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MVRRRELS
TVVO BOOKS
OF
COOKERIE
AND
CARVING.

The fifth time printed with
new Additions.

L O N D O N,
Printed by *M.F.* for **JOHN MAR-**
R I O T, and are to be sold at his Shop
in **Saint Dunstons Church-yard**
in **Fleet-street.** 1638.

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Printed & Bound by
SMITH SETTLE
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A
NEWV BOOKE
OF
COOKERIE.

Wherein is set forth a most perfect direction to furnish an extraordinary, or ordinary feast, either in
Summer or Winter.

Also a Bill of Fare for Fish daies, Fasting daies, Ember-weekes or Lent.

And likewise the most commendable fashion of Dressing, or Sowing, either Flesh, Fish, or Fowle: for making of Gellies, or other Made-dishes for service, to beautifie either Noblemans or Gentlemans Table.

Together with the best and newest Art
of Carving and Sewing.

All set forth according to the now new
English and French fashion.

By IOHN MURRELL.



TO
THE VERTVOVS
and well accomplished
Gentlewoman M^{rs} *Martha*
Hayes (Daughter to the honora-
ble S^r *Thomas Hayes* Knight, late
Lord Maior of the City of
London :) health and
happinesse.



Of this *Name* and *Na-*
ture (worthy Gentle-
woman,) many small
Books and *Pamphlets*
haue heretofore beene publish-
ed ; the most of which never-
thelesse have instructed ra-
ther how to marrie then make
good Meate : but this (in

The Epistle Dedicatorie.

credit of my knowledge, and strict observation in Travell) is experimentally such as it pretends to bee in the Title Page thereof. Whereof I can say but this, and this it will performe for the sayer, That it gives each Meat his right for the manner of dressing; Each dish his due, for the order of serving; and both, good prooffe of my desire to please and profit in the publishing. So, referring it to your worthy perusal, and my selfe to your favourable opinion, I ever remaine,

London,
July, 20
163.

Yours no lesse humbly
than truly devoted.

JOHN MURRELL.



The first Booke of Cookerie.



By reason of the generall ignorance of most men in this practice of Catering, I haue set downe here a perfect direction how to set forth an extraordinary Dyet for the Summer season, when these things mentioned may easily be had. It serueth also for a Direction for a Bill of fare: and also for a perfect direction for the setting of dinner orderly, twenty Dishes to your first Hesse, and as many to the second Course to the same Hesse, and ten to the third Course: so that in all you haue fiftie dishes to your Hesse. For the boords end you may leave out some of the costliest dishes: if you haue tenne or twelue for the boords end it is sufficient. If you cannot come by all these things named, then you may place some other thing at your discretion in the place, so that it bee not grosse meate, for grosse meate disgraceth the Feast.

Also, another Direction for another service for the Winter season, of twenty Dishes to the first Messe, and as many to the second Course to the same Messe: so that in all there be forty Dishes to the Messe, although it be contrary to the other service of the Summer season, and you may take of these meates halfe so many to the boards end, and it will be sufficient both for the first and the second: but if your persons be of equall dignitie, then serue your first Messe, and the boards end, all as one alike equally.

A third Direction for a common ordinary Service of ten or twelue dishes to a Messe, to your first Messe, and as many to the second Course to the same Messe, so that in all there will be twenty dishes to your Messe: but to your boards end sixe or eight, according as your board will hold. If any of these meates named be wanting, then you may place some other that you haue ready at hand.

These Directions serue both for a Bill of fare, and to serue out your meat in good order: it is also a direction to young practitioners which vnderstand not these businesses.

A Bill of service for an extraordinary
Feast for Summer season, 50.
dishes to a Messe.

- 1 **A** Grand Sallet,
- 2 **A** boyld Capon.
- 3 **A** boyld Pike.
- 4 **A** dish of boyld Pea-chickens, or Partridges, or young Turkey-chicks.
- 5 **A** boyld Breame.
- 6 **A** dish of young Wild-ducks.
- 7 **A** dish of boyld Quails.
- 8 **A** Florentine of Puff-paste.
- 9 **A** forced boyld meate.
- 10 **A** hanth of Venison roasted.
- 11 **A** Lomber Pye.
- 12 **A** Swan.
- 13 **A** Sawne or Kid, with a pudding in his belly, or for want of a Sawne you may take a Pigge and fley it.
- 14 **A** Pasty of Venison.
- 15 **A** Bustard.
- 16 **A** Chicken Pye.
- 17 **A** Whelant or Potwies.
- 18 **A** Potato Pye.
- 19 **A** Couple of Caponets.
- 20 **A** set Custard.

- 1 **A** Quarter of a Kid.
- 2 **A** boyled Carpe.
- 3 **A** Heron oz Bitter.
- 4 **A** Congers head boyled, oz Trouts.
- 5 **A** Partichoake Pie.
- 6 **A** dish of Kuffes oz G dwits.
- 7 **A** colob ked meate.
- 8 **A** sowst Pigge.
- 9 **A** Gull.
- 10 **A** cold bakte meat.
- 11 **A** sowst Pike, Breame, oz Carpe.
- 12 **A** dish of Partridges.
- 13 **An** Dreagado Pye.
- 14 **A** dish of Quailles.
- 15 **A** cold baked meat.
- 16 **A** fresh Salmon, Pearch, oz Pullet.
- 17 **A** Quodling Tart, Cherry, oz Goose
berry Tart.
- 18 **A** dyed Peates tongue.
- 19 **A** Sole or Sturgeon.
- 20 **A** sucker. Lent of paffe-passe.

The third couse for the same
Messe.

- 1 **A** Dish of Petwets.
- 2 **A** dish of Pearches.
- 3 A dish of green pease, if they be dainty.
- 4 A dish of Dotrels.
- 5 A dish of Hartichoakes.
- 6 A dish of buttered Crabs.
- 7 A dish of Bzawnes.
- 8 A dish of Lobstars.
- 9 A dish of A choues.
- 10 A dish of pickled Oysters.

Another direction for a Bill of fare for
Winter season, and also serveth to set
forth your meat in order.

- 1 **A** Shield or Collar of Bzawne.
- 2 **A** Sallet.
- 3 A boyled Capon.
- 4 A boyled Gurnet.
- 5 A boyled Mallard.
- 6 A so:ke boyled meate.
- 7 A roasted Peates tongue with a pud-
ding in it.
- 8 A made dish of puf-paste.

6 The first Booke

- 9 A Shoulder of Mutton with Olives
and Capers.
- 10 A Chine of Beefe.
- 11 A dish of Chetwets of Meale.
- 12 A Swan oz Goose.
- 13 An Olive-Pie.
- 14 A Piggs.
- 15 A Loyne of Meale oz a Legge of Mutton.
- 16 A Larke oz a Sparrow-pye.
- 17 A Turkey.
- 18 A Pastie of Venison.
- 19 A Capon.
- 20 A Custard.

The second course for the
same Messe.

- 1 A Young Lambe oz Kid.
- 2 A couple of Rabbits.
- 3 A Wickshaw fryed oz baked.
- 4 A roasted Mallard.
- 5 A brace of Partridges.
- 6 A Chicken Pye.
- 7 A brace of Woodcockes.
- 8 A couple of teales.
- 9 A cold baked meate.
- 10 A dish of Plover.

- 11 A dish of Whites.
- 12 A cold baked meate.
- 13 A dish of Larkes.
- 14 A Quince oz Warden-pye.
- 15 A boide Peates-tongue.
- 16 An Oyster-pie.
- 17 A dish of Puffes.
- 18 A Hole of Sturgeon.
- 19 A laid Tart of Puspaste and sucket.
- 20 A dish of pickled Oysters.

The first Course for a small common Service of Meat, to direct them which are unperfect, to bring them to further knowledge of greater Service.

- 1 A Boyld Capon oz Chicken.
- 2 A Legge of Lambe farced on the French fashon, oz neates-tongue.
- 3 A boyled Ballard oz Kabbet.
- 4 A dish of botld shins of Meale, oz Collops and Egges.
- 5 A piece of roast Beefe.
- 6 A dish of chetwets of Meale, oz Buffon-pyes, if it be Winter, but if it be summer an Olive-pye.

8 The first Booke

- 7 A legge of Mutton roasted whole, or a
Loyne of Veale, or both.
- 8 A figge.
- 9 A Swan, Goose, or Turkey.
- 10 A patty of Venison, or foze quarter of
Mutton, or a fat rumpe of Beefe.
- 11 A Capon, Pheasant, or Pearne.
- 12 A Custard.

A second Course to the same dyet.

- 1 A Quarter of Lambe.
- 2 A couple of Rabbets.
- 3 A Mallard, Teale, or Widgeon.
- 4 A brace of Partridges or Woodcockes.
- 5 A Chicken or Pigeon pie.
- 6 A dish of Plouers or Snites.
- 7 A couple of Chickens.
- 8 A Marden or Nuttice pie.
- 9 A sowst pig or Capon.
- 10 A Cherry or a Gooseberry Tart, or a
Quarter tart of pippins.
- 11 A dish of some kinde of sowst fish.
- 12 Lobitars or pickled Oysters.

A Table of Direction for a Bill of fare for
fish-dayes, and Fasting-dayes, Em-
ber-weekes, or Lent.

The first Course for the same dyet.

- 1 A Dish of Butter.
- 2 A Rice milke.
- 3 Buttered Egges.
- 4 Stewed Oysters.
- 5 A boyled Kochtoz Burnet.
- 6 A boyld Sallet of Hearbes, ez of Car-
rets.
- 7 A boyled Pike.
- 8 Buttered Loaves.
- 9 Cheuets of Ling oz Stockfish.
- 10 Another Sallet.
- 11 Stewed Trouts oz Smelts.
- 12 A dish of buttered Stockfish.
- 13 Salt Cele, oz white, her ring.
- 14 A Sole of Ling.
- 15 A Skirret, ppe.
- 16 Buttered Flounders oz plaice.
- 17 An Cele oz Carpe, ppe.
- 18 Haddocke. Fresh, Car, oz Whiting.
- 19 Sal Salmon.
- 20 A Custard.

The

The second course for this dyet.

- 1 **A** Boyld Carpe.
- 2 **S**pitchcockes of Celes.
- 3 **F**ride Stockfish.
- 4 **W**oyld Celes.
- 5 **B**akte Puffes.
- 6 **A** roasted Cele.
- 7 **B**uttered Parsnips.
- 8 **F**ride Oysters.
- 6 **B**lancht Marchet in a Fryingpan.
- 10 **A** fride Kochet.
- 11 **A**n Oyster Pye.
- 12 **F**ride Smelts.
- 13 **A** Pippen Pye.
- 14 **F**ride Flounders.
- 15 **B**uttered Crabs.
- 16 **F**ride Skirrets.
- 17 **A** Tart of Spinnage oz of Carrets.
- 18 **C**onger.
- 19 **L**obster oz Prawnes.
- 20 **P**ickled Oysters.

If your Mese be halfe so much for the
broods end, it will be enough both for the
first and second course.




To boyle a Capon Larded with
Lemmons, on the French
fashion.

S Cald your Capon, and take
a little dusty Watmeale to
make it boyle white. Then
take two or thre ladlesfuls of
Butter broth, a fagot of
sweet Herbes, two or thre Dates, cut in
long pæces, a few parboyled Currans, a lit-
tle whole Pepper, a Pæce of whole Pace,
and one Nutmeg. Thicken it with Al-
monds. Season it with Vcrjuyce, Sugar,
and a little sweet Butter. Then take vp
your Capon, and larde it very thicke with
a preserved Lemmon. Then lay your
Capon in a deepe Heat-dish for boyled
meates, and powze the broth vpon it. Gar-
nish your dish with Suckets and preserved
Barberries.

To sowce a Pigge.

S Cald a large Pigge, cut off his head
and slit him in the middell, and take


cut

out his bones, and wash him in two or three warme waters. Then collar him vp like Bzaune, and sew the collars in a faire cloath. Then boyle them very tender in the faire water, then take them vp and throw them in faire water and salt vntill they be cold, for that will make the skine white. Then take a Bottle of the same water that the Pigge was boyled in, and a Bottle of White-wine, a race of Ginger sliced, a couple of Nutmegs quartered, a spoonefull of whole Pepper, five or six Bay-leaves : seethe all this together : when it is cold put your Pigge into the souce, drinke, so you may keepe it halfe a yeare, but spend the head.

To souce Oysters.

TAke out the meat of the greatest Oysters : saue the liquoz that cometh from them, and straine it into an earthen Pipkin: put into it halfe a pine of White-wine, and halfe a pinte of White-wine Vinegar : put in some whole Pepper, and sliced Ginger. Boyle all these together with two or three Cloanes, when it hath boyled a little, put in your Oysters, and let them boyle two or three walnes, but not too

too much. When take them vp, and let the
syrup stand vntill it be cold: then put in
your Dysters, and so you may keepe them
all the yeare.

To sowce a Pike, Carpe, or
Breame.

Draw your fish, but scale it not: saue
the Liuer and the refuse of it, slit the
said refuse, and wash it. When take a pot-
tle of faire water, and a quart of White
Wine, and a faggot of sweet hearbes: so
soon as you see your Wine boyle, throw in
your fish with the scales on, and when
you see your fish boyle, poure in a little
Vinegar, and it will make your fish crisp.
When take vp your fish, and put it in a
Tray. When put into the liquor some
whole pepper, a little whole Ginger, and
when it is boyled together well with a
little Salt, and cold, put in your fish into
an earthen panne: when you serue it in,
serue Gelly in Sawcers, with a little fine
Ginger about the Sawcers sides, and
Fennell on your fish.

To boyle Flounders or Gudgeons on the
French fashion.

Boyle a pinte of White-Wine, and a pinte of faire Water, a few sweet Hearbes, tops of Lime, sweet Marjoram, winter Sauoy, tops of Rosemary, a peece of whole Mace, a little Parsly pickt small: when all is boyled well together, put in your Fish, and scum it well. Then put in a little crust of Banchet, a quarter of a pound of sweet Butter. Season it with Pepper, and Verjuyce, and so serue it in

To boyle a Gurnet on the French
fashion.

Draw your Gurnet, & wash it cleane, boyle it in water and salt, with a sagot of sweet Hearbs: then take it vp, and powze vpon it Verjuyce, Nutmeg, Butter, and Pepper: thicken it with the yolkes of two new layd Egges. All this being powzed vpon your Fish, garnish your dish with prelerued Barberries, or a sliced Orange.

To

To boyle a Legge of mutton on the
French fashion.

Cut out all the meate at the Butt end,
leaving the bone still in. Mince it
small with Beefe Suit, and Harrow.
Then take sweet Creame, yolkes of Eggs,
a few Raisins of the Sunne, two or three
Dates minced, a little grated Bread. Sea-
son it with Pepper, Salt, and Putmegge:
then worke it stiffe, like a Pudding, and
cram it in againe. Then stue it in a Pot
with a Harrowbone, and a knuckle of
Meale: serue the Legge by it selfe, and
your knuckle in stued broth, and your
Harrow-bones upon Bzays, with Car-
rets, and Pepper.

To hash a Legge of Mutton on the
French fashion.

Parboile your Legge, and take it vp and
pare off some thin slices, and prick your
Legge through, and let out the graue on
the slices: then bzuise sweet Hearbs with
the backe of a Ladle, and put in a peece of
sweet Butter: Season it with Heriuyce, &
Pepper: and when your Mutton is boyled,
poure it on it, and serue it so to the Table.

To roast a Legge of Mutton, on the
French fashion.

PAre all the skinne as thin as you can:
Lard it with sweet Lard, and sticke
about it a dosen Clones: when it is halfe
roasted, cut off three or foure thin peeces,
& mince it small with a few sweet hearbs,
and a little beaten Ginger: put in a lable
full of Claret-wine, a pece of sweet But-
ter, two or three spoonfuls of verjuyce, a lit-
tle Pepper, a few parboyled Capers: when
all this is boyled together, chop the yolke
of an hard Egge into it. When you dresse your
Legge, and serue it vpon sawce.

To roast a Neates tongue, on the
French fashion.

Chop sweet hearbes fine, with a pece
of a raw Apple, season it with Dep-
per. Ginger, and the yolke of a new laid
Egge chopt small to mingle amongst it:
then stuffe it well with that farcing, and
to roast it. The sawce for it is Verjuyce,
Butter, and the iuyce of a Lemmon, and a
little Patmegge. Let the tongue lye in
the sawce when it goeth to the Table.
Garnish

Garnish your Dish as you thinke fittest,
oz as you are furnished.

To boyle Pigeons with Rice, on the
French fashion.

Fill them to boyle, and put into their
bellies sweet Hearbs, viz. Parsley, tops
of young Time : and then put them into a
Pipkin, with as much Mutton broth as
will cover them, a peece of whole Mace, a
little whole Pepper : boyle all these to-
gether untill your Pigeons bee tender.
Then take them off the fire, and scum of
the fat cleane from the broth, with a
spone, for otherwise it will make it to
taste ranke. Put in a peece of sweet But-
ter : season it with Merjuice, Nutmegge,
and a little Sugar : thicken it with Rye
boyled in sweet Creame. Garnish your
Dish with preserved Barbettes and Skir-
ret roots, being boyled with Merjuice and
Butter.

To boyle a Rabbet with Hearbs on
the French fashion.

Fill your Rabbet for the boyling, and
seethe it with a little Mutton broth,
White wine and a peece of whole Mace :

then take Lettuce, Spinage, Parsley, Winter Savoy, sweet Marjoram: all these being pickt, and washt cleane, braise them with the backe of a Ladle (for the braising of the hearbs will make the broth looke very pleasantly greene.) Thicken it with a crust of manchet, being steeped in some of the broth, and a little sweet Butter therein. Season it with Meriuyce, and Pepper, and serue it to the Table upon Sippits. Garnish your dish with Barberies.

To boyle Chickens in white
broth.

Take your Chickens fit to boyle, as was before shewed in the Rabbits, cut two or three Dates in small peeces: take a pece of whole Hacc: thicken your broth with Almonds: Season it with Meriuyce, and a little Pepper. Garnish your dish sides with sweet Sucket and Sugar, after you haue seasoned your broth. In like sort you may boyle a Capon, but then you must put Harrow into your White broth. If you dislike Nutton broth, then boyle it by it selfe in faire water till it turne as white as a Card. But
the

the French men follow the other way, and it is the better.

To boyle a Teale or Wigion on the French fashion.

PArboyle eyther of these Fowles, and thzow them in a Dale of faire water (foz that taketh away the rancknesse of the flesh.) When roast them halfe, and take them off the fire, and put sweet Herbs in the bellies of them : lace them downe the bzeast, and sticke them with two or thzee whole Cloues in the bzeast with your knife in euery one of them so many. When put them in a pipkin, with two or thzee ladlesfulls of strong Sutton-bzoath, a peece of whole Hare, two or thzee Little Onions minst small. Whicken it with a toast of household bzead: put in a peece of sweet Butter as bigge as a Walnut: Season it with Pepper and Verjuyce.

To smoore an old Coney, Ducke, or Mallard on the French fashion.

PArboyle any of these & halfe roast it, lanch them downe the bzeast with your knife, and sticke them with two or thzee

three Cloues. Then put them into a pipkin with halfe a pound of sweet Butter, a little White-wine, Meriayce, a peece of whole Mace, a little beaten Ginger, and Pepper. Then mince two Onyons very small, with a peece of an Apple, so let them boyle leisurely, close covered, the space of two houres, turning them now and then. Serue them in vpon Sippets.

Another way to boyle Chickens, or Pigeons, with Gooseberryes or Grapes.

Boyle them with Sutton-broth, and White-wine, a peece of whole Mace, put into the bellies of them sweet Herbs: when they be tender, thicken it with a peece of Marchet and two hard egge yolks strained with some of the same broth. Then put some of the same broth into a boyled-meat dish, with Meriayce, Butter, and Sugar, and so boyle your Grapes or Gooseberryes in the dish close covered, till they be tender, and poure it on the breast of your dish.

To boyle a Chine of Matton or Veale,
in sharpe broth, on the French
fashion.

Couer your meate with faire water
and a little White-wine, a peece of
whole Hace, a Nutmeg quartered, a hand-
full of Hearbs cleane pickt, and bruised
with the backe of a Ladle, young Lettice,
Spinage, Parsley, tops of young Lime:
when all is boyled well together, thicken
it with a crust of Manchet, and the yolke
of a hard Egge, steeped in some of the same
broth, and draw it through a Strainer, and
thicken your broth with it. Season it with
a little Meringe and Pepper.

To boyle Larkes or Spar-
rowes.

Trusse them fit to boyle, and put them
into a Pipkin, with a Ladlefull of
Mutton-broth, a peece of whole Hace, a
quarter of a Nutmegge, a fagot of sweet
Hearbs, and a little yeung Parsley pickt
cleane and short: put your Parsley loose
into your broth: season it with Meringe,
Pepper and Sugar. Thicken it with the
yolkes of two new laid Egges hard, and a
peece

pece of Marchet, strained with some of the same broth, till they be tender. Garnish your dish as you will.



Baked-meates.

A made dish of Coney Livers.

Parboyle three or foure of them, and then chop them fine with sweet Hearbes, the yolkes of two hard Eggs, Season it with Sinnamon, Ginger, and Nutmeg, and Pepper: put in a few parboyled Currans, and a little melted butter, and so make it vp into little pastyes, frye them in a Fryeingpan, thane on Sugar, and serue them to the boord.

A made dish of a Sweet bread.

Boyle, or roast your Sweet bread, and put into it a few parboyled Currans, a minst Date, the yolkes of two new laid Egges, a pece of Marchet grated fine,
Season

Season it with a little pepper, Salt, Nutmeg, and Sugar, mixing in the juice of an Orange or Lemmon, and put it betwene two sheets of Puff-paſte, or any other good paſte: and eyther bake it, or fry it, whether you please.

A made diſh of Sheepes tongues.

Boyle them tender, and ſlice them in thin ſlices: then ſeaſon them with Sinnamon, Ginger, and a little Pepper, and put them into a Coffin of fine Paſte, with Sweet Butter, and a few Sweet Herbes chopt fine. Bake them in an Oven. Then take a little Nutmeg, Vinegar, Butter, Sugar, the yolke of a new layd Egge, one ſpoonfull of Sacke, and the juice of a Lemmon: boyle all theſe together on a chafin diſh of coales, and put it into your Dye: ſhog it well together, and ſerue it to the Table.

A Florentine of a Cony, the wing of a Capon, or the Kidney of Veale.

Mixe any of theſe with Sweet Herbes, parboyled Currans, a Date or two miniſt ſmall, a peece of a preſerued Orange or Lemmon, miniſt as ſmall
as

as your Date. Season it with Ginger, Sinamon, Nutmeg, and Sugar: then take the yolkes of two new laid Egges, a spoonefull of sweet Creame, a peece of a thort Cake grated and marrow cut in thort peeces. Bake this in a dish betweene two leaues of pnf. paste, put a little Rose-water to it befoze you close your paste. When it is baked, Chaue on Sugar.

A Frydayes Pye, without either Flesh
or Fish.

With greene Beets cleane, picke out the middle string, and chop them small with two or thzee well relisht ripe Apples. Season it with Pepper, Salt, and Ginger: then take a good handfull of Raisins of the Sunne, and put them all in a Coffin of fine Paste, with a peece of sweet Butter, and so bake it: but befoze you serue it in, cut it vp, and wzing in the iuyce of an Orange and Sugar.

A Chewet of Stockfish.

Boyle watered Stockfish, and make it fit to be eaten: when it is cold take the whitest of the fish and mince it small: put in parboyled Currans, Raisins of the Sunne,

Suane. Season it with Nutmeg, Pepper, Salt, and a peece of sweet Butter. Bake it, but befoze you serue it in, cut it vp, and wzing in the iuyce of an Orange.

A Quarter-Tart of Pippins.

Quarter them and lay them betweene two sheetes of Paste: put in a peece of whole Sinamon, two oz three bruised Cloues, a little sliced Ginger, Dzengado, oz onely the yellow outside of the Orange, a bit of sweet Butter about the bignesse of an Egge, good stoze of Sugar: sprinkle on a little Rosewater. Then close your Tart, and bake it: Ice it befoze it goe to the board, serue it hot. This Tart you may make of any pas-paste, oz short paste that will not hold the raising. If you bake in any of these kindes of pastes, then you must first boyle your Pippins in Claret-wine and Sugar, oz else your Apples will be hard when your Crust will be burnt and dzyed away. Besides, the wine giueth them a pleasant Colour, and a good taste also. Though you boyle your Pippins tender, take heed you breake not the quarters, but bake them whole.

A Gooseberry Tart.

Pick the stalkes of your Gooseberries, and the pips in the tops : put them in good Waste, with a little greene Ginger sliced in slices : cast on good stoze of Sugar and Rosewater, and so close them.

A Cherry Pye.

Bruise a pound of Cherries, and stamp them, and boyle the sirrup with Sugar. Then take the stones out of two pound : bake them in a set Coffin : Ice them, and serue them hot in to the boord.

To make an Oyster Pye.

Save the liquoz of your largest Oysters, season them with Pepper and Ginger, and put them into a Coffin : put in a mince Onion, a few Currans, and a good peece of Butter. Then poure in your sirrup and close it. When it is bakt, cut vp the Pye, and put in a spoonfull of Vinegar and melted Butter: shake it well together, and set it againe into the Oven a little while: then take it out, and serue it in.

A made dish of Musckels and Cockles.

Parboyle them and take out the meat, and wash them very cleane in the water they were boyled in, and a little white wine: mince them small with two or three yolkes of new-laid Egges. Season it with Pepper, Salt, and a little Nutmeg: then wzing in the iuyce of an Orange, and put them betweene two sheetes of Paffe, Bake it, Ice it, and vie it: you may also fry them.

To bake Neates tongues to be eaten hot.

Boyle it tender, and pill off the skin, take the flesh out at the Butt-end: mince it small with Dre-suet, and Harrow. Season it with Pepper, Salt, Nutmegge, parboild Currans, and a minced Date cut in peeces. Take the yolkes of two new-laid Egges, and a spoonefull of sweet Cream, worke all together with a siluer spoone in a Dish, with a little powder of a dyed Orange-pill: sprinkle a little Veriuyce ouer it, and cast on some Sugar. Then thrust it in againe as hard as you can cram it. Bake it on a dish

C

in

in the Oven: baste it with sweet Butter, that it may not bake dry on the outside: when it is to be eaten sauce it with Vinegar and Butter, Nutmeg, Sugar and the ioyce of an Orange.

A delicate Chewet.

Parboyle a peece of a Leg of Meale, and being cold, mince it with Beefe suet, and Harrow, and an Apple, or a couple of Wardens: when you haue minst it fine, put a few parboyled Currans, sixe Dates minst, a peece of preserved Orange-pill minst, Harrow cut in little square peece: Season all this with Pepper, Salt, Nutmeg, and a little Sugar: then put it into your Coffins, and so bake it. Befoze you close your Pye, sprinckle on a little Rose-water, and when they are baked shate on a little Sugar, and so serue it to the table.

To make an Vmble Pye, or for want of Vmbles to doe it with a Lambes head and Purtenance.

Boyle your meat reasonable tender, take the flesh from the bone, and mince it small with Beefe-suet and Harrow, with

with the Liver, Lights, and Heart, a few sweet Herbes and Currans. Season it with Pepper, Salt, and Nutmeg: bake it in a Coffin raised like an Amble pye, and it will eate so like unto Ambles, as that you shall hardly by taste discerne it from right Ambles.

To bake a Calves Chaldron.

Parboyle it, and coole it, and picke out the kernels, and cut it in small pæces: then season it with Pepper, Salt, & Nutmeg: put in a few sweet Herbs chopt, a pæce of sweet butter, sprinkle it with Merseyce, and so close it. When you serue it in, put to it a litle of a catwale, made with Nutmeg, Vinegar, Butter, Sugar, and the yolkes of two new-laid Eggs, a spoonefull of Sacke, and the iuyce of an Orange

To bake a Carpe.

Scald, wash and draw a fayze large Carpe: season it with Pepper, Salt, and Nutmeg, and put it in a Coffin with good Roze of sweet Butter: cast on great Raiens of the Sunne, the iuyce of two Oranges, put your Butter vppermost, to

keepe the rest moist : sprinkle on a little Vinegar befoze you close it, and so bake it.

To bake a Tench with a Pudding
in her belly.

Let your fish bleed in the Taile, then scald it, and scoure it : wash it cleane, and dry it with a cloath. Then take grated Bread, sweet Creame, the yolkes of two or three new-laid Egges, a few par-boyled Currans, a few sweet Herbes chopt fine. Season it with Nutmeg and Pepper, and make it into a stiffe pudding, and put it into your Tenches belly. Season your fish on the outside with a little Pepper, Salt, and Nutmegge, and put him in a deepe Coffin with a peece of sweet Butter, and so close your Dye, and bake it. When take it out of the Duen, and open it, and cast in a peece of preserved Orange minst. Then take Vinegar, Nutmeg, Butter, Sugar, and the yolke of a new laid Egge, and boyle it on a Chafin dish of Coales, alwaies stirring it to keepe it from curding. Then poure it into your Dye, Hogge it well together, and serue it in.

To

To bake Eeles.

Cut your Eeles about the length of your finger: season them with Pepper, Salt, and Ginger, and so put them into a Coffin, with a good peece of sweet Butter. Put into your Dye great Raisins of the Sun, and an Onion minit small, and so close it and bake it.

To bake Chickens with Grapes.

Trusse and scald your Chickens, season them well with pepper, salt, and Nutmeg: and put them into your Dye, with a good peece of Butter; bake it and cut it vp, and put vpon the breast of your Chickens, Grapes, boild in Mer iuyce, Butter, Nutmeg, and Sugar, with the iuyce of an Orange.

To bake a Steake pye with a French pudding in the Pye.

Seaſon your Steakes with Pepper, Salt, and Nutmeg: and let it ſtand in a tray an houre, Then take a peece of the leanest of a Legge of Mutton, and mince it ſmall with Dre-suet, and a few

Sweet Herbs, tops of young Time, a branch of Pennyroyal, two or three leaues of red Sage, grated Bread, yolkes of Eggs, sweet Creame, Raisins of the Sunne, worke all together like a Pudding with your hand stiffe, and rowle it round like bals, and put them in your Steakes in a deepe Coffin, with a good peece of sweet butter, sprinkle a little Mer iuyce on it, and bake it : then cut it vp, and rowle Sage leaues in Butter, and frye them, and stick them vpight in your wals, and serue your Pye without a couer, with the iuyce of an Orange or Lemmon.

To make a good Quince-Pye.

Pare them, and coare them (the best of the Quinces is next vnto the skinne, therefore pare it as thinne as is possible) stiffe them with Sugar, then with as much other Sugar as they weigh, put them with peeces of sliced ginger in a Coffin, sprinkle on a little Rose-water before you close your Pye. Bake it, and let it stand long a soaking in the oven, Ice it, and serue it in.

To

To make a Pippin-pye.

TAke their waight in Sugar, and stick a whole Clove in every péece of them and put in péesces of whole Sinamon, then put in all your Sugar, with a slice or two of whole Ginger: sprinkle Rose-water on them befoze you close your Pye: bake them and serue them in.

To bake a Pigge.

SCald it, and slit it in the middell, fley it, and take out the bones. Season it with Pepper, Salt, Cloves, Mace, and Nutmeg: chop sweet hearbs fine with the hard yolkes of two or thre new layd Egges, and parboyled Carrans. Then lay one halfe of your Pigge into your pye, and hearbs on it: then put on the other halfe with moze hearbes aloft vpon it, and a good péece of sweet Butter aloft vpon all. It is a good dish both hot and cold.

To bake Fallow Deere in the best manner.

BAke it first in his owne blood, onely wipe it cleane, but wash it not, bone it

and skin it, and season it with Pepper and Salt. Then bake it in fine Paste afterward, either puff-paste or short-paste.

To bake a Red Deere.

Parboyle it, and presse it, and let it lye all night in Red Wine, and Vinegar: then Larde it Thicke, and season it with Pepper, Salt, Cloues, Mace, Nutmeg, and Ginger. Bake it in a deepe Coffin of Rye paste, with stoz of Butter: let it soake well. Leane a vent-hole in your Pye, and when you draw it out of the Duen, put in melted Butter, Vinegar, Nutmeg, Ginger, and a little Sugar: Make it very well together, and put it into the Duen againe, and let it stand thzee or foure houres at the least, to soake thozowly, when your Duen is cold take it out, and stop the hole with Butter.

To bake a wilde Boare.

Take the buttocke of a Brazone, and the fillets: parboyle it, and mince it small, and stampe it in a Morter till it come like paste, all in a lumpe. Then lard
it,

it, and vse it like the Red Deere. The fillets also of beefe for a need will serue very well.

To bake a Swan.

SCald it, and take out the bones: then Sparboyle it and season it well with Pepper, Salt, and Ginger. Then Lard it, and put it in a deepe Coffin of Kye-paste, with stoze of Butter. Let it soake well, when you take it out of the Daen put in moze Butter moulten at the vent-hole.

To bake a Turkey or a Capon.

BOne the Turkey, but not the Capon: Sparboyle them, and sticke cloues in their breasts: Lard them and season them well with Pepper and Salt, and put them in a deepe Coffin with the breast downeward, and stoze of Butter: and when it is bakt, poure in moze Butter, and when it is cold, stop the vent-hole with moze butter.

To bake a Hare on the French fashion.

PArboyle two Hares, and take the flesh from the bone, and mince it small,
and

and beat it in a Morter into a lumpy substance: then sove it in Wine and Vinegar, as you would doe red Dære, and season it so also. Lap all this pulp about the Chine of one Hare, so it will seeme but one: Lard it well, and put it into a Coffin, with stoze of Butter, and so bake it. When take it out of the Duen, and put into it a little melted Butter, Nutmeg, Ginger, and Sugar, and set it into the Duen againe to soake: when it is cold stop the hole with Butter.

To bake a wild Goose, or Mallard.

Parboyle them, and breake the breast-bone of a large Goose, or take it quite out, and all the other bones also, but not out of a Mallard. Season them and lard them, and put them into deepe Coffins, with stoze of Butter: when you draw them out of the Duen, put in moze, and doe as befoze is shewed.

To bake a Curlew or Hearnshaw.

Truste them, and parboyle them, but upon one side. Season them with Pepper, Salt, and Ginger. Put them in deepe

déepe Coffins, with stoze of Butter, and let the heads hang out for a show.

To bake Woodcockes, or
Black-b rds.

TKusse, parboyle, and season them with Pepper and Salt: your Woodcocke may be larded: doe as in other.

To bake Larkes or Sparrowes.

Serve them as befoze was shewed in the Woodcockes and Blacke-birds.

Fritters on the Court-fashion.

TAke the Curds of a Sacke-poffet, the yolkes of six new-laid Egges, and the whites of two of them, fine flower, and make thicke batter: cut a Pome water in small péeses: season it with Nutmeg and a little Pepper, put in a little Strong Ale, and warme milke: mingle all together, and put them into Lard, neither too hot nor too cold. If your batter swim it is in good temper.

To

To make Pancakes so crispe, that you
may set them upright.

MAke a dozen or a scoze of them in a
little frying-pan, no bigger than a
Sawcer, and then boyle them in Lard, and
they wil looke as yellow as gold, beside the
taste will be very good.

A Sallet of Rose buds and Clove
Gillyflowers.

PIcke Rose-buds, and put them into an
earthen Dipkin, with White-wine,
vinegar and Sugar: so may you vse Cow-
slips, Violets, or Rose-mary-flowers.

To keepe greene Cucumbers all
the yeare.

Cut the Cucumbers in peeres, boyle
them in spring-water, Sugar, and
Dill, a walme or two. Take them vp and
let your pickle stand batill it be cold.

To keepe Broome Capers.

Boyle the greatest and hardest buds of
the Broome in Wine Vinegar and
Bay-salt, scum it cleane: when it is cold
you may put in ray ones also, each by
them.

themselves : put in a péele of Lead on the raw ones, for all that swim will be black, and the other that are pressed downe, as gréene as any Lake. The boyled ones will change colour,

Purflaine stalkes.

Gather them at the full growth, but not too old : parboyle them, and képe them in White-wine Vinegar and Sugar.

To make Caper-rowlers of
Radish cods.

Take them when they be hard, and not ouermuch open: boyle them tender in faire water, boyle White-wine Vinegar and Bay salt together, and keep them in it.

Divers Sallets boyled.

Parboile Spinage, and chop it fine, with the edges of two hard Trenchers upon a board, or the backs of two Choppin-knives : then set them on a Chafin dish of Coales with Butter and Vinegar. Season it with Sinamon, Sugar, Sugar, and a few parboyled Currans. Then
cut

cut hard Egges into quarters to garnish it withall, and serue it vpon Sippets. So may you serue Barrage, Buglosse, Endiffe, Duckoz, Coleflowers, Sorrell, Parigold-leaues, Water-crelles, Leakes boyled, Onions, Sporragus, Rocket, Alexanders. Parboyle them and season them all alike: whether it be with Dyle and Wine-negar, or Butter and Winegar, Sinamen, Ginger, Sugar, and Butter: Egges are necessary, or at least very good for all boyled Sallets.

Buds of Hoppes.

Set the them with a little of the tender stalks in faire water, and put them in a dish ouer coales, with Butter, and so serue them to the Table.

A Sallet of Mallowes.

Strip off the leaues from the tender stalkes sauing the tops: let them lye in water, and set the them tender, and put them in a dish ouer coales, with Butter and Winegar: let them stand a while: then put in grated bread and Sugar betweens every lay.

A Sallet of Burdocke rootes.

Cut off the outward rinde, and lay them in water a good houre at the least: when you have done, scethe them buttill they be tender: then set them on coales with Butter and Vinegar, and so let them stand a pretty while: then put in grated Bread and Sugar, betwixt euery lay, and serue them in.

To make blaucht Manchet in a Fryingpan.

Take halfe a dosen Egges, halfe a pinte of sweet Cream, a penny Manchet grated, a Nutmegge grated, two spoonefuls of Rose-water, two ounces of Sugar, worke all this like a Pudding: then frye it like a Tansey in a very little Fryingpan that it may be thicke: frye it browne and turne it out vpon a plate. Cut it in quarters, and serue it like a Pudding: scrape on Sugar.

Puddings.



Puddings.

A fierced Pudding.



Take a Legge of But-
ton with sweet Herbs :
searce grated Bread
through a Collinder,
mince Dates, Currans,
Raisins of the Sunne being stoned, a lit-
tle Dzengado cut finely, or a preserved
Lemmon, a little Coziander-seedes,
Putmeg, Ginger, and pepper : mingle all
together with milke and Egges raw,
wrought together like Masse : wrap the
meat in a cawle of Button or of Meale, &
so you may either boyle or bake them. If
you bake them, beat the yolke of an Egge
with Rose-water, Sugar, and Sinamon.
And when it is almost bakt, draw it out,
and stick it with Sinamon & Rosemary.

A pudding of Veale.

Mince raw Veale very fine, cut some Lard, like Diamonds: mince sweet Marjoram, Pennyroyal, Camomill, Winter-Banory, Nutmeg, Pepper, Ginger, and Salt made hot, the gut of a fat Button Hogge: cut it about an inch long: work it together with Cloze of Cinamon and Sugar and Barberies, sliced Figgs, blancht Almonds, halfe a pound of Waxe-fuet, most finely minst: put this into your thort skins: set them a boyling in a Pipkin of Claret wine, with large Mace, a sliced Lemon, and Barberies in knots, or Grapes: this is a delicate Pudding.

A Fregeley of Egges.

Beat a dozen of Egges with Creame, Sugar, Nutmeg, Mace, Rose-water, and a Pomewater cut ouerthwart in slices: put them into the Frying-pan with sweet Butter, and the Apples first: when they be almost enough, take them vp, and cleanse your Pan: put in sweet Butter, and make it hot: put in halfe the Egges

D

and

and Cream at one time: stir it with a sawcer, or such a thing. Take it out, & put it in a dish, put in the rest of the Eggs and Cream like the former, and then put in your apples round about the batter. Then cast on the other side on the top of it, & keep it from burning with sweet butter. When it is fried on both sides enough, bring on the juice of an Orange, and serve it in.

A Cambridge Pudding.

Scarce grated bread thro' a cullinder, mince it with Flower, mince Dates, Currans, Nutmeg, Sinamon & Pepper, mince Suet, new milk warme, fine Sugar and Eggs: take away some of their whites, worke all together. Take halfe the Pudding on the one side, and the other on the other side, and make it round like a loafe. Then take Butter, and put it in the midst of the Pudding, and the other halfe aloft. Let your liquor boyle, and thro' your pudding in, being tyed in a faire cloth: when it is boyled enough cut it in the middelt, and so serve it in.

A Swan or Goose Pudding.

Stirre the blood of a Swan, or Goose, Steepe fine Datmeale in Milke, Nutmeg, Pepper, sweet Hearbs, minst Suet : mingle all together with rose-water, Lemmon pills minst fine, Coziander-seeds, a little quantity thereof. And this is a rule both for grated bread pudding or any other Pudding that is made in a Swanne or Goose necke.

A Liveridge or Hogges Pudding.

Boyle a Hogs Liver well, let it be thorough cold: then grate it like Bread : grate Bread, take new Milke, the fat of a Hogge minst fine, put it to the bread, and the Liver, the more the better, divide it into two parts. Take stoz of dry hearbes, that are very well dzyed, mince them fine, put the hearbs into one part, with Nutmeg, Pace, Pepper, Annis-seeds, Rosewater, Creame, and Eggs, wash the skins, and then fill them vp, & let them boile enough. To the other sozt put Warberies, sliced Dates, Currans, new Milke and Egges, worke them as the other.

A Chiveridge pudding.

Lay the fattest guts of your Hogge in faire water and Salt, to scowze them. Take the longest and the fattest gut, beginne at the middlest of the Gut, and stuffe it with Nutmeg, Sugar, Ginger, Pepper, and sliced Dates, boyle it and serue it to the Table.

A Ryce pudding.

Soape it in faire water all night: then boyle it in new milke, and dzaine out the Milke thzough a Cullinder: mince Wefe-tuet handsomely, but not too small, and put it in the Rice, and parboild Currans, yolkes of new layd Egges, Nutmeg, Cinamon, Sugar and Barberies: mingle all together: wash your scoured guts, and stuffe them with the afozesaid pulp: parboyle them, and let them coole.

A Florentine of Veale.

Mince cold Veale fine, take grated Bread, Currans, Dates, Sugar, Nutmeg, Pepper, two or thzee Egges, and Rose-water: mingle all well together,
and

and put it on a Chafingdish of coales, Stir them till they be warme, and then put some betwæne two sheetes of puff-paſte, and bake it, put the reſt vpon ſlices of a white loafe and frye it in a frying-panne, waſht befoze with the yolke of an Egge: ſerue it with Sinamon and Ginger, at the ſecond courſe.

A Marrow Toaſt.

Mince cold parboyled Meale, and ſuet very fine, and ſweet hearbes, each by themſelues, and then mingle them together with Sugar, Nutmeg, Sinamon, Roſe-water, grated Bread, the yolkes of two or thre new-laid Egges: open the minſt meate, and cover it with the Marrow. Then put your toaſt into the Pipkin with the vppermoſt of ſome ſtrong broth: let it boyle with large Pace, a fagot of ſweet hearbes, ſcum them paſſing cleane, and let them boyle almoſt dry. Then take Potato-roots boyled, or Cheſtnuts, Skir-roots, or Almonds boyled in White-wine, and for want of Wine you may take Ver-ſuge and Sugar.

Another in a Frying-pan.

Take the marrow whole out of the bone as nere as you can: ten Oysters is a fit proportion, for that marrow, being parboyled and bearded, and cut in smal peeces. Put in a little yong Wine, Pennyroyall, and Parsly minst fine: worke all together like batter. Then rowle your Marrow within that, and season it with Pepper, Salt, and Nutmeg. Then make it in little Pastyes with fine Paste: some like Peasecocks: fry them, shawe on Sugar, and serue them in.

A Pudding stewed betweene two
Dishes.

Take the yolkes of three Egges, and the white of one, halfe a dozen spoonfuls of sweet Creame, a Nutmeg grated, a few cloves and Mace, a quarter of a pound of Beefe suet minst small, a quarter of a pound of Currans, temper it like a Pudding with grated Bread, and a spoonfull of Rose-water. Then take a Kell of Meale, cut it in square peeces like Trenchers, lay three spoonfuls of the batter vpon one side, then rowle it by in the Catole:
pin

pin one side ouer the other with two small
 prickes, and tie each end with a threed.
 You may put two, or threé, or foure of them
 in a dish, then, take halfe a pinte of strong
 Mutton broth, and halfe a dozen spoone-
 fulls of Vinegar, threé or foure blades of
 large Mace, and an ounce of Sugar. Make
 this broth to boyle vpon a Chafingdish of
 Coales, and then put in your Pudding:
 when it boiles, cover it with an other dish,
 & let it stue a quarter of an houre longer.
 Turn them for burning, then take vp your
 Pudding, and lay it vpon Sippets, and
 poure the broth vpon the toppe. Garnish
 your dish with the coare of a Lemmon, and
 Barberies: serue them hot, either at Din-
 ner or Supper.

To make French paffes with
 greene Hearbes.

TAke Spinage, Parsly, Endife, a sprig
 or two of Sauoy: mince them very
 fine: season them with Nutmeg, Ginger,
 and Sugar. Wet them with Egges, ac-
 cording to the quantity of the Hearbes,
 more or lesse. When take the Coare of a
 Lemmon, cut it in round slices very thin:
 put to euery slice of your Lemmon one

spoonfull of this stufte. When frye it with Sweet Lard in a frying-panne, as you fry Eggs, and serue them with sippits or without, sprinckle them either with White wine or Sacke, or any other Wine, saving Rhenish wine. Serue them either at Dinner or Supper.

Dropt Raisins.

TAke the fairest Raisins of the Sunne, slit them on one side: lay them open, as round and as broad as you can. When take the aforesaid Herbs minst and seasoned, and lay betwixt two Raisins as many as you can close betwixt them. Take halie a spoonful of the aforesaid stufte that you fryed your Lemmons with: fry them browne.

A Fond pudding.

TAke eitherutton, Meale, or Lambe, roast or raw, but raw is better. Mince it fine with Weese suet: take Spinage, Parsley, Marigold, Endiffe, a sprig of Tyme, and a sprigge of Sausage: chop them fine, and season them with Nutmeg, Sugar, minst Dates: take Currans and
grated

grated Bread, the yolkes of three or foure new layed Egges, a Spoonfull or two of Rosewater, as much verjuice: work them vp like Birds, Beasts, Fishes, Beares, or what you will. Fry them, or bake them, and serue them vpon sippets, with verjuice or White-wine, Butter, and Sugar: serue them either at dinner or Supper.

To make puffes on the English fashion.

TAke new milke Curds, presse out the whey cleane, take the yolkes of three Egges, and the white of one, fine Wheat-flower, and mingle amongst your Curds: Season it with Nutmegge, Sugar, and Rose-water, mingle all together. Butter a faire white Paper, lay a Spoonfull at once vpon it: set them into a warme Ouen, not ouer hot, when you see them rise as high as a halfe-penny loafe, then take Rose-water and Butter, and indale them ouer: scrape on Sugar, and set them in the Ouen againe vntill they be dzyed at the tops like Ice. Then take them out, and serue them vpon a plate, either at Dinner or Supper.

To

To make a Pudding in a Frying-
panne.

TAke foure Egges, two spoonefulls of
Rose-water, Nutmeg grated, Sugar,
grated Bread, the quantity of a penney
Loafe, a pound of Beefe-Suet minst fine :
worke them as thicke as a Pudding with
your hand, and put it in a Frying-panne
with sweet Butter, fry it browne, cut it in
quarters and serue it hot, either at Dinner
or Supper. If it be on a fasting-day leaue
out the Suet and Currans, and put in two
or thre Romewaters, minst small, or any
other soft Apple that hath a good relish.

To make Apple-puffes.

TAke a Romewater, or any other Ap-
ple that is not hard, or harsh in taste :
mince it small with a doozen or twenty
Kaisins of the Sunne : wet the Apples in
two Egges, beate them all together with
the backe of a knife or a spoone. Season
them with Nutmegge, Rose-water, Su-
gar, and Ginger : drop them into a fry-
ing-pan with a spoone, fry them like Eggs,
wring

working on the juyce of an Orange or Lemon, and serue them in.

To make Kick-shawes.

Take the Kidney of a Heale, or Lamb, or if you haue neither of both, then take the eare of Button, take the fat and all, boyle it, and mince it fine: season it with Nutmeg, Pepper, and Salt. Then take two or thre Egges, a spoonfull of Rosewater, two or thre spoonfulls of Sacke, as much grated Bread as will worke them like lithc-paste. Then flower your moulds, and fill them with that paste: then roule a thin sheete of paste, wet it and cover it ouer: fry them, and turne them into small dishes, and keepe them warme in the Duen, serue them at dinner, or supper. If you will bake them, then you may turne them into the dish raw, out of your moulds, and Ice them with Rosewater & Sugar, and set them in the Duen, when your pyes are halfe bakt.

To

To make some Kick-shawes in paste,
to fry or bake, in what forme
you please.

Make some thort Puff-paste, rowle it
thinne, if you haue any moulds you
may worke it vpon your moulds, with the
pulp of Pippins, seasoned with Sinamon,
Ginger, Sugar, and Rose-water, close
them vp, and bake them, or fry them: or
you may fill them with Gooseberries, sea-
soned with Sugar, Sinamon, Ginger, and
Putmeg: rowle them vp in yolkes of
Egges, and it will keepe your Marrow,
being boyled, from melting away, or you
may fill them with Curds, boyled vp with
whites of Egges and Creame, and it will
be a tender Curde: but you must season
the Curde with parboyled Currans, three
or foure sliced Dates put into it, or sixe
bits of Marrow, as bigge as half a Wal-
nut: put in some small pæces of Almond-
paste, Sugar, Rose-water, and Putmeg.
And this will serue for any of these Kick-
shawes, eyther to bake, or for a Flo-
rentine in Puff-paste: any of these you
may fry or bake, for Dinner or Supper.

To

To make an Italian
pudding.

Take a penny white loafe, pare off the
crust, and cut it in square péeses like
vnto great Dyce, mince a pound of Wæse
suet small: take halfe a pound of Raisins
of the Sunne, stone them, and mingle them
together, and season them with Sugar,
Rose-water and Nutmeg, wet these things
in foure Eggs, and stir them very tenderly
foz breaking the Bread: then put it in a
dish, & prick in thre or foure péeses of mar-
row, and some sliced Dates: put it into an
Ouen hot enough foz a Chewt: if your
Ouen be too hot, it will burne: if too cold,
it will be heavy. When it is bakt, scrape
on Sugar and serue it hot at Dinner, but
not at Supper.

To

To boyle a Racke of Veale on the
French fashion.

Cut it into Steakes, cut a Carret oz
Turnip in peeceslike Diamonds, and
put them into a Pipkin with a pinte of
Whitc-wine, Parsly bound in a Fagot,
a little Rosemary, and large Pace, and a
Stick of Sinamon: pare a Lemmen, oz O-
range, and take a little grosse pepper, halfe
a pound of Butter: boyle all together untill
they be enough: when you haue done, put in
a little Sugar and Verjoyce, garnish your
dish as you list.

To fearce a Legge of Lambe on
the French fashion.

Take the flesh out of the in-side, and
leau the skin whole, mince it fine
with suet: take grated Bread, mince O-
range pill, sliced nutmeg, Coziander-seeds,
Barberies pickt, a little Pepper: worke
all together with yolkes of Egges, like a
Pudding, and put it in againe. If you
want a cawle of Button to close it with,
then take the yolk of an Egge, and smear
it

it all ouer, and it wil hold it fast. Then put it in a dish raw, and set it vp right, and put a little Butter into the dish, and set the dish into the Ouen: put to the aforesaid things, Sugar, Currans, and sliced Dates, Salt and Verjuyce. When it goeth to the table, strow it with yolkes and parley, either of them mince by it selfe.

To hash Deere, Sheepe, or Calves
tongues, on the French
fashion.

B Dyle, Blanch, and Larde them, sticke them with Cloues and Rosemary, and put them on a Spit, vntill they be halfe roasted. Then put them into a Pipkin with Claret wine, Cinamon, Ginger, Sugar, sliced Lemon, a few Carraway seeds, and large Macc. Boyle all together and serue them in with fryed toasts.

English



English Cookerie.

To boyle a Capon.



Take strong broth of marrow bones, or any other strong broth, put the Marrow into a pipkin with salt: boile your Capon in the Pipkin, and scum it cleane, before you be ready to take it off put in your Salt. Take a pinte of White-wine in a pipkin, for one Capon, if you haue more, you must haue more wine: half a pound of Sugar, a quarter of a pound of Dates sliced, Potatoes boyled, and blancht, large Mace, Nutmeg sliced: if you want Potatoes, take Endiue, & for want of both, boyle Skirrets, and blanch them: boyle all together, with a quarter of a pinte of Verjuice, and the yolkes of Egges, straine it and stirre it about, and put it to the Capon with strong broth.

To

To garnish your Dishes.

Garnish your Dishes round about with fine Sugar : take Dzengads dipt among Biskets : take Carrawayes. Take a Pomegr anat and garnish the side of your Dish with it : take Carrans and Pzunes, and wzap them in fine Sugar, hauing beene first boyled tender in faire water : Take a Lemmon and slice it, and put it on your dish, and large Pace freeped oz boyled, oz pzeserued Warberries. Any of these are fit to garnish your Dish : take your Capon out of the broth, and put it into a dish with suppets, and of these garnishes round about it.

To boyle a Capon another way.

Boyle a Knuckle of Aleale untill it make strong broth : then take your Capon, & boyle it in faire water and Salt, and when it is almost boyled, take it & put it in a Dipkin, and strain your broth in to the Capon : When wash and scrape Parsley, and Fennell-roots cleane, pith them, and slice them along : boile them in a skillet of water, and when they are halfe boyled take them from the fire, and put them

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in

in a Strainer. and then in a clean Pipkin. When take a little Rose-water, and a quarter of a pound of fine Sugar untill it be as cleare as glasse: then take a little large Pace a faggot of sweet Hearbes, a minst Lemmon, the pill taken off. Boyle a few Raisins of the Sunne with it, but first take out your Capon and straine the broth: put the Capon into a Dish very finely garnisht: then put the broth to the Capon: then take Parsley rootes, and lay them on the top of the Capon with your minst and sliced Lemmon, your Raisins of the Sunne, and your large Pace. Garnish your dish, as befoze is the word.

To boyle a Capon in Rice.

Boyle a Capon in Salt & water, and if you like it, you may put into a faire cloath, a handfull of Datemeale: then take a quarter of a pound of Rice, and steepe it in faire water, and so halfe boyle it: then strain the Rice thzough a Cullinder: then boyle the Rice in a Pipkin, with a quart of Milke: put in halfe an ounce of large Pace, half a pound of Sugar: boyle it well, but not over-thicke, put in a little Rose-water: blanch halfe a pound of Almonds,

monds, and beate them in a moztar with a little Creame and Rose-water: beate them fine, and straine them into a Pipkin by it selfe. Then take vp your Capon, and set your Almonds a little against the fire; garnish your dishes as you thinke fit, and lay in your Capon, and put your Rice handsomely vpon the Capon, and then the booth vpon the Rice.

To boyle a Capon with Oysters, and pickled Lemmons.

Boyle the Capon halfe enough, with faire water & Salt: then straine some of the booth into a quart of Rhenish-wine: then put in a few sweet hearbes, mixt with a pickled Lemon or Orange, put all into the Pipkin, and let them boyle together. Then take the Oysters, picke and beard them, and parboyle them: then put them out of the booth into a Cullinder, & then put them into a Pipkin. Then take a few Raisins of the Sun: if you loue the ioyce of an Onion, first boyle some Onions by themselves, and straine them, and then put them into the Pipkin, and serue in with what garnish you please.

To boyle a Capon with
Pippins.

Prboyle it as befoze, then put two Marrow bones into a Pipkin, or rather put the marrow of two or thre bones into a Pipkin, with a quart of White Wine, a little sliced Nutmeg, halfe a scoze of Dates. When you haue so done, put in a quarter of a pound of Sugar, then pare your Pippins, and cut them into quarters, and put them into a Pipkin, and couer them with a little Rose-water and Sugar, and boyle them. Then take (if you haue it) sippets of Bisket, and for want thereof take other Bread: then boyle seven or eight Egges hard, take out the yolkes and put them in a Strainer. Then take a little Verjuyce, and strong broth where the Capon is boyling, Straine it, and put it in a Pipkin, and stirre all together with the Pippins and Muscadine: let the Muscadine bee put on, when the Pippins are cold.

To boyle Chickens in White-
broth.

TKusse and parboyle them very white: then put them with sweet Hearbs into a Pipkin with Mace, peeces of Sinnamon, chop a little Parsley but course, and straine the yolkes of foure or five Egges, with a little verinice, which must be put in when they are ready to be taken from the fire. Garnish your dish.

To boyle Chickens in
soope.

Boyle them untill they bee enough, boyle Hartshokes very well, and blanch them. Then put your Chickens into a pipkin with strong broth. Cut your Hartshokes, and put them into a pipkin with a few sliced Dates: wash a few Raisins of the Sun, and a few Currans clean, put thẽ into a pipkin: then take Cola-Flora, and wash it clean, and parboyle it very well. When you take them from the fire, blanch them very cleane, & put them into a pipkin: then take some of your Hartshokes left, and a little white Bread,

laid in steepe with a little broth and Mer-
 ioyce, halfe a dozen yolkes of hard Egges,
 and a little strong broth and Meriuyce, a
 quarter of a pound of Sugar, put it into the
 Pipkin, and stirre all together, with a good
 quantity of Butter: then mince the flow-
 ers of Marigolds, and boyle them with the
 rest: scum the broth cleane, and then it wil
 looke very cleare: with this boyling you
 may boyle Capon, Pigeon, Rabbet,
 Larke, &c.

To boyle the common way.

T Ruffe and parboyle them, and put the
 into a Pipkin with strong broth: then
 take Parsley, Endiffe, Spinage, a Fa-
 got of sweet Hearbes. Bruise your parsley
 and Endiffe, and put them into a Pipkin
 and two or thre ribs of Mutton, and if you
 haue any Potatoes, or Skirrets, put them
 in with Marigold flowers, and let them
 boyle well together: then slice one Carret,
 and cast it in, and serue it with a few large
 Bace, and a little Meriuyce. Take the
 yolkes of halfe a dozen Eggs, mince them
 by themselves fine, and the parboyled Par-
 sley by it self, then mingle them with a few
 Barberries, cast all these things on the
 toppe

toppe of the Chickens, after you have put them in the Dish: so also may you do with a Knuckle of Meale.

To boyle Chickens with Lettice
the best way.

Cut every Chicken in foure quarters after the parboyling of them, and put them into a Pipkin with two or three Sweet-breads of Meale: or if you cannot so readily come by so many, then take the Hodder of a Meale, & parboyle it very well: Cut it in peeces, and put it into the Pipkin, with a sliced Lemmon. Then take Lettice, cut them and wash them cleane, and bruisse them with the back of a Ladle, and put them into the pipkin: then take a good deale of Sweet Butter, about the quantity of halfe a pound, halfe a pinte of Sacke, a quarter of a pinte of white-wine, Hacc, a sliced Date, a Nutmeg: you may put in three or foure Dates sliced, if you have so many. Let all these boyle together over the fire with Marigold-flowers and Sweet Hearbs.

To boyle a Rabbet.

Prboyle your Rabbet well, and cut it in pièces: then take strong broth, and a fagot of Hearbs, a little Parsley, sweet Marjoram, threë or foure yolkes of Eggs, strained with a little white Bread, and put all in a Pipkin with Mace, Clones, and a little Meriuyce to make them haue a taste.

To boyle a Rabbet with Grapes
or Gooseberries.

Truste your Rabbet whole, and boyle it with strong broth, untill it be ready. Then take a pinte of White wine, a good handfull of Spinnage chopt in pièces, the yolkes of Egges cut in quarters, and a little large Mace. Let all boyle together with a fagot of sweet Hearbs, and a good pièce of Butter.

To boyle a Rabbet with
Claret-wine.

Vse it as befoze is shewed, slice Onyons, and a Carret root, a few Currans, and a fagot of Hearbes, minst Parsley, Barberries pickt, large Mace,
Put

Putmeg, and Ginger : throw them all into the Pipkin. Boyle it with half a pound of Butter.

To boyle a wilde Ducke.

TRoaste and parboyle it, and then halfe roast it : then carve it, and save the gravy : take stoz of Onyons, Parsly, sliced Ginger and Pepper : put the gravy into the Pipkin with washt Currans, large Hace, Barberries, a quart of Claret Wine: let all boyle well together, scumme it cleane, put in butter and sugar.

To boyle a tame-Ducke, or
Widgin.

Parboyle your fowle well, take strong Button both, a handfull of Parsley, chop them fine with an Onyon, and Barberries, pickt Endiffe washt: throw all into the Pipkin with a Turnip cut in peeces, and parboyled, untill the ranknesse be gone : then put in a little White-wine, or Verjuyce, halfe a pound of Butter : boyle all together, and stirre it, and serve it with the Turnip, large Hace, Pepper and a little Sugar.

To

To boyle Pigeons.

Pr boyle your Pigeons with Parsley in their bellies, and Butter : put them in a Pipkin with Strong broth, about a quart thereof, a ribbe of Mutton, large Pace, a little grosse Pepper, beaten Sina-
mon, a little Ginger and Sugar, a few Raisins of the Sunne, a few Currans, Barberries in bunches, halfe a pinte of white-wine, boyle all together with a lit-
tle Bread steeped in broth, to colour it : straine it with some of the broth, and put it into the pipkin : let them boyle till they be enough, and so serue them in. This broth may serue to boyle Woodcockes, or Partridges in, with this difference, take some of the broth out of the Pigeon, and put in a minst Onyon. Let all boyle untill it be enough.

To boyle Pigeons with Capers
or Sampyre.

Put them into a Pipkin, with a pinte or moze of White-wine, a little Strong broth, a ribbe or two of Veale : wash off the saltnesse of your Capers or Sampyre : blaunch halfe a pound of Almonds, put them in cold water, cut them longwise and
put

put them into the Pipkin with Raisins of the Sunne. Take large Mace, a little sliced Ginger, a sliced Nut-meg: let them all boyle together with a fagot of Hearbes, Throw in to them three or foure yolkes of Eggs whole, and a peece of Butter, then put in the Sampyre or Capers. This boyling will serue well for Kabbets.

To boyle Sawceges.

Put them into a quart of Claret wine, large Mace, Baberries, Sinamon, a handfull of sweet Hearbes. Garnish this Dish with Sinamon, Ginger, and fine Sugar.

To boyle Goose-giblets, or Swannes giblets.

Picke and parboyle them cleane, and put to them some strong broth, with Onyons, Currans, and Parsley, & let all boyle together with large Mace, and Pepper: boyle them well with a fagot of sweet Hearbes, and then put in Verjuice and Butter.

Giblets with Hearbs and Rootes.

Picke and parboyle them, and put them in a quart of Claret wine into a Pipkin, halfe an ounce of Sugar, a good quantity of Barberries, Spinage, and a fagot of sweet Hearbs, boyld Turnips, and Carrets sliced, and put them into the Pipkin, and boyle them well together: then take strong broth, Meriuyce, and the yolkes of two or thre new layd Eggs: straine them, and put them into the Pipkin.

To smooore a Racke or Ribbs of Mutton.

Cut your Mutton in péeses, & split it with the backe of a Cliuer, and so put it into a dish, and a péece of sweet Butter, and put it into the bottome of your dish: then take a fagot of sweet Hearbs, and grosse Pepper: stue them in a covered dish, with a little Salt: turne them now and then, and when they are enough, put them in a cleane Dish with appets. The Dish is best garnished with Barberries, and Pepper.

For

For the fillets of a Veale, smooored it a
Frying-panne.

Cut them as for Olives: backe them
with the backe of a knife: then cut
Lard fine, and lard them, then put them in
a Frying-pan with strong Beere, or Ale,
and drie them somewhat browne: then
put them into a plate of Claret-wine, and
boyle them with a little Sinamon, Su-
gar and Ginger.

A Dish of Steakes of Mutton,
smooored in a Frying-
panne.

Take your Legge of Mutton cut into
Steakes. & put it into a Frying-pan,
with a pinte of White-wine, smooze
them somewhat browne: then put them
into a Pipkin: Cut a Lemmon in slices,
and throw it in: then take a good quanti-
ty of Butter & hold it ouer the fire: when
it is ready to drie put in a handful of Par-
sley, and when it is dried, put it into the
Pipkin and boyle all together. This Dish
would be garnished with Sinamon, Su-
gar, and sliced Lemmons.

To

To smooore a Chicken.

Cut it in small pœces, and fry it with sweet Butter : take Sacke, oz white Wine, Parsly, an Onyon chopt small, a pœce of whole Mace, and a little grosse Pepper : put in a little Sugar, Veriuyce, and Butter. Then take a good handfull of Clary, and picke of the stalkes, then make fine batter with the yolkes of two oz thre new-laid Egges, and fine flowze, two oz thre spoonfulls off sweet Creame and a little Nutmegge, and so fric it in a frying-pan with sweet Butter : serue your Chickens with the fryed Clary on them. Garnish your dish with Barberies.

To fry Massels, Perywinkles, or Oysters,
to serue with a Ducke, or single
by themselves.

Boyle these Shell Fishes : then flowze and fry them : then put them into a Pipkin, with a pinte of Claret-Wine, Sinamon, Sugar, and Pepper. Take your Ducke boyled oz roasted, and put them into two severall Pipkins, if one bæ boyled, and the other roasted, and a little
Sugar,

Sugar, large Mace, and fryed toasts,
stucke round about it with Butter.

To marble Smelts, Soales, Floun-
ders, Plaice, &c.

Frye Sallet Dyle in a Frying-pan, or
Chafin, wipe your Fish, and when the
Dyle is hot, put in so much Fish as the
Dyle will couer, and when it waxes you
must supply it. Then fry Bay-leaues,
where the Fish hath bene fryed in whole
pieces: put Claret, Wine into an earthen
Panne, put the fryed leaues into the bot-
tome of the Panne, and let some of them
lie aloft: slice an ounce of Nutmeg, or ra-
ther two, as much Ginger, and large
Mace, a few Cloues & Wine, Vinegar:
put your marbled Fish into the Liqueur, so
as the Bay-leaues and spices couer it, as
well as it that lyeth vnder. And vpon oc-
casion serue it with the Bay-leaues, and
the spices of the liqueur.

To congar Eeles in Colar, like
Brawn.

Cut them open with the skin on, and
take the bone cleane out, large Mace,
grosse Pepper, some fine sweet Hearbes,
chopt,

chop vnder your Knife. Then straw the Hearbes and the Spices all along the inside of your Cele, and rowle it like a collar of Brazone: so may you doe with Tenches, boyled in faire water, white Wine, and a quantity of Salt, so put in some sliced Ginger, Nutmeg, and Pepper in graine. When it is well boyled put it into an earthen Panne, couered with the owne liquoz, and a little White-wine Vinegar.

To sowcea Pigge in
collars.

Chine your Pigge in two parts: take out all the bones. lay it in a Keeler of water all night. The next day scrape off all the filth from the backe. and wipe it very drie: then cast Pepper on it, a little large Pace, and Ginger, with a Bay-leaf or two, euen as you would doe a collar of Brazone, and let your panne boyle befoze you put it in: keepe it with scumming vntill it bee halfe boyled, then take out a Ladlefull or two, and put it in a Pan by it selfe, put into this boyling some Rensh or Claret-wine, sliced Nutmegge, grosse Pepper, sliced Ginger. Let it stand vntill
it

it be almost cold, and then dish it with Bay-leaves.

To sowce a breast of Veale.

BONE your breast, and lay it in fayze water, vntill the blood be gone. Then take it, and dry it, and take all kinde of sweet hearbes, Putmeg beaten, Sinamon beaten, Ginger beaten, but not too fine, Callender, pared Lemmon-pill cut in fine peeces: mingle all together, spread your Veale, and cast it on the inside, and then rowle it like a collar of Byzawie, binde it close. Let your liquoz boyle, and put in your Veale. So you may vse Kackes vnbound, and Breasts vnbound. Let it be scum'd very cleane: then put in a fagot of sweet hearbes, and keepe it covered, for that will make it white: when it is almost boyled, throw in sliced Putmeg, large Pease, a little Ginger, a Lemmon or two sliced.

To hash a shoulder of Mutton, or
a Legge of Lambe.

TAKE your meate off the Spit, and hash it into a Pewter Dish: put in some Rensish-Wine, Raisins of the Sunne,
f sliced

Sliced Lemmon, raw Oysters : put them all together into a pipkin, and stir them. If you want Oysters, and Raisins, then take two Oysters whole, put them into the meate. If you want Wine, take strong broth, Heriuyce, & Sugar, Throw a few Barberries into the Dish, and serue it on toasts or sippets.

A Legge of Lambe fearst with Hearbes.

Serue it as before shewed, with sweet Hearbes, and grated Bread, Biskitt-seedes, a few Coriander-seedes, Lemmon pills minst fine, Nutmegge sliced, sliced Dates, a little grosse pepper, Capers, washt cleane : put all together with sixe or seuen yolkes of new-laid Egges, hard roasted, and whole, & put them in your stufte, and worke them with Sugar, Rosewater, and Heriuyce, and the Marrow of a bone or two, Salt, and pepper, put all together into the Skin: Carrawayes and Dzengawo are fittest garnish for your Dish.

To smooore Calves feet.

Boyle and blaunch them, and lay them in faire water and Salt, and when they are cold, cut them in the middest, and take out the blacknesse, and put them in a Dish with sweet Butter, Gince parfley, Onyons, and tops of time, Currans, large Mace, pepper, with a little Wine-Vinegar. Let all stue together untill they bee readie : put in a few Warberries, chopt parfley fine, two or thzee yolkes hard, and minst by themselves, Rose-water, and sugar, and when you serue it, strow it with parfley and hard Eggs.

Another way.

Blaunch them as befoze, put them in a Dish with faire water and Butter, chop Lettice, and Spinnage, with the backe of your Knife : and put them in a Dish : let them boyle with large Mace, sliced Lemmon, a few Grapes, or a stewed Cucumber sliced. Let all boyle well together with pepper : straine into a Dish the yolkes of Egges, Merseyce, and Sugar : straine them together when they goe to the Table, This boyling will serue for

Peate-foot, Shēpes-Trotters, or Hogs-foot : serue them hot at Supper.

To hash Neates-tongues.

Boyle them, and blaunch them, and slice them in pæces, put them into a Pipkin with Raisins of the Sunne, large Mace, Dates sliced, a few blaunched Almonds, and Claret-wine, boyle all together with halfe a pound of sweet Butter, Merjuyce and Sugar. Straine a Ladle full of liquour, with the yolkes of about halfe a dozen Egges.

The same with Chestnuts.

Serue your tongue, as befoze : put it in a Pipkin with blaunched Chest-nuts, strong broth, a fagot of Hearbes, large Mace, washt Cardiffe, a little Pepper, a few Cloues, and whole Sinamon. Boyle all together with Butter, season them with Salt onely, garnish your Dish as you list.

Certaine



Certaine Gellies.

Christall Gellie.



Take a Knuckle of Meale,
 & a paire oz two of Calues,
 fette, take out the fat be-
 twene the Cleafe, wash
 them in two or thre warme
 waters, and let them be all night in an ear-
 then pot or panne, in faire water. The
 next day boyle them very tender in faire
 Spring-Water, from a gallon to thre
 pintes: then let the liquoz stand untill it be
 cold in an earthen Bason, pare away the
 top and bottome, and put to it a little
 Rose-water, season it with double re fined
 sugar, then put to it halfe a dozen spanfols
 of Dyle of sinamon, and as many of Dyle
 of Ginger, and halfe so much Dyle of
 Nutmeg, a graine of Mu. ke tyed in a
 little Lawne: when all this is boyled toge-
 ther,

ther, put it into a Silver or earthen Dish, and so let it stand untill it bee thoroughly cold, and then either serue it in slices, or otherwise, as you please.

To make Gellie of Pippins, of the colour of Amber.

TAke eight faire pippins, take out the coares, boyle them in a quart of Spring-water, from a quart vnto a pinte: put in a quarter of a pinte of Rose-water, a pound of fine Sugar, and boyle it vncouered, untill it come to the colour of Amber: you may know when it is enough, by letting a drop fall on a peece of Glasse, and if it stand it is enough: then let it runne into an earthen or Silver Bason vpon a Chaffindish of Coates, and while it is warme, fill your Boxes or Printing-moulds with a spoone, and let it stand, and when it is cold you may turne it out of your mould, and it will be printed on the vpper side.

To make Gellie of Pippins, as orient
red as a Rubie.

TAke eight faire pippins, take out the
coares, boyle them in a quart of springe
water, and a pound of fine Sugar, boyle it
still covered close vntill it be red, and in
all the other operations you must doe as
in the Amber coloured-Gellies, remem-
bring alwaies that your Boxe or moulds
bee laid in water befoze you vse them thzee
or foure houres, and the Gellie will not
cleaue onto them.

To make white Leach of
Almonds.

TAke halfe a pound of Jordan Al-
monds, lay them in cold water, the
next day blanch them, and beate them in
a stone Morter, put in some Damaske
rose-water in to the beating of them: and
when they be beaten very fine, draw them
through a Strainer, with a quart of sweet
milke, from the Cow: set it vpon a Cha-
sing-dish of Coales, with a peece of Asin-
glas,

glas, a péece of whole Mace, one Nutmeg quartered, a grate of Muske tyed in a faire cloute and hung vpon a thzed in it: And when you see it grow something thicke, take it off the fire, and take out your whole spices, and let it runne thozow a strainer, into a broad deepe Dish. And when it is cold, you may slice it, & so serue it in. If you please you may cast some of it into colours, as Yellow, Greene, Red: your yellow must be Safron, or the blossomes of white Roses: the Greene, must be the iuyce of Greene Wheat: and your Red you must make with Turnsole: thus you may haue Leach of foure senerall colours.

FINIS.

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ing, all manner either Flesh, Fish,
or any kinde of Fowle.

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king Kickshawes, or made-dishes, of any
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BY
JOHN MURRELL.

The fifth Impression.

LONDON,
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stons Church-yard. 1638.



TO THE RIGHT
WORSHIPFULL THE

Lady *Browne*, Wife to the right
Worshipfull Sir *John Browne*,
Knight: health and hap-
pinesse.

My most Honourable Lady:



THE last Booke of this kind which I published (the last yeare) having under your name found so good welcome at their hands into which it chanced, (sith it mended their fare with their owne food) hath now for (their further well-fare in the like maner) called out this Second part, as a second service to satisfie their more daintie desire: In which services, such Novelties as *Time*, *Arte* and *Diligence* (the Perfecters

The Epistle Dedicatorie.

fecters of each *Faculty*) doe daily devise, may be scene and practised, to give all contentment to the curioust pallate. And this I take to be no sinfull curiosity, but it is rather a sinne to marre good meate with ill handling; and so the old proverbe verified; *God sends Meat, but the Devill Cookes:* What it is, (*Good Madam*) is altogether, with the Author, yours, though he shew it others; that so the world may be thankfull to you for good meate well drest though at their own cost: And let me loose my credit with you and the world too, if it deceive their expectation, so as they cooke it by this booke. To the tryall whereof I referre them: recommending it and my selfe, to your Ladyships wonted favour, resting in all humble service.

Your Ladyships

JOHN MURRELL.



THE SECOND

Booke of Cookery.

To boyle a Capon larded with Lemmons on the French fashion.

TAke a fat yong Capon, and three or foure peeces of a neck or chine of Mutton, & put them together in a pot or Pipkin untill your Capon bee tender: boyle them with as much faire water as will couer them, then take a pinte of the broth out from them, and put it in another Pipkin: put in six blades of whole Mace, as many Dates broken in quarters, and eight lumps of Marrow: then take two Hartichoake bottomes, cut them in square peeces or quarters:

quarters: if you haue no Hartichoakes, then take potatoes, and as much sugar as will sweeten it, boyle them on the fire, vntill the Harrow be boyled, then take the yolkes of five or six Eggs, halfe a pinte of Sacke or Muscadine, wzing in the iuyce of two or three Lemmons, a little Sugar, a little Amber-greece, a little Rosewater and salt, straine them thozow a Canons strainer, and put them into a pipkin to your Harrow, bze w them together with your Ladle, that they curdle not, Garnish the Dish with wet Suckets and pzeserued Barberries, your Sippets must be bzead: then take vp your Capon, and take a pzeserued Lemmon cut in long slices, dzaw those slices thozow the bzeast of the Capon thicke, lay the Capon into your garnisht Dish, and poure your bzoth hot on the top of the Capon: Lay on it Sucket and pzeserued Barberries, scrape on fine Sugar, then serue it hot to the Table.

To boyle Chickens.

Boyle your Chickens in a Skillet or greene pipkin, with as mach faire water as will couer them, put to two or three whole Baces, and put in to them a good
 pæce

péece of Butter, and a little salt, according
 to the quantity of your broth, one handfull
 of pickt parsley, two or thre sprigs of
 Time and Winter-Sauoye strip, bruisse
 them together, and put them into your pip-
 kin to the Chickens, and when the Chic-
 kens bee almost boyled, put in a handfull
 of Gooseberries or clusters of Grapes
 gréene, or Lemmons payzed and cut in pée-
 ces, or Barberries off the tree or out of the
 pickle: take any of these fruits, garnish
 your dish fitting for your Chickens, serue
 them in vpon hot Appets, lay the Liners
 & the Bizzards with the fruit on the Chic-
 kens, scrape on fine sugar, and serue it hot
 to the Table.

Another way to boyle Chickens, or a
 Capon in White-broth.

TAke and boyle in a pot or pipkin two
 or thre small Chickens, take two or
 thre blades of whole Yace, as many
 quartered Dates, thre or foure lumps of
 Harrow, a little Salt, a little Sugar, the
 yolkes of two or thre Egges, a quarter of
 a pinte of Sacke, straine your Egges, and
 Sacke thozow a Canuis Strainer, and put
 them in to the Chickens, bze w it with
 your

your Lable for curdling : slice a Lemmon rinde, but first taste it, that it be not bitter, if it be, pare it, and garnish your Dish with Lemmons and hard Eggs quartered : then poure the broth vpon Sippets, and lay in the Chickens, scrape on Sugar, and serue it hot.

Another way to boyle Chickens, for one that is sicke, and to pro-
voke sleepe.

Put two or thre small Chickens into a greene Pipkin, with as much fatre water as will couer them, scumme them, and put into them the top or bottome of an vnchipt Banchet, two or thre blades of Bace, one handfull of Raisins of the Sun, the stones pick' out, as much sweet Butter as a walnut, parboyle thre or four hard Lettices in Lettice water in a skillet, cut them in quarters, put them to your Chickens, tying in the iayce of a Lemmon, let him drinke the broth, and eate the Lettice with the Chickens : If the Patient be bound in the body, put acet in the Butter untill the Chickens be boyled.

Another way to boyle them on Sorrell-
sops, for him that hath a
weake stomacke.

Boyle them in as much faire water as
will cover them, with pickt Parsley
and sweet Butter stopt in their Bellies:
put into the broth, Parsley, Winter-sa-
uozle and Time pickt and scrypt, a blade
oz two of Gace, one handfull of græne
Sorrell, stamp in a wooden Dish, oz
stone mortar: put halfe your broth into
the Sorrell from the Chickens, wyng in
the ioyce thozow a Canvas strainer into a
pewter Dish, put in as much Butter as a
walnut, a little Sugar, then set it on a cha-
singdish of coales, then take a deepe Dish,
lice in some Banchet, cover the bottome
of the dish with them, poure the other halfe
of the broth from your Chickens vpon the
Sippets, and lay the Chickens on them,
then take your Sorrell sawre, and poure it
on the Chickens, scrape on Sugar, and
serue it hot to the Table.

To boyle Partridges.

Put two oz thzee Partridges into a pip-
kin with as much water as will cover
them,

them, then take thzee or foure blades of
 Pace, one Nutmeg quartered, fine or sixe
 whole Cloues, a peece of swete Butter,
 two or thzee Marchet toasts tosted brown,
 soake them in a little Sacke or Musca-
 dine, straine it throzow a Canvas strai-
 ner with a little of the broth, then put
 them into the Pipkin, to the Partridges,
 boyle your Partridges, very softly, often
 turning them untill your broth bee halfe
 boyled away, then put in a little Salt and
 a little sweet Butter : when your broth
 is boyled, garnish your dish with a sliced
 Lemmon, the yolke of an hard Egge minst
 small, then lay on small heapes betwene
 the slices of the Lemmon, then lay your
 Partridges in your garnisht dish vpon sip-
 pets, and poure your broth hot vpon them,
 lay vpon the breast of your Partridge
 round slices of a Lemmon paired, mince
 small, and straw on the yolke of a hard
 Egge : pricke all ouer the breast of your
 partridges five or sixe wing feathers, scrape
 on Sugar, and serue it hot. In like manner
 you may boyle young Pheasants, or young
 Turkies, or Peachickens or Woodcockes,
 or Quails, or Larkes, or Sparrowes.

pour it on your Legge of Mutton hot, so scrape on Sugar, and serue it hot to the Table.

To farce a Legge of Mutton.

Cut out all the flesh at the Butte end, from a faire Legge of Mutton, but take heed you cut not the vttermost skin, mince the flesh small that you haue cut out, euen as it were for pies, then mince among your meate foure pound of dubbing suet, so you may make of it five or sixe small pies, and yet there may be left enough to fill you Legge againe, but befoze you put it into your Pyes, season it with a little white Salt, and a little Sugar, Cloues, Mace, and Nutmegges: three or foure spoonefuls of Rose-water, halfe an handfull of Carraway-seed, couered with Sugar, two pound of Currans, one of Raisins of the Sun without their stones, five Dates minst, stirre all these betwixt your hands and fill your Pies, bake them in a moderate Duen, for they will endure no great heat, and will bee baked in an houre: then take the rest of the meat that is left, and worke it with an Egge, and put it into your Legge of Mutton, where

where your meate came out. This lets you vnderstand, you must leaue cut of your Pies as much as will fill your Legge of Button, then prick by your Legge with a pricke at the end where you put your meate in: then set it in an Oven in an earthen panne or Dish, or if you please you may put it on the spit and roast it: if you doe so, then set a dish vnder it and saue the gray, and if you take the thickest of the gray that is in the bottome of the Dish, put a little White Wine, and Vinegar, a few Barberries, and the yolke of an hard Egge mince: if you haue no Barberries, then take Capers: lay your Legge on spets, and garnish your Dish with sliced Lemmons & Barberries, or Capers, poure your sauce hot on, and scrape on Sugar, &c

To farce a Legge of Lambe.

Cut out all the meate, as befoze in the Button, and mince it with halfe a pound of beefe Suet very small, then take two handfulls of Barley picked cleane, halfe a handfull of Winter-Sauoy and Lime picked very cleane, and mince them very small: then season your aforesaid

Lambe with halfe the hearbes, and a little Cloves and Mace, a little Sugar and white Salt, a little Salt will be enough: then put in a handfull of Currans, and worke it vp with an Ege: then put halfe your meat into your Legge of Lambe, and pricke vp the end with a pricke, and worke the rest of your meate into little round cakes, as broad as a Shilling: put your Leg of Lambe into the pot, with as much Suttoon broth as will couer it, if you haue it not, then take faire water, and put in a little Cloves and Mace, & the other halfe of the Hearbes, and the meate that you did make in little cakes, and let it boyle with often turning it round, vntill it be boyled vnto a pinte: then put in thre oz foure spoonefulls of Vinegar, and then take vp your Legge of Lambe, and put it into a boyled meat Dish vpon stppets: and poure your broth and your round peeces of the meat on the top of the Lambe: then scrape on fine Sugar, and serue it hot to the table.

To stew Trouts.

Put thre oz foure Trouts in a pewter Dish, and a quarter of a pinte of white Wine,

Wine, oz of Sacke, with a péece of sweet Butter, as bigge as an Egge, a little whole Mace, a handfull of Parsley, a little Sauoy and Time, mince all together, and put them in to the Trouts: if you hane no Wine, take faire water, and one spoonfull of Vinegar, and a little Sugar, and let these stew a quarter of an houre, then mince the yolk of an hard Egge, and strew your Trouts with it, poure the bzoth and Hearbes all over them, scrape on fine Sugar, and serue it hot to the Table.

To make a farst Pudding.

Minceutton, Meale, oz Lambe, with béeffe Suet, a handfull of Parsley, a little Winter Sauoy and Time: season your meate with a little Cloanes and Mace, Salt and Sugar, worke it vp like birds oz little bals, oz like Lemmons, put them in a pewter dish, put to them a little Mutton oz fresh Wéeffe bzoth, as much as will couer them, put into the bzoth a little Mace, Winter-Sauozie, Parsley and Time, chzed small together: it must bée put in when the bzoth is halfe Cooled, and so it will make it gréene.

Garnish your Dish with a sliced Lemmon
or Barberries: Lay Sippets about your
Dish, and lay your Birds or Bals on the
Sippets, then put a spoonfull of Sugar, and
two of Vinegar: poure your Broth on
them, scrape on fine Sugar, and serue it in
to the Table hot.

To boyle a Pike.

Turne a Pike round with his taile to
his mouth, coner it with fayre water
in a panne or in a kettle, and with it also
cast in a good handfull of white Salt, a
handfull of Rosemary, Time, Sweet Mar-
ioram and Winter-Sabozz: when your
water boyles put in your Pike, and make
it boyle vntill it swimme, and then it is
boyled enough: then take a little White-
Wine and Meriuyce, about the quantity of
halfe a pinte, a few Pzunes, a little large
Peace, Sugar, Currans, sweet Butter, as
much as an Egge: Let all these boyle to-
gether vntill your Currans be soft: then
take vp your Pike and lay it vpon sippets,
and if you will you may take off the scales,
but the best is to let them alone: Lay all
ouer your Pike parboyled Parsley, and
pickted Barberries, then take the yolkes
of

of two new-layed Egges, Straine them with a little White Wine or Verjuice, & put them into your broth upon the Pike, scrape on fine Sugar, and serue it hot to the Table.

To farce a Legge of Mutton on the French fashion.

Cut out all the meate of a faire Legge of Mutton, at the bott end, mince it with halfe a pound of Beefe-suet, take a handfull of Parsley, sixe sprigges of Winter-Sauozy, and as many of Lime, mince all together very small, and put it into your meate: then season your meate with Cloues, Mace, Salt, Sugar, and a handfull of Currans: woꝝke vp your meate and Hearbes with a couple of Egges, and put it into the skinne of the Legge of Mutton where you cut it out: pꝛicke it vp close with a long pꝛicke, then take the rest of your meate, and woꝝke one halfe of it into little cakes, as broad as a Shilling, let the other halfe bee in little crummes like minst meate: then couer your Legge of Mutton in faire water, in a Pot or Pipkin, and put your round peeces of meat, and all your loose meat in, then take
 sixe

six blades of whole Gace, six Dates
 quartered, a handfull of French Capers,
 halfe a handfull of Currans, and two
 spoonfulls of sugar, a little beaten Cloues
 and Gace, boyle all these together softly,
 ouer a moderate fire, oftentimes turning
 your Button that it burne neither to the
 pots side nor bottome, and when it is boy-
 led to the quantity of a pinte and a halfe,
 then garnish your Dish with Capers and
 a sliced Lemmon, then mince the yolke of
 an Egge as small as Dice, you must take
 the Lemmon rinde and all, but if it be bit-
 ter, it will marre the taste of the meate,
 therefore pare off the yellow outside: then
 lay your Legge of Button in Sippets on
 your Garnisht Dish, and put into your
 broth a little Sacke or Muscadine, or
 White-Wine: if you haue none of all
 these, then take a little Vinegar and Su-
 gar, the quantity of the fourth part of a
 pinte, poure your broth on the toppe of
 your Legge of Button, then cast on it
 your aforesaid minst Lemmon and yolkes
 of Egges, hauing them ready against your
 Button be boyled, then scrape on Sugar,
 and serue it in hot: you may lay about it
 and vpon it garnishing of puff-past, if you
 haue

haue it not ready, then a Lemmon will serue as well.

To boyle a Carpe or a Breame.

Couer your Carpe or Breame with faire water, in a Skillet or pan vpon the fire, put in a handfull of white Salt, a handfull of Rosemary, Thyme and sweete Marjoram, put in a pinte of White wine Vinegar, or a quart of White wine or Claret, and make it boyle: then take a faire Carpe or Breame quicke, take out the guts, and wash your fish cleane, tie it up close in a cloth, that the scales fall not off with boyling: then put it into the boyling liquour, let it boyle vntill it swimme, then take a pinte of Claret Wine, and foure races of the whitest Ginger sliced, sixe blades of whole Pice, a good peece of sweete Butter, and a handfull of Sugar, let it boyle vntill it taste of the spices: then take vp your Carpe or your Breame, and lay it vpon sippets in a Dish broad enough for your fish, and put into your Wine and spices another peece of sweet Butter, when it hath done boyling, (for then it will not be so oylie,) then powze it on the toppe of your fish, then straw on good stozz
of

of beaten Ginger vpon the Fish, being so boyled as is befoze shewed: scrape on fine Sugar, and serue it hot: but in any wise take heed you bzeake not the scales of your Fish.

To boyle a wild-Duck, Widgin, or a Teale, on the French fashion.

Dresse your Fowle, trusse vp the Legges vpon the backe, put it vpon a Spitt, with a quicke fire, halfe roast it, and set a dish vnder it to saue the grauy, baste it once with Hot Butter, but no oftner: when you thinke it halfe roasted, take it vp and lay it in the Dish wherein you saued the grauy, launch it downe the bzeast with your knife, and cut vp the wings broad like a Shoulder ofutton: then take a handfull of Parsley, fine oz fine sprigges of Sauozy, and as much Lime, and a handfull of Raisins of the Sunne without their kernels oz stones, mince all together small, then put your Ducke oz other fowle afoze named into a Pipkin, with as much as halfe a pinte of Strongutton broth, oz fresh Beefe broth: put in a quarter of a pinte of Sacke oz White wine, then put in halfe your Herbes, and Raisins

Raisins and graue of your Ducke into the Pipkin vnto your Ducke, put in fire blades of whole Dace, a little Sugar, a graine oz two of Salt, let your Ducke boyle, oft turning it, vntill it be halfe boyled away: in the meane while, take the other halfe of the Hearbes and Raisins, mingle them with the White of an Egge, and scye them with a little suet in a panne, in round Cakes like figges, frye them thozowly and they will be greene, but burne them not. When dish vp your Ducke vpon Sippets, and pouze your broth vpon the toppe, and lay on your round Sippets vpon the breast of your Ducke, scrape on Sugar, and serue it hot to the Table.

Another way to boyle small
Carpes or Breames.

Scrape your Fish, and put it in a skillet
Soz Pipkin, and halfe a Pint of faire
water and as much White-wine, take the
milches and refuse of your Fish, wash them
cleane, and put them againe into your fish:
then put in five oz fireblades of whole
Dace, a handfull of Parsley cleane pickt, a
little Sauoy, and as much Lime stript, a
good

Good peece of sweet Butter, a little Sugar:
 Put all these into your fish, and let it boyle
 untill it be halfe boyled away, then put
 in a handfull of Gooseberries or Grapes
 in clusters, or if you haue neither of both,
 then take Barberries, or a sliced Lemmon,
 and straine the yolkes of three Egges with
 a little Vinegar or Wine-wine, put it in
 to your broth to thicken it : then Dish vp
 your fish with any garnishing that you
 haue, and lay in your fish, and powze the
 broth vpon it, scrape on Sugar, and serue
 it hot to the Table.

Another way to boyle a Legge of
 Mutton or Lambe.

Cut a peece of Kidney suet in square
 peeces, of the bignesse and length of
 your finger, and then thrust your knife in
 to sixe or seuen places of the meat, and put
 your peeces into the holes : boyle your
 Mutton or Lambe, often turning it, but
 take heed you ouerboyle it not : then boyle
 a good handfull of Parsley tender, mince
 it small with your knife, then warme a
 quarter of a pinte of white Wine Vine-
 gar with a Chafindish of Coales, with a
 peece of swete Butter as bigge as an
 Egge,

Egge, and put in a few clusters of Barberries, boyled or pickled : then Dish vp your meate upon sippets powze this sauce vpon it, and serue it hot.

To boyle Eeles.

Fley and wash your Eeles, and cut them in peeces about a handfull long, cover them in a pot or Pipkin with water, put to them a little Pepper, and Gace beaten, and sixe Onyons in thin slices, a little grated bread, thzee or foure spoonesfuls of Ale-yeast, a good peece of sweete Butter, a handfull of Parsley, a little Winter-Sauoy, and as much Lime, Chzed them small, and put them in, and boyle them moderately halfe an houre : as soone as they beginne to boyle, put in a handfull of Currans well washd and pickt, and when it is boyled, put in a little Vinegar or Uerjuyce, and another peece of sweete Butter, and a little Salt : then lay them vpon sippets, and serue them hot to the Table.

To Boyle a Rabbet.

Fley and wash your Rabbet, slit the hinder legges on both sides of the backe bone,

bone, turne them forward and trusse it, prick them close to the body of the Rabbet, and set the head right vp, with a prick right downe in the neck, then put it into a pot or Skillet, that you may turne it in, and couer it with faire water, and make it to boyle: then season it with a little whole Peace, sweet Butter and Salt, and a few Currans, a handfull of Parsley, a little Winter-Sauoy and Time, bruised with the back of a Ladle: then scrape a raw Carret, then take the yolkes of two hard Egges, a toast of manchet, straine it with a little Meriuyce throu a strainer, and put all these into it, both to season it and to thicken it, then let it boyle leisurely with often turning it, untill your broth bee halfe boyled away: then put in a little sweet Butter, a little Sugar, and a little more Meriuyce, and then dish it vpon sippets, and powre your broth vpon it, scrape on Sugar and serue it hot to the Table.


To boyle Lamprels.

Wash your Lamprels, but take not out the Guts, cut them in peeces about an inch long, and put into the pot or posnet twice so much water as will
 couer

cover them, season it with Pepper and Salt, thicken it with a few Onions, and a little grated bread, and a little Ale-yest, then thzed a handfull of Parsley, a little winter-Sauory and Thyme small, let all boyle untill the broth be half boyled away: then put in a good pæce of swæt butter, and let them boyle a little more, then serue it either in dishes or in porringer.

To boyle a Necke, or a Loine, or a Chine of Mutton, or to boyle a Necke, or Legge, a Fillet, or a knuckle of Veale, or to boyle a Legge, or Loine of Lambe.

Cut any of these meates in so big pæces as that two or thzee of them may serue in a Dish, and put them into a Pot, with so much water as will cover them: If you haue one necke of Mutton or Veale, then you may take two handfals of Parsley, and ten sprigs of Winter-Sauory, & as much of Thyme: then put into these Herbs twelue reasonable great Onions, but if they be small, then take the more, grate in halfe a penny loafe, put into


these

these an ounce of Cloanes and Mace, two or thre coznes of Pepper, all your spices being beaten small, put in the quantity of one ounce of Sugar, and six spoonefulls of Ale-yest, and a little Salt: put all these into your meate when it begins to boyle: then let it boyle moderately vntill it be halfe boyled away, often stirring it that it burne not, then put in five or six spoonefulls of Vinegar: then you may Dish it in as many Dishes as you see fitting, according to the occasions: serue it in to the board hot.

To stew Smelts or Flounders.

Put your Smelts or Flounders in a deepe dish, put to them a quarter of a pinte of Vinegar or white-wine, as much Butter as two Egges, put in a little great Pepper, a handfull of Parsley, six sprigs of Winter-Sauorie and as much of Time, shred them, and mince them small in the yolkes of two hard Egges: put in all these when you put in your fish, and let them stew, now and then turning them and your fish, and when you see them stewed, dish them vpon sippets, and lay on them

them bunches of pickled barberries, scrape on Sugar, and serue them hot to the table.

To boyle Pigeons on the
French fashion.

Thusse your Pigeons ready to be boyled, couer them with water, take two or thre blades of whole Mace, a handfull of French Capers, a few Raisins of the Sunne, thred small thre or foure Dates, broken into quarters, a good peece of sweet Butter, and a little Sugar, let them boyle halfe a way, then put in the yolke of a hard Egge minct, a little sweet Butter, thre or foure spoonfulls of Vinegar, as your taste shall direct you, moze or lesse: garnish your dish with some of your aforesaid Egges, and take out some of your Capers out of your broth, lay them vpon sippets, scrape on Sugar, and serue them hot to the Table.

Another way to boyle a Pike.

Take out the rinet out of your Pike, and wash it, and cut it in peeces all of a length, thre peeces are enough, then take the middle peece and slit it downe the
backe

into two péeses, then cover it in the panne
 oz Kettle with faire water, and boyle it
 with a handfull of white Salt and swéete
 Herbes, but put not in your fish untill the
 water boyle, and then let it swimme befoze
 you take it vp, for it is not enough till then:
 then take it vp, & lay it vpon sippets with
 the head and taile, and cut ends both toge-
 ther in the middle of the Dish, then lay
 your middle péeses on each side one, with
 the scales vpward: if it be a smal Pike you
 may take off the scales: but if it be a great
 one, then let them alone, for they kéepe
 your fish very white: boyle a good handfull
 of Barley tender, and mince it fine, & put
 it into a Dipkin with a quarter of a pinte
 of Vinegar, and as much swéet Butter as
 an Egge, eight oz nine clusters of Bar-
 boyled Barbertes, a little Sugar to take a-
 way the sharpnesse of your vinegar, poyze
 it vpon your dish of fish hot, but let it not
 boyle: scrape on Sugar, &c. You may gar-
 nish this Dish with boyled Barley, Bar-
 bertes, and mince also the yolke of an
 Egge and strew on it.

To boyle Olives of Veale.

Cut a fillet of Meale in thin slices, as broad as your hand, and then beate them with the backe of your chopping knife, then take two handfulls of Parsley, and halfe a handfull of Rose marie and Time, picke them and sized them small, put to them a handfull of Currans, the yolkes of two or thre hard Egges minct, a little Sugar: woꝝke all these with a raw Egge: season your péeses of Meale with Mace, Pepper, Ginger, and Salt: then put your farcing hearbs upon your thin péeses of Meale, add roole them vp as big as an Egge, and pꝛicke them with a smal pꝛicke, and kéepe them close, then coner them in a Pipkin with faire water, with a handfull of French Capers, and a handfull of Currans: and the other halfe of your hearbes: vnderstand that you must put but halfe your hearbes to your Diues: then put in a little Pepper, Mace beaten, a little Sugar: boyle al these together, with often turning them that they burne not, and put in a good péece of sweet Butter, Vinegar, and Sugar: dish it vpon sippets and serue it to the Table.

To boyle a Mullet, or a Pike,
with Oysters.

TAke a faire Mullet or Pike, trusse it round, and set it on a kettle of water, and throw into it a handfull of Salt, and a handfull of sweete Hearbes, and make your water boyle : then tye your Mullet or Pike in a faire cloth, and put it into your boyling liquour, and put it in a pinte of White Wine Vinegar, and let your fish boyle leisurely untill it swimme : take the rinet and a pinte of great oysters, and as much Vinegar as their gray, three or foure blades of Mace, a little grosse Peppor : boyle all these in a Pipkin by themselves, untill your Oysters be boyled, then straine the yolkes of two or three Egges with halfe a pinte of Sacke, or White wine, put in a little Sugar, and another peece of Butter, then put in your Wine and Egges : then dish vp your fish upon sippets and powze your broth upon it : scrape on fine Sugar, and serue it hot, &c. With this broth you may stew a Capon, but then you must take roasted Chestnuts, being roasted very tender, but not burnt, and keepe them in Sacke or Claret wine,
and

and put them into your *Dysters* : then dith
 vp your *Capon* vpon sippets, and your
 broth vpon it : scrape on *Sugar*, and serue
 it in hot to the *Table*.

To boyle a tame *Ducke*.

Couer your *Ducke* with faire water
 in a *Pipkin*, put in five or six blades
 of *Mace*, a handfull of *Kaisins* of the *Sun*,
 five or six sliced *Onyons*, a good peece of
 swæt *Butter* : when your *Ducke* is halfe
 boyled, put in three or foure peeces of *Bar-*
row, let them boyle vntill your broth bee
 halfe boyled away, then put in a little *Vi-*
negar : garnish your *Dish* with parboyled
Onyons, and *Kaisins* of the *Sunne*. Lay
 your *Ducke* vpon sippets in your garnisht
Dish, and powze your broth and *Onyons*
 vpon the toppe of your *Ducke* : scrape on
Sugar, and serue it hot to the *Table*.

To make a rasher of *Mutton*, or of
 cold *Lambe*.

Slice cold *Mutton* or *Lambe* into thin
 slices, and put it into a pewter or ear-
 then *Dish*, and put to it halfe a pinte of
 Claret.

Claret Wine, a blade or two of Mace, a Nutmeg sliced in round slices, and a little Sugar, a little Butter : stew your Mutton vntill it be thozow hot, and lay your rather vpon Appets.

To boyle a knuckle of Veale, or a necke of Mutton.

Cut your knuckle or necke into pées, boyle it in a gallon of faire water, put in seuen or eight blades of Mace, as many pées of whole Sinamon and Nutmegs, ten whole Cloues, a pound of Ratsins of the Sunne, the stones pickt out, a pound of Currans, half a pound of French Barley cleane washd, put in all this after that your meate beginneth to seeth, and is scummed. If you boyle a knuckle of veale, then you were best, if you haue it, to boyle a Marrow-bone with it: but if you boyle a necke of Mutton you need not : boyle all this vntill it come to a pottle, then put in Salt by discretion, as your taste shall direct you, put in halfe a pinte of Claret Wine, and if it be not swéete enough, you may put in Sugar : sipper it, and serue it, &c.

To

To stew the ribs of a necke of Veale
in steakes.

Put five or six ribs of a necke of Veale into a pewter Dish, prick into every rib two or three Cloves, put to it halfe a pinte of Mutton or Beefe broth, foure or five blades of whole Peace, halfe a handfull of Carrans, three or foure Dates broke in quarters, a little Saffron tide vp in a cloth, a peece of sweet Butter as big as an Egge: stew these halfe away, close covered, turning them often: then put in a little Meriuyce, and lay your steakes vpon sippets: powze your broth on them, scrape on Sugar, and serue them hot to the table.

Bakte



Bakte Meates, and Kick- shawes.

To make a grand Sallet.



Take buds of al kind of good
Herbs and a handfull of
French Capers, seven oz
eight Dates cut in long
slices, a handfull of Raisins
of the Sun, the Stones be-
ing pickt out, a handfull of Almonds
blancht, a handfull of Currans, five oz five
Figs sliced, a preserved Orange cut in slices:
mingle all these together with a hand-
full of Sugar, then take a faire Dish fit
for a shoulder of Button, set a standard of
paste in the midst of it, put your aforesaid
Sallet about this standard, set upon your
Sallet foure halfe Lemmons, with the flat
ends downward, right over against one a-
nother, halfe way betwixt your standard,
and

and the dishes side, prick in every one of these Lemmons a branch of Rosemary, and hang vpon the Rosemary preserved Cherries, or Cherries fresh from the tree: set foure halfe Egges, being roasted hard, betwæen your Lemmons, the flat ends downward, prick vpon your Egges sliced Dates and Almonds: then you may lay another garnish betwæne the bzin of the Dish and the Sallet, of quarters of hard Eggs and round slices of Lemmons: then you may garnish vp the bzin of the Dish with a preserved Dzenge, in long slices, and betwixt every slice of Dzenge a little heap of French Capers. If you haue not a Standard to serue in: then take halfe a Lemmon, and a faire branch of Rosemary.

To sowce a Pigge.

Cut off the head of a faire large Pigg, and rowle him vp in smal collars like Brazone: boyle it in a kettle of faire water, twice so much as will couer him, put in a handfull of sweet hearbes, and a handfull of white Salt, seauen or eight blades of whole Mace, two or thre Nutmegs cut in quarters, thre or foure races of
Ginger

Ginger sliced, halfe a pint of White wine
 Vinegar or moze : let these boyle untill
 your Pigge be very tender, as you may
 easily know by your owne discretion :
 then take your Pigge vp with a scummer,
 and lay it vpon a plate untill it be cold,
 then boyle your broth again untill it come
 to a Gelly, Straine it thzough a Gelly bag
 into a dish, then take your collars of Pig
 and pare off the top and the bottome, but
 ridge them as you doe Bzalone, and cut
 off the skinne round about : set thzæ of
 them in a dish fitting for them, but let not
 the one pæce touch the other, then put
 your Gelly warme vpon them, enen untill
 they be couered, and so let them stand un-
 till they be cold, this dish may well re-
 turne to the Table thzæ or foure times :
 the garnishing may be therevnto what you
 thinke fit or what you haue ready.

To make Pufpaste.

TAke a quart of floure, a pound and a
 halfe of sweet Butter, worke halfe a
 pound of the Butter into the floure dzie,
 betwixt your hands : then bzeake into the
 floure foure Egges, and as much faire
 water as will wet it, to make it reasona-
 ble

ble life paste, then worke it into a péece of a foot long, strew a little floure on the table, that it hang not to, then take it by the end, and beat it well about the board untill it stretch long, and then double it, and taking both ends in your hand, beate it againe, and do so five or sixe times, then worke it vp and rowle it abroad, and then take the other pound of Butter, and cut it in thin slices, and spzed it all over the one halfe of your Paste, with your thumbe, then turne the other halfe over your buttered side, and turne in the sides round about underneath, then crush it downe with a Rolling-pin, and so worke it five or sixe times with your Butter, then you may rowle it broad, & cut it in foure quarters, and if it be not thin enough rowle it thinner in round péesces, about the thicke-nes of your little finger: then take a Dish as broad as your péece of Paste, and strew on a little floure on the dish, then lay on one péece of paste, & you may put into it péesces of Marrow and Hartichoake bottomes, or Potato, or Eringus rootes: but you must rowle your lumpes of Marrow in the yolkes of raw Eggs, and season them with Sinamon, Sugar, Ginger, & a very little Salt:

Salt: lay this vpon your Paffe, then lay your other sheete vpon that dish, and close it round about the bzim of your dish, with your thumbe: then cut off your round with a knife close by the bzim of the Dish, then you may cut it crosse the bzim of the dish like virginall keyes, and turne them crosse ouer one another: then bake them in an Ouen, as hot as for small Pies. In this maner you may make Flozentinees of Rice, with yolkes of Egges, boyled with Creame: Boyle the yolkes of sixe Egges with halfe a pinte of Creame, keep it with very much firing, that it burne not, and it will turne thicke, like Cards, but it will be yellow: then you may season it with Sugar, Sinamon, and a little Nutmeg, three or foure sliced Dates, put into it three or foure peeces of Almond paffe, five or sixe lumps of Marrow, firre them vp together, and put them into the Flozentine, then bake it in an Ouen, as hot as for Pies. If you haue Rice, boile it tender in Milke, and a blade or two of Mace, boyle it vntill the Milke be boyled away, then season it with a little Nutmeg, Sinamon, and Sugar, two or three raw Egges, a little Salt, a little Rose-water,

water, a handfull of Currans, threē or foure sliced Dates: you may put this in your dish, betwixt two sheets of puff paste, and bake it as befoze. If you haue none of these, then you may take quarters of Pip-pins, or Peares, the coates taken out, and boyled tender in Claret, Wine, then put them into the Paste, or for want of these, you may take Gooseberries, Cherries, or Damisons, or Apricokes, without the Stones, or Bzunes: when you see your paste rise vp white in the Duen, and begin to turne yellow, then take it forth and wash it with Rose-water and Butter, scrape on fine sugar, and set it into the Duen againe, about a quarter of an houre: then draw it forth, and serue it in.

To roast a Legge of Mutton, or a Cowes Udder.

Thrust your knife into the Legge of Mutton, at the butt end, the length of your finger, then take a peece of Kidney suet, and cut it in long slices and thrust into every hole of the Legge one of those peece: prick on the outside whole Cloaves: then roast your Legge tender, take a hard Lettice, a handfull of Parsley, and

and boyle them tender, then beate them with the backe of your Chopping-knife a crosse, vntill they be as soft as the pulpe of an apple: then take a peece of Sweet Butter as bigge as an Egge, and a quarter of a pinte of Vinegar, and a spoonefull of powder-Sugar: heate this vpon the fire, and serue it in vnto the Table hot, with your meate. Though this be excellent sawce, yet if you like it not, then you may make a Gallantine thus. Take a little Claret-Wine, and a peece of Sweet Butter, grated bread, a little beaten Sinamon, and Ginger, a little Sugar, two or thre cloues, a branch of Rosemary: set all these on the fire vntill they boyle, and then put it in to the Legge, or Vadder, and serue it hot to the Table.

To make an Olive Pie to be eaten hot.

Cut the flesh of a Legge of Meale into slices, as broad as your hand, and beat it a crosse with the backe of a chopping-knife: then take two handfuls of Barley, seven or eight sprigs of Winter-Sauory, as many of Thyme: strip these small, and let there be no stalkes in them, then sized them

them and put vnto them the yolkes of
 thre or foure hard Egges minct small:
 season your meate with Ginger, Nutmeg,
 Salt, and Sugar: put to your Hearbes a
 little Sugar, and a handfull of Currans:
 lay your Hearbes vpon your slices of
 Meale beaten and seasoned: then rowle
 euery pæce into an Oliue of the bignesse
 of an Egge, and lay them into a Coffin fit
 for your meate, and strew on them the rest
 of your Hearbes, and a few Currans, thre
 or foure sliced Dates, thre or foure blades
 of whole Mace, a little Sugar, put in halfe
 a pound of sweet Butter, cut in slices, close
 vp the Pie, and bake it in an Ouen, as hot
 as for Manchet: halfe an houre before you
 serue it to the board, put in a little White-
 wine or Vinegar, wash ouer your Pie
 with a little Rose-water and Butter, and
 strew vpon it hard Sugar and floure bea-
 ten together: if any place grow presently
 drie, wet it againe with Rose-water and
 Butter, and set it into the Ouen againe,
 and within a quarter of an houre it will be
 crisp like yce: then draw it forth, and serue
 it hot to the Table.

To roast a shoulder of Mutton to serue for
either Dinner, or Supper.

Roast it with a quick fire that the fat
may drop away, and when you thinke
it halfe roasted, set a Dish vnder it, and
flay it with a Knife a crosse, as you doe
Porke, but you must cut it downe to the
bone on both the sides, let all the gravy run
into the dish, baste it no moze after you
haue cut it, put vnto the gravy halfe a
pinte of White-wine Vinegar, a handfull
of French Capers, a dozen Raisins of the
sun, the stones being pickt out, five or sixe
Dates broken in quarters, five or sixe
Onions sliced, five or sixe blades of Gace, a
handfull of powder Sugar, Stew all these
vntill they be halfe stewed away: then dish
your Shoulder, and powze this sauce on
the toppe of the meate, throw on Salt, and
serue it hot to the Table.

To bake a Chicken Pie to be
eaten hot.

Take foure or five Chickens fit to be
bake, season them with Nutmeg,
Pepper, Salt, and Sugar, put them
into

into a fit Coffin: then season seven or eight lumpes of Parrow, with Nutmeg, Sina-
mon, Salt and Sugar, rowle it in yolkes
of hard Egges, it will keepe them from dis-
soluing: lay your Parrow vpon the Chic-
kens, and the yolkes of three or foure hard
Egges broken in quarters, five or six
blades of whole Pice, as many quartered
Dates, a little Sugar, halfe a pound of
Sweet Butter: close vp your Pie, and set it
in an Ouen as hot as for Manchet, and in
one houre it will be bakte, draw it forth,
and wash it with Rosewater and Butter,
and strew on floure, and Sugar, beaten to-
gether, and set it againe into the Ouen a
quarter of an houre, it will be like yce:
then draw it forth, and put in a little
Sacke, or Muscadine, and so serue it hot
to the Table.

To roast a Neates Tongue to be
eaten hot.

Boyle a faire Neates Tongue tender,
blanch it and lard it on one side, pricke
in some Cloues: then cut out the meate at
the great end, and mince it with a little
dubbing suet, as much as an Egge, then
season it with a little Nutmeg, and Pice,

and Sugar, thre or foure Dates minct, a handfull of Currans, halfe a p̄serued Dzenge minct small, about halfe a graine of Muske : worke vp your meate with the yolkes of two raw Egges, and stuffe it hard into the Tongue : then pinne ouer the end a peece of a Canle of Meale, or a skinnie peece of Bēefe suet, then put it on a small spit, thro both ends, set a Dish vnder the meate to saue the graue, balte it with swēte Butter, and put to the graue a little Sacke, or Muscadine and the yolke of an hard Egge minct, and the coare of a Lemmon minct : when your Neates Tongue is roasted, take it vp, and put it in a dish fitting for it, and put a little Sugar into the sauce, and powze it all oer the Tongue, and serue it hot to the Table.

To bake a Neates Tongue to bee eaten hot.

BDyle a faire Neates Tongue tender : season it as you read befoze in the roasted tongue : then lay in the tongue into a Coffin, made of the same fashion. Lay on it fine or sixe blades of whole Mace, thre or foure quartered Dates, a little Dzenge cut into slices, the coare of a Lemmon sliced

sliced, halfe a pound of swete Butter, a little Sugar, close vp your Pye, and put it into an Ouen, as hot as for Marchet: if you see it colour too fast, then take downe the Ouen lid: but if too slow, then lay a few coales in the Ovens mouth, in an houre and halfe it will be bakte: then take a little Sacke or Muscadine, and the ioyce of a Lemmon, halfe a graine of Muske, a little Sugar, the yolkes of two or three raw Egges, a little swete Butter: set this on a chafindish of coales, and stirre it, that the Egges curdle not, untill the Butter be melted, then draw it out, and cut it vp, and put in your candle, scrape on Sugar, and serue it hot to the Table.

To roast a Pigge with a pudding
in his belly.

Fley a fat Pigge, and trusse his head backward, looking ouer his backe, lay him in a very faire Dish, for soyling: then temper as much stufte for a Pudding, as you thinke will fill his belly, you must temper your pudding with grated bread, halfe a pound of dubbing suet minct, a handfull of Carrens, foure or five Dates minct, Cloanes, Pace, Nutmegs, and Ginger
3 3 beaten

beaten, of each alike, and a little Sugar, and a very little Salt, you must wet your pudding with two Egges, and a little Rosewater and sweete Creame, as much as will wet your pudding so stiffe, as that if you lay it vpon a Trencher, it will not runne abroad: then put it into the belly of the Pigge, and prick vpon the belly close, spit it, and roast it: and when it is almost roasted, bring vpon it the ioyce of a Lemon: and when you are ready to take it vp, take the yolkes of foure or fve new-laid Egges, a handfull of feathers, wash the Pigge with the yolkes of Egges, and while you are a washing the Pigge, let some other body bread it after you, befoze the Egges be hard: mingle amongst your bread a little Ginger, Pepper, and Nutmeg: let your sauce be Vinegar, Butter, and Sugar, and the yolke of a hard Egge minct: so serue it in vpon your sauce hot to the Table.

To bake a Pigge to be eaten hot.

Take a small fat Pigge, cut it in quarters or in smaller peeces, season it with Pepper, Ginger, and Salt: lay it into a
fit

fit Coffin, strip and mince small a handfull of Parsley, sixe sprigs of Winter-Sauorie, strew it on the Meate in the Pie, and strew vpon that the yolkes of three or foure hard Egges minist, and lay vpon them five or sixe blades of Mace, a handfull of clusters of Barberries, a handfull of Currans well washt and pickt, a little Sugar, halfe a pound of sweet Butter, or moze: close your Pye, and set it in an Ouen, as hot as for Marchet: and in two houres it will be Bakte: then draw it forth and put in halfe a pinte of Vinegar, and Sugar, being warmed vpon the fire, poure it all ouer the meate, and put on the Pie-lid againe: scrape on sugar, and serue it hot to the Table.

Another way to roast a Legge
of Mutton.

LArde a faire large Legge of Mutton, a finger deepe with the Kidney suet, cut long-wise like ones finger: picke in some Cloues, and roast it with a quicke fire: when you thinke it halfe roasted, cut off some of the vnder side, of the flesh end, into thirne slices: then take halfe a pinte of great Oysters, and the graine of them,

threé or foure blades of whole Mace, a péece of swéete Butter, as big as an Egge, a quarter of a pinte of Vinegar, a spoonfull of Sugar: put all these into your slices of Mutton, which you cut off the Legge, and stew them together in a Pipkin untill the liquoꝝ be halfe consumed: then dish vp your Mutton being very wel roasted, and powze the saluce vpon the top of it: strew Salt about it, and serue it in hot to the Table.

To bake a steake Pie of the ribs
of Mutton, to be
eaten hot.

Cut a necke of Mutton betwixt enery ribbe, beate enery ribbe with a Cleauer flatlings, it will make the Mutton to eate soft: then season it with Pepper and Salt, and put it in a Coffin, lay on threé or foure blades of whole Mace, halfe a pound of swéete Butter, close vp your Pie, and set it into an Ouen, as hot as for Manchet, in two houres it will be bakte: but in the meane time boyle a good handfull of good Parsley very tender, beate it as soft as the pulpe of an Apple, put in a quarter of a pinte of Vinegar, and as
much

much White wine oz Sack, but White wine is the better, a little swæte Butter, two spoonefuls of Sugar, put your Parsley into this liquor, heate it but warme: then you may cut vp your Pie, and powze this sauce all ouer the steakes: shake it well vpon your peece, to make the sauce and the gray mingle together: then lay on your lidde againe, scrape on fine Sugar, and serue it hot to the Table.

To roast a Neck of Mutton.

Cut away the scragge end of a large Neck of Mutton, and put a couple of picks throow the best end, roast it with a quicke fire, but scorch it not, baste it with swæte Butter, then wzing in the iuyce of halfe a Lemmon: when itts halfe roasted, saue the graue in a Dish, being put vnder the meate for the same purpose, and then baste it againe with swæte Butter, and wzing in the iuyce of the other halfe of the Lemmon: bread it with a little Mached mingled with beaten Nutmeg & Cloues, put it into a warme Dish, and put in the graue that dropt from it: this is a sauce both wholesome, and toothsome.

To

To make a Hartichoake-Pie to be eaten hot.

TAke the bottomes of foure well boyled Hartichoakes, season them with Nutmeg, Pepper, Salt, and Sugar: then lay them in a Coffin, in each corner one: then lay the Marrow of foure oz five Marrow-bones (as whole as you can get them) in warme water to take away the rednesse, dry them, and season them with Sinnamon, Ginger, Sugar, and Salt, rowle them vp in the yolkes of raw Egges, and lay them vpon your Hartichoakes, and here and there the yolke of an hard Egge, some whole, some in halues, as your eye shall aduise you, strew on them the rest of the seasoning: lay vpon them five oz six Dates broken in quarters, five oz six blades of whole Mace and a little Sugar, put almost a pound of swéete Butter on the top of all: close your Pye, and set it into an Ouen as hot as for Manchet, in an houre oz little moze it will be bakte: if your Ouen be ouer hot, it will dissolue your Marrow, oz drie it vp: draw it forth when it hath stood an houre, put in a little Sacke oz Mascadine, wet it with Rose-water

water and Butter, strew on it a little floure and Sugar beaten together, and set it into the Oven againe, in a quarter of an houre it will be hard, and crispe like yce, draw it forth, and serve it hot to the Table.

To roast a Shoulder, or Hanch
of Venison, or a Chine
of Mutton.

TAke any of these meates, lard them with french larde, and picke them thicke with Rose-marie, roast them with a quicke fire, but burne them not, baste them with sweet Butter: take halfe a pinte of Claret-wine, a little beaten Sinamon and Ginger, two spoonefulls of Sugar, five oz six whole Cloaves, a branch of Rosemary, a little sweet Butter, a handfull of grated bread: let all these boyle together, untill it be as thicke as Water-grewell, then put in a little Rose-water and Muske, it will make your Gallentine taste very pleasantly, put it in a sitting dish: draw off your meate, and lay it into the dish, strew it with Salt.

To make Chewets of Veale.

Parboyle two pound of the leane flesh of a Legge of Veale, so, as that it may be eaten : pare off the outside, and mince the meat so small as grated bread, then mince five pound of Beefe suet, as small as the meat, but you must first picke out the kernels, and the skinner, mingle them so together, as that you can see no meate in the suet : then mince a quarter of a pound of Dates small, take a quarter of a pound of Biskets and Carrawaies, two pound of Currans cleane wash and pickt, and dyde in a faire cloath : season your meate with a little Cloanes and Hacc, Nutmegge, and twice so much Sinnamon as any of the other, all by discretion, the fourth part of a pinte of damaske Rosewater, almost halfe a pound of Sugar, then stirre vp your meate, that it be seasoned in all places alike, the least taste of Salt that may be is enough : then raise such Pies as you may put nine or ten of them in a dish, fashion them somewhat long, and raise them higher than an ordinary Pie, fill them as full as you can
with

without disfashioning of them, with thrusting out the sides, close them with very thinne liddes, bake them in an Oven as hot as for other Pies, in halfe an houre they will be bakte : draw them out, and scrape on Sugar, and serue them hot to the Table.

To roast a Capon with Oysters
and Chestnuts.

Boyle and pill nine or tenne Chestnuts, put them hot into Claret wine, parboyle as many great Oysters, spit a Capon to be roasted, put the Chestnuts and the Oysters into the belly of the Capon, and stop them in with sweet Butter, roast it with as hot a fire as you can, but burne it not : baste it with swete Butter, so soone as it droppes, saue the graue : parboyle twenty Chestnuts, and twice so many great Oysters, take halfe a pinte of Claret wine, and a pce of swet Butter, & a little grosse Pepper, stew the Oysters and parboyled Chestnuts in the Wine, with Butter, untill it be halfe consumed : then put the graue of the Capon into your sawce, and the sawce into a faire Dish : bread by your Capon,
and

and lay it on the sawce, sprinkle Salt, and
serue it in hot to the Table.

To bake a Quince or a Warden Pie,
so as the fruit may be redde,
and the crust pale
and tender.

PAre faire pear Quinces or Wardens,
and set them into an earthen panne,
with the crownes vpward, put to them a
little Claret-wine, and a graine of Muske
or moze, according to the quantity of the
fruit, put in a little Sugar, couer them
close with a sheete of Paste, set them into
a Bakers Duen with wheaten bread, but
not household bread, for then they will bee
burnt and drie: when they haue stood thre
or foure houres in the Duen, they will be
very red and tender, then you may keepe
them a weeke or moze for use: when you
haue occasion to make your Pie, take
Butter, and the yolkes of Egges, and
make short Paste, & raise a Coffin fit for
your stuffe, one by another, put in whole
Cloues, and a little whole Sinamon,
powze in some sirrup from their former
baking, or if you want it, then put in Cla-
ret.

ret, wine, and more Sugar, set them in an Oven as hot as for Pies, and in one houre they will be bakte, and your fruit orient red: Remember befoze your first baking, that you coare your Quinces.

To roast a Shoulder or a Fillet
of Veale with farcing
hearbes.

WASH your meate, and parboyle it a little, Strip two handfulls of Parsley, Winter-Sauozie a handfull, and some Time: mince these hearbes small, put to them the yolkes of three or foure hard Egges minct, Nutmeg, and Pepper, Currans a good handfull, worke all these with the yolke of a raw Egge: make holes as deep as your finger all ouer your meate, fill them with the Hearbes: roast it with a quicke fire, let the graine of the Hearbes droppe on the Hearbes left, baste your meate with sweete Butter: when it is almost roasted, put the hearbes and gray to a quarter of a pinte of White-wine Vinegar, and a good spoonefull of Sugar, let them boyle untill you take vp the meate, and when it is in a fit dish,

dish, powze the sawce all ouer the meate,
and strew it with Salt, and serue it hot to
the Table.

To frye Calves feete or Trotters.

Shred a handfull of yong Parsley very
small, and beate it betwæne thre or
foure raw Egges, season it with a little
Nutmeg and Sugar, a corne of Pepper,
and a litte Salt : boyle your fete tender,
and slit them in halues, roble thre of
these halues into the aforesaid Parsley and
Egges : heate your frying panne with
swete Butter, or suet, slide your fete and
Egges with the flat side downward,
when the Butter is hot : if you haue any
Currans, put a handfull into your Egges
and Parsley, they will ask no more frying
than an Egge : when the vnder side is yel-
low, turne them euery one by it selfe, as
you doe Egges, Dish them vpon sippets,
with that side outward that you fryde first,
boyle young Parsley tender, and beate it
vntill it be like the pulpe of a roasted
Apple, put to it a quarter of a pinte of Vi-
negar, two spoonefulls of Sugar, a peece
of swete Butter, heate them well, and
powze

péces of the loaves, strew on Sugar of a good thicke, then set on the middle péces, and serue them like wise : lastly, put on the tops, and scrape on Sugar on them also : so you may set on thre, foure, fve, sixe, or moze in a dish. If you be not ready to send them in, then set them in the Duens mouth, with a paper ouer them, to keepe them from drying.

To frie Sheepes tongues, Deeres
tongues, or Calves tongues.

Breake thre or foure Egges with Nutmeg Sinamon, Sugar, and Salt, put to them a handfull of Currans: pill the Tongues, and slice them in thinne slices, put them into your Egges : and when your Frying-panne is hot with Butter, or sweet lard, cut the coare of a Lemmon in square péces, like dice, and put it in to your Egges and tongues, but not befoze you bee ready to put the meate into the pan, for then it will make them curdle : then frie them in spoonefulls like Egges on both sides, the least burning takes away all the good taste of al the other things: frie them, and dish them vpon Appets, or
vpon

Upon thinne Marchet toasts fride with
 swéte Butter. Let your sawce be Sacke,
 or White-wine, swéet Butter, and Su-
 gar, heate it hot, and poure it on the top of
 your Tongues : scrape on Sugar, and
 serue it hot to the Table.

Boyled Sallets.

SCrabe boyld Carrets, being ready to
 Seate, and they will be like the pulpe of
 a roasted Apple, season them with a little
 Sinamon, Ginger, and Sugar, put in a
 handfull of Currans, a little Vinegar, a
 pœce of swéet Butter, put them into a
 Dish, but first put in another pœce of But-
 ter, that they burne not to the bottome :
 then steew your rootes in the Dish a quar-
 ter of an houre : if they beginne to be drie,
 put in moze Butter : if they be too swéte,
 put in a little moze Vinegar. The same
 way you may make a Sallet of Béetes,
 Spinnage, or Lettice boyled : beate any
 of these tender, like the pulpe of a roasted
 Apple, and vse them as befoze the wed.

A bakre Pudding after the Italian
fashion.

PAre off the crusts from a penny white
loafe, cut it in square pièces like dice,
put to it halfe a pound of dubbing suet
minct small, half a pound of Raisins of the
Sunne, the stones taken out, two Dunces
of Sugar, five oz stre sliced Dates, a
graine of Muske, five oz fire lumps of
Barrow : season these with Cloves,
Nace, Nutmeg and Salt, but a very little
Salt is sufficient, beate a couple of Egges,
with foure oz five spoonesfuls of Creame,
powze it vpon your seasoned bread, and
stirre it very gently for breaking, so as
the pièces may be but wet, but not so wet
that you can see any moysture in them: lay
a Romewater in the bottome of the Dish,
oz some other soft Apple pared, and sliced
thinne, put your Pudding also vpon the
Apple, and so set the Dish into an Ouen,
as hot as for Marchet, oz small Pies,
when you see it rise yellow, take downe
your Ouen lidde to coole your Ouen, it
will be bakre in halfe an houre : if the O-
uen be too hot, it will be burnt, if it be too
cold,

cold, it will be too heavy, when it is bakte draw it forth, and scrape on Sugar, and serue it in hot to the Table.

To make Puffes.

Set the best new Milke together, as a Chéese is made with Runnet, and when it is runne, take the Curds, and straine the Whey cleane from them, then season your Curds with a little Ginger, Sinamon, Sugar, and Nutmegge, put in a little Rosewater, Muske and one Egge, but the yolkes of two : temper it with as much fine flower as will make it leeth paste, as leeth as you can worke it, then butter a white Paper, make them into flat balls, about the bignesse of a great table man, and set them into an Ouen as hot as for Manchet, vpon the buttered paper, or rather the Ouen must be as hot as for small Pies : a quarter of an houre after, you may take them out, and dipp them in Butter melted with Rosewater, scrape on fine Sugar, and set them into the Ouen againe : beware of burning them: when you see time, draw them again

and put as many of them in a Dish as you thinke fit : they will shine, and be crispe.

Blancht Manchet, to be made in a
Frying-pan.

Breake eight or nine Egges, take away the whites of foure of them, beate them with halfe a pinte of swete Creame, put to them halfe a penny Manchet grated, and put to it two ounces of Sugar beaten, Nutmeg and Mace, a little Rose-water : fry these with swat Butter, euen as you would frye a Tansy: but let it be a small frying-pan, that it may bee the thicker, beware you burne it not : and when it is fride, wash it ouer with a little Sacke, and the ioyce of a Lemmon: scrape on Sugar, and serue it in hot vpon a plate, euen as a Tansy.

To make Peascods, or Dolphins of
Marrow, or of a roasted kid-
ney of Veale.

Scalon parboyled Marrow with Sugar,
Sinamon, and Ginger, rowle it vp in
the

the yolke of a raw Egge : then take a p[er]ce of short p[as]te rowled very thin, then floure your Dolphin or Peascod mold, and lay your p[er]ce of p[as]te vpon it, then fill the mould vpon the p[as]te with your Harrow, or roast kidney mince, and seasoned with the aforesaid seasoning, and faire parboyled Currans, being wrought vp with the yolke of a raw Egge : when you haue filled your moulds with either of these meates vpon the p[as]te, round about close by the meate, then lay another p[er]ce of p[as]te on the meate, and close it downe with your finger to the wet p[as]te, then pinch off the p[as]te close by the mould, with your Thumbe, and then turne out your Dolphins or Peascods vpon a paper, then frye them with a good deale of swete Suet, but let your Suet be hot befoze you put them in, or else it will make your P[as]te heauie : when you haue fryde them on the one side, turne the other, but frie that side last that you serue v[er]ward vnto the Table : then take them out of that hot Larde, and dish them vpon a warme Dish and plate, scrape on Sugar, and set it against the fire, or in a warme Duen, that you may serue them hot, for if you let

them ke still in the frying-pan, they will
 drinke by the suet, and be both heauy, and
 of an ill taste: take heed also in any wise
 that you turne them oft, for they will en-
 dure no hot fire.

To make a Liverie
 Pudding.

B Dyle a Hogges liuer very drie, when
 it is cold grate it, and take as much
 grated Banchet as Liuer, sift them
 thozow a course Sieve oz Collender, and
 season it with Cloues, Mace, Sinamon,
 and as much Nutmeg as of all the other,
 halfe a pound of Sugar, a pound and halfe
 of Carrans, halfe a pinte of Rose-water,
 two pound of Beefe Suet minct small,
 eight Egges, put away the whites of
 foure: temper your bread and Liuer
 with these Egges, Rose-water, and as
 much sweet Cream as will make it some-
 thing stiffe: then cut the small guts of a
 Hogge about a foot long, fill them about
 three quarters full of the aforesaid stuffe,
 tie both ends together and boyle them in a
 kettle of faire water, with a pewter Dish
 vnder them, with the bottome vppward, and
 if

It will keepe your Puddings from breaking: when the water seetheth put in your Puddings, let them boyle softly a quarter of an houre, and take them vp: and so you may keep them in a drie frug a weeke or moze: when you spend them, you must boyle them.

To make Rice Puddings.

Boyle halfe a pound of Rice with thzee pintes of Milke, a little beaten Mace, boyle it untill your Rice be drie, but neuer stirre it, but if you chauce to stirre it, then you must stirre it continually or else it will burne: powze your Rice into a Collinder, or else into a strainer, that the moisture may runne cleane from it: then put to it sixe Egges, and put away the whites of thzee, halfe a pound of Sugar, a quarter of a pinte of Rosewater, a pound of Currans, a pound of Beefe suet thzed small, season it with Nutmeg, Sinamon, and a little Salt, stirre all this together with a spoone thinne, drie the smallest guts of a Hog in a faire cloth being watered and scoured fit for the Puddings, and fill them thzee

148 The second booke, &c.

three quarters full, and tie both ends together, let them boyle softly a quarter of an houre or scarce so much, and let the water boyle before you put them in, and doe as in the other Pudding last spoken of,

The end of the Bookes
of Cookery.

A N E W W

A NEVV
BOOKE
OF
CARVING
AND
SEVVING.



LONDON,
Printed by *M.F.* for *John Marriot*, and are
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Churchyard in *Fleetstreet*.

1 6 3 8.



Tearmes of a Carver.



Keake that Dēere, leach
 that Bralone, reare
 that Goose, list that
 Swan, sauce that Ca-
 pon, spoile that Hen,
 frush that Chicken, vn-
 bzace that Gallard :
 vnlace that Cony, dis-
 member that Herne, display that Crane,
 disfigure that Peacock, vnjoynt that Wit-
 turne, vntatch that Curlew, allay that Fe-
 sant, wing that Partrich, wing that
 Quaille, mince that Plouer, thie that Pi-
 geon, bozder that Paktie, thie that Wood-
 cock, thie all maner of small Birds.

Timber the Fire, tire that Egge, chine
 that Salmon, string that Lampye, splat
 that Pike, sawce that Plaice, sawce
 that Tench, splay that Byeme, side that
 Haddock, tuske that Barbel, culpon that
 Trout

Troute, finne that Cheuine, tranſen that
Cele. trench that Sturgion, vndertranch
that Pozpas, tame that Crab, barbe that
Lobſter.

The Office of the Butler and Pantler,
Yeomen of the Cellar and
Ewry.

Thou ſhalt be Butler and Pantler all
the firſt yeare, and yee muſt haue thre
pantry knives, one knife to ſquare Tren-
cher-leaues, another to be a Chipper, the
thirde ſhall be ſharpe for to make ſmothe
Trenchers: then chip your Soueraignes
bread hot, and all other bread let it be a
day old, houſhold bread thre dayes old,
Trencher-bread foure dayes old, then looke
your Salt be white and drye, the powder
made of Juozz two inches broad, and thre
inches long: and looke that your Salt-
celler liue touch not the Salt: then looke
your table cloathes, towells and napkins
be faire folded in a cheſt or hanged vpon
a pearch, then looke your Table-knives
be faire poliſhed, and your ſpooes cleane,
then looke you haue two Carriozs, a moze
and a leſſe, and wine cannels of bore, made
accozding, and a ſharpe gimlet and fau-
cets:

cets : And when ye set a Pipe on bzoach, doe thus, set it foure fingers bzoad aboue the neather chine vpward a staunt, & then shall the lés neuer arise. Also look ye haue in all seasons Butter, Chæse, Apples, Peares, Nuts, Plums, Grapes, Dates, Figs, and Raisins, Compost, græne Ginger, Chard, and Quince. Serue fasting, Butter, Plumbs, Damions, Cherries and Grapes : After meate Peares, Nuts, Strawberries, Hattleberries and hard Chæse : Also Blandzels, oz Dippins with Carrawates in Confects : after Supper roasted Apples and Peares, with blancht powder, and hard Chæse: beware of Cowes creame and of Strawberries, Hattleberries, Juncat foz Chæse will make your Soueraigne sick, but let him eat hard Chæse.

Hard Chæse hath these operations: it will kéepe the stomacke open. Butter is wholesome first and last, foz it will doe away all popsons : Milke, Creame, and Juncate they will close the Paw, and so both a posset, beware of græne Sallets, and raw fruits, foz they will make your Soueraigne sick, therefore set not much
by

by such meates as will set your tēth on edge, therfoze eat an Almond and hard Chēse. Also of diuers dzinkes if their fumositines haue displeased your Soueraigne, let him eat a raw Apple, and the fumositines will cease.

Measure is a merry meane, and if it be well used, Abstinence is to bee praised when God therewith is pleased.

Also take good heed of your wines euery night with a candle, both redde Wine, and swēte Wine, and looke they reboyle noz leake not, and wash the pipe heads euery night with cold water, and looke yee haue a clenching iron, ads, and linnen cloathes if need be, and if they reboyle, yee shall know by the hissing, therfoze keepe an emptied Pipe with the lees of coloured Kose, and dzaw the reboyled Wine to the lees, and it shall helpe it, and if the swēte Wine pale, dzaw it into a Komney Vessel for lēssing.

Also looke your compost be faire and cleane, and your Ale five dayes old ere men dzinke it, then keepe your house of office cleane, and be courteous to answer to each person, and looke yee giue no person no palde dzinke, for it will bred the scab.

And

And when y^e lay the clo^th, wipe the boord cleane with a cloth, then lay a cloth (a couch it is called) take your fellow the one end, and hold you the other end, then draw the cloth straight, the bought on the v^tter edge, take the v^tter parts and hand it eauen, then take the th^rid cloath and lay the bought on the inner edge, and lay estate with the vpper part halfe a foot broad, then cover the Cupboord and thine Cloz^e, with the Towell of Diaper, then take thy Towell about thy neck, and lay the one side of the Towell vpon the left arme, and thereon lay your Soueraignes Napkin, and lay on thine arme seauen Loaves of Bread, with th^ree or foure Wrencher Loaves, with the end of the Towell in the left hand, as the maner is, then take thy Salt-celler in thy left hand, and take the end of the Towell in your right hand to beare in Spoones and Knives, then set your Salt on the right side where your Soueraigne shall sit, and on the left side your Salt, set your Wrenchers, then lay your Knives, and set your Bread one Loafe by anothers, and your Spoones, and your Napkin faire folded beside your Bread, then cover your

B

bread

bread and trenchers, spoones and knives, and at every end of the Table, set a Salt-seller, with two trencher Loaves, and if yee will wzap your Soueraignes Bread stately, yee must square and ppozition your Bread, and see that no Loafe bee moze than another, and then shall yee make your wzapper mannerly : then take a Towell of reines, of two yards and a halfe, and take the Towell by the ends double, and lay it on the Table, then take the end of the bought, a handfull in your hand, wzap it hard, then lay the end so wzapped betwene two Towels, vpon that end so wzapped. This being done, lay your bread bottome to bottome, five or seauen Loaves, then see you set your Bread mannerly in good forme, and when your Soueraignes Table is thus arayed, couer all other bozds with Salt, Trenchers and Cups : also see thine Chzy be arayed with Basons and Chwers, and water hot and cold, and see yee haue Napkins, Cups, Spoons, and see your Pots for Wine and Ale be made cleane, and to the furnape make the curtesie with a cloth vnder a faire double napzy : then take the Towels end next you, and the vster end of the

the Cloth on the better side of the Table, and hold these three ends at once, and fold them at once, that a pleat passe not a foot broad, then lay it even where it should lie: and after meat wash with that, that is at the right end of the Table, yee must guide it out, and the Marshall must conuey it and looke to each cloath, the right side be outward, and draw it straight: then must yee raise the upper part of the Towell, and lay it without any groaning, and at every end of the Towell yee must conuey halfe a yard that the Server may take estate reuerently, and let it be, & when your Soueraigne hath washed, draw the surnape eauen, then beare the surnape to the middle of the boord, and take it by before your Soueraigne, and beare it into the Cloze againe, and when your Soueraigne is set, looke your Towell be about your necke, then make your Soueraigne curtesie, then vncouer your Bread and lay it by the Salt, and lay your Napkin, Knife, and spoone afoze him, then kneele on your knee till the purpaine passe eight Loaves, and looke yee set at the ends of the Table foure Loaves at a Hesse, and see that every person haue a Napkin and a Spooone, and

waite well to the Sewer how many Dishes be covered, and so many cups cover yee, then serue yee forth the Table mannerly, that euery man may speake of your courtesie.

Of the Sewing of Flesh.

The Sewer must Sew, and from the boord conuey all manner of pottages, meates and saluces, and euery day commune with the Cooke, and vnderstand and wit how many Dishes shall be, and speak with the Pantlers and Officers of the Spicerie for fruites that shall be eaten fasting. When goe to the boord of Sewing, and see ye haue Officers ready to conuey, and seruants for to beare your Dishes. Also if the Marshall, Squires, and Sergeants of Armes be there, then serue forth your Soueraigne without blame.

Service.

First set yee forth Mustard & Bzaloue,
Pottage, Beef,utton, stewed Pheasant,
Swan, Capon, Pig, Venison, Hake,
Custard,

Custard, Leach, and Lombard, fruter, bount, with a subtilty two pottages, blanch manger and gelly. For standard Wenison, roast Kid, Falone, and Come, Bustard, Storke, Crane, Peacock with his taile, Herneleu, Wilturue, Woodcock, Partrich, Plouer, Kabbets, great Birds, Larks, Doucets, Pampuffe white Leach, Amber, Gelly, Creame of Almonds, Curlew, Bzeu, Snite, Quaile, Sparrow, Martinet, Bearch in Gelly, petty Peruis, Quince bakte, Leach Dewgard, Fruter, Fage, Blandzels oz Hippins with Caraway in Confects, Masers and Apocras, they be agréable. Now this feast done, voyde yee that Table.

Of the Carving of flesh.

The Caruer must know the Caruing, and the faire handling of a Knife, and how he shall fetch all maner of Fowle: your Knife must be faire, and your hands must be cleane, and passe not two fingers and a Thumbe upon your Knife. In the middelt of your hand set the haft sure, vnlassing the mincing with two Fingers and Thumbe, Caruing of Bzead, lay- ing and voyding of Crums with two Fin-

ger and a Thumbe : looke ye haue the care, set neuer on Fish, Flesh, Beast noz Fowle, moze than two fingers and a Thumbe, then take your loafe in your left hand, and hold your knife surely, enbze to not the Table cloth, but wipe vpon your Napkin, then take your Trencher, loafe in your left hand and with the Edge of your Table knife take vp the Trenchers as nigh the point as ye may, then lay foure Trenchers to your Soueraigne one by another, and lay thereon other foure Trenchers, or else twaine, then take a Loafe in your left hand and pare the Loafe round about, then cut the ouer crust to your Soueraigne, & cut the neather crust and hold the paring, and touch the Loaf no moze after it is so serued, then clense the table that the Sewer may serue your Soueraigne.

Ye must also know the fumosities of Fish, Flesh, and Foules, and all manner of Sawces according to their appetites, these bee the fumosities : Salt, soure, restie, fat, fryed, sinewes, skinnes, hong, croupes, young feathers, heads, pigeons bones, and all manner of legges of beasts and fowles to the other side, for these be fumosities, lay them neuer to your Soueraigne.

Service.

Service.

TAke your Knife in your hand and cut
 the Bzawne in the Dish as it lyeth, and
 lay on your Soueraignes trencher, and
 see there be Mustard.

Menison with furmity is good for your
 Soueraigne, touch not the Menison with
 your hand, but with your Knife, cut it out
 into the furmity, doe in the same wise
 with Peason and Bacon, Bæfe, Hen and
 Dutton: pare the Bæfe, cut the Dutton,
 and lay to your Soueraigne: beware of
 fumosities, salt, sinew, fat, resty, and raw.
 In Sirup, Pheasant, Partrich, Stock-
 doue, Chickens, in the left hand take them
 by the Dinton, and with the forepart of
 your Knife lift by your wings, then mince
 it into the sirup, beware of skin, raw and
 sinew: Goose, Teale, Mallard and Swan,
 raise the Legges, then the wings, lay the
 body in the midst or in any other Platter,
 the wings in the middle, and the Legges
 after, lay the Bzawne betwene the legges
 and the wings in the platter: Capon or
 Hen of Greece, lift the Legges, then the
 wings, and cast on wine or ale, then mince

the wing and giue your Soueraigne: Fes-
 sant, Partridge, Plover, or Lapwing, raise
 the wings and after the legges, Wood-
 cocke, bittorne, Egret, Snipe, Curlew and
 Berneseu, unlace them, breake off the Ji-
 nions, and breake the necke, then raise the
 legges, and let the feet be on still, then the
 wings. A Crane raise the wings first, and
 beware of the trunpe in his breast, Peacock,
 Storke, Mustard, and Sheuillard, unlace
 them as a Crane, and let the feet be on still.
 Quail, Sparrow, Larke, Martinet, Pt-
 geon, Swallow and Thrush, the leggs first,
 then the wings: For one Kid, and Lambe,
 lay the Kidney to your Soueraigne, then
 lift vp the Shoulder, and giue to your So-
 ueraigne, a ribbe. Venison roast, cut it in
 the Dish, and lay it to your Soueraigne: a
 Conny, lay him on the backe, cut away the
 vents betwene the hinder legges, breake
 the carnell bone, then raise the sides, then
 lay the Conny on the wombe, on each side
 the chine, the two sides departed from the
 chine, then lay the bulke, Chine, and sides
 in the Dish: also you must mince foure
 Lesses to one morzell of meate that your
 Soueraigne may take it in the sawce. All
 bakte meates that be hot, open them aboue
 the

the Coffin, and all that be cold open them
in the midway. Custard, chæke them inch
square, that your Soueraigne may eat
Doucets, pare away the sides and the bot-
tome, beware of fumositives, Fruter,
vaunt, Fruters they say be good, better
is Fruter Pouch, Apple Fruters be good
hot, and all cold touch not. Mansey, is
good hot, Morts of gruell, of Bæse, oz of
Button is good, Gilly, Noxtus, Creame
of Almonds, Blanch-Danger, Russell and
Charlet, Cabage and vmbles of a Dære,
be good, and all other pottage beware of.

Sawces for all maner of Fowles.

Mustard is good with Beaton, Bæse,
chine of Bacon & Button: Heriuyce
good to boyle Chickens, & Capon : Swan
with Chalozons : ribs of beefe, with gar-
lick: Mustard, Pepper, Heriuyce, Ginger,
sauce of Lambe, Pig & Falons: Mustard &
Sugar, to Fesant, Partrich and Conny:
sawce Gamlin, to Hernelew, Egript, Plo-
uer, and Crane, Bzew and Curlew, Salt,
Sugar, and water of Camet, Bastard,
Sheuillard, and Bitturme sawce, Gamlin,
Woodcock, Lapwing, Larke, Quail,
Har,

Martinet, Wentson, and Snite, with white salt : Sparrowes and Thzostles, with salt and Annamon, thus with all meates sawce shall haue the operation.

Of the Feasts and service from Easter unto Whitson tide.

On Easter day, and so forth to Pentecost after, the seruing of the Table, there shall be set Bread, Trenchers and spones after the estimation of them that shall sit there, and thus you shall serue your Soueraigne : lay Trenchers, and if he be of a lower degré or estate, lay five Trenchers, and if he be of a lower degré, foure Trenchers, and of a lower degree, thre Trenchers, then cut bread for your Soueraigne, after ye know his conditions, whether it be cut in the middelt or pared, or else to be cut in small pæces, also you must vnderstand how the meate shall be serued befoze your Soueraigne, and namely on Easter day, after the gouernance and service of that Countrey where ye were bozne. First on that day ye shall serue a Calfe sodden, and sodden Egges with green sawce, and set them
befoze

before the most principall estate, and that Lord because of his high estate shall part them all about him, then serue pottage, as Morts, Kotes, or Bzewets, with Bæse, Dutton, or Meale, and Capons, to be coloured with Saffron, and baked meates, and the second course. Tussell with Hamony, and roasted Endoured, and Pigeons, with Bakte meates, as, Carps, Chetwets, and Flaunes, and other, after the disposition of the Cookes, and at Supper time diuers sawces of Dutton or Meale in both, after the ordinance of the Steward, and then Chickens with Bacon, Meale, roast Pigeons, or tamed, and Kid roast with the head, & the purtenance of Lambe, and Pigs fæte with Vinegar and Parsley thereon, and Mansley fryed, and other bakte meates: yæ shall vnderstand this manner of Seruice, dureth to Pentecost, saue fish dayes.

Also take heed how yæ shall array these things before your Soueraigne. First ye shall see there be Green sawce of sorrell or of Vines, that is. hold a sawce for the first course and yæ shall beginne to raise the Capon.



A generall Table of direction
for the order of Carving up of
Fowle, to direct them which
know not, and are wil-
ling to learne.

Lift that Swan.

The maner of cutting bp of
a Swan, must be to slit
her right down in the mid-
dle of the breast, & so clean
thozow the back, from the
neck to the rumpe, so part
her in two halves, but you must do it clean-
ly and handsomely, that you bzeak not noz
teare the meat, then lay two halves in a fair
Charger, with the slit sides downward,
thzow salt about it, and set it againe on the
Table. Let your sauce be chaldzon for a
Swan, and serue it in sawcers.

Reare

Reare the Goose.

You must breake a Goose by contrary to this fashion. Take a Goose being roasted, and take off both the Legges faire like a Shoulder of Lambe, take them quite from the body, then cut off the belly p[ar]ce round, close to the lower end of the breast: then lace her downe with your knife cleane th[ro]ow the breast, on each side your Thumbs breadth from the bone in the middle of the breast. Then take off the Pinion of each side, and the flesh which you first laced with your knife, raise it by cleane from the bone, and take it cleane from the carkasse with the Pinion. Then cut by the bone which lyeth befoze in the breast, which you commonly call the Merry thought, the skin and the flesh being upon it. Then cut from the breast bone another slice of flesh cleane th[ro]ow, and take it cleane from the bone: then turne your carkasse, and cut it asunder, the backe bone above the loyne bones, then take the Rump end of the Back-bone, and lay it in a faire Dish, with the skinnie side upward,

upward, lay at the foze end of it the *Merry*
thought, with the skinne-side upward,
 and befoze that the apron of the *Goose* :
 then lay your *Pinions* on each side con-
 trary, set your legges on each side contra-
 ry behinde them, that the bone end of the
 legges may stand vp crosse in the middle
 of the *Dish*, and the *Wing Pinions* may
 come on the outside of them. Put vnder
 the *Wing Pinions* on each side the long
 slices of flesh which you cut from the
bzeast-bone, and let the ends meet vnder
 the legge-bones, and let the other ends lie
 cut in the *Dish* betwixt the *Leg* and the
Pinion: then powze in your sauce into the
Dish vnder your meate, then throw on
Salt, and set it on the *Table*.

To cut up a *Turkie* or *Bustard*.

You must raise vp the *Leg* very faire,
 and open the joint with the point of
 your *Knife*, but take not off the *Legge* :
 Then lace downe the *bzeast* with your
Knife on both sides, and open the *bzeast*
Pinion with the *Knife*, but take not the
Pinion off, then raise vp the *Merry*
thought betwixt the *bzeast-bone* and the
 top

toppe of the Herry, thought, then lace
downe the flesh on both sides of the bzeast-
bone, then raise vp the flesh called the
bzaone, and turne it outward vpon both
sides, but bzeake it not, nor cut it not off,
then cut off the wing Pinion, at the soynt
next to the body, and sticke on each side the
Pinion, in the place where ye turned out
the bzaone, but cut off the sharpe end of
the Pinion and take the middle p[er]ce, and
that will sit just in the place.

You may cut vp a Capon or Pheasant
the same way: but of your Capon cut not
off the Pinion, but in the place where you
put the Pinion of the Turky, you must put
the Bizard of your Capon, on each side
halfe.

Dismember that Herne.

You must take off both the legges, lace
it downe to the bzeast with your knife
on both sides, and raise vp the flesh, and
take it cleane off with the Pinion. When
you must sticke the head in the bzeast, and
set the Pinion on the contrary side of the
carkasse: and the legge on the other side
of the carkasse, so that the bone ends may
m[ee]te

meete crosse ouer the carkasse, and the other wing crosse ouer vpon the top of the carkasse.

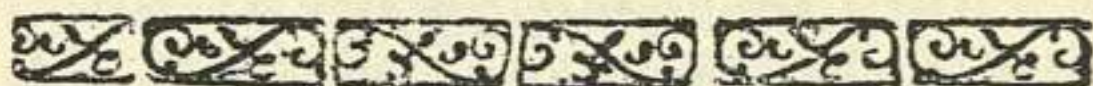
Vnbrace the Mallard.

Raise vp the Pinton and the Legge, but take them not off, and raise the Herrie thought from the breast, and lace it downe on each side of the breast with your Knife, bending to and fro like waves.

Vnlace that Conny.

Turne the backe downeward, and cut the belly flaps cleane off from the Kidney, but take heed you cut not the Kidney, noz the flesh. Then put in the point of your Knife betwene the Kidnies: and loosen the flesh from the bone on each side of the bone, then turne vp the backe of the Kabbit, and cut it crosse betwene the wings, then lace it downe close by the bone, with your Knife on both sides, then open the flesh of the Kabbit, from the bone with the point of your Knife against the Kidnie: and pull the Legge open softly with your hand, but plucke it not off,
then

then thrust in your knife betwixt the ribs and the kidney, and slit it out, then lay the legges close together.



Of the Carving of all manner of Fowles.

Sawce that Capon.



Take up a Capon, and lift up the right legge and right wing, and so array forth, and lay him in the platter as he should flie, and serue your Soueraigne, and know well that Capons, or Chickens be arraided after one sawce, the Chickens shall be sawced with greene sawce or Versuyce.

Allay that Fesant.

Take a Fesant, raise his legges and his wings, as it were a Hen, and no sawce but onely Salt.

Wing that Partrich.

Take a Partrich, and raise his legs and his wings as a Henne, if yee mince him, sawce him with Wine, Powder of Ginger,

ger, and salt, then set him vpon a Chafin dish of coales to warme, and serue it.

Wing that Quaile.

Take a Quaile and raise his legges and his wings as a Hen, and no sawce but Salt.

Display that Crane.

Take a Crane and vnscold his legges, and cut off his wings by the soynts, then take vp his wings and his legges, and sawce them with powder of Ginger, Mustard, Vinegar and Salt.

Dismember that Heron.

Take a Heron and raise his legges and his wings as a crane, and sawce him with Vinegar, Mustard, Powder of Ginger and Salt.

Vnioynt that Bitturue.

Take a Bitturue and raise his legges and his wings as a Heron, and no sawce but Salt.

Breake that Egript.

Take an Egript and raise his legges and his wings as a Heron, and no sawce but Salt.

Vntach that Curlew.

Take a Curlew and raise his legges
and

and his wings as a Henne, and no sawce but Salt.

Vntach that Brew.

Take a Bzew and raise his legges and his wings in the same manner, and no sawce but onely Salt, and serue it to your Soueraigne.

Vnlace that Conny.

Take a Conny and lay him on the back, and cut away the vents, then raise the wings and the sides, and lay bulke, chine, and sides together : Sawce, Vinegar and Powder of Ginger.

Breake that Sarcell.

Take a Sarcell or Teale, and raise his wings and his legges, and no sawce but onely Salt.

Mince that Plover.

Take a Plover and raise his legges and wings as a Hen, and no sawce but onely Salt.

A Snite.

Take a Snite and raise his wings, his legs and his shoulders, as a Plover, and no sawce but Salt.

Thie that Woodcocke.

Take a Woodcock and raise his legges
Take a Woodcock and raise his legges
as a Hen, this done dight him the bzaine.

From the feast of VVhitfontide unto
Midsommer.

If the second Course for the meates be
foresayd yee shall take for your sauces,
Ale, Wine, Vinegar, and powders after
meate, but Ginger and canell from Pentecost
to the Feast of S. John Baptist.

The first course shall be Bœefe and But-
ton with sodden Capons, or roasted, and if
Capon be sodden, array him in the manner
aforesaid, & when he is roasted, thou must
cast on Salt, with Wine or with Ale, then
take the Capon by the legges, and cast on
the sauce, and bzeake him out and lay him
in a Dish as he should lie, first yee shall
cut the right legge and the right shoulder,
and betwene the foure members lay the
bzwone of the Capon, with the croupe in
the end betwene the legs, as it were pos-
sible for to be joyned together, and other
bakte meates after. And in the second
course, pottage shall be Insell, Charlet or
Mertrus, with yong Bœefe, Meale, Porke,
Pigeons, or Chickens roasted with Pam-
puffe, Fritters, and other bakte meates
after the ordinance of the Cooke. Also
the

the Goose ought to be cut member to member, beginning at the right legge, and so forth vnder the right wing, and not vpon the joynt aboue, and it ought to be eaten with gréne Garlike, oz with Sozrell, oz tender Vines oz Merjoyce in Summer season after the pleasure of your Soueraigne : also yée shall vnderstand that all manner of fowles that haue whole fét, should be raised vnder the wing and not aboue.

From the Feast of Saint Iohn the Baptist
unto Michaelmas.

In the first course : Pottage, Mozts, Gzuel and Furmenty, with Menison and Moztrus, and pestles of Pozke, with gréne saboce, roasted Capon, Swan with Chawdron. In the second course, pottage after the ordinance of the Cookes, with roasted Hutton, Meale, Pozk, Chickens oz endoured Pigeons, Hernelewes, Fritters oz bakte meates, and take héd of the Fesant, he shall be arayed in the manner of a Capon, but it shall be done dze without any moysture, and he shall be eaten with salt, and powder of Ginger, and the

Herneſew ſhall be arrayed in the ſame manner without any moiſture, and hee ſhould be eaten with Salt, and Powder, alſo yee ſhall vnderſtand that all manner of Fowles hauing open clawes, as a Capon, ſhall be tyed and arrayed, as a Capon and ſuch other.

From the Feaſt of Saint Michael unto the Feaſt of Chriſtmas.

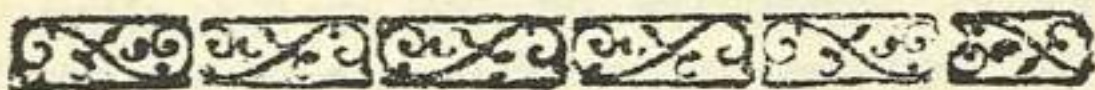
If the firſt courſe pottage, Wheſe, Nutton, Bacon, peſtles of Porke, or with Goole, Capon, Mallard, Swan or Feland, as it is befoze ſaid, with Tarts or Bake meates, or Chines of Porke. In the ſecond courſe, Pottage, Noztrus or Conies or Sew: then roaſt fleſh, Nutton, Porke, Meale, Bullets, Chickens, Pigeons, Teales, Wiggins, Mallards, Partrich, Woodcocke, Blouer, Witterne, Carlew, Herneſew, Wentſon roaſt, great Birds, Snite, Feldfares, Thrushes, Fritters, Chewits, Wheſe with ſawce, Geloper, roaſt, with ſawce pogill, and other baked meates as is afozeſaid, and if yee carue befoze your Lord or your Lady any ſodden fleſh, Carue away the ſkinne aboue, then Carue reaſonably of the fleſh for your
 Lord

Lord and Lady, and specially for Ladies, for they will soone be angry, for their thoughts be soone changed, & some Lords will be soone pleased, and some not, as they bee of complexion. The Goose and Swan may be cut as yee doe other Fowles that have whole fete, or else as your Lord or your Lady will haue it.

Also a Swan with a Chardon, Capon, or Pasant, ought to be arrayed, as it is aforesaid, but the skin must be had away, and when they haue bene carued before your Lord or your Lady, for generally the skin of all manner whole footed Fowles, that haue their liuing on the water, their skins be wholesome and cleane, for by cleannesse of water and fish is their liuing, and if they eate any stinking thing, it is made so clean with the water that all the corruption is cleane gone away from it.

And the skinne of a Capon, Henne, or Chicken be not so cleane, for they eate foule things in the stréete, and therefore the skinnes be not so wholesome, for it is not their kinde to enter into the Riuer to make their meate boyd of the filth. Mallard, Goose, or Swan, they eate vpon the land foule meate, but anon after the

kinde they goe to the Riuer, and there they
 clense them of their foule stinke. A fasant
 as it is aforesaid, but the skin is not whol-
 some, then take the heads of all field birds,
 & wood birds, as fasant, Peacock, Par-
 trich, Woodcock, Curlew, for they eate in
 their degreé foule things, as woymes,
 toades, and other such.



The second Part of the Sewing of Fish.

The first course.

I goe to the Sewing of fish
 muscalade, Meneces in
 Sew, of Pozpos or of Sal-
 mon, bakte Herring with
 Sugar, Greene fish, Pike,
 Lamprey, Salens, Pozpos roasted, bakte
 Burnard, and Lamprey bakte.

The second course.

Belly white and red, Dates, in Con-
 fect, Conger, Salmon, Dozey, Wzit, Tur-
 but, Halibut for standard, Base, Trout,
 Gullet,

Bullet, Cheain, Sole, Celes and Lamprey roast, Tench in Belly.

The third course.

Fresh Sturgeon, Breames Pearch in Belly, a Soule of Salmon, Sturgeon, Melkes, Apples, and Peares, roasted with Sugar Candy. Figs of Malike and Raisins, Dates capt with minced Ginger, Wafers and Apocras they be agreeable, this feast being done, boyd ye the Table.

Of the Carving of Fish.

The Carver of Fish, must see to peason and fermenty, the taylor and the liver, ye must looke if there be a Salt Pozpos or Sele, Turrentine, & doe after the forme of Venison, baked Herring, and lay it whole upon your Soueraignes Trencher, white Herring in a Dish, open it by the backe, picke out the bones and the row, and see there be Mustard. Of salt fish, greene fish, salt Salmon, and Conger, pare away the skinne: Salt fish, Stockfish, Harling, Mackrell, and Hake with Butter, take away the bones and the skinnes: a Pike, lay the wombe upon his Trencher, with Pike sawce enough, a salt Lamprey, goben

gobon it in seven or eight pièces, and lay it to your Soueraigne : a playce, put out the Water, then crosse him with your Knife, cast on Salt, Wine, or Ale. Curnard, Kochet, Bream, Cheuin, Base, Hesel, Koch, Pearch, Sole, Hackrell, Whitting, Hadocke, and Codling, raise them by the backe, and picke out the bones and cleanse the refet in the belly: Carpe, Bream, Sole and Trout, back and belly together : Salmon, Conger, Sturgeon, Turbut, bol, Thozaback, Hound-fish, and Halibut, cut them in the Dishes, the Pozpos about, Tench, in his sauce, cut two Celes and Lampzaies roast, pull off the skin, pick out the bones, put thereto Vinegar and powder : a Crab, breake him asunder in a dish, and make the shell cleane, and put in the stufte againe, temper it with Vinegar, and powder them, cover it with bread, and send it into the Kitchen to heat, then set it to your Soueraigne, and lay them in a Dish : a Creuis. dight him thus, part him a sunder, and slit the belly, and take out the fish, pare away the red skin and mince it thin, put Vinegar in the Dish, and set it on the Table without heating : a Soule of Sturgeon, cut it in thinne morsels : and lay it

it round about the Dish.

Fresh Lamprey bakte, open the paskie, then take white bread, and cut it thinne, and lay it in a Dish, and with a spoone take out Galentine, and lay it vpon the bread with Red Wine and powder of Sinnamon, then cut a Gobon of the Lamprey, and mince the Gobon thinne, and lay it in the Galentine, then set it vpon the fire to heate. Fresh herring with salt and wine, Shrimps well picked, Flounder, Gadgines, Henewes, and Bussels, Celes, and Lampreyes: Spzats is good in sew, Pusculade in woortz, Dysters in sew, Dysters in gray, Henewes in porpas, Salmon in feele Gelly white and red, Creame of Almonds, Dates in Confects, peares and Quinces in sirrup, with parsley rootes, Mozus of Hound fish raise standing.

Of the sawces of all Fish.

Mustard is good for salt Herring, salt fish, salt Conger, salmon, sparkling, salt Cele, and Ling: Vinegar is good with salt porpos, Turrentine, Salt Sturgeon, Salt Thzilpole, and salt whale, Lamprey with Galentine, Verjuyce: to Roach, Dace
Bzeme,

Bzeme, Holet, Dace, Flounders, Salt Crab and Cheutue with Powder of Sina-
 mon: to Thornbacke, Herring, Houndfish,
 Haddock, Whiting, and Cod, Vinegar,
 Powder of Sina-
 mon and Ginger, greene
 sawce is good with Greene-fish and Hali-
 but, Cottell and fresh Turbut : put not
 your greene sawce away, for it is good
 with Mustard.

The Chamberlaines Office.

The Chamberlaine must be diligent &
 cleanely in his office, with his head
 combed, and see to his Soueraigne, that he
 be not negligent of himselfe, and see that
 he haue a cleane Shirt, breech, petticoate and
 doublet, then brush his hosen within and
 without, and see his shoone and his
 slippers be cleane, and at mozne when your
 Soueraigne will arise, warme his Shirt by
 the fire, and see ye haue a foot thæt made
 in this manner. First set a chaire by the
 fire with a cushion, another vnder his feet,
 then spread a Shirt vnder a chaire, & see there
 be ready a Kerchise, and a Combe, then
 warme his petticoat, his Doublet and
 his stomacher, and then put on his doub-
 let and his stomacher, and then put on
 his

his hosen and shoone, or slippers, then strike vp his hosen mannerly, and tie them vp, then button his Doublet hole by hole, & lay a cloath vpon his necke and head, then looke ye haue a Bason and Cwer with warm water, & a towel to wash his hands, then knéele vpon your knée, aske your Soueraigne what robe he will weare, and bzing him such as he commandeth, and put it vpon him, and take your leaue mannerly, and goe to the Church or Chappell to your Soueraignes closet, and see there be Carpets and Cushions, and lay downe his Bookes of Prayers, then draw the Curtaines, and take your leaue goodly, and goe to your Soueraignes Chamber, and cast all the cloathes off the bed, and beate the feather-bed, and the Bolster, but looke ye waste no feathers, then the blankets, and see the sheets be faire and swete, or else looke yee haue cleane sheets, then lay the head sheets and the pillowes, then take vp the Towell and the Bason, and lay Carpets about the bed or in Windows and Cupboozs layde with cushions: also looke there be a good fire burning bright, and see if the house of easment be swet and cleane, and
the

the play boord covered with gréene cloth and a cushion, then see there be blanket doune, or Cotton for your Soueraigne, and looke yee haue a Bason and Twer with water, and Towell for your Soueraigne, then take off his gowne, and bring him a mantle to keepe him from cold, then bring him to the fire and take off his shoon and his Hosen, then take a faire Kerchiefe of reines, and combe his head, and put on his Kerchiefe and his Bonet: then spread doune his bed, lay the head sheete and the Pillowes, and when your Soueraigne is in bed, draw the Curtaines, and see there be Hoyster or ware of perhours ready, then dzine out dogge or Cat, and looke there be Basons and Urinall set nere your Soueraigne, then take your leaue manerly, that your Soueraigne may take his rest merrily.

Of the knowledge which is required of the Marshall and the Usher.

The Marshall and the Usher must know all the Estates of the Land, and the high Estates of a King with the blood Royall.

The Estate of a King.

The Estate of a Kings sonne, a Prince.

The Estate of a Duke.

The Estate of a Marquesse.

The Estate of an Earle.

The Estate of a Bishop.

The Estate of a Vicount.

The Estate of a Baron.

The Estate of the threë chiefe Judges and
the Maior of London.

The Estate of a Knight Bacheloz.

The Estate of a Knight, Deane, Archdea-
con.

The Estate of the Master of the Rolles:

The Estate of other Justices, and Barons
of Checker.

The Estate of the Maior of Calice.

The Estate of a Doctoz of Divinity.

The Estate of a Doctoz of both the
Lawes.

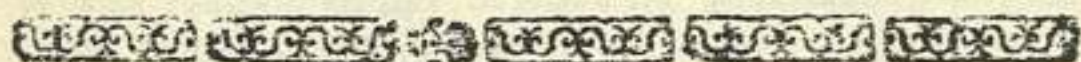
The Estate of him that hath bene Maior
of London, and Sergeant of the Law.

The Estate of a Master of the Chancery,
and other Worthifull Preachers and
Clarke that be graduable, and all other
orders of chaste persons and Priests, wor-
shipfull Merchants, and Gentlemen, all
these may sit at the Squires table.

A Duke may not keepe the hall but each Estate by themselves in Chamber or in Pavilion, that neither see other: Marques, Earles, Bishops and Vicounts, all these may sit at a messe: a Baron and the Maior of London, and thre chiefe Judges, and the Speaker of the Parliaments, all these may sit two or thre at a messe: and all other states may sit thre or foure at a messe: also the Marshall must vnderstand and know the blood Royall, for some Lord is of the blood Royall, and of small likelihood, and some knight is wedded vnto a Lady of Royall blood, he shall keepe the Estate of her Lords blood, and therefore the Royall blood shall haue the Reuerence, as I haue shewed you befoze: also a Marshall must take heed of the birth, and next of the line of the blood Royall: Also he must take heed of the Kings Officers, of the Chancelloz, Steward, Chamberlaine, Treasurer, and Comptroller.

Also, the Marshall must take heed vnto strangers, and put them to worship and reuerence, for if they haue good there it is your Soueraignes honour. Also a Marshall must take heed, if the King send
 your

Your Soueraigne any message, and if hee send a Knight, receiue him as a Baron, and if he send a Yeoman, receiue him as a Squire, and if he send a Gzome, receiue him as a Yeoman. Also it is no rebake to a Knight, to set a groome of the Kings at his Table.



A true and approved Receit, for the
right making of the best
Ipocras.

TAke of Grains halfe a dragma, take of
Sinamon 4. ounces, of Ginger, two
ounces, of Nutmegges halfe an ounce, of
Cloves and Race of either a quarter of an
ounce, bzaise these well in a Mortar, and
infuse them in a gallon of white wine 4. or
5. dayes, the vessell being close stopt, then
put to it a pound of sugar, and a halfe, when
the sugar is dissolued, put to it halfe a pinte
of Rose-water, and as much milke: let it
stand a night, and then let it run thozow
an Ipocras Bagge, then may you put it
into a fine new Rindlet if you purpose to
keepe it, or if you spend it presently, you
may put it into certaine pots for the pre-
sent.

An excellent and much approved receipt,
for a long Consumption.

Take 8. 10. oz 11. white Snayles, and
bzeake away their shells from them,
then put them into a bowle of water for
twelue houres, to cleanse themselves from
their slime, then take them from that wa-
ter, and put them into an other bowle of
running water for twelue houers moze,
then take them out, and put them into
halfe a pinte of White Wine, and keepe
them in it twelue houres, then take a
quart of Red Cowes Milke. and put the
Snayles out of the Wine into the Milke,
and boyle the quart of Milke with the
Snayles put into it, vntill it be boyld to a
pinte, then put into it one ounce of Canded
Sugar, and so giue the sicke party the same
to dzinke every mozning, and at foure of
the clocke in the afternoone, but you must
not let the sicke party eate or dzinke any
thing else for the space of two houres af-
ter they haue taken this Receipt, and with-
out all doubt, this being duely made and
taken accordingly, will with Gods helpe
reouer the party being very weake and
farre

The Table.

farre spent in this long lingering sicknesse,
and of my knowledge hath bene often ap-
proved, and is found an excellent Recet to
cure the same disease.



A Table of the first book.

A Bill of service for an extraordinary Feast
for Summer season : fiftie dishes
to a Messe.

T He first course.	<i>Fol. 3</i>
The second course for the same Messe.	
	4
The third course for the same Messe.	5
Another direction for a bill of fare for win- ter season, which also serveth to set forth your meat in order.	5
The second course for the same Messe.	6
The first course for a small common Ser- vice of Meat, to direct them which are unperfect, to bring them to further know-	
N 2	know-

The Table.

knowledge of greater Service.	7
A second course to the same Messe.	8
A Table of direction for a Bill of Fare for Fish dayes, and Fasting dayes, Ember- weeks, or Lent.	
The first course for the same dyet.	9
The second course for the same dyet.	10

Boylde-Meats.

T O boyle a Capon Larded with Lem- mons, on the French fashion.	11
To sowce a Pigge.	11
To sowce Oysters.	12
To sowce a Pike, Carpe or Breame.	13
To boyle Flounders, or Gudgeons on the French fashion.	14
To boyle a Gurnet on the French fashion.	14
To boyle a legge of Mutton on the French fashion.	15
To hash a legge of Mutton on the French fashion.	15
To roast a legge of Mutton on the French fashion.	16
To roast a Neates-tongue on the French fashion.	16
To	

The Table.

To boyle Pigeons with Rice, on the french fashion.	17
To boyle a Rabbet with Hearbes on the French fashion.	17
To boyle Chickens in whitebroth.	18
To boyl a Teale, or widgeon, on the french fashion.	19
To smooore an old Coney, Duck, or Mallard on the French fashion.	19
Another way to boyle Chickens, or Pigeons with Goose-berries or Grapes.	20
To boyle a chine of Mutton or Veale, in sharp broth on the french fashion.	21
To boyle Larkes or Sparrowes.	21

Baked-Meats.

A Made dish of Coney Livers.	22
A made dish of Sweet breads.	22
A made dish of Sheeps tongues.	23
A Florentine of a Coney, the wing of a Capon, or a Kidney of Veale.	23
A Frydayes Pye, without either flesh or fish.	24
A Chewet of Stockfish.	24
A Quarter tart of pippins.	25
A Gooseberry tart.	26

The Table.

A Cherry-tart.	26
To make an Oyster-pye.	26
A made dish of Muscles and Cockles.	27
To bake a Neates-tongue to be eaten hot.	27
A delicate Chewet.	28
To make an Vmble-pye, or for want of Vmbls, to doe it with a Lambes head and Purtenance.	28
To bake a Calves Chaldron.	29
To bake a Carpe.	29
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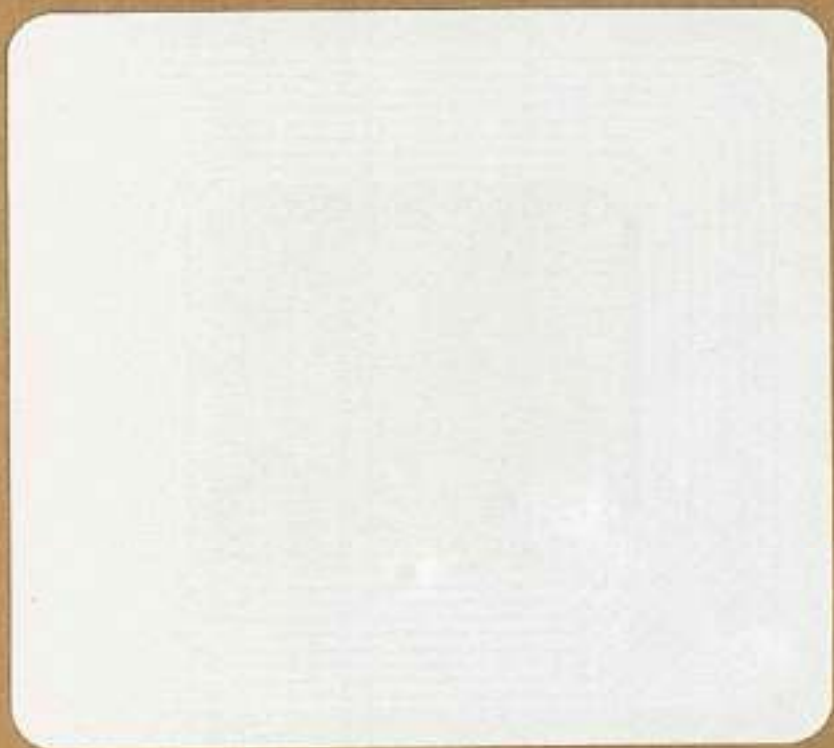
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