EDW. KIDDER
Pastry-master.
E. Kidder's RECEIPTS OF PASTRY AND COOKERY, For the Use of his Scholars. Who teaches at his School in Queen Street near St. 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 & 3 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 goth 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 so that they meet in the middle, roll it out again as before said, 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 2 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 24 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.

For'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, 

Savoury Balls
Take part of a Leg of Lamb or Veal & scrape it fine with the same quantity mined of beef Suet, as little lean bacon, Sweet-herbs, a Shallot or 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 or Marrow, the same quantity 6 or 8 Oysters, lean-bacon, Sweet herbs, 

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

A Caudle for Sweet Pies
Take Sack or white wine aline in quantity, a little Vermicel & Sugar, boil it & drown it with 2 or 3 Eggs as butter'd Ali, when the Pies are baked, pour it in at the Funnel & shake it together.
Kidders Receipts.

A Lear for Savoury Pyes.
Take Claret gravy, Oyster liquor, 2 or 3 Anchovies, a sagget of Sweet herbs, an Onion boil'd it up. Then 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 et drawn butter, when y 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 er bake them with the Pasty, when bakk'd, Brave the liquor out into the Pasty.

A Ragoo for Made Dishes.
Take Claret gravy, Sweet herbs and Savoury Spice to stop in it Lamb stones, Coxe Combes, boil'd, blanch'd, slice'd with slice'd Sweet-breads, Oysters, Mushrooms, Truffels et Murrells, thicken it with brown butter, use it when call'd for.

A Regalia of Concumbers.
Take Twelve Concumbers 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; toss them up thick, they are Sauce for Mutton or Lamb.
Kidders Receipts.

Sweet Pyes

A Lamb Pye

Cut a hind quarter of lamb into thin slices, season it with Sweet Spice, and lay it in the Pye with half a pound of raisins of the Sure Stand, 1/2 a pound of Currants, 2 or 3 Spanish Potatoes, boil'd, blanch'd and slice'd or an Artichoke bottom or two, with Brunellas, Damsons, Gooseberries, Grapes, Citron or Lemon Chips, lay on butter and close the Pye, when it is bakes, 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 and lay them in the Pye with 1/2 marrow of 2 bones with fruit or preserves as the Lamb Pye with a Caudle.

Minc'd Pyes.

Shred a pound of neats tongue parboil'd, 1/2 two 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, 1/2 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 and fill your pyes. Sweet Spice is Cloves, Mace, Nutmeg, Cinnamon, Sugar & Salt.
Kidder's Receipts.

Egg Pyes.

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 baked stick them with Sliced Citron, and screen 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 Ox, & mince it with the same quantity of beef Suet, season it with Sweet Spice, 5 pippins, a handful of Spinage, and an handful of hard lettuce, thyme and parsley, mix it with a pomey grated white loaf, the yolks of 2 or 3 eggs, Sack and Orange flower water, a pound of Raisins, currants or preserves as the lamb pie & a candle. An Humble Pye is made the same way.

An Artichoke Pye.

Take the bottoms of 6 or 8 artichokes being boil'd & sliced, season them with Sweet Spice, and mix them with the marrow of 3 bones, with fruit & preserves as a lamb pie and a candle. A Skerret or Potatoes Pye's made the same way.

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Kidders Receipts.

Savoury Pyes.

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 lettuce & 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 slices with savoury Spice, fill the Pye, lay on butter and close the Pye, when it is bak'd, top up an handful of chpt capers, Concombers & Oysters in gravy, an anchovy & drawn butter.

A Hare Pye.
 Cut it in pieces, season & lay it in the pye with balls, Slic'd 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, Slic'd lemon butter & close the pye, when it is bak'd, pour in a Lear thicken'd with eggs.

A Fidgeon Pye.
 Fysh and season your Fidgeons w't Savoury Spice, bard them w't bacon & stuff 'em w't forc'd meat & lay in y'pye w't ingredients for Savoury pyes w't 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 Suck- ing Rabbits, cut them in pieces, Season it with Savoury Spice and lay them in the pye with 4 Sweetbreads Sliced and as many Sheeps tongues, 2 Shiver'd pallats, 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, wth balls, Sic'd Lemon and butter, and close the pye: when it is bak'd pour into it a Rageve.

A Venison Pye.

Raise a round 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 if pye and bake it six hours.

Sweet Spice is Clove, Mace, Nutmeg, Cinnamon and Salt; if for meat pyes Fowls or Fish with a little fine pepper. Savoury Spice is Pepper, Salt, Cloves, Mace & Nutmeg.
Kidders Receipts.

Cold Pies.

A Veal Pye

Raise an high pye, then cut a Fillet of Veal into 5 or 4 Fillets, season it with Savoury Spice, a little minced Sage and Sweet herbs, lay it in of Pye with Slices of bacon at the bottom & between 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 powdered, 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 Pies,

when they are bak'd and half cold must be filled up with Clarify'd butter.

To make Catchup.

Take a pint of Clarred wine, a pint of Vineager & 2/6 ounces of Unchoyce & whole spice, Boyle it together till it is dissolved Strain it thro a fine Sive and keep it in a bottle.
Kidders Receipts.

Fish Pies.

A Carp Pye.

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

A Trout Pye.

Cut, wash and scale them, lard them with pieces of silver, cold, rolled up in spice and sweet herbs, and bay leaves powder'd, lay on and between them, sliced artichoke bottoms, mushrooms, oysters, capers, dined 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 dined lemon and citron.

An Oyster Pye.

FARBOIL a quart of large oysters in their own liquor, mince them small and pound them in a mortar with pistachio nuts, 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.
Kidder's 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 handful of currants; 2 or 3 grated biscuits. Sack or Orange flower water. 2 or 3 eggs, mix it into a body and put it in a dish being covered with puff paste laid on a cut-lid and garnish the trim.

A Florendine of oranges & apples

Cut 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 them cut them in thin Slices. Two of these Oranges will make a Florendine, mix with 10 pippins pared, quartered & boiled up in water and Sugar; lay them in a dish being cover'd & garnish'd as before.

A Rice Florendine

Boil a pound of rice tender in fair water. ¼ put to it a quart of milk or cream boil it thick & season it with Sweet Spice & sugar mix it well & beat ½ a pound of currants, ½ a pound of butter & marrow of two bones. 3 grated biscuits. Sack and orange flower water. Put it in a dish being cover'd & garnish'd as aforesaid.
Kidders Receipts.

A Tort de moy.

Blanch ½ a pound of jordan almonds & beat them in a mortar with a quarter of a p. of citron, the 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 garnished with puff paste.

A Marrow Pudding.

Boil 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 garnished with puff paste and ray'd in the oven: then lay on the 4 pieces of marron, colour'd knots & pasty Mac'd citron and lemon peel.

An Almond Pudding.

Take ½ a pound of jordan almonds, blanch & pound ½ in a mortar ½ a grated Biskets, and three quarters of a pound of butter, Sack & orange flower water; then mix it ½ a quart of cream being boil'd & mix't ½ 8 eggs, Sweet Spice & Sugar, pour it into ye. dish being cover'd & garnish'd & puff paste.

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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 lye cakes, a pound of butter, 2 spoonfuls of orange flower water, sugar and a little salt, a pint of cream mix 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 3 calves feet, shred them very fine, mix them with a penny loaf grated & scalded n't a pint of cream put to it 3 spoonfuls of shredded beef, 8 eggs & a handful full of plumpt currants, season it n't, sweet spice & sugar a little, mix it all & put it in a dish, put it in a cold earthen dish, wet a cloth & put it therein, tie it close up, put boils on it, boil it about 2 hours, turn it in a dish, stick on it sliced almonds & citron, let the sauce be, sack & orange flower water & lemon juice, sugar & drawn butter.

An Orange Pudding.

Take 5 peels of 7 Sev'l oranges boil'd up as for a sauce, add all the orange water to a pint, & season it n't, as 3 carrots.

A Quaking Pudding.

Take a quart of cream & beat 3 or 4 spoonfuls n't or 4 spoonfuls of flower of rice, a penny loaf grated, 7 eggs, orange flower water, sugar & sweet spice, butter the cloth & tie it up but not too close, boil it about an hour, stick on it sliced & citron, let the sauce be, sack & orange flower water, lemon juice, sugar & drawn butter.
Kidder's Receipts.

A Tansy

Boyle a quart of cream or milk & a stick of cinnamon, quarter'd nutmeg, and large mace; when half cold mix it with 20 yolks of eggs and 20 whites. Strain it, then put to it a grated biscuit, 3/4 a pound of butter, a pint of Spinage juice, and a little Tansy 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, Souse on it an orange grate on Sugar and garnish it with Slic'd orange and a little tansy made in a plate cut as you please.

A Custard

Boyle 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 flow er water. Set it on the fire and Stirr it untill a white froth ariseth, Schum it off then fill your cus tard 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 Tort of Artichokes or Winfor beans Boyle blanch 6 pound y. n. almonds, citron lemon & orange piecle & 2 biscuit mixt n. custard stuff & gather'd.

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Kidders Receipts.

Cakes.

A Plum Cake.

Take 6 pound of Currants, 1/2 Pound of Flower an ounce of Cloves &c. Have a little Cinnamon an Ounce of Nutmegs. 1/2 a Pint of powdered and blanched Almonds. 1/2 a Pint of Sugar. 2 quart of a pound of Pickled Citron, Lemon and Orange Peel. 1/2 a Pint of Sack, a little honey water or a quart of ale yeast, a quart of Cream, 2 Pound and 1/2 of butter melted e' pour'd into the middle thereof, then steep a little flower thereon & let it lye to rise, then work it well together, then lye it before a fire to rise, &f work it up till it is very smooth, then put it in an heap with a paper flower'd at the bottom.

The Icing.

Beat & Sift a pound or an halfcf double refin'd Sugar e' put to it the whites of 6 eggs, put in but one at a time e' beat them in a basin w'th a silver spoon till it be very light and white.

A Seed Cake.

Take 2 pound of Smooth Carrawans, 6 pound of flower, 1/2 a pound of Sugar, an ounce of Sweet Spice with Citron, Lemon peel; then make an hole in 1/2 flower e' put in 1/2 a Pint of yeast e' eggs well beat, 1/2 a Pint of Sack, a little Orange flower water, a Pint of Cream & 2 pound of butter warmed together; then stew a little flower thereon, let it lye to rise, then put it in an heap and stew over it double refin'd Sugar and rough Carrawans.
Kidders Receipts.

A Light Seed Cake
Take 1/2 a quartern of flour, a little ginger, Nutmeg, 3 Spoonfulls of ale yeast c 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, yf put thereto a pound of flower, 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 1/4 of flower and roll them out into little Cakes.

Ginger-bread Cakes.
Take 3 pound of flower, 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.
Kidders Receipts.

Another way.

Take a quartern of flower, 2 pound and 3 quarters of treacle and ½ a pound of butter melted together, an Ounce of Ginger, ½ an Ounce of Caraway and Coriander Seeds bruised together. Make it into large Cakes put into either of them what Sweet meats you please when they are baki'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 balls, Citron, Lemon and Orange Peel; Spanish Potatoes, Skerret, Raisins, Currants, Grapes, Gooseberries, and Damsons, a Caudle.

For Savoury Pies.

The meat Fish or Fowls.

Savoury Spice balls, bacon, Shivered Gallats, Lamb Stones, Coxcombs, and Stones, Heart Choke bottoms, Oysters, Mushrooms, Truffle & Morello.

Wigg's Take a quartern of flower, a pint of Sugar, an handful of Caraway seed, then put into ½ middle of the flower ½ a pint of yeast, and a pint ½ of butter melted in a pint of milk poured to it, yeast stirring in it, yet hands from flower, let them lie to rise, then E. 2. make up ye' wiggs.
Kiddier's Receipts.

Broths and Pottages.

Strong-broth.

Take 3 or 4 gallons of water and put therein a leg and shin of beef, and a crag of mutton cut into pieces, boyle it 12 hours, now and then stir it with a flock and cover it close: when it is boyld'd strain and cool it, let it stand till 'twill jelly, then take the salt from the top, and the drest from the bottom.

Gravcey.

Cutt a piece of beef into thinn 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, clarret, white wine anchovies, a frigglet of Sweethorbs, Season it and let it Rem very well, then Strain it off.

Brown Pottage Royall.

Set gallon of Strong broth on the fire with 2 Shibor'd pullats, oxcomb, 3 lamb-stones Slic'd with Savoury-balls, a pint of gravy, 2 handfuls of Spinage & young lettuce mine'd boil these together with a duck the leg & wing bones being broke and pull'd out and the breast Slash'd and brown'd in a pan of satt then put to it 2 French rowls Slic'd and dry'd hard and brown. Then put the Pottage in a dish and duck in the middle, lay about it a little vermacelli boyld up in a little Strong broth with Savoury balls and Sweetbreads garnish it with Scalded parsley, turnips, beet 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 roul cut in dice and all fry'd Season it, and put a forc'd chicken in the middle.

A Cranfish Soup.

Cleanse your cranfish and boyl them in 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 boyl'd in Strong broth; then put them therein with a few dry'd mushrooms, garnish the dish with fluid lemon and the feet and tails of the cranfish. A Lobster Soup is made the same way.

Peas Soup.

Boyl a quart of good sweet peas tender or thick, Strain and wash it thro' with a pint of milk: then put there to a quart of Strong broth boyl'd with balls, a little Spire mint and a dry'd French roul 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 claret, a pint of Sack, the juice of three oranges and three lemons; thicken it with grated biskets; or rice flourer with a pound of prunes.
Kidder's Receipts.

To boil Pullets & Oysters.

Boyl 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, and a pound and half of fried Sauceage, and garnish it with Sliced lemon. Or you may boil your pullets in bladders and send them up in a ragooe.

To Boyl Rabbits.

Truss them for boyling and lard them with bacon, then boil them quick and white: for Sauce take the boyld liver, shred it with fat bacon, toß these up together in strong broth, whitenwine & vinegar, mace, Salt and nutmeg mincd, Get parsley, Barberries & drawn butter then lay your Rabbits in a dish, pour ûf leer all over them and garnish it with Slic'd lemon and barberries.

To Boyl Pidgeons.

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

 Forced Chickenes, lay in ûf bottom of the pan slices of bacon & beef, savory spice & sweet herbs, lay in ûf Chickenes ûf lay on ûf slic'd beef, bacon & cover ûf close next 2 pans over ûf argooe.
Kidders Receipts.

Made Dishes.

Scotcht Collops.
Take the skin from a Fillet of Veal & cut it into thin Collops, hack and scotch them with y' back of a knife, half of them with bacon & fry them with a little brown butter; then take them out & put them into another tefting pan, then set the pan they were fry'd in over the fire again, wash it out & a little strong broth rubbling it with your ladle, then pour it to the Collops, do this to every panfull till all are fry'd; then stem & dress them up with a pint of Oysters, Anchovies, Shiver'd Pallats, cocks comb's, lamb's bones, Sweetbreads, blanch'd & Sliced savory balls, onions, a suggot of Sweetherbs; thicken it with brown butter & garnish it with Slic'd Orange.

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

Chickens &c forc'd w'th Oysters.
Lard & Truss them, make a forcing of oysters, Sweetherbs, Parsley, Trujfells, Mushrooms, &c, 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 &c, 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 boiled blanched & larded with lemon peel & sweet root. 3. make a well seasoned forcéd meat, with Veal, lean Bacon, beef Suet & an anchovy, roll it up into a ball being well beaten. 4. make another tender forcéd 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 forcéd ball into part of this forcéd meat, put it in a veal cauld, bake it in a little pot; then roll up that which is left in another veal cauld, wet with the batter of eggs, roll it up like a polonae, sauce it, tie it at both ends of a stick, round and boil it. Your forcéd ball being baked put it in the middle of the dish. 5. Larded Veal being forcéd in strong broth lay round it in a ragooe, lay about it the other forcéd 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.**

Truss Lard & Force your pidgeons being Seasoned. Stew them in strong broth and make for them a ragooe and garnish them with sweetbreads, Sippets and Sprigs of parsley, all fry'd in the batter of eggs, and Sliced Lemon. Thus you may garnish most made dishes.

F.4.
Kidders Receipts.

**Calves’ head hash’d.**

Your Calves’ head being cut & clean’d, half covered with cold, cut one side into thin slices and fry it in butter, then having a toasting pan on the Stove with a Ragooee 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 thickened with brown butter, put it in the dish, lay on 8 or about it fry’d balls and the tongue Slic’d and larded with bacon, lemon peel and beat root; then fry in the butter of eggs, Slic’d Sweetbreads, car’d Sippets and Oysters, lay in the head, and place these on 8 or about the dish and garnish it with Slic’d Orange and Lemon.

**A Ragooee of a breast of veal.**

Bone a breast of veal, cut a handsome square piece; then cut the other part into small pieces, brown it in butter, then stew and toss it up in your ragooee for made dishes, thicken it with brown butter; then put the ragooee in a dish, lay on the square piece, dice lemon, Sweetbreads, Sippets, and bacon fry’d in the butter of eggs, and garnish it with Slic’d Orange.

**A Ragooee of Sweet breads.**

Set, Lard and Force the Sweet breads with mushrooms, the tender ends of parrots, cocks combs, bou’d tender, beat it in a mortar mix’d 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 ragooee, thicken it with brown butter, & Squeeze in it a lemon, garnish it with Slic’d lemon & barberries.
Kidders Receipts.

Beef Alamonde.

Take a good buttock of beef, interlarded with great lard, round up in savoury spice & sweet herbs, put it in a great saucepan & cover it close & set it in a oven all night, this is fit to eat cold.

Veal Alamonde Al Daub.

Take a good fillet of veal interlarded as if beef, ad to it a little white wine; then make for it a ragoos & garnish it with slice'd lemon.

A Tompetteone of Pidgeons or Larks.

Take your savoury forc'd meat & roll it out as past, set it in a toasting pan, then lay in thin slices of bacon, squab pidgeons, slice'd sweetbreads, tops of asparagus, mushrooms, yolks of hard eggs, tender ends of sliver'd pallats & cocks combs boy'd, black'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 thrice, if side out at the vent; cut off all toes & fill them with forc'd meat, made of y heart & liver; cover them with a tender forc'd meat being wash'd with y batter of egg; & shape them like pears; y wash y over & roul y; in scalded chopt spinnage, cover y with thin slices of bacon, & put y in bladders, boyl y an hour & 1/2, then take them out of the bladders and lay y before the fire to crisp them, then make for y a ragoove.
Kidders 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 vinaigre, whole spice, bay leaves, sweet marjoram, winter savoury, green onions; when it's ready lay it in a dish, make sauce of some of the liquor, mushrooms diced, lemon, 2 or 3 anchovies; thicken it with brown butter & garnish it with pickled lemon.

Oyster Loaves.

Cut a round hole in the tops of 5 French roults and take out all the crumb, & smear it over the inside of a tender forced meat of set oysters & part of an ocell, fry them crisp in lard & fill them, a quart of oysters & rest of the bed cut like lard, spice, mushrooms anchovies top up in lard. & 3/4 a pint of white wine; thicken it with a bit of butter rould up in floater.

Sauceages.

Take pork more lean than fat & shred it, then take of 3 yoke of pork & mince it season each a part of minced sage, pretty high thyme, savoury spice, clear yq. small guts & fill them; mixing some bits of fat & a little wine n. th. it, then tie them in links.

Polonia Sauceages.

Take a piece of red gummon of bacon and half boil it, mince it n. th as much bacon, lard, minced sage, thyme & savoury spice, & yolks of eggs & as much red wine as will bring it to a pretty thick body; mix it n. th, with hands & fill it in large skins & dry them as hamms.
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 you'd 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 & ¼ p. of salt in a pan till its all dry then pull off the paper & drudg it with grated bread & flour & boil 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 1.25l. grated bread whole cinnamon Ginger mace a sprig of rosemary Vinegar & Sugar boil up &

To Roast a Fillet of Beef.

Take out the fillet of the side of a Sir Loynge of beef and lard it with bacon like a hare & lay in a pan & pour on it a marrowmade of Vinegar lemon juice crenct pepper broken mace sliced nutmeg ginger an onion & Sweet herbs let it lye 2 h. y. spit it between 8 squares last & drudg it with bread & flour & make for it a ragooe. Thus you marrowmade any fends sweetbread scradrops.
Kidders Receipts.

To roast an Hare

Sett and land it with bacon make for it a pudding of grated bread the heart and liver being parboiled and chopt small with beef suet and sweet herbs mix with marrow cream spice and eggs then sew up the belly and roast him when its roasted let you 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 you 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 pieces then baste him with butter drudg him with flower bread & spice, Sauce him as aforesaid & garnish it with fried bacon.

A Leg of Mutton a la Royal

Lard your mutton and slices of veal with bacon crouled 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 with cloves when it is ready lay it in the dish lay round it the Collops pour on it a Ragout and garnish it with lemon & oranges.

G
Kidders Receipts.

A brown Fricassee of Chickens or Rabbits.

Cut them in pieces & fry them in butter: then having ready hot a pint of gravy, a little Clarret whitenine & Strong broth, 2 anchovies, 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 Fricassee of y Same.

Cut them in pieces & wash them from y blood & fry them on a soft fire then put them in a toasting pan with a little strong broth: season them & tost 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 flower.

A Fricassee of Lamb.

Cut an hind quarter of lamb into thin Slices, sa- son it with Savoury Spice, Sweatherbs & a shallot then fry them & tost them up in strong broth, white-wine, oysters, balls & pallats, a little brown butter to thicken it or a bit of butter rould up in flower.

Pullets a la Cream.

Lard & force your Pullets of their own flesh boyl'd hom, mushrooms, sweetbread, oysters, anchovies, grated-bread y yolk of an egg, a little cream, spice & herbs, y' roast m. & pour on them a fine white ragooe of mushrooms, oys ters, sweet bread, cock's combs, truffles, marvels & cream thick en'd, n. eggs.

G.1.
Kidder's Receipts.

Cutlets, Al a Mainlenoy.

Season your cutlets of mutton with Savoury Spice and Shred sweet herbs: then dip 2 Scotch collops in 1/8 batter of eggs and clap on each side of each cutlet, & then a rather 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 ragoove, and garnish them with Slic'd 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 1/8 batter of eggs and fill it, last flour & bake it: the Sauce may be Season'd gravy or put to it a regalia of cucumbers, colliflowers or french-beans.

To Roul 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, roul it in a collar and bind it with pack-thread & roast it: put under it a regalia of cucumber.

Pidgeons in Sunroast.
Cleanse your pidgeons, then make a forcings for 1/8 y'ge a large Scotch collop & a Rash of bacon on 1/8 breast of each: Spit and cover them with paper & roast them, then make for them a ragoove, and garnish them with Slic'd lemon.

G. 2.
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 boils put in the head, on a fish bottom, and in the boiling put in cold water & vinegar, when it is boiled take it up or put it in a dish, that fits your fish bottom; for the sauce take gravy or claret boiled up with a faqget of Sweet herbs & an Onion; 2 or 3 anchovies drawn up with 2 pounds of butter a pint of Shrimps cut, the 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 milt or Liver, garnish it with fry'd Parsley, Sliced lemon, Barberries & horse-radish, and fryed fish.

To stew a Carp.

Take a brace of Carp knock them on the head open the bellies & wash out the blood with vinegar & Salt, then cut them close to the tail to the bone & wash them clean, put them in a broad Sauce pan & put thereto a quart of Claret, half a pint of vinegar 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 rold up in flower lay about it the Spaune, milt or Liver, stick on them toasts thicken it with brown butter.
Kidders Receipts.

A Carp Larded n. Eel 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; roult in spice and Sweet herbs and bay leaves powdered; then lard it thick on the Slash'd side; fry it in a good pan of lard; then make for it a ragove with gravy, white wine vineagar, 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 roult in Sweet herbs or spice and fill it with fish forc'd meat, roast it at length, baste 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 Slic'd 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. Force'd Eel. Mince it n. Oysters, Sweet herbs Onions suet bread & egg, fill & Skin turn it round, & bake or broylet drawn butter & lemon H.i.
Kidders Receipts.

Potting.

To Pott Beef.

Take a good buttock of beef or leg of mutton piece, cut it in pieces and season it with Savoury Spice. An ounce of Salt peter, 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, tye 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 pots. Set it in the oven to settle: when it is cold cover it with clarified butter.

To Pott Pidgeons.

Your pidgeons being tryst & 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 with clarified butter. You may pot fow 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 & season it with pepper & salt, make it up in yo. asforesaid pasty paste, 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 so 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 Pasty's pour in a Lear.
Collaring

To Collar Beef.

Lay your Flank 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 criss 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 roul it in a hard cellar in a cloth. Sew it close & tie 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 tie 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 a large Silver ecles with Salt, slit y. m down the back, take out the bones wash & dry them & Season y. m with Savoury Spice, menci'd parsley, thyme, sage and an onion then roul each in collars in a little cloth, yce them close and boil them in water & salt n. y heads & bones & a pint of vineager a fraggot of herbs ginger a pennyworth of icerings last, when they are tender take y. up yce them close again strain y. pickle & keep the Ecles in it.

1.1
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 rashers 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 handfull of Salt, a quart of vineager, a faggot of Sweet herbs, whole Spice a pennyworth of Iceing glas 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, parsley & thyme. Roul it in an hard collar in a cloth tye it close and boyle it when its cold keep it in Seasing drink.

1.2.
Kidders Receipts.

Pickles.

To pickle Melons or large Cucumbers.

Scoop them at one end and take out the pulp clean, and fill them with scrap’d horseraddish, Slic’d garlick, ginger, nutmeg, whole pepper and large mace; then for the pickle: The best white wine vinegar, an handful full 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 Melons boyl’g hot & Stow them down close 2 days; when you intend to green them. Set them over the fire in a bell-nettle 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 Cucumbers.

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 Melons boil’d 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 Melons boil’d hot & green them the same way.
To Pickle Wallnuts.

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 a little pickle as the mellers, adding thereunto a little mustard seed.

To Pickle Mushrooms.

Take your small hard buttons out of 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 quiet & 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 it up in glasses.

To Pickle Onions.

Boil 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 in same way.

To Pickle Beet Roots & Turnips.

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

To Pickle Red Cabbage.

Slice the Cabbage thinn and put to it a pickle of vinegar & spice cold.
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 boyd & cold.

To Pickle Pidgeons.

Boyl them with whole spice, in 3 p. of water, a p. of white wine, & a p. of vinegar, when boyd take them up & when cold keep them in this pickle.

To Pickle Smelts.

Lay y. in a pot in rows, lay on y. sliced Lemon, ginger, nutmeg, mace, pepper & bay leaves powder'd & salt, let y. pickle be red wine vineager, bruise & Cochinele & sugar salt, let y. pickle be boyd & cold & pour'd on it, cover y. close.

To Pickle Oysters.

Take a p. of large Oysters in a full of y. wine, parboyl'd in y. own liq for y. pickle, take y. liq. a p. of white wine & vinegar, mace, pepper & salt, boil & Scorn it, n. cold keep the Oysters in this pickle.

To Stew Mushrooms. Peel & clean y. fresh, slaps & boil y. in water & Salt, Strain y. & Stew y. in a little of y. liq. a little white wine, savoury spice & lemon thick-en'd in a bit of butter rou'd up in flour.

Catchup of Mushrooms. Stew y. fresh, slaps in y. own liq. Oyster liq. white wine, anchovy, spice, shallots, sweeterels, boil & Strain it, & keep it in bottles.
Kidder's Receipts.

Jellies.

Harts-horn Jelly.

Put ½ a pound of harts-horn into an earthen pan with 2 quarts of spring water, cover it close & set it in the oven all night; then strain it into a clean pipkin with ¾ a pint of rhennish wine and ¾ 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 a-rifeth with a thick skin, run it thro' a napkin and turn it up again till it is all clear.

Calves feet Jelly

Boyl a pair of calves feet in water with ½ meat cut off from the bones, when cold take the fat from ½ top and ½ dross from ½ bottom and Season it as if Harts-horn jelly.

Ribon Jelly.

It made with ½ colour'd jelly: hereafter mention'd First run one of those colours in a glass, n't it is cold, run another as cold as you can & another & so all of rest.

Torre Colours.

Have in yo severall small pipkins strong jellies ready seafond have also several muslin rags ty'd up close, one n't bruised cochineal, another n't saffron & another n't spinnage juice put yo' bags into yo' several pipkins, 8 as you would of colours rife fine 3" with the whites of eggs, & run them thro' several bags.
Kidder's Receipts.

Blamangoes.

Make your jelly of 3 of harts horn and 2 oz. of spring water, run it thro 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 least it burn too run it thro a Sive 2 or 3 times colour it if you please and put in glasses.

A whip Temblabul.

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: which steep up light together and having in your glasses rhumysh wine and Sugar and carret & Sugar lay on the froth & a Spoon heapd 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 shed very then 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 hott let another whilst you stir it pour into it 4 oz. of cream boiling hot with a grated nutmeg boild in it. Then take it off the fire, clap a hot pse plate on it and let it stand a quarter of an hour.

Orange Butter

Take 5 yolks of 5 hard eggs, a pound of butter, a little fine Sugar ev a spoonful of orange flower water & work it then a Sive Almonds & Pistachia butter is made & some may only blanch & pound them.

L1.
Lemon Cream.

Take the juice of 3 or 4 Lemons & boil some of the peel in spring water then take double the quantity of that water as Lemon juice then put to it orange flower water & 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 it is pretty thick. Put it in glass. 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 brown water whisk it up in a broad earthen pan & take off the froth as it ariseth.

Raspberry Cream.

Take a quart of custard stuff & mix it with bruised ripe raspberries or preserved ones gather it over a fire & strain it then put it in glass. Thus you may make any other sort of cream without altering the fruit.

Chocolate Cream.

Take a pint of cream & a spoonfull of scraped chocolate boil it well together mix it if you yolks of 2 eggs & thicken & mill it on the fire & put it in glass.

Italian Cream & Sugar Loaf.

Take a of strong jelly run & mix in 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 bason & jelly glases when cold dip your basons & glases in hot water to loosen them & turn them in china plates.
Kidders Receipts.

To Coddle Codlings.

Put your fair Codlings in a brass pan with water over a charcolce fire till it is Scalding hot, keep them close covered, when they will Skin then Skin them and put them in again with a little vinegar and let them lye till they are green.

To Bottle Gooseberries etc.

When they are full grown, before they turn, fill them into wide mouth'd bottles, cork them close, and set them in a slack oven till they are tender and crackt, then take them out & pitch & corks.

Thus you may keep.

Damsons Bullace

Pears Plums or Currants etc.

Only do these when they are ripe.

To Salt Hams or Tongues

Take 5 or 4 gallons of water, put to it 4 pound of hay Salt & 1 pound of white Salt, a pound of petre salt a quarter of a pound of Salt petre, 2 ounces of pruneller Salt & a pound of brown 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 lie 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 n. th. wood in a Chimney.
### The Order for Bills of Fare

#### First Dishes
1. **Pottage of all Sorts**
2. **A Dish of Fish**
3. **Beets and Brawn**
4. **A Ham and Chickens**
5. **Pillets and Oysters**
6. **Boyd’s Tongues & Udders**
7. **A Leg of Veal, Bacon & Shells**
8. **A Calves head Bacon & Shells**
9. **A Neck of Veal, Bacon & Herbs**
10. **A Calves head hal’d**
11. **A Goose or Turkey a la Daub**
12. **A Leg of Veal or Mutton a la Daub**
13. **A Dish of Pigeons**
14. **Afore a Leg of Veal boyld**
15. **A Powder’d Spoon of Venison**
16. **A Powder’d Leg of Pork**
17. **A Leg of Mutton and Turnips**
18. **A Piece of Salt Beef and Carrots**
19. **Pillets Bacon & Cabbage**
20. **Boyd’s Fowls & marrow Bones**
21. **A Turkey & Small Figs**
22. **A Ham or red tongues w’ Chicken or Pigeons &c.**
23. **Herbs forc’d or plain**
24. **A Boyd’s Turkey & Oysters**
25. **Stew’d Giblets**
26. **A Leg of Lamb & Spinage or gooseberries, Boyd’s Rabbits**

#### Bottom Dishes
1. **A Chine or Veal or Mutton**
2. **A Gigot of mutton**
3. **An Eek of Veal, Pigeons in Surount, puddings of any sort. Roast Beef**
4. **Mince’d Pots, Cold Ham, Sliced tongue, A Venison Patty, Pillet meats or Fowls, Cold Lobster, Sauson or Surtoun**
5. **A bunch of Venison roast**
6. **A Leg of mutton roast n’ Oysters, Lamb in Jouyns**
7. **A Chine or Turkey, Chickens or Pigeons roast n’ Asparagus, Pillets or Turkeys**
8. **A Roast Pike, Calves head roast’d Pique, green peas, Bombar’ded Veal, Roast Turkey or Surtoun n’ Sausages**

#### Side Dishes
1. **Bombar’ded Veal**
2. **Scotch’d Collants**
3. **A forc’d leg of Lamb, Cutlets a la Mainteiny, Cutlets forc’d**
4. **Fricassee white or brown**
5. **A Ragout of any sort, a Tourn or Tamie, Peel**
6. **Beans or French-beans**
7. **Chickens & Asparagus, Lamb bones of Sweetbreads**
8. **Sorrel or forc’d Carp**
9. **Chickens a la Creame**
10. **A Picquet**
11. **A Picquet**
12. **A Picquet**
13. **A Picquet**
14. **A Picquet**
15. **A Picquet**

#### Second Course
1. **A dish of wild or tame Turf, of any sort Rabbits, Pillets, Green Geese or Pigeons, Turkey Pouts, Leverets, Partridges, Woodcocks or Snips**
2. **Pheasants, Quails Ladies, Wheat-ears, Ducks, Pigeons, Plowers**
3. **A compot of Pigeons, Pigeons broil’d or Served Boyd’s Lobsters or Crabs, Artichokes boyld**
4. **Asparagus & eggs, Scallopd Oysters, Pithy Patties, A Tourt or Tamie, Larks, Cheese-Cakes, Puffs & Cutiards, A Dish of Peas**
5. **A Ragout of Mushrooms, A Ragout of any sort, Luffers Ragout or Roast, A Scotch Lamb**
6. **Oyster Leaves, Knotts of Marrow or Cream Veal Cutlets**
7. **Olives of Veal**
8. **Patties of Oysters**
9. **Trout, Fish, Prawns, Shrimpso, Puffers of Apricocks or Oysters, Felonia Sausages, Sire’s Tongue, Solomon quindly, Potting Collaring or Pickles of any sort.**
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Egg Pyes.
Florendines Torts and Pastseys.
Riddell's Cookery Book

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To Autolycus
25th August 1905