them in order upon White Paper, to be bak'd on one side, with the Oven-lid: As soon as they have taken Colour, set them by to cool, and ice them over on the other side, with the White of an Egg, beaten up with Powder-sugar; or else with Orange-flower-water, temper'd

per'd in like manner with the same Sugar: Some time after, they are to be laid upon Paper again, and the baking of them finish'd upon the Table, with the Oven-lid, as before. Certain little Pies, or Tarts may also be made with the same Paste; to which purpose, taking a Piece as thick as a Walnut, shape it with your Thumb and Fore-finger, the tip of which may just enter into it, and work it very thin: These little Pies are to be laid upon Paper, and gently bak'd in the Oven, with a little Fire, in the beginning, on the top, and underneath, till they come to a Colour; and then fill'd with a preserv'd Cherry, Rasberry, or Grape, or any kind of Marmelade: They may also be ic'd, if you please, and the Ice is to be bak'd with the Oven-lid; but they must only be fill'd, as Occasion requires.

## CHAP. XXVIII.

### *Of Meringues and Macaroons.*

THis small Sugar-work is of great Use, and very easily prepar'd: It is also very convenient in an Office, in regard that it may be made in a trice, after the following Manner.

#### *Meringues in Pairs.*

Take three or four new-laid Eggs, according to the quantity of Meringues, that you would have made, and set a-part the Whites, to be whipt, till they make a rocky Snow. Then let a little grated Lemmon-peel be put into it, and three or four Spoonfuls of Powder-sugar: A little Amber may also be added, and the whole Mass must be whipt together, till it become very Liquid. Afterwards, you may make your *Meringues* upon a Sheet of white Paper, with a Spoon, of a round or oval Figure, and of the thickness of a Walnut; leaving some distance between every one of them: At the same time, they are to be strew'd with fine Sugar put into a Handkerchief, and cover'd with the Oven-lid, with Fire on the top; without removing them from the Table: Whereupon they'll immediately rise and take Colour, leaving a void space in the middle; which

which may be fill'd up, with a grain of preserv'd Fruit, according to the Season, such as a Rasberry, Cherry, Strawberry, &c. At last, every one of them is to be cover'd with another *Meringue*, enclosing the whole Substance, and these are call'd Twin-*Meringues*.

## *Dry* Meringues.

Having caus'd the Whites of four new-laid Eggs to be whipt, as before, till they rise up to a Snow, let four Spoonfuls of very dry Powder-sugar, be put into it, and well temper'd with a Spoon: Then let all be set over a gentle Fire, to be dried a little at two several times, and add some Pistachoes, that are pounded and dried a little in the Stove. Afterwards, they are to be dress'd as the others, and bak'd in the Oven somewhat leisurely, with a little Fire underneath, and more on the top: When they are sufficiently done, and very dry, let them be taken out, and cut off with a Knife: Lastly, as soon as they are somewhat cold, let them be laid upon Paper, and set into the Stove to be kept dry.

## *Pistachoe*-Meringues.

Take a Handful, or two of Pistachoes, and blanch them in scalding Water: Afterwards, having whipt the Whites of Eggs, as for the other sorts of *Meringues*, and having beat them together with the Powder-sugar, put in the Pistachoes, well drain'd from the Water, and make the *Meringues*, with a Spoon, of what thickness you shall think fit, icing them over in the same manner: If you have no mind to ice them, their natural Colour will be as white as Paper; but a Pistachoe must be allow'd for every one of the *Meringues* which will serve for the garnishing of Pies made of Crackling Crust, and also to Dress Pyramids upon the *China*-dishes, for the Desert.

## *Macaroons*.

Macaroons are a particular Confection of sweet Almonds, Sugar, and the White of an Egg, and to make them it is requisite to provide a Pound of Almonds; which are to be scalded, blanch'd, and thrown into fair Water: Afterwards, they must be drain'd, wip'd and pounded in a Mortar; moistening

ſtening them at the ſame time, with a little Orange-flower-water, or the White of an Egg, leſt they ſhould turn to Oil. Then taking the ſame quantity of Powder-ſugar, with three or four other Whites of Eggs, beat all well together, and dreſs your Macaroons upon Paper, with a Spoon, in order to be bak'd with a gentle Fire: When they are half done, they may be ic'd over at Pleaſure, as the March-panes; or they may be bak'd outright, without Icing, as the *Savoy*-biskets, or thoſe of bitter Almonds, which they very much reſemble in their Nature and Quality.

## CHAP. XXIX.

### *Of Paſtils.*

PAſtils are alſo a kind of Sugar-paſte, of which there are ſeveral ſorts, uſually dreſs'd upon *China*-diſhes, to ſet off a Deſert, or Banquet of Sweet-meats.

#### *Cinnamon-paſtils.*

Let ſome Gum-dragant be diſſolv'd in Water, pour'd into a Pot, or earthen Pan; that is to ſay, one Ounce of it will be ſufficient for four Pounds of Sugar. At the end of two or three Days, when the Gum is well ſteept and ſtirr'd about with a Spoon, it muſt be ſtrain'd thro' a clean Linnen-cloth, to ſeparate all the Droſs from it. Then this Gum-water being put into a Mortar, with one or two Whites of Eggs, all muſt be well incorporated with ſome Cinnamon beaten very ſmall, and paſs'd thro' a fine Sieve. Afterwards, ſome Powder-ſugar muſt likewiſe be ſifted thro' a fine Sieve, and mingled with the reſt, by little and little; continuing to temper all together, till the Paſte become very pliable: At that Inſtant, the Paſtils may be made of a round, or long Figure, or of any Shape whatſoever; and if you have any Seals, or Ciphers at Hand, an Impreſſion may be made with them, upon the Paſtils; which afterwards are to be dried in the Stove.

*White-*

### *White Pastils.*

The Gum is to be first steept in a little Water, with the Juice of three or four Lemmons, and the *Zests*, or Chips that were made of them. At the end of two or three Days, when you perceive the Gum to be well dissolv'd, strain it thro' a clean Linnen-cloth, as before, and pour it into the Mortar, with double refin'd Powder-sugar, sifted thro' the Drum or fine Sieve: After having thrown in the first Handful of Sugar, let the whole Mass be well work'd and beaten, and add another Handful; continuing to beat and temper your Compound on all sides, as it is augmenting with Sugar, till you have a very white and pliable Paste; with which the Pastils are to be made, according to the former Method, and dried in the Stove.

### *Orange-flower Pastils.*

These sorts of Pastils are usually prepar'd after the same manner; only some Leaves of Orange-flowers, and Water of the same, are to be intermix'd with the Lemmon-juice, in which the Gum is steept.

### *Apricock-pastils.*

Instead of Gum-dragant take Gum-*Arabick*, which is dissolv'd a great deal sooner, and having caus'd it to be steept and strain'd thro' a Linnen-cloth, pour it into a Mortar, with Syrup of Apricocks: Then let all be well temper'd together, and augmented with Sugar, at several times, till the Paste becomes pliable, in order to make round Pastils, which are dried in the Stove, to be made white, if you shall think fit, in the wide Pan, after the same manner as Sugar-plums.

### *Violet-pastils, and other sorts.*

The same sort of Gum-*Arabick* is to be used for these Pastils; because they are usually made white in the Sugar-plum Pan, as well as the following Clove-pastils. To give them the Colour and Smell of Violets; some Indigo and Orrice is to be steept in Water, and mingled with the Gum, when it is dissolv'd and pour'd into the Mortar: Afterwards, you are to add some fine Pow-

Powder-ſugar, continuing to work and temper the whole Maſs, till it turns to a pliable Paſte: Then round Paſtils may be made of it; or if deſign'd for fine Sugar-plums, they may be ſhap'd in form of Hearts, Diamonds, Clubbs and Spades by the means of a Tin-mould, in which theſe Figures are expreſs'd, and at laſt theſe Paſtils are to be made white, after they have been thoroughly dried in the Stove.

### *Clove-paſtils.*

Having caus'd your Cloves to be well pounded and ſifted thro' the Drum, or fine Sieve, mingle them in the Mortar, with the ſteept Gum-*Arabick*; adding as much Sugar as is requiſite to make a pliable Paſte: Then roll out a ſlip of this Paſte, to be cut into little Pieces, in the ſhape of Cloves, which are to be made white in the Sugar-plum Pan: Otherwiſe, gray Paſtils may be made of them, as thoſe of Cinnamon.

## CHAP. XXX.

### *Of the Caramel Sugar-work, and Candy'd Comfits.*

THeſe two ſorts of Sugar-works are very curious, and may be made upon ſeveral Occaſions for the embelliſhing of a Deſert, according to the following Inſtructions.

### *Candy'd Cinnamon.*

Cut your Cinnamon in form of ſmall larding ſlips of Bacon, as alſo of the ſame bigneſs, and put them into thin Sugar, over the Fire, ſo as they may boil only in a little Syrup: Then removing the Pan, let them imbibe the Sugar, during five or ſix Hours, and let them lye a draining upon a Hurdle, or Grate in the Stove. As ſoon as they are half dry, they muſt be gently taken off, and laid upon a Sieve in the ſame Stove, to make an end of drying them. Afterwards, they are to be ſet in order in Tin-moulds, upon little Grates made for that purpoſe, and let into the Moulds; ſo as three Rows may be plac'd one above another, ſeparated with thoſe little Grates; but a piece of

of Lead, or somewhat else of the like nature must be laid on the uppermost Grate, to keep all close stopt: In the mean while, having caus'd a sufficient quantity of Sugar to boil till it is Blown, pour it into your Mould, so as some of it may lie upon the last Grate, and pass thro' several parts of the Mould; which is to be set into the Stove the next Evening, with a good cover'd Fire, and to continue therein all Night: In the Morning, observe, whether the Cinnamon be well coagulated, and make a little Hole, at one Corner of the Mould, so as the Sugar may be drain'd thro' it: Then set the Mould again into the Stove, upside down, with a Plate underneath, and when it is sufficiently drain'd, take out your Cinnamon-sticks, which must be gently loosen'd, by little and little, and laid upon a Sieve, to be throughly dried in the Stove.

## *Candy'd Fennel.*

Take Fennel run up to Seed, as soon as it comes from the Flower, and having caus'd it to be well dried on a Board, cut it into halves, or quarters, according to the thickness of the Stalk: Then let it be scalded and put into thin Sugar, ordering it, for the rest of the Work, in the same manner as the Cinnamon. The same thing may be done in the candying of pickt Cherries, and old Paste, particularly those of Quinces, either red or white, and of roasted Pears, as also Orange or Lemmon-chips, Bell-grapes, *Biscotins*, and Pastils: But it is requisite, that all be well dried before, in the Stove, to serve as a proper Garniture for all sorts of Fruit.

## *Sugar-candy.*

The preceding Methods are only an Imitation of that of preparing Sugar-candy, the Virtue of which is so well known, in the Curing of Defluxions and other Indispositions of the Breast: For it is made in like manner, by causing Sugar to boil to the Degree, call'd, *Blown*, and puting it into an earthen Pot, wherein certain small Sticks are laid in order; round about which, the Sugar coagulates, when set into the Stove, with a Fire, as before. Some Confectioners, after having taken away the first Crust, set the rest again into the Stove, till another is form'd, and so proceed, till the whole Work is finish'd; more especially if the Sugar be boil'd over again, to cause it to return to its Blown

Blown Quality: Others, having laid these little Sticks in Order, side-wise, cross-wise, or upright, pour in the Sugar, and leave all for the space of fifteen Days, in the Stove, or some other warm Place: Afterwards, having pour'd in hot Water, at several times, they leave them again, for a whole Day, and breaking the Pot, the next Morning, find the Sugar-candy round about the Sticks; of which there are two sorts, *viz.* White and Red: The former being the best, is usually prepar'd with Sugar brought from the *Canaries*, and the other, with that of St. *Thomas*'s Island.

## *To make the* Caramel *Sugar-work.*

One of the chief Uses of the Sugar-work, call'd, *Caramel*, is to make a kind of Cap or Net, to cover a Service of Cheese-curds: To that purpose, the Sugar must be brought to the *Caramel*, or last Degree of Boiling, whilst a Plate, or *China*-dish is provided of a convenient size; upon which, several sorts of small preserv'd Fruits are to be set in order, at a certain distance, one from another; such as Cherries, Rasberries, Apricocks, green Almonds, Orange and Lemmon-slips, or other Things of the like Nature; artificially intermixing their different Colours, to render all more pleasant to the Sight, by the means of that agreeable Variety. The Fruits being thus disposed of, on the bottom and sides of the *China*-dish, a Pearling-pot is to be us'd, or else a Tin-mould in Form of a Funnel; but the Hole of it ought to be very small; otherwise, a kind of Pin, or Stopple must be put into it, which may be slipt up and down, to cause the Sugar to run thicker, or finer, accordingly as it shall be judg'd most expedient: Then pour the *Caramel*-sugar into this Mould, and sprinkle your Fruits; turning it about, from one to another, till you have fill'd up the whole Compass of the *China*-dish, or Plate. As the Sugar thickens, and is dried in an instant, sticking to the Fruits, as it falls, a kind of curious Filigreen, or Net-work will be form'd, very proper, for the covering and adorning of the *China*-dishes, which will pleasantly deceive the sight of the Guests that have a mind to take up some of the Fruit, with a Fork: Besides that the broken Sugar falling among the Cheese-curds and Sweet-meats, will cause the whole Mess to be eaten together, with a great deal of satisfaction.

Thus

Thus Pyramids of raw Fruit, particularly, of Cherries, Strawberries, Plums, *&c.* may be diverſified, and when they are dreſs'd, ſome *Caramel*-ſugar is to be pour'd upon them, in like manner; beginning at the bottom, and continuing to turn it about to the uppermoſt Point: By which means the Fruit will be entirely hid, ſo as ſome part of their Colour may only be diſcern'd, making a very fine ſhew, under this Sugar-work.

## CHAP. XXXI.

### *Of Moſſes and Sultanes.*

*Mouſſelines* or Moſſes were in great repute, ſome Years ago, and may ſtill, be us'd to very good purpoſe, as well as another ſort of Sugar-work, call'd, *Sultanes.* They are alſo convenient to fill up a large Deſert; for want of Fruits preſerved dry, or other kinds of Sweet-meats.

#### *Moſs of ſeveral Colours.*

To make white Moſs, let ſome Gum-dragant be ſteept in fair Water, with Lemmon-juice, and afterwards ſtrain'd thro' a Linnen-cloth: Then take as little of it as you pleaſe, to work up a white Paſte, with double refin'd Sugar pouder'd and paſs'd thro' a Sieve; tempering and beating all well together, in a Mortar, till the Paſte become pliable.

For red Moſs, let ſome of the ſame ſort of Gum be put into the Mortar, with prepar'd Cochineal, to give it a red Colour. Afterwards, add Sugar, as before, cauſing all to be well mingled, and work'd together, till your Paſte be made no leſs pliable.

At another time, let the Gum be intermix'd with Indigo and Orris, if you are minded to have it of a Blew, or Violet-colour: Then being put into a Mortar, with fine Powder-ſugar, all muſt be thoroughly temper'd together, to make a Paſte of the ſame nature as the others.

A yellow Paſte may likewiſe be made with Gum-booge or with Saffron, and a green Paſte, with the Juice of Beat-leaves, which muſt be ſcalded a little over the Fire to take away their Crudity.

If you have a mind to make marbled Moſs of all theſe Paſtes, take a piece of every one of them, and lay them one after another, upon a Sieve; ſo that as they are ſqueez'd thro' with a Spoon, certain little Rocks are form'd, which will be marbled, and of thoſe different Colours.

If it be requiſite, to make ſome of every ſort of Paſte a-part, and of the ſame Colour, they muſt be ſeparately ſtrain'd, in like manner, and theſe different Rocks are to be dreſs'd in form of Pyramids upon *China*-diſhes, for the Deſert. They are dried in a very ſhort ſpace of time, without putting them into the Stove, or uſing any other means for that purpoſe.

### *Sultanes.*

Take the Whites and Yolks of four Eggs, with an equal Weight of Powder-ſugar, and as much fine Flower, as will counterpoiſe the Weight of two Eggs: Let all be well temper'd together, and if you would have a grain of Musk added, it muſt be pounded with a little other Sugar, and mingled with the reſt: Afterwards, the *Sultanes* are to be dreſs'd with a Spoon upon Papers, and ſtrew'd on the top, with fine Sugar: But a convenient diſtance muſt be left between every one of them; becauſe they are apt to ſpread very wide, and then they may be ſet into the Oven, with Fire on the top and underneath: As ſoon as they are ſufficiently bak'd, and well colour'd, they are to be clear'd from the Papers; wetting them gently on the back-ſide, and bringing them to the Fire, by which means they may be eaſily ſlipt off. Laſtly, the *Sultanes* are to be roll'd up in form of Wafers, ſo as the Ice may remain on the out-ſide, and dreſs'd upright upon *China* diſhes or Plates; or elſe they may ſerve for the garniſhing of ſome Pie, or other ſort of Service.

## CHAP. XXXII.

### *Of certain natural and artificial Flowers.*

BEſides Orange-flowers, the particular Way of preſerving which, has been already explain'd, Pag. 52. Some other

ſorts

ſorts may alſo be prepar'd, for Curioſity; which will produce a very agreeable Effect: Indeed, thoſe Confectioners, who follow their Trade, have no regard to theſe little Knacks, becauſe they are unwilling to beſtow their time and pains about them; but they may be made in an Office, where the Officers ſometimes have more leiſure, and may lay hold of an opportunity to ſhew their utmoſt Skill.

### *Tuberoſa-flowers.*

Take Flowers that are not blown, and lay them a ſoaking in Water and Salt, as the Orange-flowers, to take away a certain Bitterneſs that is natural to them: At the end of two Days, they are to be ſcalded in Water, over the Fire, with the Juice of a Lemmon, then drain'd and thrown into clarified Sugar made luke-warm. To that purpoſe, a flat Copper-pan ought to be provided, or an earthen Pan of the like Form, to keep them from being ſqueez'd. On the next Day, let the Sugar boil, till it become ſomewhat Smooth, and pour it upon your Flowers: On the third Day, having caus'd the Sugar to be thoroughly brought to its ſmooth Quality, or between ſmooth and Pearled, turn it in like manner upon the Flowers, and ſet them by to cool: Then let them be drain'd upon Hurdles, or Grates, and dried upon Sieves, ſtrew'd with Sugar, in order to be ſet into the Stove.

### *Another Way of preſerving Tuberoſa-flowers.*

After having order'd the Flowers, as before, or even without uſing that Method, let them be put into the Copper, or earthen Pan; whilſt ſome Sugar is boil'd till it become very much Pearled, or Blown: Afterwards, let this Sugar be pour'd upon the Flowers, ſo as they may be ſufficiently ſoak'd therein, and let all be left in the Stove, till the next Day: Then they are to be drain'd upon Hurdles, or Sieves, and thoroughly dried.

Orange-flowers may alſo be prepar'd, after the ſame manner, altho' that which has been elſewere deſcrib'd, is more certain, when they are to be kept for a conſiderable time.

### *Violet-flowers and other ſorts.*

Take the fineſt double Violet-buds, with part of their Stalks,

and put them into a flat earthen, or Copper-pan, as before: Then having caus'd some boil'd Sugar to be Blown, pour it upon the Flowers, so as they may be well soak'd in it, and finish the whole Work, according to the Method, laid down in the last Article.

The Flowers of Spanish Broom, may also be preserv'd after the same manner, and many other sorts, at pleasure. Some of them may likewise be ic'd over, with Powder-sugar, after they have been dipt into the White of an Egg and Orange-flower Water, in order to be dried at the Fire. In drying these Flowers, they may be dress'd in Bunches upon small Twigs dispos'd of to that purpose, and they may be put to the same Use, as the Artificial Flowers hereafter specified; or else they may serve single, for the garnishing of some other Dish.

## *Counterfeit, or Artificial Flowers.*

It is requisite at first to make Pastes of divers Colours, according to the Instructions already given in the Article of *Mosses*; that is to say, with Gum-dragant thoroughly steept, and mingled with Powder-sugar, which is to be well temper'd and beaten in the Mortar, till the Paste become pliable: For the Red, some prepared Cochineel may be added; for the Blew, Indigo and Orris, for the Yellow Gum-booge; and for the Green, Beet-juice, which ought to be first stew'd over the Fire, in a Pan or Silver-dish. The Pastes being thus order'd and roll'd out into very thin Pieces, may be shap'd in the Form of several sorts of Flowers, as Tulips, Wind-flowers, Roses, *&c.* by the means of certain Tin-moulds; or else they may be cut out, with the point of a Knife, according to Paper-models: Then the Flowers must be finish'd all at once, and dried upon Egg-shells turn'd upside-down, or otherwise: As for the lesser sort, particularly the Wind-flowers, they may be stuck upon Thimbles, or something else, of the like nature, that may facilitate the forming of their Shape. In the mean while, different sorts of Leaves are to be cut out of the green Paste, to which you may likewise give several Figures, to be intermix'd among your Flowers, the Stalks of which are to be made with small Slips of Lemmon-peel. For the Wind-flower, a Rasberry preserv'd dry, is to be us'd, after it has been dipt into Indigo and Orris; because the top or Bud of those Flowers, represented by this Fruit, is generally of that Colour. For Tulips, some small

points

points of Lemmon-slips may be put in the middle; for Roses, a little Bud of Lemmon or Orange-chips; and so for the other kinds of Flowers: In all these Particulars, their natural Figure and Colour may be very well imitated, with a little Precaution, and by that Means you may have the Satisfaction, of pleasantly imposing upon the Credulity of some Persons, when they see such variety of Flowers in the midst of Winter. The tops of the Pyramids of dryed Fruit, may be garnish'd with these artificial Flowers, or else a separate Nosegay may be made of them for the middle of your Desert, or they may be laid in order in a Basket, or kind of Cup, prepar'd with fine Pastry-work of crackling Crust, neatly cut and dried for that purpose: If they are tied up in a Bunch, a Foot or Stock may be made of March-pane, roll'd out and wreathed, after the same manner, as Nosegays are usually bound with Wire, or Thread; and the Branches of this Stock are to support on the top, a kind of winding Wreath, neatly shap'd or cut, into which your Leaves and Flowers are to be put; artificially intermixing them, according to their various Colours: So that for the bringing of the whole Business to perfection, 'twill be requisite to bestow some time, with a particular Application of Mind.

All these sorts of Works may also be made with the Paste that is proper for *Biscotins*, and which has been already describ'd, Pag. 96 and 97.

## *Of Fennel.*

Forasmuch as Fennel, or Anis may have a place among the above-specified Confections, it will not be improper, here to subjoyn the manner of ordering them to the best Advantage; besides the Use that may be made of the Stalks alone, for the dressing of Flowers that are preserved dry; more especially those of Spanish *Jessamin*.

Fennel may be serv'd up to Table iced, after it has been soak'd in Orange-flower Water and the White of an Egg, and then roll'd in Powder-sugar; causing it to be dried in the Sun, or at the Fire, upon Paper. If it be judg'd expedient to give it divers Colours, an Ice may be made with Pomegranate-juice, or Cocheneal, and the White of an Egg beaten together, for the red Colour; or with Indigo and Orrice-powder, for Blew, and so of the rest.

As for the Anis, it is to be steept in like manner, and dried

n the Stove, upon Sieves or Grates: It may also be cover'd, as thick as you please, with that Ice, by soaking it several times in the same.

Moreover, when any Oranges, or Lemmons are preserv'd dry, the Fennel may be thrown into the Sugar, as soon as it is made white on the sides of the Pan; or else it may be candy'd, according to the Method elsewhere explain'd under the Article of *Candy'd Confections.*

## CHAP. XXXIII.

### *Of Pies made of Crackling-crust and Puff-paste.*

THis Article having so near a Relation to the Art of preserving Sweet-meats, ought not to be omitted here; and indeed, it is not sufficient to know how to make these sorts of Paste, but 'tis also requisite to be well vers'd in the Method of ordering and disposing them for a Desert, and upon all other Occasions. Now it cannot be denied, that Pan-pies hold a considerable rank among these Particulars; more especially those made of Crackling-crust, which are at present, very often prepar'd, even for the most curious Palates, and serv'd up, to the most sumptuous Tables, both at Court and elsewhere.

#### *Paste for Crackling-crust.*

Having provided about two Handfuls of Almonds, which are sufficient for one Pan-pye, let them be scalded, blanch'd, and thrown into fresh Water: Then they are to be wip'd, and pounded in a Mortar, moistening them from time to time, with a little White of an Egg and Orange-flower Water, beaten together, to prevent them from turning to Oil. 'Tis very material, that they be well pounded, and they may also be squeez'd through a Sieve, to take away all the Clods, or Lumps. The Almond-paste being thus prepar'd, must be spread on a Bason, or Dish, and dried with Powder-sugar, as an ordinary sort of Paste, till it become very pliable. Afterwards, having set it by for some time, you are to roll out a Piece for the under-crust, to be dried in the Oven upon the Pie-pan; whilst other small

Pa-

Pastry-works are making, with what was par'd off, such as *Petits Choux*, Ciphers, Knots and other Devices, that may serve for the garnishing of your Pie.

### *Cracrling-crust made after another manner.*

After the Almonds have been thoroughly pounded and moisten'd, as before, let as much Sugar as Paste, at least, be put into a Copper-pan, and boil'd till it become Feathered: Then throwing in your Almonds, let all be well temper'd and mingled together with the *Spatula*, and having set them over the Fire again, keep continually stirring the whole Mass, till your Paste slips of from the bottom and sides of the Pan. Afterwards, it must be laid in a Dish, strew'd with Powder-sugar on the top, and set by, for a while, as the former, in order to make a Pye of it, after the same manner.

In preparing the Paste conformably to either of these Methods, the Pie will certainly become crackling and delicious to the highest Degree: But if you are minded to avoid the trouble, and perhaps the charge of Almonds, very good Pies may also be made according to the following Instructions.

### *Another Way.*

Take one, or two Whites of Eggs, with three or four Spoonfuls of fine Sugar, and as much Flower, if you would only make one Pan-pye: The Sugar being first temper'd with the Whites of the Eggs, and then the Flower, knead all together, till your Paste become pliable, and roll out a very thin Piece; strewing it with fine Sugar: Afterwards, having put it into the Pie-pan, let the Sides be neatly pinch'd, at certain Intervals, and prickt with the point of a Knife, to hinder them from puffing: In the mean while, the remaining part of the Paste is to be roll'd out into Slips of the thickness of a Lace, to compleat the inside of the Pie; which may be made in form of a Sun, Star, *Malta*-cross, Flower-de luce, Coat of Arms, or the like. At last, it must be gently bak'd in the Oven, and when ready to be brought to Table, the void Spaces are to be fill'd up, with several sorts of Marmelades, or Jellies, according to the Colours, that shall be judg'd most expedient: The same thing ought also to be observ'd, with respect to Pies made of the preceding Pastes. To the latter, may be added a little Orange-

flower Water, or some other sweet Water, and if it be requisite to prepare a greater quantity of either sort of Paste, another Piece, of an equal thinness, may be roll'd out for the Lid; which must be cut round, and dried in the Oven, upon a Pie-pan, or Plate, in order to cover the Pie, after it has been ic'd over, if you have no mind to leave it in its natural Colour.

## *Wafers.*

Let as much Flower, as you please, be mingled, with new Cream in the Evening; taking care that it do not sour: On the next Day, when they are well temper'd and clear'd from the Lumps, add a somewhat greater quantity of Powder-sugar than that of the Flower, and intermix all with a Spoon: Then pour in more Cream, with a little Orange-flower Water, till the whole Mess becomes almost as thin as Milk, and stirr all well together. In the mean while, the Wafer-iron is to be heated, and rubb'd on both sides, from time to time, with fresh Butter, put into one corner of a Napkin: Then let your prepared Cream, or Batter be turn'd upon the Iron, but it must not exceed a Spoonful and half for every Wafer; which will be render'd so much the more delicious, if the Iron be press'd a little. Afterwards, the Wafer-iron is to be laid upon the Furnace, so that when the Wafer is bak'd on one side, it may be turn'd on the other: To know whether the Wafer be done enough, let your Iron be gently open'd a little aud observe whether it be come to a good Colour: At that very instant, take off your Wafer from the Iron, with a Knife; rolling it a little round the same: Lastly, let the Wafers be spread hot upon a Wooden Roller, made for that purpose, to give them their due Shape, and set them into the Stove, as they are finish'd, to the end that they may be kept very dry.

## *Rock-cream.*

Let a Quart of sweet Cream, more or less, according to the quantity that you would have made, be put into an earthen Pan, with Powder-sugar, according to Discretion, and as much Culverized Gum-dragant: as you can take up between two Fingers: Then having caus'd all to be well whipt together, it will rise, as high as you shall think fit, and continue two Days in the same Condition: A little Orange-flower Water may also be added as the Cream is Whipping.

*Boil'd*

### *Boil'd Cream.*

Having boil'd a Quart of Milk, with what quantity of Sugar you pleaſe, when it begins to riſe, ſlip in ſix Yolks of Eggs well beaten, and a little freſh Butter: Then keep continually ſtirring all together, till your Cream is brought to a due Conſiſtence, and dreſs it in *China*-diſhes, or Cups.

### *Puff-paſte.*

Let ſome Paſte be made after the uſual manner, with Flower, Water, Salt, and if you pleaſe, the yolk of an Egg: As ſoon as it is well kneaded, and made very pliable; roll it out upon the Dreſſer-board, of a convenient length and thickneſs: Then cover it with as much good Butter, and having turn'd one of the ends upon the other, ſo as all the Butter may be enclos'd on the inſide, roll it again, continuing to do the ſame thing five or ſix times. Two Pounds and half of good freſh Butter, ought to be allow'd for every three Pounds of Flower.

This ſort of Paſte is proper for other Pan-pies that are brought to Table without a Deſert, in which it is not cuſtomary to ſerve up any thing that is prepar'd with Butter. However, *Feuillantins* and *Mazarines*, which are certain ſmall Tarts of the breadth of the Palm of a Man's Hand, may be made of it, being uſually fill'd with Sweet-meats, to garniſh ſome other Pie of a larger ſize, ſet among the Intermeſſes; but if theſe little Tarts are deſign'd for the Deſert, they may be made of Crackling-cruſt, as before.

## CHAP. XXXIV.

### *Of Cheſnuts and Mulberries; with ſome particular Obſervations upon ſeveral other ſorts of Fruit.*

IT remains only to give ſome Account of Cheſnuts and Mulberries, in regard that no notice has been taken of them among the other ſorts of Fruit, and we ſhall afterwards add certain New and particular Remarks upon the Way of preſerving ſome

ſome of them; ſo that it is preſum'd, That nothing will then be wanting that relates to the whole Art and Myſtery of Confectioners.

### *To preſerve Cheſnuts.*

Having choſen the beſt ſort of large Cheſnuts, let them be ſcalded in Water, and neatly peel'd with a little Knife, proper for that purpoſe, paring off the two Skins, and taking care that they do not break: Afterwards, ſome clarified Sugar made lukewarm being pour'd upon them, in a Copper-pan, they are to be left for a while, in order to have ten, or twelve Boilings the ſame Day: But it is not requiſite, to ſoak them entirely in the Sugar, or to give them a cover'd Boiling, becauſe by that means they would be all broken into pieces. On the next Day, boil your Sugar till it be greatly Feathered, and almoſt ready to be blown, and ſlip in the Cheſnuts: This ſtrong Boiling of the Sugar, cauſes them abſolutely to caſt their Juice, and then it returns to its Pearled Quality, which is the uſual Degree for Sweetmeats: The Cheſnuts ought not to be ſet over the Fire any longer, leſt they ſhould grow Black; but to dry them, they are to be drain'd from their Syrup, and turn'd into Feathered Sugar: Then having caus'd the Boiling to be cover'd, take them off from the Fire, and ſet them by for ſome time: As ſoon as they are cool'd a little, let the Sugar be made white by rubbing it with the Ladle, or Skimmer againſt one of the Sides of the Pan, and put your Cheſnuts into it, with a Spoon and Fork, as dextrouſly as is poſſible, for fear of breaking them. Afterwards, being dreſs'd upon Hurdles, or Grates, in the ſame manner as Lemmons, they will be ſoon dried, and finely Ic'd over.

If you have any other Sweet-meats to be dried at the ſame time, ſuch as Oranges, or Lemmons, it is expedient to begin with them; more eſpecially the latter, which ought to be very White; becauſe the Cheſnuts extremely blacken the Sugar; ſo that it is no longer fit for any other Uſe, but only to ſerve for Compotes.

### *Of Mulberries, as well dry as liquid.*

For the former, take ſuch Mulberries as are not too ripe, but rather ſomewhat greeniſh and tart: In the mean while, having caus'd ſugar to be Blown, throw in your Mulberries, and give them

them a cover'd Boiling: Then remove the Pan from the Fire, take off the Scum, and leave all in the Stove till the next Day: And it ought to be obſerv'd, that as much Sugar is requiſite as Fruit, and that it may be alſo melted with the Juice of Mulberries to clarifie it. As ſoon as they are taken out of the Stove, and cool'd, let them be drain'd from their Syrup, and dreſs'd upon Slates, in order to be dry'd in the Stove, ſtrew'd with Sugar, as the other ſorts of Fruit; laſtly they muſt be turn'd again upon Sieves, and when thoroughly dry, lock'd up in Boxes to be uſed as occaſion requires.

For liquid Mulberries, let the Sugar be boil'd till it be a little Pearled, allowing three Pounds of it, for four Pounds of Fruit, and let them have a light cover'd Boiling in the ſame Sugar; gently ſtirring the Pan by means of the Handles: Then take it off from the Fire, and having ſet it by, till the next Day, drain off the Syrup, in order to be brought to its Pearled Quality: Afterwards ſlip in your Fruit, adding a little more Pearled Sugar, if it be needful, and diſpoſe of them in Pots, as ſoon as they are ſufficiently cool'd.

Mulberries may alſo be preſerv'd wet after the following manner: Take five Pounds of Fruit, with three Pounds of Sugar boil'd till it become Feathered; into which you are to ſlip them, giving them at the ſame time, twelve, or fifteen Boilings: Then they are to be augmented, all at once, with two, or three other Pounds of Sugar, likewiſe Feathered, and brought to Perfection, without removing them from the Fire, only cauſing the Syrop to return to its Pearled Quality.

### *Additional Obſervations upon green Figs.*

Beſides the Inſtructions elſewhere given, Pag. 44. for the preſerving of green Figgs, it may be obſerv'd here, That before they are ſcalded, the cutting of them is ſometimes diſpenſed with, only pricking them along their whole length, from one end to the other: Then ſet them over the Fire in a Copper-pan, with Water, and give them ten, or, twelve Boilings: Afterwards, being cool'd in the ſame Liquor, and turn'd into freſh Water; they are to be brought to the Fire again, with a Glaſs of Verjuice, and boil'd, till they become very green and ſoft: At that inſtant removing them from the Fire, let them be cool'd, drain'd and put into earthen Pans: In the mean while, ſome clarified Sugar, that is to ſay two Ladles fullof it

for

for one of Water, is to be heated, and pour'd upon the Figgs, ſo as they may be well ſoak'd therein. On the next Day, drain off the Syrup, give it two, or three Boilings, and turn it upon your Fruit: Some time after, the whole Work may be finiſhed, almoſt in the ſame manner as is expreſs'd Pag. 45 by cauſing the Syrup to be boiled one Day, a little ſmooth, at another time very Smooth, then to a degree between Smooth and Pearled, and at laſt, entirely Pearled: And the Figgs muſt be ſet over the Fire, from one Day to another, alternately, only to ſimper, and at the other times, it will be ſufficient only to pour the Sugar upon them: However the laſt time, your Fruit ought to have ſeven, or eight cover'd Boilings, and then being ſet by for a little while in their Syrup, they may be either immediately dried, or laid up in Pots, till a more convenient Opportunity, ſhall offer itſelf for that purpoſe.

### *Additional Remarks upon Bell-grapes.*

It has been already obſerv'd Pag. 48 That pared Bell-grapes are uſually preſerv'd after the ſame manner, as thoſe that are left in their natural Condition: But it ought to be underſtood only with reſpect to the Sugar; becauſe they are not to be ſcalded, in water as the latter, nor ſoak'd to bring them again to their Colour, as being riper; otherwiſe the Skin would not be ſo eaſily par'd off. If it be perceiv'd, that the Pearled Boiling is not ſtrong enough, the firſt time that ſuch juicy Fruits are put into Sugar, it may be boil'd till it become greatly Feathered, allowing the ſame quantity of it, as of the Grapes; which ought to have four, or five Boilings, at once, before the Pan is remov'd from the Fire: For the reſt, the whole Work may be finiſh'd, altogether according to the Directions before laid down, for unpared Bell-grapes; unleſs, inſtead of leaving them to ſimper a little, every time that they are ſet over the Fire, after having brought the Sugar, to the neceſſary Degree of Boiling; you have a mind to give them ſeveral Boilings together, as at the firſt.

For Paſtes made of Bell-grapes, as they are ſcalding over the Fire, in their own Liquor, according to the Inſtructions given in the ſecond Article of *Bell-grape-paſtes*, Pag. 86. remember to take off the Scum as ſoon as it boils, and when your Paſte lies a drying at the Fire, after having ſqueez'd it through the Sieve, add, if you pleaſe, a little Powder-ſugar: Neither muſt

you

you forget, to cause the same Paste to simper for a while, when incorporated with the Blown Sugar, before it is dress'd upon the Slates; it being more especially requisite to observe this particular Circumstance, in the preparing of all sorts of Pastes.

## *Additional Observations upon Quinces.*

Forasmuch as the Method of preserving Quinces explain'd Pag. 50. may seem somewhat tedious, we shall now try another that is easier, and of greater dispatch, being also at least, of equal efficacy and certainty.

Having caus'd your Quinces to be cut into pieces, clear'd from the Cores and par'd, let all boil together in a sufficient quantity of Water; and when they are become very soft, remove the Pan from the Fire: Then taking up the Pieces that are to be preserv'd, with the Skimmer, put them into fresh Water, to cool; set the rest over the Fire again, and give them twenty other Boilings: Afterwards, this Decoction being strain'd thro' the Straining-bag, or thro' a doubled Napkin, take two Ladles full of it, with one of clarified Sugar, proportionably to the quantity of your Fruit, and turn all into a Copper-pan, with the Quinces; in order to boil over a gentle Fire: Let some Sugar be also added; accordingly as the first Syrup consumes away, without pouring in any more Decoction, and let the whole Mess be well boiled, till the Syrup becomes Pearled: Then let it be cool'd, and dress your Quinces in Boxes, Pots, or Glasses; pouring the Syrup upon them, which will be very fine, and of a lively red Colour, if the Pan were cover'd in the Boiling.

## *Additional Remarks upon Oranges.*

When mention was made of *China*-oranges, Pag. 54 it ought only to be understood of the large and sweet ones, as it may be easily discern'd. The lesser Sort of *China*-oranges are not to be clear'd from their Juice, but being lightly Zested, or par'd, to take away the Yellow, they must only be prick'd, with a Knife, making a little slit on the top, and thrown into fair Water: Then they are to be scalded and boil'd in fresh water, till they slip off from the Pan, adding a Handful of pounded Allum, in order to have twenty other Boilings; which Method may also be observ'd in the preparing of other sorts of Oranges. Afterwards, they must he cool'd, and put into clarified Sugar, newly

ly pass'd thro' the straining-bag, with a very little Water; because a great deal of Juice will be extracted from them: For that very reason, it is requisite to boil them at the same time, till the Sugar be somewhat smooth; which nevertheless will be altogether undone, the next Day: Then let it be brought again to its smooth Quality, augmenting it with other Sugar, and having slipt in the Oranges give them fifteen, or twenty Boilings. On the Day following, let them be drain'd again, whilst the Syrup is made Pearled; in which they are to have ten, or twelve cover'd Boilings: A little while after, they are to be cool'd and drain'd, and disposed of in Pots or Glasses, and the Syrup being boil'd till it become greatly Pearled, must be pour'd upon them in the usual manner: But you must not forget to augment it with as much Sugar as is needful, to the end that the Fruit may be sufficiently soak'd therein. The particular way of drying these Oranges, is the same with that which is proper for other Fruits of the like nature, and it has already been describ'd at large, more especially, in the Article of Lemmons.

### *Barley-Sugar.*

Having caus'd Barley to be well boil'd in Water, strain it thro' the Hair-sieve, and let this Decoction be put into clarified Sugar, brought to the *Caramel*, or last Degree of Boiling: Then remove the Pan from the Fire, till the Boiling settles, and pour your Barley-sugar upon a Marble-stone rubb'd with Oil of Olives, taking care to hinder it from running down. If the Marble be wanting, a Silver-dish, or one of some other sort of Metal, may be us'd, for the same purpose: So that as the Sugar cools, and begins to grow hard, it must be cut into pieces, and roll'd out of what length you please, in order to be kept for Use.

## CHAP. XXXV.

### *Of the Accidents that may happen to Sweet-meats, and of proper Means for the remedying of them.*

IT may be perhaps be affirm'd, That all sorts of Sweet meats, well made according to Art, are not apt to decay, or to be spoil'd,

ſpoil'd, and that this Defect proceeds from the Unskilfulneſs of thoſe Perſons who are employ'd in the preparing of them; nevertheleſs it may ſo happen ſometimes, notwithſtanding the utmoſt Precautions that have been taken to prevent ſuch Inconveniences. So that altho' we have laid down the moſt certain Methods for the due Preſerving of every Particular; yet it is expedient to ſhew the bad Accidents that may befal them, and the manner of applying proper Remedies:

The moſt uſual Inconvenience is, that wet Sweet-meats are ſubject to ſour, and puff, which proceeds from the moiſtneſs of the Fruit, which not having ſufficiently caſt their natural Juice, or the Liquor they imbib'd, as they were Scalding and Cooling, cauſe the Sugar to give, in proceſs of time; ſo that the Sweet-meats grow mouldy, and throw out a kind of Scum. This ill Accident is ſoon perceived in frequently viſiting the Store-houſe, or Repoſitory, and it ought to be immediately remedied, whilſt an Opportunity offers itſelf; otherwiſe, by neglecting a Matter, which at firſt might be eaſily reduc'd to good order, you'll run the hazard of rendering it deſperate, and of utterly ſpoiling your Sweet-meats. To prevent this Diſaſter, it is requiſite to put them into a Copper-pan, over the Fire; cauſing the Sugar, or Syrup to give a little, with a cup full of Water: Then let all boil together, taking of the Scum, that riſes on the top, and having brought them again to the Pearled Boiling, remove the Pan, and put your Fruit into Pots, or Glaſſes as at the firſt; by which means they'll be thoroughly free'd from their ſourneſs, and in a condition to keep to the end, provided they be not laid up in too moiſt a Place. Otherwiſe, the Syrup alone may be ſet over the Fire, at firſt, with a little Water, and after having ſcumm'd it, as before, the Fruit may be ſlipt in; which are to boil till the Syrup has attain'd to the Pearled Degree, and then they are to be diſpoſed of in the uſual manner. Thus the ſourneſs may be taken away from all ſorts of Fruits preſerv'd liquid, particularly Walnuts, Plums, Orange and Lemmon-ſlips &c.

The Inconvenience incident to preſerv'd Fruits, is, that they ſometimes candy: but this is not properly a Defect, as being only occaſion'd by giving the Syrup too ſtrong a Boiling; ſo that there are grounds to fear, leaſt ſuch an Accident ſhould do your Sweet-meats any Injury; on the contrary, you are aſſur'd, that they will keep very well, and that the Sugar was good. To repair this ſlight Damage, you need only put all that part which is candied into a Pan, with a little Water, and when it is brought

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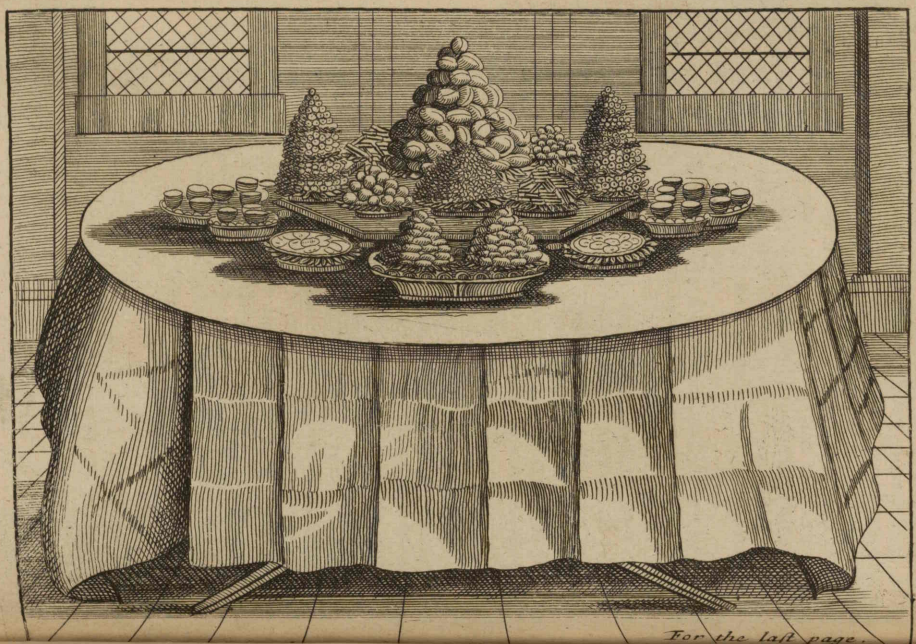
again to the Pearled Quality, mingle it with the reſt; or elſe let all have a few Boilings together. When the ſweet-meats are only candy'd on the Surface, ſuch as Jellies, this Candy may be taken off, by paſſing hot Water over them, which will eaſily diſperſe the Candy and render the Sweet-meats as fine, as they were in the Beginning. Theſe Jellies of Gooſeberries, Currans, or other ſorts of Fruit, being ſtale, may alſo be renew'd, by ſetting them over the Fire, in a Copper-pan, with a little Water, to dilute and cauſe them to give: So that as ſoon as they return to their former Degree of Boiling, which is Pearled, or between Smooth and Pearled, they are to be pour'd, into a Sieve ſet over an earthen Pan, and afterwards put again into the Pots or Glaſſes.

There are certain Fruits which are apt to grow greaſy, more eſpecially green and ripe Apricocks, and in that Condition, they cannot be well dried. The proper Remedy is, to boil them in new Pearled Sugar, after they have been drain'd from their former Syrup. If the ſame Coſt were beſtow'd upon all other ſorts of Fruits, they might be much more eaſily dried, and would become finer, than when the Confectioner, or Officer contents himſelf according to the uſual Method, only to drain them from the Sugar with which they were preſerv'd, and afterwards to dreſs them upon Slates, or little Boards, in order to be dried in the Stove ſtrew'd with Sugar.

Dry Sweet-meats, that are kept for a conſiderable time, ought to be laid up in a Place free from all manner of Moiſture, that is to ſay near the Stove, or elſe in ſome Cloſet, into which a little Fire ought conſtantly to be put, from time to time, during the Winter-ſeaſon: and in regard, that Fruits preſerv'd dry, are apt to loſe their Ice, when kept for too long a time; it is expedient to dry them Occaſion requires; by which means they will alſo be ſecur'd from another Accident, that is to ſay, from being ſhrivell'd and wrinkled; altho' both may be remedied, by cauſing thoſe Fruits to be boil'd again over the Fire, in the like Syrup, or other new Sugar, in order to be dried again, after they have been boil'd in it to the Pearl'd Degree, and ſet by to cool.

CHAP.



For the last page.

## CHAP. XXXVI.

### *The Way of Ordering and Setting-out a Desert, or other Regalio of the like nature, to the best advantage, with some Models of such Entertainments.*

AFter having treated of every Thing that may give Satisfaction to the nicest Palates, the preparing of which is the peculiar Province of Confectioners, Butlers and other Officers; it is expedient to conclude the whole Work, with the Method of serving up all those respective Messes, in due Order, either for a Desert, or some other Entertainment of the like nature.

To that purpose, it ought to be observ'd, That a Banquet of Fruits, as well Raw, as Preserved, with its Appurtenances, may be dress'd either upon a Level or in a Basket: This last Way is only us'd in preparing Entertainments for certain Fraternities, or particular Societies; where as many little Baskets are serv'd up at first to Table, as there are Guests: These Baskets are usually adorn'd with small Ribbands, and Taffety-covers, according to the allotted Expences, and fill'd up with all sorts of Sweet-meats, Biskets, March-panes, Orange and Lemmon-faggots, dried Fruits, *&c.* so as the most delicious Comfits may lye on the top: At last, after all have been set in good Order, and contributed much to the Decoration of the several Courses; every individual Person shuts up and takes away his Basket, to treat his Family and Friends at home; contenting himself only to eat the liquid Sweet-meats, such as Compotes and Marmelades, or else the raw Fruits, which were provided, to serve for the Out-works.

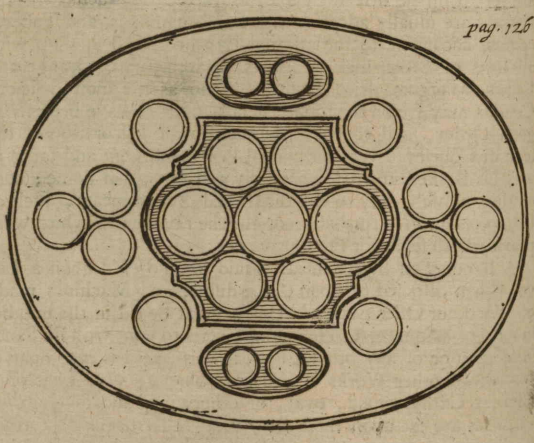
A Banquet of Sweet-meats is said to be dress'd upon a Level, when disposed of upon *China*-dishes, and Machines made of Wood, or Osier-twigs, having a great Board in the middle, in form of a Square, or Hexagon, that is to say, with six Panes in length, or of any other Figure: This Board is encompass'd with divers other Works of different Shapes, *viz.* That of a Club at Cards, round, oval, or otherwise, and several *China*-dishes are set upon these Boards, by the means of certain small wooden Leggs, or Cups; so as the Oval may contain

two, and the Clubs three; whilst the Oval serve for Compotes, and the Middle-board for a large Pyramid of Fruit, with *China*-dishes round about, fix'd, as before: Or else it may be fill'd up altogether with *China*-dishes; that in the middle being rais'd higher than the others; upon which several small Pyramids are to be erected, of an exact Proportion; so that the same sorts of Comfits, and the same Colours may appear on every side, at the opposite Angles. Lastly, a Row or Border of raw Fruits may be made round about the Dishes, upon every Board to garnish the top, and the whole Desert is to be set out with Flowers, Greens, and other Ornaments, according to the Season.

For the more clear Illustration of this Method, it will not be improper here to produce some Examples, or Models of such Deserts, or Banquets of Sweet-meats, according to which, Measures may easily be taken, for the dressing of those of a greater, or lesser Size.

*The Model of a Desert, for an Oval Table of twelve Coverings.*

*pag. 126*



*The*

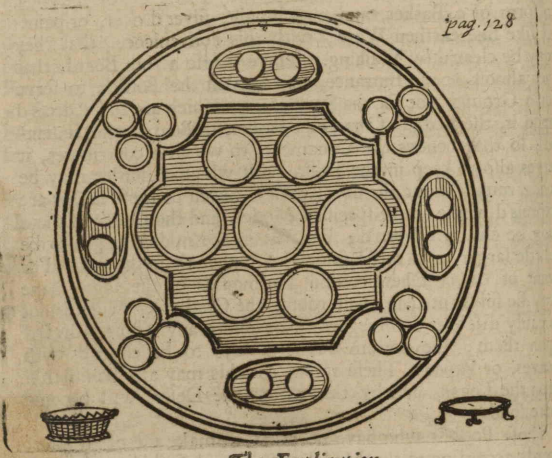
## *The Explication.*

The Board in the middle is usually made of Osier-twigs, in form of a Basket, and may be gilt, silver'd over, or painted like fine earthen Ware, with this convenience, that they may be clean'd by Washing. There is also a thin Board, that lyes almost at the Entrance, over-against the Border, to serve for a Ground-plot for the Sweet-meats which are to be dress'd upon it, the Ledge of the Osier-basket, or Board being indented; so that besides the Ornament, to which it contributes, it serves also to keep in the Fruit, with which a Border may be made round about the *China*-dishes: Seven of these Dishes are express'd in the above-specified Model, and the Order of them may be clearly discern'd; but that in the middle ought to be a little larger, and rais'd somewhat higher than the rest. For want of *China*-dishes, certain Tin-moulds of the same shape may be substituted in their room, the Quality of which is not so easily discover'd, in regard, that before any Thing is dress'd upon them, the bottom ought always to be cover'd with Leaves, or Paper: These round Moulds may also be fasten'd upon the Leggs, and by that means the Desert will become more solid.

Those Persons who have no mind to make use of Wicker-boards according to the Model even now describ'd, may cause some to be made, of the same Form, or otherwise, that consist only of a wooden Bottom, supported by little Knobs, or other sorts of Feet, with a Ledge round about, to keep in the Fruit, as before, and this Ledge may be gilt, or done over with Silver. The same Thing may be observ'd, with respect to the other Boards which are added to the greater, as so many Out-works, and upon these wooden Bottoms the several Leggs are to be fix'd, for the *China*-dishes, in which the Sweet-meats are laid in order.

As for a common Desert prepar'd for few Persons, the Confectioner or Officer may content himself, only to make use of the middle Board, without the Out-works, and in disposing those Out-works otherwise, may find Means to diversifie the Service at another time, or for other Tables; as it appears from the following Model.

*The Model of a Desert, or Banquet of Sweat-meats, for a round Table.*




*The Explication.*

This Desert contains two Oval Out-works more than the former, and the round ones are absolutely retrench'd: In this case, the Compotes may be set upon the Clubs, and certain small Pyramids of Biskets, March-panes, or other Comfits may be rais'd upon the Sides that remain empty and naked. If it be perceiv'd, that the Figure is not sufficiently round, by reason that the Machine in the middle is not so broad, as it is long, the Round Out-works may be introduc'd again, or else two Ovals with their Ends plac'd inwards; garnishing the whole Desert, as it may be observ'd, with real *China*-dishes, or Tin-moulds representing their Figure, upon which the Fruits and Sweetmeats are to be dress'd in small Pyramids: Neither are there express'd in this Model above seven of these Dishes for the middle Board, altho' for the most part, a greater number is admitted, when it is requisite to provide a somewhat larger Desert.

A

A square Machine set in the middle of such a Table, will render the Figure more round; placing the Oval and Club-Out-works in the same situation: But forasmuch as in such a square Piece, the *China*-dishes leave a void Space, at the four Corners, they may be fill'd up with as many *China*-cups, into which other fine Fruits are to be put, or only some of the same, and the same thing may be done with the other Intervals; garnishing the rest with lesser sorts of Fruit, the thickness of which does not exceed the height of the *China*-dishes: And in a simple Desert, for four Persons, these four Corners may be taken up with little Cups of iced Waters, or other Liquors, according to the Season.

One of the two separate Figures that appear at the Bottom of the Model, or Scheme above delineated, denotes the Form of the above-mention'd Wicker-baskets, either round, or oval, and the other, the simple wooden Machines, with Feet, which may supply the Place of the others, as it has been already intimated. The Clubs, and the Board in the middle are also of the same Construction, and in the little Basket is to be seen the thin Board that lyes on the top at the Entrance, upon which the *China*-dishes are usually rais'd: This Board ought to be cover'd with marbled, or painted Paper, and always set out with Leaves and Flowers, or other Ornaments, according to the Season; more especially in the void Spaces, and Intervals, caus'd by the Indentings on the top of this Wicker-machine. And indeed, very convenient Boards are made for little Tables, where the several Pieces of the like nature, with their whole Contexture is form'd, are all fasten'd together; so that the Desert may be readily serv'd up to Table, all at once, without any manner of trouble, or impediment, and without running the hazard of confounding or spoiling the Sweet-meats; provided a little Care be taken in the ordering of the Machines.

For greater Tables, other Machines of proportionable Dimensions, may be prepar'd at Pleasure, and upon any emergent Occasion, when all these Instruments are wanting, a Desert may nevertheless be very neatly disposed of upon the ordinary Table-furniture; after having taken a particular account of the Size and Number of the Dishes, Basons and Plates, which are necessary for that purpose; so that as many *China*-dishes, or Cups may be set in order upon them, as shall be judg'd requisite, to contain the Sweet-meats and Fruits, accordingly

as an Opportunity may serve, or the Diversity of Seasons may require.

Upon the whole Matter, it were to be wish'd, that exact Models were produc'd of all the sorts of Materials, with which Deserts might be prepared for different Tables: But considering, that these Circumstances depend upon the Abilities and Inclinations of particular Persons, and the Conveniencies of Houses; such Models would be of no great use, when the Managers are not in a condition to act conformably to those Measures: A certain Officer, for example, thinks fit to serve up *Switzerland*-cheese, cut into Quarters, or Slices; whilst another makes use of Parmesan, or Cheese-curds, during the Festival of *Easter*, with a *Caramel*-embellishment: Another in like manner, judges it expedient only to present a Service of iced Cherries, whilst others are employ'd in preparing a Banquet of more costly and delicious Sweet-meats. Therefore it is sufficient, that we have already given some Account of the several sorts of Comfits and Fruits, which are proper to be serv'd up to Table, in every Month throughout the whole Year: So that recourse may be had, as Occasion serves, to the Rules before laid down in this Treatise; and as for those Persons, who are desirous to be farther instructed in the Method of Dressing an entire Desert, or Banquet of Sweet-meats, to the best advantage; they need only cast an Eye upon the following Model, neatly engrav'd upon a Copper-plate; wherein Endeavours have been us'd, to represent as exact and intelligible a Draught of it, as possibly could be done within so small a Compass.

In this Figure, the middle Board is a Hexagon, consisting of six Angles, or Corners, and the Out-works are of the same nature, as those express'd in the first Model: The Club-figures, at the two Ends, are for iced Waters; the Round ones adjoyning, for *Compotes*; and the Oval on both Sides, serve each to hold a Couple of *China*-dishes, for two small Pyramids. Thus the Quantity of those contain'd in the principal Machine may be very well distinguish'd, and supposing, this Desert were provided for the Month of *July*, you may easily find out, of what Materials it ought to consist, by turning back to Page 12. of this Treatise, in which is contain'd a Description of all sorts of Sweet-meats and raw Fruits, that are proper for that Season: The same thing may be done at any other time, accordingly as Occasion shall require.

NEW

# NEW INSTRUCTIONS FOR LIQUORS;

## SHEWING

How to Prepare ſeveral Sorts of WATERS and DRINKS that are proper for every Seaſon of the Year.

## CHAP. I.

### *Of the iced Waters of Flowers.*

THat nothing may ſeem to be wanting for the compleating of this Work, it is only requiſite here to add a few plain Directions relating to certain Liquors and Syrups uſually prepar'd by Confectioners, which are of two ſorts, *viz.* ſome cooling to be us'd in the Spring and Summer, and others ſtrong for Autumn and Winter, more eſpecially proper to revive and cheer the Spirits during that rigorous Seaſon, ſome of which are very particular and remarkable.

### *Violet-water.*

Having provided two good Handfuls of Violets for every two Quarts of Liquor, let them be pick'd and put into Water

with a quarter or half a Pound of Sugar: When all have been well infuſed from Morning till Night, at leaſt, for five or ſix Hours, ſtrain the Liquor thro' a Linnen-cloth, or only thro' a Sieve, and ſet it by to be iced, according to the Method for all ſorts of Waters in general, hereafter explain'd in the laſt Article of this Chapter.

*Another Way.*

Whenever you have not leiſure enough to let the Ingredients infuſe, as before, the pick'd Violets may be thrown into a convenient quantity of Water, with the Sugar, and ſoak'd as long as it is poſſible: Then pour off the Liquor out of one Pot into another, as it were beaten Water, till by this continual agitation, it has acquir'd the ſmell of Violets, which may be farther improv'd with Orrice-powder: Laſtly, ſtrain your Liquor; and ſet it by to cool.

*Orange-flower Water.*

Take only the Leaves of a Handful of Orange-flowers, without the Yellow and Green, thoſe being ſufficient to give the Smell and Tincture: Let theſe Flowers be infuſed in a Quart of Water, with a quarter of a Pound of Sugar, in order to be ſtrain'd, cool'd and iced, as occaſion requires. Otherwiſe, if you would make a quick diſpatch, beat up your Water, with the Flowers and Sugar, by pouring them ſeveral times out of one Veſſel into another, and finiſh the Work after the ſame manner as in preparing Violet-water.

*Jonquil-water.*

Let a good Handful of theſe Flowers be well pick'd and infus'd in Water, with Sugar, from Morning to Noon, or from Noon till Night; and one Hour before the Liquor is ſerv'd up let it be cool'd and iced, after having ſtrain'd it thro' a Sieve, or a Linnen-cloth. The Work may alſo be more ſpeedily done, by beating up the Water, with the Flowers and Sugar, after they have been ſteept, as long as the time will admit: Then ſtrain off the Liquor and pour it into the Ciſtern to be iced.

*Muſk-*

### *Muſk-roſe Water.*

Take, as before, only the Leaves of your Roſes, and let them infuſe in two Quarts of Water, with a quarter of a Pound of Sugar; otherwiſe beat and pour them out of one Ewer into another: Then ſtraining all ſet them by to cool, and it will prove a very delicious Liquor.

### *Pink-water.*

Having pick'd the Leaves, throwing away the White and the Green, let them be ſoak'd in the Morning, or during the Afternoon, with a quarter of a Pound of Sugar, in two Quarts of Water, in order to be ſtrain'd and iced: Otherwiſe pour off the Liquor out of one Pot into another, till it has imbib'd the Scent of the Pinks, after they have been ſteept therein for a quarter of an Hour: Laſtly, ſtrain it thro' a Sieve, or a clean Napkin, and ſet it by to cool.

### Tuberoſa-*flower Water.*

The Leaves of theſe Flowers are to be taken likewiſe, without the Yellow and the Stalks, and infus'd from the Evening till the next Morning, or for the ſpace of half a Day; with a ſufficient quantity of Sugar. Otherwiſe, if it be requiſite to prepare it ſooner, the Liquor may be beat up, as before, by pouring it out of one Pot into another, till it be well impregnated with the *Tuberoſa*-flowers: Then it muſt be ſtrain'd thro' a Sieve, or a Linnen-cloth, and well iced.

### *Jeſſamin-water.*

Take two Handfuls of *Jeſſamin*-flowers, and let them infuſe in one or two Quarts of Water, with a good quarter of a Pound of Sugar: For a quicker diſpatch, the Liquor may be beat up, ſtrain'd and ſet by to cool.

Thus ſuch Waters as theſe may be eaſily made after the ſame manner, of all kinds of Flowers that have a ſweet and pleaſant Smell.

### *How to ice all ſorts of Waters and Liquors.*

For that purpoſe, a kind of Ciſtern in form of a Box is to be provided, which may be of any convenient ſize, but ſet out on the inſide with Tin-moulds, into which the Liquors are to be put. Theſe Moulds or other Veſſels being fix'd in order on this Ciſtern, and cover'd with their reſpective Lids, the remaining void Spaces are to be fill'd up with broken Pieces of Ice, as alſo with ſeveral Handfuls of Salt ſtrew'd up and down every-where and laid over the Moulds; by which means, the Liquors will effectually congeal: A Hole ought alſo to be made in the Ciſtern, about the middle of its height, to give paſſage to the Water, into which the Ice diſſolves by degrees, leſt it ſhould over-flow the Moulds: Then care muſt be taken from time to time, to break the Ice, that is firſt made on the Surface, and to put Salt again quite round about the Moulds, to cauſe the reſt to freez: Laſtly, when the Liquors are ready to be ſerv'd up to Table, the *China*-diſhes and other Cups, are to be fill'd with theſe little Pieces of Ice.

## CHAP. II.

## *Of the iced Waters of Fruits*, &c.

### *Cherry-water.*

HAving made choice of Cherries that are very ripe, let them be clear'd from their Stones and Stalks, bruis'd, and ſteept in Water; allowing a Quart for every two Handfuls of Fruit, with a quarter of a Pound of Sugar: If they are not ſet by to infuſe for ſome Hours, the Water muſt be beat up, by pouring it ſeveral times out of one Pot into another; then it may be ſtrain'd, and iced in the Ciſtern.

### *Strawberry-water.*

After the Strawberries have been well pick'd and bruis'd, let the Juice be mingled with ſuch a quantity of Water and Sugar,

as

as may be ſufficient to make a pleaſant Liquor: Then let all be clarified and ſtrain'd, ſqueezing out the groſs Subſtance ſtrongly, to give the Water a red Colour. If you have no mind to ice this Liquor it muſt be made clear, by paſſing it thro' the Straining-bag, or thro' a Napkin folded into three or four Doubles.

### *Raſberry-water.*

This Water is made after the ſame manner as the former; the proper Tincture and Smell may alſo be given to both ſorts, without the Colour, by making uſe of white Strawberries or Rasberries.

### *Curran-water.*

Let the ripeſt Currans be bruis'd, ſqueez'd and infus'd in Water, with Sugar for five or ſix Hours; then ſtrain the Liquor thro' a Sieve, if you would have it iced: Otherwiſe if it be deſign'd for a cooling Drink, you need only clarifie it, by paſſing it thro' the Straining-bag.

### *Apricock-water.*

Let very ripe Apricocks, that have been pared, ſton'd, and cut into Pieces, be put into Water that has boil'd for ſome time; adding a quarter of a Pound of Sugar to every Quart of Water: After the Fruit has infus'd for ſome time, the Work may be finiſh'd according to the preceeding Method, by often beating and pouring the Liquor out of one Veſſel into another: Then it may be ſtrain'd or made clear, in order to be iced, or cool'd.

### *Peach-water*

Is prepar'd after the ſame manner as that of Apricocks; but 'tis obſervable, That all theſe ſorts of Liquors, made of Fruits, that have no great ſmell, may be perfum'd with Amber or Musk, at diſcretion.

*Orange-*

### *Orange-water.*

Squeez out the Juice of three or four *Sevil*-Oranges, into two Quarts of Water, and ſteep the Pulp and Zeſts in the ſame Water, during ſome Hours, with a good Piece of Sugar. This Liquor for a quicker diſpatch, may be beat up by pouring it often out of one Pot into another; and then it may be ſtrain'd thro' a Bag or Sieve, in order to be cool'd or iced: The Juice of a Lemmon added, will give it a more agreeable tartneſs.

### *Lemmon-water.*

Having in like manner ſqueez'd out the Juice of three or four Lemmons into two Quarts of Water, let the Pulp and Zeſts be ſoak'd therein, with a quarter of a Pound of Sugar, during ſome Hours: Then ſtrain the Liquor, as before and ſet it by, to be iced or cool'd.

### *Orangeade.*

To make this Liquor, a greater quantity of Oranges is requiſite than for the common Orange-water; that is to ſay, ſix Oranges and two Lemmons, for every Quart of Water. The Juice of theſe is to be ſqueez'd out, and the Zeſts left to ſteep for ſome time; or elſe the Water muſt be beat up by pouring it out of one Pot into another: Then preſſing the Oranges, the Liquor may be ſtrain'd and ſet by to cool.

### *Limonnade.*

A very good ſort of Limonnade may be prepar'd, by allowing three Lemmons to a Quart of Water, with a quarter of a Pound of Sugar, and theſe Ingredients may be proportionably augmented, according to the Quantity deſigned: After having ſqueez'd out the Juice of your Fruit into the Water, leave the Pulp and Zeſts to infuſe for a conſiderable time; then preſs the Lemmon-pulp and Peel, ſtrain the Liquor, and ſet it by to cool. Several ſorts of ſweet-ſmelling Flowers may be added to this Limonnade, to heighten its Scent and Flavour; which may alſo be done with Amber or Musk, beaten before in a Mortar, with a little Sugar, or Sugar-candy, and afterwards put into the Liquor.

*Ano-*

### *Another sort of Limonnade.*

Let two Quarts of Wine, one Pint of Water, with the Juice and Zests of two Lemmons, be put into an earthen Pan, adding nine or ten Ounces of Sugar, more or less, according to your own inclination and the Quality of the Wine: Afterwards having left these Ingredients to infuse about half an Hour, pour the Liquor thro' the Straining-bag, and dispose of it in Bottles.

### *Another sort.*

Having provided *Cedres*, Citrons, or large Lemmons, take all that part which contains the Juice, and separate them from the Kernels; cutting them into Quarters, or otherwise: In the mean while, let some Sugar be boil'd up to its Blown Quality, that is to say, a Pound for every douzen of Citrons, or Lemmons, and when it has attain'd to that Degree, throw in the Juice; leaving all to boil together, till it return to the Pearled Degree: Then pour the Syrup thro' a Sieve set over an earthen Pan, and keep it in Glass-bottles for use: This Liquor is very delicious and cooling, when a small quantity of it is mingled with Water beaten and pour'd several times out of one Vessel into another, that it may be well diluted.

A *Limonnade* may also be made even with the Leaves of the Citron-tree; which are very odoriferous and full of a pleasant and cooling Juice; but it can only be put in practice in Countries, where such Trees are more common than in these Climates. Lastly, a kind of Liquor may be prepar'd without any Citrons or Lemmons, which nevertheless has the taste of *Limonnade*; by the means of a few drops of Spirit of Salt; being no less useful and wholesome; for the Virtues of this Spirit are very particular and well known; upon which account, it is sometimes used instead of Verjuice in Sauces and Ragoos.

### *White Water, or Virginal Water.*

Take as much Milk as may be sufficient to whiten the quantity of Water you would have prepar'd, and to give it a tincture or relish; adding a quarter of a Pound of Sugar to every Quart, and squeezing in the Juice of a Lemmon, which will much

much promote the pleasantness of its taste: Then pour it thro' a Sieve as other Liquors of the like nature, to clear it from the dross of the Sugar; but if you do not design to ice it, only let it pass thro' the Straining-bag.

### *Chocolate-water.*

This Water, as well as the former, may be us'd in the Winter, and at any time when the above-mentioned Flowers and Fruits are wanting. It is prepar'd only by grating some Chocolate into Water, accordingly as the quantity requires, and adding a good quarter of a Pound of Sugar to every Quart: Afterwards, all being well steept and infus'd for some time, the Liquor must be strain'd in order to be iced or cool'd.

### *Rosade*

Is a pleasant Liquor made of pounded Almonds, with Milk and clarified Sugar; but it will not keep long; because it is soon apt to grow so greasie and unctuous, that it afterwards becomes very disagreeable to the Palate, and consequently fit only to be thrown away.

## CHAP. III.

## *Of Liquors that are proper for the Winter-Season.*

SOme of the Liquors above-described, as Orangeade, Limonnade, Rosade, Chocolate-water, Milk-water, *&c.* may also be used in the Winter; but those that more properly belong to this Quarter, which may likewise reciprocally take place in the other Seasons, are the particular Waters of Cinnamon, Coriander, Anis, and Juniper, several sorts of Hippocras, Ratafiaz, *&c.*

### *Cinnamon-water.*

Take the best Cinnamon well beaten, and infuse it for the space of three Days in a Vessel of double Glass, with Rose-water, or common Water, a Pint of White-wine, and Sugar pro-

proportionably to the quantity: To that purpoſe, the Veſſel muſt be ſet upon hot Embers, or in a warm Place, and well cover'd; then the Liquor may be ſtrain'd and kept for uſe.

### *Another Way of Preparing it.*

Upon any urgent occaſion, ſome beaten Cinnamon may be taken, that is to ſay half an Ounce for every Quart of Water, and boil'd together with Sugar, till it be half conſum'd: Then ſtrain your Liquor and it will be very pleaſant.

The Water may alſo be boil'd alone, and when it is taken off from the Fire, the beaten Cinnamon is to be thrown in, with a quarter of a Pound of Sugar; as ſoon as the Liquor is cold, it muſt be ſtrain'd as before.

Another more ſimple Water may be made only by cauſing the Cinnamon to be ſteept in it at Night till the next Morning, or from Morning to the Evening of the ſame Day: Then it muſt be ſtrain'd and ſet by to cool after the ſame manner as the above-mentioned Liquors.

### *Coriander-ſeed Water.*

Let a Handful of Coriander-ſeed taken out of its Husk or Cod, be put into a Quart of Water, with a quarter of a Pound of Sugar; leaving all to ſoak, till the Water taſtes ſtrong of the Seeds, and the Sugar is diſſolved: Afterwards, having beat up the Liquor, by pouring it out of one Pot into another, let it be ſtrain'd and cool'd, or iced, accordingly as occaſion ſerves.

### *Anis-ſeed Water.*

Take a Handful of Anis-ſeed well cleanſed, and infuſe it in a Quart of Water, with a quarter of a Pound of Sugar: As ſoon as the Water is ſufficiently impregnated, ſtrain it off, and if you think fit, add a little Brandy, to enrich it, when it is not deſign'd to be cool'd or iced.

In the Summer, a ſort of Anis-water may be made, by cauſing the Leaves only of that Plant, eſpecially the tops of them, to be ſteept for a conſiderable time. The ſame thing may be done with another ſort of Herb call'd *Burnet*; ſo that theſe two Liquors may well be added to the others that have been before deſcribed and appropriated to the Summer-Seaſon.

*Clove*

### *Clove-water.*

This Water is not made of Cloves alone, becauſe its Scent would be too ſtrong and offenſive to the Brain; therefore ſome Cinnamon is uſually intermixt, and eight or ten Cloves may be ſufficient for a Quart of Water, with a good Piece of Sugar: After all has been infus'd for ſome time over hot Embers, or in a warm place, the Liquor may be ſtrain'd, and it will prove very pleaſant.

### *Juniper-water*

Is prepar'd by infuſing a Handful of Juniper-berries in two Quarts of Water, with ſome Sticks of Cinnamon and Sugar: Then the Work may be finiſh'd as before; unleſs you have a mind to add a little Brandy, to render the Liquor more pleaſant and efficacious.

### *Kernel-water.*

Having pour'd two Quarts of good Brandy into an earthen Pitcher, put in two Ounces of the Kernels of Cherries well pounded, or elſe an Ounce and a half of Apricock-kernels likewiſe well pounded, with the Skin; as alſo, almoſt a quarter of a Dram of Cinnamon, two Cloves, as much Coriander-ſeed as may be taken up between two Fingers, nine or ten Ounces of Sugar, and about two Glaſſes of boil'd Water, after it is become cold: Then the Pitcher muſt be well ſtopt and all the Ingredients left to infuſe for the ſpace of two or three Days: Afterwards pour your Liquor thro' the Straining-bag, till it be clear and put it into Bottles, which muſt be kept cloſe ſtopt.

## CHAP. IV.

## *Of Hippocras and ſome other Liquors.*

THeſe Liquors are generally prepar'd for Entertainments during the Winter-ſeaſon, among them the different ſorts of Hippocras are more eſpecially remarkable, *viz.* *White*

### *White Hippocras.*

Take two Quarts of good White-wine, with a Pound of Sugar, an Ounce of Cinnamon, a little Mace, two Grains of whole black Pepper and a Lemmon cut into three quarters: Let all infuse together for some time; and afterwards pass thro' a Straining-bag, which is to be hung up in a convenient place, with a Vessel underneath to receive the Liquor, and kept open by the means of two little Sticks: The Liquor must be strain'd thus three or four times; but if you perceive upon such Occasions, that it does not pass freely, pour in half a Glass or a whole Glass of Milk, and that will soon produce the desired effect. The smell of Musk or Amber may be given to this Hippocras, by using a Grain of either pounded with Sugar, and wrapt up in Cotton, which may be fasten'd to the end of the Bag through which the Liquor is strained.

### *Pale Hippocras.*

Let half a Pound of Loaf-Sugar broken into small Lumps, with half a Lemmon, three or four Cloves, a little Cinnamon, three or four Grains of white Pepper and Coriander-seed, and a few Almonds cut into pieces, be infus'd for an Hour or half an Hour in a Quart of pale Wine: Then having caus'd all to be stirr'd about and well mingled together let the Liquor pass thro' the Straining-bag, as before.

### *Red Hippocras.*

Having pour'd two Quarts of good red Wine into an earthen Pan, take half a Dram of Cinnamon; a Grain and a half, or two Grains of white Pepper; a little long Pepper; half a Leaf of Mace; and about a Spoonful of Coriander-seed, all beaten separately; 'tis also requisite to provide a Pound or a Pound and a quarter of Sugar only bruised in a Mortar and six sweet Almonds likewise bruised, with half a Glass of good Brandy. Let all these Ingredients be steept in your Wine, for the space of an Hour, taking care that the Vessel into which they are put, be well cover'd and stopt; and let it be stirr'd a little with a Spoon, from time to time, to cause the Sugar to dissolve: Then strain the Liquor according to the usual method,

and if you pleaſe, give it a ſweet ſmell; but the firſt Liquor that diſtills from the Straining-bag, muſt be put into it again two or three ſeveral times, till it become very clear: Afterwards, ſet a Bottle with a Funnel underneath, and when it is full, keep it cloſe ſtopt.

### *Hippocras made more ſpeedily.*

Take any ſort of Wine that you ſhall think fit, with the requiſite quantity of Loaf-Sugar broken into pieces; adding ſome beaten Cinnamon, a few Grains of Coriander-ſeed, three or four Grains of Pepper, and a piece of Lemmon, the Juice of which is to be ſqueez'd in. Otherwiſe inſtead of all theſe Ingredients, only uſe a little Cinnamon-eſſence, if you have any at hand, and having ſtrain'd your Hippocras through the Bag with a little Milk, it will very well anſwer your expectation.

### *Hippocras without Wine.*

Let half a Pound of fine Sugar and a little Cinnamon, with the other Ingredients above-ſpecify'd, be put into one or two Quarts of Water; and let all infuſe from Morning to Noon, or from Noon till Night; the Veſſel being well covered: Then let the Liquor paſs thro' the Straining-bag five or ſix times, and give it the ſmell of Musk, or Amber, at diſcretion.

Beſides this variety of Hippocras, ſeveral Diſhes of burnt Wine and burnt Brandy are alſo ſerv'd up at Entertainments; the particular manner of preparing which is every where ſo well known, that it needs no deſcription.

### *A delicious ſort of Wine.*

Put two Lemmons cut into ſlices, and two Pippins cut in like manner, into a Diſh, with half a Pound of Powder-Sugar, a Quart of good *Burgundy*-Wine; ſix Cloves, a little beaten Cinnamon and Orange-flower Water; let all be well cover'd and infus'd for three or four Hours: Then ſtrain it thro' the Bag, and give it a tincture of Amber or Musk, as either is moſt agreeable to your Palate.

CHAP.

## Chap. V.

### *Several sorts of* Ratafiaz.

THis Liquor is at present very much in vogue, and may be made of Cherries, Apricocks and Muscadine-grapes, according to the following Instructions.

#### Ratafiaz *of Cherries.*

Let your Cherries be bruised together with their Kernels, and put into an earthen Jarr, or into a wooden Barrel; but a Cask that has held Brandy, is more especially proper for that purpose: To twenty Pounds of these Cherries add three Pounds of Rasberries likewise bruised, with five Pounds of Sugar, three Penny-worth of Cinnamon, a Handful of white Pepper in grain, a few Nutmegs, twenty Cloves, and ten Quarts of good Brandy: Leave the Vessel unstopt during ten or twelve Days, then stop it up, and let it continue untouched for the space of two Months: Thus a greater quantity may be made, by mingling the Ingredients proportionably, and the whole may be enrich'd with some Drops of Essences and sweet Scents. When the *Ratafiaz* is fit for drinking, the Barrel must be pierc'd above the Lees, as the Wine-casks are; but if it be kept in an earthen Jarr, it must be strain'd thro' the Bag, and put into other Vessels carefully stopt up, to be us'd as occasion serves.

#### *Another Way of making Cherry-*Ratafiaz.

Having provided ten Pounds of Cherries, let them be bruised and put into earthen Pitchers with two Quarts of Brandy; then set the Vessels be well stopt, and set by for five or six Days, at the end of which, the Cherries must be press'd in a Linnen-cloth to get out all their Juice: In the mean while, let five Pounds of large Currans be boil'd with three Pounds of Sugar, and press'd as the Cherries; so as both sorts of Juices may be mingled together, allowing for every Quart of that Liquor, a Quart of Brandy, and a quarter of a Pound of Sugar. Then add the Kernels of your bruised Cherries, with half a Pound of Coriander-seed, a little Mace, Cloves, Cinnamon and long Pep-

per, all pounded together, and fill your Pitchers or other Veſſels with the Liquor; leaving it to infuſe for the ſpace of ſix Weeks: Afterwards it muſt be paſs'd thro' the Straining-bag, and put again, with the Kernels of Apricock-ſtones or Cherry-ſtones, into the Pitchers, which are to be kept cloſe ſtopt, and the *Ratafiaz* may be drawn off clear, upon all occaſions.

To give the *Ratafiaz* a tincture of Rasberries, or Strawberries, ſome of it may be prepar'd ſeparately, with Brandy, Sugar and Cinnamon; or elſe the Juice of theſe Fruits may be infus'd at any convenient opportunity in part of the *Ratafiaz:* Orange-flowers may alſo be preſerv'd, which will give it a very pleaſant ſmell; and to improve its colour, the Juice of Mulberries may be us'd mingled with Brandy, and clarified by ſtraining it thro' the Bag. Thoſe that are prepar'd with Strawberries and Rasberries may alſo be order'd after the ſame manner; and a great variety may be produc'd even out of one ſort of *Ratafiaz:* Mulberries likewiſe ſerve to bring it to a good conſiſtence, and make a very ſweet Liquor, when infus'd with the other above-mentioned Ingredients.

## *White* Ratafiaz.

Take a Gallon of Water, a Pound of Sugar, an Ounce of Cinnamon, with Cloves, white Pepper and Ginger tied up in a Rag; as alſo ſome Nutmeg and Mace, and put theſe Ingredients into a Copper-pan ſet over the Fire: To clarifie the Sugar, throw in the White of an Egg, clear it well from the Scum, and let all boil together, till at leaſt one third part be conſum'd; if you perceive that the Liquor has not ſufficiently acquir'd the taſte of the Ingredients: Then take it off from the Fire, adding a Quart of Brandy, and let it paſs thro' the Straining-bag, or only thro' a fine Sieve; you may alſo give it a fragrant ſmell, with the Juice of white Strawberries or Rasberries, provided ſeparately in a Pot, as upon other occaſions, or elſe it may be done with Orange-flowers. If for want of the red ſorts of *Ratafiaz*, above-deſcribed, you are minded to give this the ſame tincture, it may be coloured by the means of Mulberry-juice; or elſe with thick *Orleans*-Wine, or ſome other of the like nature; or laſtly, with prepared Cocheneal.

Moreover it is expedient for the making of the like white *Ratafiaz*, to keep in a Pot, the Kernels of Cherries and Apricocks

cocks steept in Brandy, which will serve to enrich it by putting in a little at discretion.

### *Apricock*-Ratafiaz

May be prepar'd two several Ways, *viz.* by causing the Apricocks cut into pieces to infuse in Brandy for a Day or two; at the end of which Term the Liquor must be strain'd thro' the Bag and impregnated with the usual Ingredients. Otherwise, the Apricocks may be boil'd in White-wine, and by that means more easily made clear, adding to every Quart of such Liquor, a Quart of Brandy, and a quarter of a Pound of Sugar, with Cinnamon, Cloves, Mace, and the Apricock-kernels: After all have been well steept during eight or ten Days, the Liquor must be strain'd again, and put into Bottles or earthen Pitchers, to be kept for use.

### *Muscadel*-Ratafiaz.

Having made choice of the best Muscadel-grapes, that are very ripe, let them be well press'd; allowing for every Quart of their Juice a Quart of Brandy and a quarter of a Pound of Sugar: Then this Liquor must be pour'd into earthen Pitchers, with Cinnamon, Cloves, Mace, and a few Grains of Pepper, and left to infuse for the space of two or three Days; afterwards let the *Ratafiaz* be clarified by passing thro' the Straining-bag, and conveniently put into Bottles; adding a Grain of Musk, if it be not sufficiently perfum'd.

## CHAP. VI.

### *Of the Syrups of Flowers.*

WE are now come to an Article, that has a nearer relation to the Confectionary Art, than the preceding; altho' some of the Syrups contain'd therein, are more commonly prepar'd by Apothecaries, *&c.*

*Syrup*

### *Syrup of Violets.*

Take a Pound of pick'd Violets, and beat them in a Mortar, with half a Glaſs of Water, to moiſten them a little; whilſt four Pounds of Sugar are brought to the Pearled Quality: Then taking the Pan off from the Fire, as ſoon as the Boiling ſinks, throw in your Violets and let all be well ſtirr'd together: Afterwards you are to preſs them thro' a fine Linnen-cloth, ſo as the Syrup may be receiv'd into an earthen Pan, and put into Bottles, when cold.

The groſs Subſtance that remains may likewiſe be ſlipp'd into two Pounds of Pearled Sugar, after the Boiling is ſettled: Then let all be well mingled together, and pour'd into a Pot; to be us'd in the making of Paſtes and Conſerve of Violets, according to the Inſtructions elſewhere laid down. The beſt Violets for this purpoſe, are ſuch as are of a dark Purple-colour, not pale, and of a very ſweet ſcent; they ought to be gather'd in the Morning, when no Rain has fallen, and before the Sun has impair'd their Virtue.

### *Another Way.*

Syrup of Violets may alſo be made by an Infuſion of the Flowers, according to the following Method: Having caus'd fifteen Quarts of hot Water to be pour'd upon ſix Pounds of theſe Flowers, let all ſoak during eight Hours in an earthen glazed Pot, that has a ſtraight Mouth, which muſt be cloſe ſtopt, ſo as the Virtue and Smell may not exhale: Then the Liquor being heated again, and ſqueez'd out, add the like quantity of freſh Flowers, which are to be left to infuſe in the ſame manner for eight Hours, and to be ſtrongly preſs'd again: Afterwards Sugar may be put in, as it ſhall be hereafter ſhewn in the Article of *Clove-gilliflowers*; or this Infuſion may be kept, according to the common practice of Apothecaries.

### *Syrup of Roſes.*

This Syrup may be well prepar'd after the two manners but now explain'd for that of Violets, or elſe according to the following particular Way. Take entire Roſes, put them into a Pot, as before, and pour in as much warm Water; then cover

the

the Pot, and let all infuse for eight Hours on hot Embers: Afterwards, set them in a Copper-Pan or in the same Pot over a clear Fire, till the Liquor be ready to boil, and squeez it thro' a new Linnen-cloth: Lastly, pour this strained Liquor, on the same quantity of other fresh Roses; let them infuse again, and continue to do so for nine Days, changing the Roses every time. This Infusion may be kept a whole Year, without being spoil'd in Glass-Viols, provided they be well stopp'd with Cotton and double Paper, to the end that its Smell and Virtue may be preserv'd.

Syrup of Violets may be made after the same manner; but the Infusion will not keep so well.

## *Syrup of Clove-gilliflowers.*

Having provided the best sort of Clove-gilliflowers of a lively red colour, weigh out three Pounds of those that are well pick'd, and put them into an earthen Vessel with a straight Mouth, varnish'd on the inside: Then pour in nine Quarts of Spring-water boiling hot, and dip the Flowers in the Water, with a wooden Spatula: Let the Pot be well cover'd, and set over hot Embers for the space of an Hour; at the expiration of which the Infusion must have a little Boiling, in order to be strain'd and squeez'd; it must also be heated again, and pour'd hot on three Pounds of fresh Flowers put into the same Vessel: This Liquor is to be mingled with six Pounds of good Sugar boil'd till it become Pearled, and clarify'd with the White of an Egg: Afterwards, the whole Mess must be pour'd into a Sieve set over an earthen Pan, or else strain'd thro' a fine Linnen-cloth.

This Syrup is of admirable efficacy against any Infection of the Air and malignant Feavers, and is a great Restorative for Weakness of Body; more especially strengthening the Heart and Brain, when taken alone in a Spoon, or in ordinary Drink.

## Chap. VII.

### *Of the Syrups of Fruits, &c.*

The remaining ſorts of Syrups are no leſs advantagious than the former, and of ſingular uſe in private Families.

### *Syrup of Mulberries.*

After having caus'd two Pounds of good Sugar to be boil'd till it has acquir'd its Blown quality, let a Pound of Mulberries be thrown in, and give them eight or ten Boilings: Then pour all into a Sieve ſet over an earthen Pan, and put the Syrup into Bottles, to be kept as long as you ſhall think fit and us'd as occaſion ſerves.

It may alſo be made by preſſing the Mulberries to get their Juice, which is to be put into a Pan with a Pound of Sugar, and the whole boil'd till it become Pearled. This Syrup is well known to be a Soveraign Remedy for Diſtempers of the Throat and other Indiſpoſitions of the like nature.

### *Syrup of Cherries.*

Let two Quarts of the Juice of Cherries be firſt paſs'd thro' the Straining-bag, to cleanſe it, (which is alſo requſite to be done in all other caſes) and then put to a Pound and a half of Sugar: Afterwards having brought the Syrup to the Pearled Degree of Boiling, as before, let it be ſet by, and put into Vials, when cold; to be mingled with beaten Water, in order to make a cooling Drink, upon any emergent occaſion.

Otherwiſe (according to the firſt Method for the ordering of Syrup of Mulberries) you need only to bruiſe the Cherries and throw them into Sugar that has attain'd to its Blown Quality; ſo that after ten or twelve Boilings, all may be pour'd into a Sieve, ſet over ſome Veſſel, to receive the Syrup.

Moreover having caus'd the Cherries to caſt their Juice by preſſing them in a Copper-Pan over the Fire, this Juice likewiſe may be put into Blown Sugar, and left to boil till it becomes Pearled.

## *Syrup of Currans and other ſorts of cooling Fruit.*

Having provided Curran-juice clarify'd by paſſing it thro' the Straining-bag, let as much Sugar be made almoſt Crack'd: Then mingle both together, and you'll perceive, that the Syrup has attain'd to the neceſſary degree of Boiling. This Syrup may alſo be prepar'd after the ſame manner, as that of Mulberries already explain'd; as well as Syrup of Pomegranates, and others of the like nature that are proper for cooling.

## *Syrup of Apricocks.*

Foraſmuch as this Syrup is apt to grow greaſie, it ought only to be made for preſent uſe, according to one of the two following Methods. Let very ripe Apricocks be cut into pieces and thrown into Blown Sugar, with the Kernels bruiſed, ſo as they may have eight or ten Boilings between Smooth and Pearled: Then pour all thro' a Sieve, and let the Syrup that runs thro' be put into proper Veſſels; allowing a Pound of Sugar for every half Pound of Fruit. The other Way is as follows; Having par'd and ſlit your Apricocks in the middle, ſet them in order upon little Sticks laid a-croſs an earthen Pan, and put Powder-Sugar on every Bed or Row; making uſe of the above-mentioned Quantity; thus they are to be left in a cool place, till the next Day: Afterwards ſlip the Apricocks into a little hot Water, and turn all out upon a Linnen-cloth to drain without preſſing the Fruit; ſo that this Juice together with that which the Apricocks have already let fall into the Pan, will ſerve to make the Syrup, by cauſing them to boil, with the uſual Precautions, to the Pearled Degree.

## *Syrup of Quinces.*

This Syrup may be made with the Pulp of Quinces grated or cut into ſmall ſlices, and ſqueez'd in a Linnen-cloth, to get their Juice, which is to be clear'd by leaving it to ſettle in the Sun, or before the Fire: In the mean while, having caus'd a Pound of Sugar to be brought to its Blown Quality, let it be mingled with four Ounces of this Juice; but if the Sugar ſhould by that means be too much depreſs'd, it may have a few Boilings afreſh, till it returns to the Pearled Degree; and the Syrup, when cold, may be put into Bottles.

## *Syrup of Bell-grapes, and others.*

Syrup of Bell-grapes is made with their Juice clarified after the same manner as that of Quinces, and four Ounces of it are likewise sufficient for a Pound of Sugar, which must attain to its Blown degree of Boiling, before the Juice is incorporated with it. If the Grapes are more ripe, a Syrup may be made of them, according to the Method before laid down for Mulberries.

Syrup of Lemmons may also be prepar'd conformably to these Instructions.

## *Syrup of Sugar.*

Pour Spirit of Wine upon Sugar-candy to the height of a Finger's Breadth, and set all over the Fire, till it comes to the Consistence of a Syrup; which may be us'd to very good purpose in promoting the Cure of Distempers of the Lungs and Coughs.

## *The Juices of all sorts of Fruits.*

To get the Juice of Cherries, Currans, Mulberries, Rasberberries, Strawberries, &c. you only wrap them up in a new Linnen-cloth, and cause them to be well press'd: The Juice of Oranges, Lemmons, Pomegranates, Quinces and other Fruit of the like nature is usually extracted by cutting them first into pieces or round slices, and then squeezing or pressing them, as before. Afterwards, take care to clarifie these Juices by putting them into Bottles to settle in the Sun for several Days, and when the gross Substance sinks to the bottom, pour off the Liquor by degrees, in order to be pass'd thro' the Straining-bag. Then the Juices may be us'd for Syrups, or kept in Bottles, covering their Surface with Oil of Olives, which as occasion serves is to be gently taken away with Cotton. Lastly, In the Winter-season these Juices are to be preserv'd in a warm Place to prevent them from freezing, and by this means, they'll be always ready at hand for present use.

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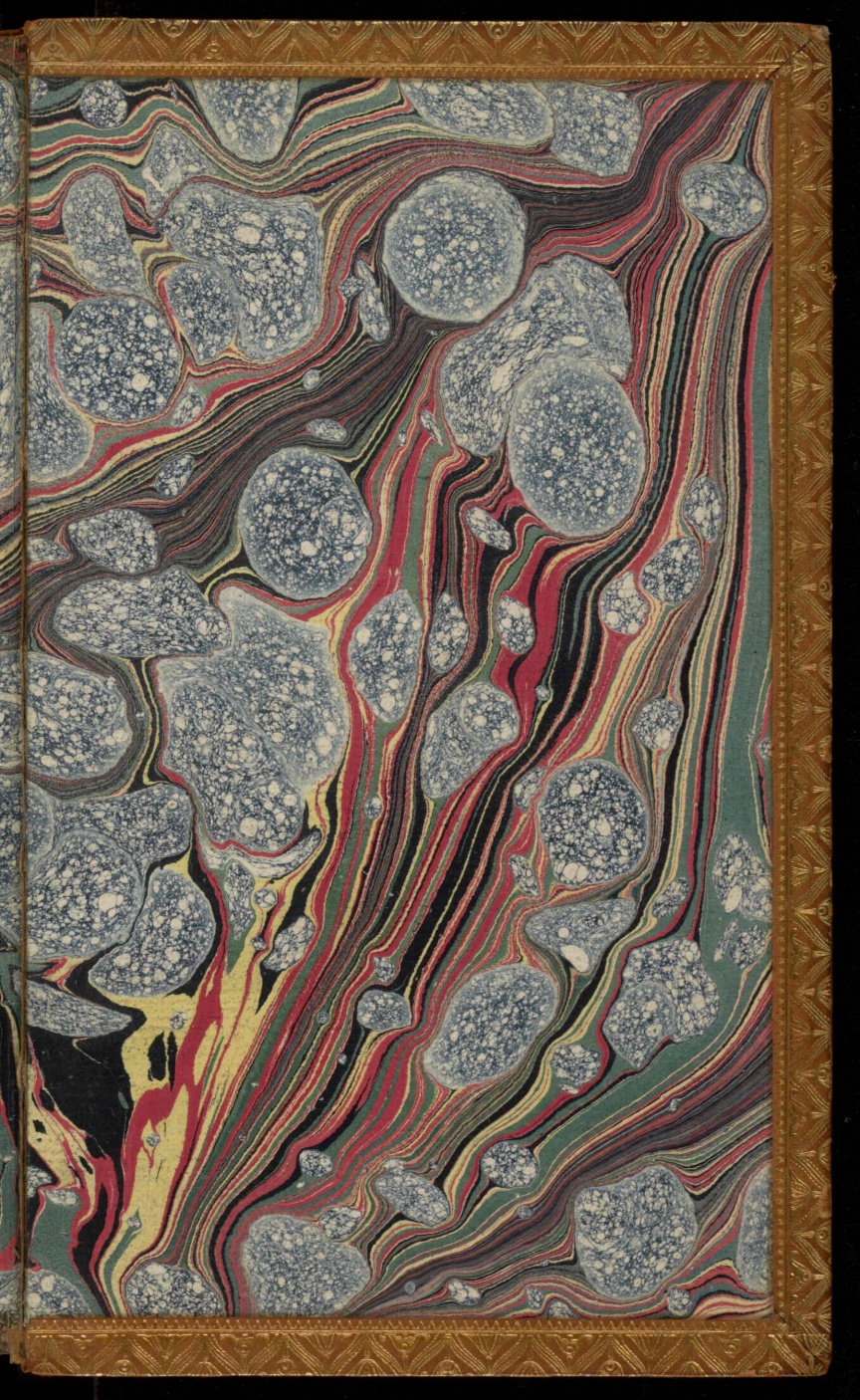
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