E. Kidder's
RECEIPTS
OF
PASTRY
AND
COOKERY,
For the Use of his Scholars.

Who teaches at his School in
Queen Street near S. Thomas Apostles.
On Mondays, Tuesdays & Wednesdays,
In the Afternoon.

ALSO
On Thursdays, Fridays & Saturdays,
In the Afternoon,
at his School next to
Furnivals Inn in Holborn.

Ladies may be taught at
their own Houses.
Lamb Pastey.

Wilde Boar Pye.
Kidder's Receipts.

All sorts of Paste
Puff Paste.

Lay down a pound of flour, break into it 2 ounces of butter & 2 eggs: then make it into Paste with cold water: then work the other part of the pound of butter to the stiffness of your paste: then roll out 30" paste into a Square Sheet. Stick it all over with bits of butter, flour it, and roll it up like a collar, double it up at both ends that they meet in the middle, roll it out again as aforesaid, till all the pound of butter is in.

Paste for a Pasty.

Lay down a Peck of flour, work it up with six pound of butter and four eggs with cold water.

Paste for a high Pye.

Lay down a peck of flour and work it up with 3 pound of butter melted in a sauce-pan of boiling liquor and make it into a stiff paste.

Paste Royal:
for Patty Pans.

Lay down a pound of flour and work it up with 1/2 a pound of butter, 2 ounces of fine Sugar & 4 eggs.

Paste for a Custard.

Lay down flour and make it into a stiff Paste with boiling water. Sprinkle it with cold water, to keep it from cracking.
Kidders Receipts.

Forc'd Meat Balls.

Sweet Balls.
Take part of a Leg of Lamb or Veal & scrape it fine & shred the same quantity of Beef Suet; put thereto a good quantity of Currants, Season it with Sweet Spice, a little Lemon Peel, 3 or 4 Yolks of eggs, & a piece Sweet-herbs; mix it well together & make it into little balls.

Savoury Balls
Take part of a Leg of Lamb or Veal & scrape it fine with the same quantity minced of beef Suet, a little lean bacon, Sweet-herbs, a Shallot & Anchovies, beat it in a Mortar till it is as smooth as wax, Season it with Savoury Spice & make it into little balls.

Another way
Take the flesh of Fowl, Beef Suet & Marrow the same quantity 6 or 8 Oysters, lean bacon, Sweet-herbs, & Savoury Spice, pound it & make it into little balls.

Fish Balls
Take Carp & Eel, mince with it the same quantity of Suet, Sweet-herbs & Savoury Spice, bread & eggs; beat it in a mortar & make it into Balls.

A Caudle for Sweet Pies
Take Sack or white-wine alike in quantity a little Vermut & Sugar; boil it & brew it with 2 or 3 Eggs as butter'd Ale; when the Pies are b'k'd, pour it in at the Funnel & shake it together.

A1.
Kidders Receipts.

A Lear for Savoury Pyes.
Take Claret gravy, Oyster liquor, 2 or 3 Anchovies, a sagget of Sweet herbs & an Onion boil it up & thicken it with brown butter; then pour it in to your Savoury Pyes when call'd for.

A Lear for Fish Pyes.
Take Claret white Wine, Vineager, Oyster Liquor, Anchovies & drawn butter; when your Pyes are bakk'd, pour it in with the Funnel.

A Lear for Pasties.
Season the bones of that meat you make your Pasty off, cover them with water & bake them; when bakk'd, strain the liquor out into the Pasty.

A Ragoo for Made Dishes.
Take Claret gravy, Sweet herbs and Savoury Spice to be up in it Lamb-stones, Cox-combes, boil'd, blanch'd or dried with sliced Sweet-breads, Oysters, Mushrooms, Truffells & Murrells, thick in these with brown butter, use it when call'd for.

A Regalia of Conscumbers.
Take Twelve Consombers and slice them as for eating, beat and squeeze them very dry; flour and fry them brown, then put to them Claret gravy, Savoury Spice and a bit of butter rouled up in flour; toast them up thick, they are Sauce for Mutton or Lamb.

A.2.
Kidders Receipts.

Sweet Pyes

A Lamb Pye

Cut a hind quarter of lamb into thin slices, season it with sweet spice & lay it in the Pye, mixt with half a pound of raisins of the Sun, 2/3 of a pound of currants, 2 or 3 Spanish potatoes, boil'd, blanch'd & slice'd or an artichoke bottom or two, with Brunella's Damsons, Gooseberries, Grapes, Citron & Lemon Chips, lay on butter & close the Pye; when 'tis bak'd make for it a Caudle.

A Chicken Pye

Take 6 small Chickens roll up a piece of butter in sweet spice & put it into them, then season them & lay them in the Pye with 3 marrow of 2 bones with fruit & preserves as the Lamb Pye with a Caudle.

Minc'd Pyes.

Shred a pound of neat's tongue parboil'd, 2/3 of a pound of beef Suet, 5 Pippins, a green Lemon Peel, Season it with an Ounce of sweet spice, a pound of sugar, 2 pound of currants, a pint of Sack, a little Orange flower water, the juice of 3 Lemons, a quarter of a pound of Citron Lemon and Orange peel: mix these together & fill your pyes. Sweet Spice is Cloves, Mace, Nutmeg, Cinnamon, Sugar & Salt.
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Kidder's Receipts.

Egg Pyles.

Shred the yolks of 20 hard eggs with citron and lemon peel. Season it with sweet spice, then mix them with a quart of custard stuff ready made. Gather it to a body over the fire, your pies being dry'd in the Oven, fill them with this batter as custards, when bade, stick them with sliced citron, and strew them with coloured biskets.

Another way.

Shred the yolks of 20 eggs, with the same weight of marrow and beef suet. Season it with sweet spice with citron and lemon, fill and close the pies.

A Lumber Pye.

Take a pound and a half of a fillet of veal & mince it with the same quantity of beef suet. Season it with sweet spice, 5 pippins an handful of spinage and an handful lettuce, thyme and parsley, mix it with a penny grated white loaf, the yolks of 2 or 3 eggs, sack and orange flower water; a pound & an of currants or preserves as the lamb pye & a cauld. An Humble Pye is made the same way.

An Artichoke Pye.

Take the bottoms of 6 or 8 artichokes being boil'd & slice'd, season them with sweet spice, and mix them with the marrow of 3 bones, with fruit & preserves as if lamb pye and a cauld. A Skerret or Pottatoe Pye's made the same way.
Kidders Receipts.

Savoury Pies.

A Lamb Pye.

Cut an hind quarter of Lamb into thin Slices, Season it with Savoury Spice and lay them in the Pye with an hard Lettice & Artichoke bottoms, the top of an hundred of Asparagus, lay on butter and close y Pye; when it is bak'd pour into it a Lear.

A Mutton Pye.

Season your mutton stakes with savoury Spice, fill the Pye, lay on butter and close the Pye; when it is bak'd, toss up an handfull of chopt capers, Cucumberes & Oysters in gravy, an anchovy & drawen butter.

A Hare Pye.

Cut it in pieces, season & lay it in the pye with balls, Slied lemon butter and close the pye.

A Hen Pye

Cut it in pieces, season it and lay it in the Pye with balls, yolks of hard eggs, Slied lemon butter & close the pye; when it is bak'd, pour in a Lear thicken'd with eggs.

A Pidgeon Pye.

Try it and season your Pidgeons 1. Savoury Spice, lard them 1. bacon & stuff 1. forced meat & lay in y pye 1. ingredients for savoury pyes 1. butter & close y pye a Lear. A Chicken or Capon pye's made of same way.
Kidders Receipts.

A Battalia Pye.

Take 4 Small Chickens, 4 Squab Pidgeons, 4 Sucking Rabbits, cut them in pieces. Season it with Savoury Spice and lay them in the pye with 4 Sweetbreads Sliced and as many Sheep's tongues, 2 Shiver'd pallets, 2 pair of Lamb Stones, 20 or 30 cocks combs with Savoury balls & Oysters, lay on butter & close the pye A Lear.

A Calves head Pye.

Almost boil the Calves head, take out all the bones and cut it into thin Slices and lay it in the pye with the Ingredients for Savoury pyes A Lear.

A Neats Tongue Pye

Half boil the Tongues blanch & Slice them Season them with Savoury Spice, 6th balls Shic'd Lemon and butter; and close the Pye; when it is bak'd pour into it a Ragooe.

A Venison Pye.

Raise around high pye, then shred a pound of beef Suet and put it in the bottom, cut your Venison in pieces and Season it with pepper and salt and lay it on the Suet, lay on butter and close of pye and bake it Six hours.

Sweet Spice is Cloves Mace, Nutmeg, Cinnamon and Salt; if for meat pyes Tewts or Fish with a little fine pepper. Savoury Spice is Pepper, Salt, Cloves, Mace & Nutmeg.
Kidder's Receipts.

Cold Pyes.

**A Veal Pye.**

Raise an high pye, then cut a Fillet of Veal into 4 or 5 Fillets; season it with Savoury Spice, a little minc'd Sage and Sweet herbs, lay it in of Pye with Slices of bacon at the bottom; betwixt each piece, lay on butter and close the pye.

**A Swan Pye.**

Skin and bone your Swan, Lard it with bacon and season it with Savoury Spice & a few bay leaves powder'd, lay it in the pye, Stick it with cloves, lay on butter and close the pye.

**A Turkey Pye.**

Bone the Turkey, Season it with savoury Spice and lay it in the pye with 2 Capons or 2 wild ducks cut in pieces to fill up the corners, lay on butter and close the pye.

**A Goose Pye.**

It is made the same way with 2 Rabbits.

All Cold Pyes,

when they are bakk'd and half cold must be filled up with Clarisy'd butter.

To make Catchup.

Take a ¼ of Clarret a ¼ of Vineager & 6 ounces of Anchovy's & whole Spice, Boyle it together till its dissolv'd; Strain it thro' a fine Sive and keep it in a bottle.

C.2.
Kidders Receipts.

Fish Pies.

A Carp Pye.

Bleed your carp at the tail, open the belly, draw & wash out the blood with a little clarret, vinegar & salt; then season your carp with savoury spice & thread sweet herbs, lay it in the pye with a pint of large oysters, butter and close the pye when it is bak'd put into the lea, yel blood & clarret and pour it into the pye.

A Trout Pye.

Cut wash and scale them, lard them with pieces of a silver eel rolled up in spice and sweet herbs & bay leaves powder'd, lay on and between them sliced artichoke bottoms, mushrooms, oysters, capers, diced lemon, lay on butter and close the pye.

An Eel Pye.

Cut and season them with spice, an handful of currants, butter and close the pye.

A Lamprey Pye is made the same way with dice'd lemon and citron.

An Oyster Pye.

Parboyl a quart of large oysters in their own liquor, mince them small and pound them in a mortar with pistachionuts, marrow and sweet herbs, an onion and savoury spice and a little grated bread or season them as aforesaid whole, lay on butter and close the pye.

C.3.
Kidders Receipts.

Florendines & Puddings.

A Florendine of a Kidney of Veal.

Shred the kidney fat & all with a little Spinage, parsley and lettuce, 3 pippins and orange peel; Season it with Sweet Spice and Sugar and a good handfull of currants; 2 or 3 grated biskets Sack or Orange flower water; 2 or 3 eggs, mix it into a body and put it in a dish being covered with puff pasty lay on a cut-lid and garnish the trim.

A Florendine of oranges & apples

Cutt 6 Sevil oranges in halves; save the juice pull out the pulp and lay them in water 24 hours, Shifting them 3 or 4 times then boil them in 3 or 4 waters; in the 4th water put to them a pound of Fine Sugar and their juice, boil them to a Syrup, & keep them in this Syrup in an earthen pot; when you use 'em cut them in thin Slices Two of these Oranges will make a Florendine, mixt with 10 pippins pared, quartered & boil'd up in water and Sugar; lay them in a dish being cover'd & garnish'd as before

A Rice Florendine

Boil 1/2 a pound of rice tender in fair water, 1/4. put to it a quart of milk or cream boil it thick & season it with Sweet Spice & sugar mix it 1/4 th 8 eggs well beat, 1/2 a pound of currants 1/2 a pound of butter 1/2 marrow of two bones, 3 grated biskets, Sack and orange flower water, put it in a dish being cover'd & garnish'd as aforesaid.
Kidders Receipts.

A Tort de moy.

Blanch \( \frac{1}{2} \) a pound of jordan almonds & beat them in a mortar with a quarter of a ptridge of citron, \( \frac{1}{4} \) white of a capon, 4 grated Biskets, Sweet Spice and sugar, Sack and orange flower water; then mix it with a pint of cream and 7 eggs being well beat and the marrow of 2 bones in pieces; then bring all these ingredients to a body over of fire & put it in a dish being cover'd and garnish'd with puff paste.

A Marrow Pudding.

Boyl a quart of cream or milk with a stick of cinnamon, a quarter'd nutmeg and large mace, then mix it with 8 eggs well beat, a little Salt, Sugar, Sack and orange flower water; strain it; then put to it, 3 grated biskets, an handful of currants, as many raysens of the Sun, the marrow of 2 bones all to large pieces; then gather it to a body over of fire & put it in a dish having the brim thereof garnish'd with puff past and ray’d in the oven; then lay on the 4 pieces of marrow, colour’d knots 8 pastes, slice’d citron and lemon peel.

An Almond Pudding.

Take \( \frac{1}{2} \) a pound of jordan almonds, blanch 8 pound \( \frac{1}{4} \) in a mortar & \( \frac{1}{4} \) grated biskets, and three quarter's of a pound of butter, Sack & orange flower water; then mix it in a quart of cream being boyl'd & mix't \( \frac{1}{4} \) 8 eggs, Sweet Spice & Sugar, pour it into ye, dish being cover'd & garnish'd \( \frac{1}{4} \) puff paste.

D.1.
Kidder's Receipts.

A Carrot Pudding.

Boyl 2 large carrots, when cold pound them, in a mortar; strain them thro' a sieve; mix them with two grated hickories, ¼ a pound of butter; Jack and Orange flower water; Sugar and a little Salt; a pint of cream mixt with 7 yolks of eggs and two whites, beat these together and put them in a dish covered and garnished.

A Calves foot Pudding.

Take 2 calves feet; shred them very fine, mix them with a penny loaf grated & Scalded; a pint of cream, put it to it ¼ a pint. Of shred beef, sweet eggs & a handful of plump currants; Season it; sweet spice & sugar a little jack & orange flower water; if marrow of 2 bones if put it in a real cauld being wash'd over n. If batter of eggs then wet a cloth & put it therein, tye it close up, put it in a pot boil'd, put it in, boyd it about 2 hours, then turn it in a dish. Stick on it slice'd almonds & citron, let the sauce be, Jack & orange flower water, & drawn butter.

An Orange Pudding.

Take 8 peals of Sevil Oranges boil'd up as for stew, rendine of oranges & apples, pound & Season. As for Carrots.

An Aquaking Pudding.

Take a q. of cream & beat 3 or 4 spoonfulls n. or 4 spoonfulls of flower of rice, a penny loaf grated & 7 eggs orange flower water, sugar & sweet spice, butter the cloth, tye it up but not too close, boyd it about an hour, stick on it slice'd citron, let the sauce be, Jack & orange flower water lemon juice, drawn butter.
Kiddier Receipts.

A Tansey

Boyl a quart of cream or milk with a stick of cinnamon, quarter'd Nutmeg and large Mace; when half cold mix it with 20 yolks of eggs and 10 whites. Strain it, then put to it 4 grated biscuits, a pound of butter, a pint of Spinage juice, and a little Tansey Sack and orange flower water. Sugar & a little Salt; then gather it to a body over the fire and pour it into your dish being well butter'd. When it is bak'd turn it on a pye plate. Squeeze on it an orange grate on Sugar and garnish it with Slic'd Orange and a little tansey made in a plate cut as you please.

A Custard

Boyl a quart of cream or milk, with a stick of Cinnamon quarter'd Nutmeg and large Mace when half cold, mix it with eight yolks of eggs & four whites well beat Sugar Sack and Orange flower water. Set it on the fire and Stirr it untill a white froth ariseth, Schum it off then fill your custard being dry'd in the Oven.

An Almond Custard

Blanch and pound them in a mortar very fine; in the beating add thereto a little milk press it through a Sive, and make it as your aforesaid custard. A Torte of Artichokes or Winsor beans boyle blanch 8 pound y. w. almonds, citron lemon & orange piele 8 2 biscuit mixt w. custard stuff & gather'd.

D. 3.
Kidders Receipts.

Cakes.

A Plum Cake.
Take 6 pounds of currants, 5 pounds of flour, an ounce of cloves, 1/2 an ounce of mace, a little cinnamon, 1/2 an ounce of nutmeg, 1/2 a pint of pounded and blanch'd almonds, 1/2 a pint of sugar, 1 quart of brandy, half a pound of sliced citron, lemon, orange peel, 1/2 a pint of sack, a little honey, water and a quart of ale yeast, a quart of cream, 2 pounds and 1/2 of butter melted and poured into the middle thereof, then stir a little flower thereon & let it ly to rise, then work it well together, then lay it before a fire to rise, work it up till it is very smooth, then put it in an hoop with a paper flower'd at the bottom.

The Icing.
Beat and sift a pound and a half of double refined sugar and put to it the whites of 6 eggs, put in but one at a time and beat them in a basin with a silver spoon till it be very light and white.

A Seed Cake.
Take 2 pounds of smooth carraways, 6 pounds of flour, 1/2 a pound of sugar, an ounce of sweet spice with citron, lemon peel; then make an hole in the flour and put in 1/2 a pint of yeast and eggs well beat, 1/2 a pint of sack, a little orange flower water, a pint of cream, 2 pounds of butter warmed together, then stir a little flower thereon, let it ly to rise, then put it in an hoop and stir it over it double refined sugar and rough carraways.
Kidders Receipts.

A Light Seed Cake.
Take 1/4 a quarter of flour, a little ginger, Nutmeg, 3 Spoonfuls of ale yeast & 3 eggs well beat, 3 quarters of a pint of milk, 1/2 a pound of butter and 6 Ounces of Smooth caraways, work it warm together with your hand.

Portugal Cakes.
Put a pound of fine Sugar, a pound of fresh butter, 3 eggs & a little beaten mace into a flat pan beat it up with your hands till it is very light, 3½ put thereto a pound of flour, 1/2 a pound of currants very clean pickt and dry'd; beat them together, fill your heart pans and bake them in a Slack Oven.
You may make Seed Cakes the Same way; only put caraway seeds instead of currants.

Shrewsbury Cakes.
Take a pound of fresh butter, a pound of double refined sugar sifted, a little beaten mace and 4 eggs, beat them all together with your hands till it is very light; then put thereto a pound and 1/2 of flour and roll them out into little Cakes.

Ginger-bread Cakes.
Take 5 pound of flour, a pound of Sugar and a pound of butter rubb'd very fine, an Ounce of ginger and a grated nutmeg; mix it with a pound and a quarter of treacle; then make it up stiff, roll it out & cut them in little Cakes and bake them in a Slack Oven.

E.1.
Kidders Receipts.

Another way.

Take a quartern of flower, 2 pound and 3 quarters of treacle and ½ a pound of butter warm'd together, an Ounce of Ginger, ½ an Ounce of Carraway and Coriander Seeds bruised, make it into large Cakes put into either of them what Sweet meats you please when they are bakk'd dip them in boiling water to glaze them.

Cheese Cakes.

Take the curd of a gallon of milk, 3 quarters of a pound of fresh butter, 2 grated biscuits, 2 Ounces of blanch'd Almonds pounded with a little Sack and Orange flower water, ½ a pound of Currants and 7 Eggs Spice and Sugar; beat it up with a little Cream till it is very light, then fill your Cheese-cakes

Ingredients for sweet Pies.
The meat Fish or Fowls.

Spice bolls, Citron Lemon and Orange Peel; Spanish Potatoes, Skerrets, Reason, Currants, Grapes, Gooseberries and Damsons, a Caudle.

For Savoury Pies.
The meat Fish or Fowls.

Savoury Spice, bolls, bacon, Shiver'd Pallats Lamb Stones, Cucumbers and Stones, Hearty—Choke bottoms, Oysters, Mushrooms, Truffle & Morells.

Wigges Take a quartern of flower, ½ a p. of Sugar an handful of Carraway seeds then put into ½ middle of the flower ½ a p. of yeast, ½ a p. and ½ of butter melted in a p. of milk & pour'd to ½ yeast stirring it ½ your hands, sren flower let them bye to rise, then E. 2. make up yo' wigges.
Kidder's Receipts.

Broths and Pottages.

Strong-broth.

Take 3 or 4 gallons of water and put therein a leg and shinn of beef, and a crag of mutton cut into pieces, boyle it 12 hours, now and then stir it with a stick and cover it close: when it is boyled, strain and cool it, let it stand till 'twill jelly, then take the fat from the top & the drops from the bottom.

Gravey.

Cut a piece of beef into thin slices, and fry it brown in a slow pan with 2 or 3 onions, 2 or 3 lean slices of bacon, then pour to it a ladle or 2 of strong broth, rubbing the brown off from the pan very clean, add to it more strong broth, claret, white wine anchovies, a friggot of sweetherbs, season it and let it stew very well, then strain it off.

Brown Pottage Royall.

Set 1 gallon of strong broth on the fire with 2 shiver'd pallets, ox-combs, lamb-stones sliced with savoury balls, a pint of gravy, 2 handfuls of spinage & young lettuce mixed boyled these together with a duck the leg & wing bones being broke and pull'd out and the breast slice'd and brown'd in a pan of fat, then put to it 2 French rolls, sliced and dry'd hard and brown. Then put the Pottage in a dish and duck in the middle, lay about it a little vermalechely boyled up in a little strong broth with savoury balls and sweetbreads, garnish it with scalded parsley, turnips, beat root and barberries.
Kidders Receipts.

White Soup.

Boyl a pound of rice tender in water & milk then put to it 2 quarts of Strong broth, herbs, balls, a french rövel cut in dice and all fry'd Season it, and put a forc'd chicken in the middle.

Crawfish Soup.

Cleanse your crawfish and boyl them in water. Salt and Spice, pull off their feet and tails and fry 'em break the rest of them in a Stone mortar; Season them with Savoury Spice and an onion, hard eggs, grated bread and Sweetheart's boyld in Strong broth, strain it; then put to it Scalded chipt parsley & French rends, then put them therein with a few dry'd mushrooms, garnish the dish with slice'd lemon and the feet and tails of the crawfish. A Lobster Soup is done the same way.

Pea Soup.

Boyl a quart of good sweet pease tender or thick, Strain and wash it thro' with a pint of milk; then put there to a quart of Strong broth boyld with balls, a little Spire mint and a dry'd French rövel and Season it with pepper and Salt.

Plum-pottage.

Take two gallons of Strong broth; put to it two pound of currants, two pound of raisins of the Sun, half an ounce of Sweet Spice, a pound of Sugar, a quart of clarret, a pint of Sack, the juice of three oranges and three lemons; thicken it with grated biscuits, or rice flour; with a pound of pruants.
Kidder's Receipts.

To boil Pullets & Oysters.

Boil them in water and Salt, with a good piece of bacon: for Sauce draw up a pound of butter with a little white wine, Strong broth and a quart of oysters; then put your pullets in a dish, cut your bacon and lay it about them, n. a pound and ½ of fry'd Sauceage, and garnish it with Sliced lemon. Or you may boil your pullets in bladder; and Send them up in a ragooce.

To Boyle Rabbits.

Truss them for boylng and lard them n. of bacon, then boil them quick and night; for if sauce take the beyld liver. Shred it with fat bacon, toss these up together in strong broth, whitenine & vineagar, mace, Salt and nutmeg minc'd, sett parsley, Barberries & drawn butter. Then lay your Rabbits in a dish, pour if lear all over them and garnish it with Slic'd lemons and barberries.

To Boyle Pidgeons.

Stuff your Pidgeons with Sweetherbs, chopt, bacon, a little grated bread, butter and Spice, the yolk of an egg: tye them at both ends and boil them as aforesaid, and garnish them with Slic'd lemon & barberries.

 Forced Chickens, lay in ½ bottom of the pan, slices of bacon & beef, savory spice & sweet herbs; lay in ½ Chickens ½ lay on ½ Slic'd beef, bacon & cover'd close n. 2. past or roveover & angeoe.
Kidders Receipts.

Made Dishes.

Scotch Collops.
Take the skin from a Fillet of Veal & cut it into thin Collops, hack and scotch them with a back of a knife, lard half of them with bacon & fry them with a little brown butter; then take them out & put them into another toasting pan, then set the pan they were fry'd in over the fire again, wash it out with a little strong broth rubbing it with your ladle, then pour it to the Collops, do this to every panfull till all are fry'd; then Stew & toss them up with a pint of Oysters, 2 Anchovies, 2 Shiver'd pallats, cocks combs, lamb's tongues, e' Sweetbreads, blanch'd & Sliced savory balls, onions, a faggot of Sweeetherbs; thicken it with brown butter & garnish it with Slic'd Orange.

Olives of Veal.
Take 8 or 10 Scotch Collops wash them over th. the batter of eggs, then Season & lay over them a little forc'd meat; roul them up & roast them, then make for them a ragooe, & garnish it with Slic'd Orange.

Chickens for'd with Oysters.
Lard & Truss them, make a forcing of oysters, Sweeetherbs, Parsley, Truffells, Mushrooms, e' Onions; chop these together and Season it, mix it with a piece of butter the yolk of an egg then tye them at both ends and roast them; then make for them a Ragooe & garnish them with Slic'd Lemon.
Kidders Receipts.

Bombarded Veal.

Take a fillet of veal cut out of it 5 lean pieces, as thick as your hand, round them up a little, then lard them very thick on the round side, lard 5 sheep's tongues being boil'd blanch'd & larded with lemon peel & beet root, 3. make a well seasoned forc'd meat, w. th Veal, lean Bacon, beef Suet & an anchovy, roul it up into a ball being well beat y. make another tender forc'd meat with veal, fat bacon, beef Suet, mushrooms, Spinage, parsley, thyme, Sweet marjoram, winter Savoury and green onions Season and beat it. Then put your forc'd ball into part of this forc'd meat, put it in a veal cauld bake it in a little pot; then roul up that which is left in another veal cauld, met with the batter of eggs, roul it up like a polonia, Sausage, tye it at both ends & Slightly round and boil it. Your forc'd ball being boil'd, put it in the middle of the dish, yo. Larded Veal being forc'd in strong broth lay round it & y. tongues fry'd brown between each, then pour on them a ragove, lay about it the other forc'd meat cut as thinn as a half Crown and fry'd in the batter of eggs; then squeeze on it an Orange and garnish it with sliced Lemon.

Pigeons in Comport.

Fry's Lard & Force your pigeons being Seasoned Stem them in Strong broth and make for them a ragove and garnish them with sweet breads, Sipptes and Sprigs of parsley, all fry'd in the batter of eggs, and Slic'd Lemon Thus you may garnish most made dishes.

F.4.
Kidder's Receipts.

A Calves-head hash'd.

Your Calves head being slitt & cleans'd, half boil'd & cold: cut one side into thin slices and fry it in butter, then having a toasting pan on the stove with a Ragooe for made dishes; toss it up and stew it together: then Scotch the other side cross and cross, flower, baste and broyle it. The hash being thick and'd with brown butter put it in the dish, lay off $ about it fry'd balls and the tongue slice'd and larded with bacon, lemon peel and beat root; then fry in the batter of eggs, slice'd Sweetbreads, car'd Sippets and Oysters, lay in the head, and place these on $ about the dish, and garnish it with slice'd Orange and Lemon.

A Ragooe of a breast of veal.
Bone a breast of veal, cut a handsom Square piece; then cut the other part into small pieces, brown it in butter, then stew and toss it up in your Ragooe for made dishes, thicken it with brown butter; then put the ragooe in y dish lay on the Square piece, dice'd lemon, Sweetbreads, Sippets, and bacon fry'd in the batter of eggs, and garnish it with slice'd Orange.

A Ragooe of Sweetbreads.
Set, Lav'd and Force the Sweetbreads with mushrooms, the tender ends of pallats, cocks comb's, boil'd tender, beat it in a mortaar mixt with fine herbs; and Spice, a little grated bread and an egg or two, then fry them thus forc'd, and toss them up in a ragooe, thicken it with brown butter & Squeeze in it a lemon, garnish it with slice'd lemon & barberries.

F.5.
Kidders Receipts.

Beef Alamode.

Take a good buttock of beef, interlarded with great lard round up in savoury. Spice & Sweet-herbs: put it in a great Sauce pan & cover it close & set it in ſe oven all night, this is fit to eat cold.

Veal Alamode Ala Daub.

Take a good fillet of veal interlarded as is beef, add to it stewing of it a little white wine; then make for it a ragooe & garnish it with slice'd lemon.

A Tompetone of Pidgeons or Larks.

Take your favourite forc'd meat & roul it out as past, & put it in a toasting pan, then lay in thin slices of bacon, Squob: pidgeons, slice'd sweetbreads, tops of asparagus, mushrooms, yolks of hard eggs; of tender ends of slice'd pallats & coocks combs boil'd, Blanch'd & slice'd then cover it over with another forc'd meat as a pye when bak'd, turn it in a dish & pour into it a gravy.

Pidgeon Pears.

Bone your pidgeons all but one leg, and put if through, if side out at the vent, out of the toes & fill them with forc'd meat made of heart & liver, cover them with a tender forc'd meat, being wash'd with wine, batter of eggs, & shape them like pears; wash them over & roul them in scalded chop, spinage, cover thin slices of bacon, & put in bladders, boil 2/3 an hour & 1/2, then take them out of the bladders, and lay before the fire to crisp them, then make for them a ragooe.
Kidder's Receipts.

A Goose Turkey or Leg of Mutton, a la Daub.

Lard it with bacon and half roast it, draw it of the spit and put it in as small a pot as will boil it, put to it a quart of white wine, strong broth, a pint of vinegar, whole spice, bay leaves, sweet marjoram, winter savoury, green onions; when it's ready lay it in a dish, make sauce with some of the liquor, mushrooms diced with lemon; or anchovies; thicken it with brown butter & garnish it with pickled lemon.

Oyster Loaves.

Cut a round hole in the tops of 5 French roulés and take out all the crumbs and smear it over. Take a tender forc'd meat of 5 oysters and part of an eagle; fry the crisp in lard and fill it with a quart of oysters; the rest of it and cut like lard, spice, mushrooms and anchovies, top up in lard; fill 8½ pints of white wine, thicken it with a bit of butter rouillé up in flour.

Sauceages.

Take pork more lean than fat & shred it, then take of flake of pork & mince it; season each a part with minced sage, pretty high in savoury spice clear yolks of eggs & as much wine as will bring it to a pretty thick body; mix it in large skins and dry them in hammocks.

Polonia Sauceages.

Take a piece of red gammon of bacon and half boil it, mince it as much bacon, lard, minced sage, thyme & savoury spice, the yolks of eggs & as much red wine as will bring it to a pretty thick body, mix it in hands & fill them in large skins & dry them in hammocks.
Kidder's Receipts.

To Boil a Haunch of Venison.

Your venison being Salted 2 or 3 days stuff it in holes with beef Suet, Sweet herbs & Spice, hard eggs grated bread & a raw egg: when boiled lay it in the dish with Colliflowers or Cabbage Carrots or Turnips.

To roast a haunch of Venison

Spit it & cover it with thick paper & roast it basting it with a q. of water & 1/2 a p. of salt in a pan till its all dry, then pull off the paper & dress it with grated bread & flour & baste it with almost a p. of butter. When its roasted lay it in a dish with gravy & set your Gallendine in China basins. You may make Olives or Scotch Collops of a haunch of Venison, as of Veal.

Gallendine or Venison Sauce.

Boyle & take grated bread, whole cinnamon Ginger mace a Sprig of rosemary vinegar & sugar boiled up.

To Roast a Fillet of Beef.

Take out the fillet of beef inside of the loin of beef and lard it with bacon like a hare & lay in a pan & pour on it a marrowmade of vineager lemon juice cruckt pepper broken mace sliced nutmeg ginger an onion & sweet herbs let it lye 2 h. then spit it between 8 squers last & drudge it with bread & flour & make for it a ragoee. Thus you marrowmade any sort of sweetbread scratlops.
Kidders Receipts.

To roast an Hare

Sett and lard it with bacon make for it a pudding of grated bread the heart and liver being part oiled and chop small with beef Suet and Sweet herbs mix with marrow cream spice & eggs then sew up the belly and roast him when its roasted let yote butter be drawn up with cream gravy or clarret.

To roast it with the Skin on

Make the pudding as aforesaid sew up & belly & thrust yo' hand round him between the Skin and his body and rub over his flesh with butter & spice & sew up the hole of the skin & roast him basting of him with boiling water & salt till it is above half roasted then let him dry & the Skin smoke pull it off by piece's then baste him with butter drudg him with flower bread & spice sauce him as aforesaid & garnish it

A Leg of Mutton a la Royal

Lard your mutton and Slices of veal in bacon rouled in spice and Sweet herbs then bringing them to a brown in melted lard boil the leg of mutton in Strong broth all sorts of Sweet herbs an onion stuck in cloves when it is ready lay it in the dish lay round it the Collops pour on it a Ragooe and garnish it in lemon & oranges.
A brown Trafaisse of Chickens or Rabbits.

Cut them in pieces & fry them in butter; then having ready hot a pint of gravy, a little Clarret whitenwine & Strong broth, 2 anchovy's, 2 Shiver'd pallats, a faggot of Sweet-herbs, Savoury balls & Spice, thicken it with brown butter and Squeeze on it a Lemon.

A white Trafaisse of the same.

Cut them in pieces & wash them from their blood & fry them on a soft fire then put them in a toasting pan with a little strong broth; season them & toss them up with mushrooms & oysters; n° almost enough put to them a pint of cream & thicken it with a bit of butter rould up in slorer.

A Trafaisse of Lamb.

Cut an hind quarter of lamb into thin slices; season it with Savoury Spice, Sweeterherbs and a Shallot then fry them & toss them up in strong broth, whitenwine, oysters, balls & pallats, a little brown butter to thicken it or a bit of butter rould up in slorer.

Pullets a la Cream.

Lard & force your Pullets of their own flesh boil'd ham, mushrooms, sweetbread, oyster, anchovy's, grated bread, yolk of an egg, a little cream, spice & herbs, y° roast, m° pour on them a fine white ragooe of mushrooms, oyster, sweet bread, cocks combs, truffles, marrells & cream thickened & y° eggs.

G.1.
Kidder's Receipts.

Cutlets, À la Mainlenoy.

Season your cutlets of mutton with Savoury Spice and Shred sweet herbs: then dip 2 Scotch collops in a batter of eggs and clap on each side of each cutlet, & then a rasher of bacon on each side, broil them upon paper, or bring them off in the oven, when they are dry, take off the bacon and send them up in a ragooe, and garnish them with Sliced orange & lemon.

A Leg of Lamb Forc'd.

Take the meat out of the leg close to the Skin & bone and mince it with beef suet, thyme, parsley & onions, beat it in a mortar with Savoury spice and 2 anchovies; then wash the inside of the Skin with a batter of eggs and fill it, bestow sugar & bake it. The Sauce may be seasoned gravy, OR put to it a regalia of cucumbers, collflowers or french-beans.

To Rout a Breast of Veal or Mutton.

Bone your meat and make a Savoury forc'd meat for it, wash it over with the batter of eggs; if spread the forc'd meat on it, rout it in a collar and bind it with pack-thread & roast it; put under it a regalia of concumber.

Pigeons in Surout.

Cleanse your pigeons, then make a forcing for it, judge a large Scotch collop & a Rasher of bacon on ½ breast of each. Spit and cover them with paper & roast them, then make for them a ragooe, and garnish them with Sliced lemon.

G.2.
Kidders Receipts.

To Dress Fish.

To Boyle a Cod's head.

Set a kettle on the fire with water, vinegar & Salt, a faqget of Sweet herbs & an Onion or two; when the liquor boil'd put in the head, on a fish bottom, and in the boiling put in cold water & vinegar; when it is boil'd take it up & put it in a dish that fits your fish bottom; for the sauce take gravy & clarret boil'd up with a faqget of Sweet herbs & an Onion, 2 or 3 anchovies drawn up with 2 pound of butter a pint of Shrimps off "A" meat of a Lobster shred fine y' put the Sauce in Silver or China Basons, Stick Small toast on the head, lay on and about it the Spaune milk & liver; garnish it with fry'd Parsley, Sliced Lemon, Berberries & Horse-radish, and fry'd fish

To Stew a Carp.

Take a brace of Carp knock them on the head open the bellies & mash out the blood with vinegar & Salt, then cut them close to the tail to the bone & mash them clean, put them in a broad Sauce pan & put thereto a quart of Clarret, half a pint of vineager a pint of water, a faqget of Sweet herbs, a Nutmeg. Sliced large Mace, 4 or 5 Cloves, 2 or 3 racers of Ginger whole pepper & and an Anchovy, cover them close & stew them a quarter of an hour then put to it the blood and Vineager, and a bit of butter roll'd up in flourer lay about it the Spaune, milk & liver; Stick on them toast thicken it with brown butter.
A Carp Larded 

A Carp Larded in a Ragove.

Take a live carp knock him on the head, scale and slice him from head to tail in 4 or 5 slices on the one side to the bone; then take a good silver eel and cut it as for larding as long and as thick as your little finger roulet in spice and sweet herbs and bay leaves powdered; then lard it thick on the slashed side fry it in a good pan of lard; then make for it a ragove with gravy, white wine vinegar, clarret, the Spaune, mushrooms balls, capers, grated nutmeg, mace, a little pepper & Salt thicken it with brown butter and garnish it with Sliced lemon.

To Roast a Pike.

Scale and slash a pike from head to tail and lard it with eels flesh roulet in Sweet herbs & spice and fill it with fish, forc'd meat, roast it at length bast and bread it or you may turn his tail into his mouth and bring it off in the oven, let the sauce be drawn butter, Anchovies, the roe and liver with balls mushrooms, capers and Oysters and garnish it with Sliced lemon.

To Butter Lobsters.

Take out the meat and put it in a sauce pan with a little Season'd gravy and put to it a nutmeg a little vinegar and drawn butter, fill the Shells & set the rest in plates. Forc'd Cel. Mince it in Oysters, sweet herbs Onions suet bread & egg, fill g. Skin, turn it round, & bake or broylit drawn butter & lemon.
Kidders Receipts.

Potting.

To Pott Beef.

Take a good buttock of beef or leg of mutton piec, cut it in pieces and season it with Savoury Spice, an ounce of Salt pete, ½ a pint of Clarret, then let it lye all night; then put it in a pan and lay over it 3 or 4 pound of butter, lye a paper over it and bake it with household bread; then take it out and dry it in a cloth and beat it in a mortar very fine; then pour to it the butter clear from the gravy and mix it together then put it close in potts. Set it in the oven to Settle: when it is cold cover it with clarified butter.

To Pott Pidgeons.

Your pidgeons being trust & season'd with Savoury Spice, put them in a pot, cover them with butter & bake them, then take them out & drain them, when cold cover them wth clarified side butter. You may pot fish the same way but let them be bone'd when they are baked.

Pasties. A Venison Pasty.

Bone a side or haunch of venison, cut it square & Sea-
son it with pepper & salt, make it up in yo. as presaid paste past.
a peck of flour for a buck pasty & ½ quart for a Doe 2 pound of butter at ½ bottom of yo. buck pasty & ½ a p. ½ for a Doe.

A Lamb Pasty is made as the Doe.

A Beef Pasty to cut out & season'd over night with pepper, Salt, a little red wine & Cochineel:
Then made up as the Buck Pasty.
To each of these Pasties pour in a Lear.
Kidders Receipts.

Collaring.

To Collar Beef.

Lay your Plank of Beef in Ham brine 8 or 10 days, then dry it in a cloth and take out all the leather and Skin. Scotch it cross and Season it with Savoury Spice, 2 or 3 anchovies an handful or two of thyme, Sweet marjoram, winter Savoury and onions. Strew it on the meat and roll it in a hard collar in a cloth. Sew it close & tye it at both ends and put it in a collar pot with a pint of Clarret and Cochineal and two quarts of pump water and bake it all night; then take it out hot and tye it close at both ends; then set it up on one end and put a weight upon it and let it stand till it is cold; then take it out of the cloth and keep it dry.

To Collar Ecles.

Scower the large Silver ecles with Salt, slit y. down the back, take out the bones, wash & dry them & Season y. with Savoury Spice, menced parsley, thyme, sage and an onion then roll each in collars, in a little cloth, tye them close and boil them in water & Salt in 4 heads & bones & a pint of vinaiger, a fragot of herbs, ginger a penny worth of iceinglast, when they are tender take y. up tye them close again, Brine y. pickle & keep the ecles in it.

I, i.
Kidders Receipts.
To Collar Veal.

Bone a breast of veal wash and Soake it in 3 or 4 waters, dry it in a cloth and Season it with Savoury Spice. Shred Sweet herbs and rashes of Bacon, dipt in the batter of eggs and roul them up in a collar in a cloth and boyl it in water and Salt with ½ a pint of vineager and whole Spice. Scum it clean when it is boyled take it up and when cold keep it in this Pickle.

To Collar Pig.

Slit the Pig down the back take out all the bones, wash out the blood in 3 or 4 waters, wipe it dry, and Season it with Savoury Spice, thyme parsley & Salt and roul it in a hard collar; tye it close in a dry cloth and boyl it with the bones in 3 pints of water, a handsfull of Salt, a quart of vineager, a faggot of Sweet herbs, whole Spice a pennnyworth of Iceing glass when it is boyled tender take it off and when cold take it out of the cloth & keep it in this pickle.

To Collar Pork.

Bone a breast of pork Season it with Savoury Spice & a good quantity of Sage parsely & thyme roul it in an hard collar in a cloth tye it close and boyle it when it's cold keep it in Scussing drink.

12.
Kidders Receipts.

Pickles.

To Pickle Mellons or large Concumbers.

Scoop them at one end and take out the pulp clean and fill them with Scrap'd horse-radish, Slic'd garlick, ginger, nutmeg, whole pepper and large mace; then for the pickle: The best white-wine vineager, an handfull of Salt, a quarter'd nutmeg, whole pepp, cloves and mace and 2 or 3 racers of ginger boil'd all together. And pour it to the Mellons boylings hot & Stow them down close 2 days; when you intend to green them, Set them over the fire in a bell-mettle pot in their pickle till they are Scalding hot and green, then pour them into your pots, Stow them down close: when cold cover them with a wet bladder and leather. Thus cover all other pickles.

To Pickle Gerkin Concumbers.

Put them in a brine 2 or 3 days Strong enough to bear an egg; then drain them from the brine and pour on them the Same pickle as the Mellons boylings hot and green them and cover them as before.

To Pickle French Beans.

Put them a month in brine strong enough to bear an egg; then drain them from the brine and pour on them the Same pickle as the Mellons boylings hot & green them the Same way.
Kidders Receipts.

To Pickle Walnuts.

Scald them and put them into water & salt for 9 or 10 days, changing it every day, then take them out & rub them with a coarse cloth & pour on them of same pickle as the melleons, adding thereto a little mustard seed.

To Pickle Mushrooms.

Take your small hard buttons, cut & dirt from bottom of the stalks, wash them with water & rub them very clean with flannel, then boil water & salt; when it boils throw in your mushrooms & when they are boiled quick & white, strain them thro a cloth; then throw them into cold water & salt for 2 or 3 days, changing it twice a day, then let the pickle be white wine vinegar with sliced nutmeg, ginger, pepper, cloves & mace then stop up in glasses.

To Pickle Onions.

Boyl your small white onions in water & salt, strain and cool them in a cloth, then let the pickle be vinegar and spice cold as the Mushrooms.

Collyflowers may be done the same way.

To Pickle Beet Roots & Turnips.

Boyl your Beet Root in water & salt, a pint of vinegar, a little Cochineal, when they are half boil'd put in & Turnips being pared, when they are boil'd take them off the fire & keep them in this pickle.

To Pickle Red Cabbage.

Slice the Cabbage thin & put to it a pickle of vinegar & spice cold.

K.1.
Kidder's Receipts.

Barberries are pickled only in strong Brine of water & Salt. To Pickle Aristacon flowers or Clove Gilby Flowers.

Pickle them in half-white wine & half Vinegar & Sugar when boy'd & cold.

To Pickle Pigeons.

Boyl them in whole Spice, in 2 pints of water, a pint of white wine, & a pint of Vinegar, when boy'd take them up, when cold keep them in this pickle.

To Pickle Smelts.

Lay 1 lb. in a pot in rows, lay on 1/2 pickle, Lemon, ginger, nutmeg, mace, pepper & bay leaves powder'd, & salt, let it pickle be red wine & Vinegar, bruise it, Cochineal & Peter salt, let it pickle be boy'd & cold, & pour'd on it, & cover it close.

To Pickle Oysters.

Take an 2 lb. of large Oysters in 2 full of good Morn, parboyl'd in your own lig, & for 3 lb. pickle, take 1 lb. of white wine & Vinegar, mace, pepper & salt, boyl'd & Scorn it, in cold keep the Oysters in this pickle.

To Stew Mushrooms. Peel & beard 20 slaps & boyl'd in water & Salt, Strain & Stew in a little of this lig, a little white wine, savoury spice & lemon thick-en'd a bit of butter round up in flower.

Catchup of Mushrooms. Stew yo. fresh slaps in yo. own lig, Yo. Oyster lig, white wine, anchovy's, spice, shallots, sweet peppers, boyl'd & Strain it, & keep it in bottles.
Kidder's Receipts.

Jellies.

Harts-horn Jelly.

Put 3/4 a pound of harts-horn into an earthenpan with 32 quarts of spring water, cover it close, & set it in the oven all night, then strain it into a clean pipkin with 1/2 a pint of rhennish wine and 3/2 a pound of double refined sugar, the juice of 3 or 4 lemons, 3 or 4 blades of mace and the whites of 4 or 5 eggs well beat and mix it that it curdle not. Set it on the fire and stir it well together then let it stand over the fire till it ariseeth with a thick skin, run it thro' a napkin and turn it up again till it is all clear.

Calves feet Jelley

Boyl a pair of calves feet in warm water with if meat cut off from the bones, when cold take the fat from if top and if dross from if bottom and Season it as if Harts-horn jelly.

Ribon Jelley.

It made with 4 colour'd jelley, hereafter mention'd. First run one of those colours in a glass, when it is cold, run another as cold as you can & another & so on all of these.

Tory Colours.

Have in yo several small pipkins strong jelley ready scason'd have also several muslin rags ty'd up close one wth bruised cochineal, another wth Saffron, & another wth spinnage juice put yo' bags into yo' several pipkins, & as you would of colour rise fine yo' with the whites of eggs, & run them thro' several bags.

L.
Kidder's Receipts.

Blamangoes.
Make your jelly of 3/4 of harts horn and 2 oz. of spring water, run it through a napkin, put to it a pound of jordan almonds well beat, mix with it orange flower water, a pint of milk or cream, the juice of 2 or 3 lemon and double refined Sugar, let it simmer over the fire and take care lest it burn too run it through a Sive 2 or 3 times colour it if you please and put it in glasses.

Anwhipt Sillabub.
Take a pint of cream with a little orange flower water, 2 or 3 ounce of fine Sugar, the juice of a lemon, the white of 3 eggs: whish these up light together and having in your glasses rhumy wine and Sugar and claret & Sugar; lay on the froth a Spoon heaped up as high as you can.

A Sack Posset.
Take 14 eggs, leave out half of the whites & beat them with a quarter of a pound of white Sugar, orange roots fluid very thin with a quarter of a pint of Sack, mix it well together. Set it on the fire and keep stirring it all one way, when it is scalding hot put another whilst you stir it, pour into it q. 1/2 of cream boiling hot with a grated nutmeg boiled in it. Then stand a quarter of an hour.

Orange Butter
Take 5 yolks of 2 hard eggs, a pound of butter, a little fine Sugar and a spoonful of orange flower water & work it through a Sive. Almonds & Pistachia butter is made in the same way only Blanch & pound them.

L.1.
Kidders Receipts.

Lemon Cream.
Take the juice of 3 or 4 Lemons & boil some of
the peel in spring water then take double the quan-
tity of that water as Lemon juice then put to it orange
flower water & \( \frac{1}{2} \) a pound of double refined sugar. Beat the whites of 12 eggs & strain them. Mix them
together & keep it stirring over a charcoal fire till
its pretty thick. Put it in glases. Orange Cream it
made the same way only thickened with yolks of
eggs instead of whites.

Snow Cream.
Take a pint of Cream the whites of 4 eggs fine sugar
& a little hone water wish it up in a broad earthen
pan & take of the froth as it ariseth.

Rasberry Cream.
Take a quart of custard stuff & mix it with
bruis'd, ripe raspberries or preserv'd ones gather it over of
fire & strain it then put it in glases. Thus you may
make any other sort of Cream by altering the fruit.

Chocolate Cream.
Take a pint of Cream with a spoonfull of sprinkled
chocolate boil it well together mix it with yolks
of 2 eggs & thicken & mill it on the fire & put it in glases.

Italian Cream & Sugar Loaf.
Take a \( \frac{5}{2} \) of strong jelly run & mix it with \( \frac{1}{2} \) a
pound of almonds well pounded pouring to it in
pounding Cream, strain it 2 or 3 times. Warm
all together & when half cold fill a basin & jelly
glases when cold dip your basin & glases in hot
water to loosen them & turn them in china plates.

L.2.
Kidders Receipts.

To Coddle Codlings.
Put your fair Codlings in a brass pan wth water over a charcolle fire till it is scalding hot; keep them close covered, when they will skin. Skin them and put them in again with a little vinager and let them lye till they are green.

To Bottle Gooseberries etc.
When they are full grownd, before they turn, fill them into wide mouth'd bottles, cork them clost, and sett them in a slack oven till they are tender and crackt, then take them out & pitch yt corks.
Thys you may keep.
Damsons Bullace Pears Plums or Currants &c.
Only do these when they are ripe.

To Salt Hams or Tongues
Take 3 or 4 gallons of wter, put to it 4 pound of ley Salt 2 pound of white Salt, a pound of petre salt a quarter of a pound of Salt petre, 2 ounces of pranella Salt & a pound of Iron Sugar, let it boil a quarter of an hour, scum it well, when it is cold sever it from the bottom into the vessel you keep it in. Let Hams lye in this pickle 4 or 5 weeks. A Clod of Dutch Beef as long Tongues a fortnight Collard Beef 8 or 10 days Dry them in a Stove or in the wood in a Chimney.

L.3.
The Order for Bills of Fair.

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<tbody>
<tr>
<td>1</td>
<td>Jellys, Creams &amp; Blananges.</td>
<td>Lamb bones &amp; Sweetbreads.</td>
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<tr>
<td>Potages of all Sorts.</td>
<td>A Dish of Fruit</td>
<td>Stew'd or forced Carp.</td>
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<tr>
<td>A Dish of Fish.</td>
<td>A Sweet Meat Tart.</td>
<td>Chickens a la Creme.</td>
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<tr>
<td>Beans and Bacon.</td>
<td>A Pasty of Lobsters.</td>
<td>A Pompeterne.</td>
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<tr>
<td>A Ham and Chickens.</td>
<td>Cold Lobsters.</td>
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<td>Puddings.</td>
<td>Puddings.</td>
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<tr>
<td>Boyd's Tongue &amp; Udders.</td>
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<td>A Leg of Veal Bacon &amp; Shells.</td>
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<td>A Calves head Bacon &amp; Cheeks.</td>
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<td>A Neck of Veal Bacon herd.</td>
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<td>A Calves head half'd.</td>
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<td>A Goose or Turkey a la Daub.</td>
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<td>A Leg of Veal or Mutton.</td>
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<td>a la Daub.</td>
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<td>A Dish of Pigeons.</td>
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<td>A for'd Leg of Veal boyld.</td>
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<td>A Powder'd Ham of Venison.</td>
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<td>A Powder'd Leg of Pork.</td>
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<tr>
<td>A Leg of Mutton and Turnips.</td>
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<td>A Piece of salt Beef and Carrots.</td>
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<td>Pollets Bacon &amp; Cabbage.</td>
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<tr>
<td>Boyd's Fowls &amp; marrow Bones.</td>
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<td>A Turbot &amp; small fish.</td>
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<td>A Ham or red tongues with</td>
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<td>Chickens or Pigeons no.</td>
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<tr>
<td>Herbs forc'd or plain</td>
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<tr>
<td>A Boyd's Turkey &amp; Oysters.</td>
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<tr>
<td>Stew'd Giblets.</td>
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<tr>
<td>A Leg of Lamb &amp; Spinage or Gooseberries.</td>
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<tr>
<td>Boyd's Rabbits.</td>
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| Middle Dishes |  |  |
|---------------|  |  |
| A Grand Salade of Pickles. |  |  |
| A Hot or cold Pye. |  |  |
| Tarts Cheeseakes. |  |  |

| Bottom Dishes |  |  |
|---------------|  |  |
| A Chine of Veal or Mutton. |  |  |
| A Gigot of Mutton. |  |  |
| Neck of Veal, Pigeons in Surtvout. |  |  |
| Puddings. |  |  |
| A Leg of Veal a la Daub. |  |  |
| A Gigot of Mutton. |  |  |
| Sliced Tongue. |  |  |
| A Venomous Pudding. |  |  |
| Pasty. |  |  |
| Pot'ted meats or |  |  |
| Foams, Cold Lobster. |  |  |
| Salmon orurgeon. |  |  |
| A Ham of Venison roaste. |  |  |
| A Leg of Mutton roast n't. |  |  |
| Oysters. |  |  |
| Lamb in Joynts. |  |  |
| A Chine of Turkey. |  |  |
| Chickens or Pigeons roast n't. |  |  |
| Asparagus. |  |  |
| Puddings or Turkey. |  |  |
| Eggs. |  |  |
| Roast Pike. |  |  |
| A Cloath head roasted Pigeon pease. |  |  |
| Bombarded Veal. |  |  |
| Roast Turkey. |  |  |
| Toasts n't.Sauages. |  |  |

| Side Dishes |  |  |
|-------------|  |  |
| 4 Bombarde Veal. |  |  |
| Scotch'd Collaps. |  |  |
| A for'd Leg of Lamb, Cutlets a la Mancinency. |  |  |
| Cutlets forc'd. |  |  |
| Fried with white or brown. |  |  |
| A Ragoone of any sort. |  |  |
| A Tourt or Tansie. |  |  |
| Pies. |  |  |
| Beans or French beans. |  |  |
| Scolloped Oyster. |  |  |
| Olives of Veal. |  |  |
| Carp in a Ragoone. |  |  |

| Second Course |  |  |
|---------------|  |  |
| 5 A Dish of wild or tame. |  |  |
| Fowl of any sort. |  |  |
| Rabbits, Green Geese or Pigeons. |  |  |
| Turkey Pouts. |  |  |
| Leverets, Partridges. |  |  |
| Woodcocks or Snips. |  |  |
| Partridges. |  |  |
| Quails Larks. |  |  |
| Wheat ears, Ducks. |  |  |
| Wingons. |  |  |
| Plowers. |  |  |
| A Compot of Pigeons. |  |  |
| Pigeons broil'd or Stew'd. |  |  |
| Butter'd Lobsters or Crabs. |  |  |
| Artichokes boyld |  |  |
| Asparagus & eggs. |  |  |
| Schollop'd Oylers. |  |  |
| Piti Patties. |  |  |
| A Tourt or Tansie. |  |  |
| Tourts, Cheese cakes. |  |  |
| Puffs & Custards. |  |  |
| A Dish of Peas. |  |  |
| A Ragoone of Mushrooms. |  |  |
| A Ragoone of any sort. |  |  |
| Lobsters Ragoo'd or Roast. |  |  |
| A Pompeterne. |  |  |

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<td>tours of Marrow or Cream</td>
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Kidder's Minc'd Pyes.

Neats Tongue Pye.

Lamb or Veal Pye.
Set Custards.
Egg Pyes.
Florendines Torts and Pastyys.
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-K5
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Rare Book
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Miss Doolin, Bream's Buildings, London, E.C.
Branch Office: 161, Cannon St., E.C., and 23, Craven St., Strand, W.C.

Reddick's Cookery Book
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Leicester Frith House,
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To Autolycus
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