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I. Of Roaſting, Boiling, &c.
II. Of Made-Diſhes.
III. Read this Chapter, and you will find how Expenſive a *French* Cook's Sauce is.
IV. To make a Number of pretty little Diſhes fit for a Supper or Side-Diſh, and little Corner-Diſhes for a great Table; and the reſt you have in the Chapter for *Lent*.
V. To dreſs Fiſh.
VI. Of Soops and Broths.
VII. Of Puddings.
VIII. Of Pies.
IX. For a *Lent* Dinner, a Number of good Diſhes, which you may make uſe of for a Table at any other Time.
X. Directions for the Sick.
XI. For Captains of Ships.
XII. Of Hogs Puddings, Sauſages, &c.
XIII. To pot and make Hams, &c.
XIV. Of Pickling.
XV. Of making Cakes, &c.
XVI. Of Cheeſecakes, Creams, Jellies, Whip Syllabubs, &c.
XVII. Of Made Wines, Brewing, *French* Bread, Muffins, &c.
XVIII. Jarring Cherries, and Preſerves, &c.
XIX. To make Anchovies, Vermicella, Catchup, Vinegar, and to keep Artichokes, *French* Beans, &c.
XX. Of Diſtilling.
XXI. How to Market; the Seaſons of the Year for Butchers Meat, Poultry, Fiſh, Herbs, Roots, &c. and Fruit.
XXII. A certain Cure for the Bite of a Mad Dog. By Dr. *Mead*.
XXIII. A Receipt to keep clear from Buggs.

To which are added,

By Way of APPENDIX,

I. To dreſs a Turtle, the *Weſt-India* Way. II. To make Ice Cream. III. A Turkey, &c. in Jelly. IV. To make Citron. V. To candy Cherries or Green Gages. VI. To take Ironmolds out of Linnen.

By a LADY.

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TO THE

READER.

I Believe I have attempted a Branch of Cookery, which Nobody has yet thought worth their while to write upon: But as I have both ſeen, and found by Experience that the Generality of Servants are greatly wanting in that Point, therefore I have taken upon me to inſtruct them in the beſt Manner I am capable; and, I dare ſay, that every Servant who can but read will be capable of making a tolerable good Cook, and thoſe who have the leaſt Notion of Cookery, can't miſs of being very good ones.

If I have not wrote in the high, polite Stile, I hope I ſhall be forgiven; for my Intention is to inſtruct the lower Sort, and therefore muſt treat them in their own Way. For Example; when I bid them lard a Fowl, if I ſhould bid them lard with large Lardoons, they would not know what I meant: But when I ſay they muſt lard with little Pieces of Bacon, they know what I mean. So in many other Things in Cookery, the great Cooks have ſuch a high Way of expreſſing themſelves, that the poor Girls are at a Loſs to know what they mean: And in all Receipt Books yet printed, there are ſuch an odd Jumble of Things as would quite ſpoil a good Diſh; and indeed ſome Things ſo extravagant, that it would be almoſt a Shame to make Uſe of them, when a Diſh can be made full as good, or better, without them. For Example; when you entertain ten or twelve People, you ſhall uſe for a Cullis, a Leg of Veal and a Ham; which, with the other Ingredients, makes it very expenſive, and all this only to mix with other Sauce. And again, the Eſſence of a Ham

for Sauce to one Diſh; when I will prove it for about three Shillings I will make as rich and high a Sauce as all that will be, when done. For Example; take a large deep Stew-pan, Half a Pound of Bacon, Fat and Lean together, cut the Fat and lay it over the Bottom of the Pan; then take a Pound of Veal, cut it into thin Slices, beat it well with the Back of a Knife, lay it all over the Bacon; then have ſix Penny-worth of the coarſe lean Part of the Beef cut thin and well beat, lay a Layer of it all over, with ſome Carrot, then the Lean of the Bacon cut thin and laid over that; then cut two Onions and ſtrew over, a Bundle of Sweet Herbs, four or five Blades of Mace, ſix or ſeven Cloves, a Spoonful of Whole Pepper, Black and White together, Half a Nutmeg beat, a Pigeon beat all to Pieces, lay that all over, Half an Ounce of Truffles and Morels, then the reſt of your Beef, a good Cruſt of Bread toaſted very brown and dry on both Sides: You may add an old Cock beat to Pieces; cover it cloſe, and let it ſtand over a ſlow Fire two or three Minutes, then pour in boiling Water enough to fill the Pan, cover it cloſe and let it ſtew till it is as rich as you would have it, and then ſtrain off all that Sauce. Put all your Ingredients together again, fill the Pan with boiling Water, put in a freſh Onion, a Blade of Mace, and a Piece of Carrot; cover it cloſe, and let it ſtew till it is as ſtrong as you want it. This will be full as good as the Eſſence of a Ham for all Sorts of Fowls, or indeed moſt Made-Diſhes, mixed with a Glaſs of Wine, and two or three Spoonfuls of Catchup. When your firſt Gravy is cool, skim off all the Fat, and keep it for Uſe. This falls far ſhort of the Expence of a Leg of Veal and a Ham, and anſwers every Purpoſe you want.

If you go to Market, the Ingredients will not come to above Half a Crown; or, for about Eighteen-pence you may make as much good Gravy as will ſerve twenty People. Take twelve Penny-worth of coarſe lean Beef, which will be ſix or ſeven Pounds, cut it all to Pieces, flour it well, take a Quarter of a Pound of good Butter, put it into a little Pot or large deep Stew-pan, and put in your Beef: Keep ſtirring it, and when it begins to look a little Brown, pour in a Pint of boiling Water; ſtir it together, put in a large Onion, a Bundle of Sweet Herbs, two or three Blades of Mace, five or ſix Cloves, a Spoonful of Whole Pepper, a Cruſt of Bread toaſted, and a Piece of Carrot; then pour in four or five Quarts of Water, ſtir all together, cover cloſe, and let it ſtew till it is as rich as you would have it; when enough, ſtrain it off, mix with it two or three Spoonfuls of Catchup, and Half a Pint of White Wine, then put all the Ingredients together again, and put

in

in two Quarts of boiling Water, cover it close and let it boil till there is about a Pint; strain it off well, add it to the first, and give it a boil all together. This will make a great deal of rich good Gravy.

You may leave out the Wine, according to what Use you want it for; so that really one might have a genteel Entertainment, for the Price the Sauce of one Dish comes to: But, if Gentlemen will have French *Cooks, they must pay for* French *Tricks.*

A Frenchman, *in his own Country, would dress a fine Dinner of twenty Dishes, and all genteel and pretty, for the Expence he will put an* English *Lord to for dressing one Dish. But then there is the little petty Profit. I have heard of a Cook that used six Pounds of Butter to fry twelve Eggs; when every Body knows (that understands Cooking) that Half a Pound is full enough, or more than need be used: But then it would not be* French. *So much is the blind Folly of this Age, that they would rather be impos'd on by a* French *Booby, than give Encouragement to a good* English *Cook!*

I doubt I shall not gain the Esteem of those Gentlemen: However, let that be as it will, it little concerns me; but should I be so happy as to gain the good Opinion of my own Sex, I desire no more, that will be a full Recompence for all my Trouble: And I only beg the Favour of every Lady to read my Book throughout before they censure me, and then I flatter myself I shall have their Approbation.

I shall not take upon me to meddle in the physical Way farther than two Receipts, which will be of Use to the Publick in general: One is for the Bite of a Mad Dog; and the other, if a Man should be near where the Plague is, he shall be in no Danger; which, if made Use of, would be found of very great Service to those who go Abroad.

Nor shall I take upon me to direct a Lady in the Oeconomy of her Family, for every Mistress does, or at least ought to know, what is most proper to be done there; therefore I shall not fill my Book with a deal of Nonsense of that Kind, which I am very well assur'd none will have Regard to.

I have indeed given some of my Dishes French *Names to distinguish them, because they are known by those Names: And where there is great Variety of Dishes and a large Table to cover, so there*

must be Variety of Names for them; and it matters not whether they be called by a French, Dutch, *or* Engliſh *Name, ſo they are good, and done with as little Expence as the Diſh will allow of.*

Nor ſhall I take upon me to direct a Lady how to ſet out her Table; for that would be impertinent, and leſſening her Judgment in the Oeconomy of her Family. I hope ſhe will here find every Thing neceſſary for her Cook, and her own Judgment will tell her how they are to be placed. Nor indeed do I think it would be pretty to ſee a Lady's Table ſet out, after the Directions of a Book.

I ſhall ſay no more, only hope my Book will anſwer the Ends I intend it for; which is to improve the Servants, and ſave the Ladies a great deal of Trouble.

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THE

THE ART of COOKERY, MADE *Plain* and *Eaſy*.

CHAP. I.

Of *Roaſting*, *Boiling*, &c.

THAT profeſs'd Cooks will find fault with touching upon a Branch of Cookery which they never thought worth their Notice, is what I expect: However, this I know, it is the moſt neceſſary Part of it; and few Servants there are, that know how to *Roaſt* and *Boil* to Perfection.

I don't pretend to teach profeſs'd Cooks, but my Deſign is to inſtruct the Ignorant and Unlearned (which will likewiſe be of great Uſe in all private Families) and in ſo plain and full a Manner, that the moſt illiterate and ignorant Perſon, who can but read, will know how to do every Thing in Cookery well.

I ſhall firſt begin with Roaſt and Boil'd of all Sorts, and muſt deſire the Cook to order her Fire according to what ſhe is to dreſs; if any Thing very little or thin, then a pretty little brisk Fire, that it may be done quick and nice; if a very large Joint, then be ſure a good Fire be laid to cake. Let it be clear at the Bottom; and when your Meat is Half done, move the Dripping-pan and Spit a little from the Fire, and ſtir up a good brisk Fire; for according to the Goodneſs of your Fire, your Meat will be done ſooner or later.

BEEF.

IF Beef, be ſure to paper the Top, and baſte it well all the Time it is roaſting, and throw a Handful of Salt on it. When you ſee the Smoke draw to the Fire, it is near enough; then take off the Paper, baſte it well, and drudge it with a little Flour to make a fine Froth. Never ſalt your roaſt Meat before you lay it to the Fire, for that draws out all the Gravy. If you would keep it a few Days before you dreſs it, dry it very well with a clean Cloth, then flour it all over, and hang it where the Air will come to it; but be ſure always to mind that there is no damp Place about it, if there is, you muſt dry it well with a Cloth. Take up your Meat, and garniſh your Diſh with nothing but Horſe-raddiſh.

MUTTON and LAMB.

AS to roaſting of Mutton; the Loin, the Saddle of Mutton (which is the two Loins) and the Chine (which is the two Necks) muſt be done as the Beef above. But all other Sorts of Mutton and Lamb muſt be roaſted with a quick clear Fire, and without Paper; baſte it when you lay it down, and juſt before you take it up drudge it with a little Flour; but be ſure not to uſe too much, for that takes away all the fine Taſte of the Meat. Some chuſe to skin a Loin of Mutton, and roaſt it Brown without Paper: But that you may do juſt as you pleaſe, but be ſure always to take the Skin off a Breaſt of Mutton.

VEAL.

AS to Veal, you muſt be careful to roaſt it of a fine Brown; if a large Joint, a very good Fire; if a ſmall Joint, a pretty little brisk Fire; if a Fillet or Loin, be ſure to paper the Fat, that you loſe as little of that as poſſible. Lay it ſome Diſtance from the Fire till it is ſoaked, then lay it near the Fire. When you lay it down, baſte it well with good Butter; and when it is near enough, baſte it again, and drudge it with a little Flour. The Breaſt you muſt roaſt with the Caul on till it is enough; and skewer the Sweetbread on the Back-ſide of the Breaſt. When it is nigh enough, take off the Caul, baſte it, and drudge it with a little Flour.

PORK.

PORK.

PORK muſt be well done, or it is apt to Surfeit. When you roaſt a Loin, take a ſharp Penknife and cut the Skin acroſs, to make the Crackling eat the better. The Chine you muſt not cut at all. The beſt Way to roaſt a Leg, is firſt to parboil it, then skin it and roaſt it; baſte it with Butter, then take a little Sage, ſhred it fine, a little Pepper and Salt, a little Nuttmeg, and a few Crumbs of Bread; throw theſe over it all the Time it is roaſting, then have a little Drawn Gravey to put in the Diſh with the Crumbs that drop from it. Some love the Knuckle ſtuffed with Onions and Sage ſhred ſmall, with a little Pepper and Salt, Gravy and Apple-Sauce to it. This they call a Mock-Gooſe. The Spring, or Hand of Pork, if very young, roaſted like a Pig, eats very well, otherwiſe it is better boiled. The Sparerib ſhould be baſted with a little Bit of Butter, a very little Duſt of Flour, and ſome Sage ſhred ſmall: But we never make any Sauce to it but Apple-Sauce. The beſt Way to dreſs Pork Griskins is to roaſt them, baſte them with a little Butter and Crumbs of Bread, Sage, and a little Pepper and Salt. Few eat any Thing with theſe but Muſtard.

To Roaſt a Pig.

SPIT your Pig and lay it to the Fire, which muſt be a very good one at each End, or hang a flat Iron in the Middle of the Grate. Before you lay your Pig down, take a little Sage ſhred ſmall, a Piece of Butter as big as a Walnut, and a little Pepper and Salt; put them into the Pig and ſew it up with coarſe Thread, then flour it all over very well, and keep flouring it till the Eyes drop out, or you find the Crackling hard. Be ſure to ſave all the Gravy that comes out of it, which you muſt do by ſetting Baſons or Pans under the Pig in the Dripping-pan, as ſoon as you find the Gravy begin to run. When the Pig is enough, ſtir the Fire up brisk; take a coarſe Cloth, with about a Quarter of a Pound of Butter in it, and rub the Pig all over till the Crackling is quite criſp, and then take it up. Lay it in your Diſh, and with a ſharp Knife cut off the Head, and then cut the Pig in two, before you draw out the Spit. Cut the Ears off the Head and lay at each End, and cut the Under-Jaw in two and lay on each Side: Melt ſome good Butter, take the Gravy you ſaved and put into it, boil it, and pour it into the Diſh with the Brains bruiſed fine, and the Sage mixed all together, and then ſend it to Table.

Different Sorts of Sauce for a Pig.

NOW you are to obſerve there are ſeveral Ways of making Sauce for a Pig. Some don't love any Sage in the Pig, only a Cruſt of Bread; but then you ſhould have a little dried Sage rubbed and mixed with the Gravy and Butter. Some love Bread-Sauce in a Baſon; made thus: Take a Pint of Water, put in a good Piece of Crumb of Bread, a Blade of Mace, and a little whole Pepper; boil it for about five or ſix Minutes, and then pour the Water off: Take out the Spice, and beat up the Bread with a good Piece of Butter. Some love a few Currants boiled in it, a Glaſs of Wine, and a little Sugar; but that you muſt do juſt as you like it. Others take Half a Pint of good Beef Gravy, and the Gravy which comes out of the Pig, with a Piece of Butter rolled in Flour, two Spoonfuls of Catchup, and boil them all together; then take the Brains of the Pig and bruiſe them fine, with two Eggs boiled hard and chopped: Put all theſe together, with the Sage in the Pig, and pour into your Diſh. It is a very good Sauce. When you have not Gravy enough comes out of your Pig with the Butter for Sauce, take about Half a Pint of Veal Gravy and add to it: Or ſtew the Petty-Toes, and take as much of that Liquor as will do for Sauce, mixed with the other.

To Roaſt the Hind-Quarter of a Pig, Lamb *Faſhion.*

AT the Time of the Year when Houſe-Lamb is very dear, take the Hind-Quarter of a large Pig; take off the Skin and roaſt it, and it will eat like Lamb with Mint Sauce, or with a Sallad, or *Seville* Orange. Half an Hour will roaſt it.

To Bake a Pig.

IF you ſhould be in a Place where you cannot roaſt a Pig, lay it in a Diſh, flour it all over very well, and rub it over with Butter: Butter the Diſh you lay it in, and put it into an Oven. When it is enough, draw it out of the Oven's Mouth, and rub it over with a buttery Cloth; then put it into the Oven again till it is dry, take it out, and lay it in a Diſh; cut it up, take a little Veal Gravy, and take off the Fat in the Diſh it was bak'd in, and there will be ſome good Gravy at the Bottom; put that to it, with a little Piece of Butter rolled in Flour; boil it up, and put it into the Diſh with the Brains and Sage in the Belly. Some love a Pig brought whole to Table, then you are only to put what Sauce you like into the Diſh.

To melt Butter.

IN melting of Butter you muſt be very careful; let your Sauce-pan be well tinn'd, take a Spoonful of cold Water, a little Duſt of Flour, and your Butter cut to Pieces: Be ſure to keep ſhaking your Pan one Way, for fear it ſhould oil; when it is all melted, let it boil, and it will be ſmooth and fine. A Silver Pan is beſt, if you have one.

To Roaſt Geeſe, Turkies, *&c.*

WHEN you roaſt a Gooſe, Turky, or Fowls of any Sort, take care to ſinge them with a Piece of white Paper, and baſte them with a Piece of Butter; drudge them with a little Flour, and when the Smoke begins to draw to the Fire, and they look plump, baſte them again, and drudge them with a little Flour, and take them up.

Sauce for a Gooſe.

FOR a Gooſe make a little good Gravy, and put it in a Baſon by itſelf, and ſome Apple-Sauce in another.

Sauce for a Turky.

FOR a Turky good Gravy in the Diſh, and either Bread or Onion Sauce in a Baſon.

Sauce for Fowls.

TO Fowls you ſhould put good Gravy in the Diſh, and either Bread or Egg Sauce in a Baſon.

Sauce for Ducks.

FOR Ducks a little Gravy in the Diſh, and Onion in a Cup, if liked.

Sauce for Pheaſants *and* Partridges.

PHEASANTS and Partridges ſhould have Gravy in the Diſh, and Bread Sauce in a Cup.

Sauce for Larks.

LARKS, roaſt them, and for Sauce have Crumbs of Bread; done thus: Take a Sauce-pan or Stew-pan and ſome Butter; when melted, have a good Piece of Crumb of Bread, and rub it

in a clean Cloth to Crumbs, then throw it into your Pan; keep ſtirring them about till they are Brown, then throw them into a Sieve to drain, and lay them round your Larks.

To Roaſt Woodcocks *and* Snipes.

PUT them on a little Spit; take a Round of a Three-penny Loaf and toaſt it Brown, then lay it in a Diſh under the Birds, baſte them with a little Butter, and let the Trale drop on the Toaſt. When they are roaſted put the Toaſt in the Diſh, lay the Woodcocks on it, and have about a Quarter of a Pint of Gravy; pour it into a Diſh, and ſet it over a Lamp or Chaffing-diſh for three Minutes, and ſend them to Table. You are to obſerve, we never take any Thing out of a Woodcock or Snipe.

To Roaſt a Pigeon.

TAKE ſome Parſley ſhred fine, a Piece of Butter as big as a Walnut, a little Pepper and Salt; tye the Neck-End tight; tye a String round the Legs and Rump, and faſten the other End to the Top of the Chimney-piece. Baſte them with Butter, and when they are enough lay them in the Diſh, and they will ſwim with Gravy. You may put them on a little ſmall Spit, and then tye both Ends cloſe.

To Broil a Pigeon.

WHEN you broil them, do them in the ſame Manner, and take care your Fire is very clear, and ſet your Gridiron high, that they may not burn, and have a little melted Butter in a Cup. You may ſplit them, and broil them with a little Pepper and Salt; and you may roaſt them only with a little Parſley and Butter in a Diſh.

Directions for Geeſe *and* Ducks.

AS to Geeſe and Ducks, you ſhould have ſome Sage ſhred fine, and a little Pepper and Salt, and put them into the Belly; but never put any Thing into Wild Ducks.

To Roaſt a Hare.

TAKE your Hare when it is cas'd and make a Pudding; take a Quarter of a Pound of Suet, and as much Crumbs of Bread, a little Parſley ſhred fine, and about as much Thyme as will lie on a Six-pence, when ſhred; an Anchovy ſhred ſmall, a very

very little Pepper and Salt, ſome Nutmeg, two Eggs, and a little Lemon-peel. Mix all this together, and put it into the Hare. Sew up the Belly, ſpit it, and lay it to the Fire, which muſt be a good one. Your Dripping-pan muſt be very clean and nice. Put two Quarts of Milk and Half a Pound of Butter into the Pan; keep baſting it all the while it is roaſting, with the Butter and Milk, till the Whole is uſed, and your Hare will be enough. You may mix the Liver in the Pudding, if you like it. You muſt firſt parboil it, and then chop it fine.

Different Sorts of Sauce for a Hare.

TAKE for Sauce, a Pint of Cream and Half a Pound of freſh Butter; put them in a Sauce-pan, and keep ſtirring it with a Spoon till all the Butter is melted, and the Sauce is thick; then take up the Hare, and pour the Sauce into the Diſh. Another Way to make Sauce for a Hare, is to make good Gravy, thicken'd with a little Piece of Butter rolled in Flour, and pour it into your Diſh. You may leave the Butter out, if you don't like it, and have ſome Currant-Jelly warm'd in a Cup, or Red Wine and Sugar boil'd to a Syrup; done thus: Take Half a Pint of Red Wine, a Quarter of a Pound of Sugar, and ſet over a ſlow Fire to ſimmer for about a Quarter of an Hour. You may do Half the Quantity and put it into your Sauce-Boat or Baſon.

To Broil Steaks.

FIRST have a very clear brisk Fire; let your Gridiron be very clean; put it on the Fire, and take a Chaffing-diſh with a few hot Coals out of the Fire. Put the Diſh on it which is to lay your Steaks on, then take fine Rump Steaks about Half an Inch thick; put a little Pepper and Salt on them, lay them on the Gridiron, and (if you like it) take a Shalot or two, or a fine Onion, and cut it fine; put it into your Diſh. Don't turn your Steaks till one Side is done, then when you turn the other Side there will ſoon be a fine Gravy lie on the Top of the Steak, which you muſt be careful not to loſe. When the Steaks are enough, take them carefully off into your Diſh, that none of the Gravy be loſt; then have ready a hot Diſh or Cover, and carry them hot to Table, with the Cover on.

Directions

Directions concerning the Sauce for Steaks.

IF you love Pickles or Horſe-reddiſh with Steaks, never garniſh your Diſh, becauſe both the Garniſhing will be dry, and the Steaks will be cold, but lay thoſe Things on little Plates, and carry to Table. The great Nicety is to have them hot and full of Gravy.

General Directions concerning Broiling.

AS to Mutton and Pork Steaks, you muſt keep them turning quick on the Gridiron, and have your Diſh ready over a Chaffing-diſh of hot Coals, and carry them to Table cover'd hot. When you broil Fowls or Pigeons, always take Care your Fire is clear; and never baſte any Thing on the Gridiron, for it only makes it ſmoak'd and burnt.

General Directions concerning Boiling.

AS to all Sorts of boil'd Meats, allow a Quarter of an Hour to every Pound; be ſure the Pot is very clean, and skim it well, for every Thing will have a Scum riſe, and if that boils down it makes the Meat black. All Sorts of freſh Meat you are to put in when the Water boils, but ſalt Meat when the Water is cold.

To Boil a Ham.

WHEN you boil a Ham, put it into a Copper, if you have one; let it be about three or four Hours before it boils, and keep it well skim'd all the Time; then, if it is a ſmall one, one Hour and a Half will boil it, after the Copper begins to boil; and, if a large one, two Hours will do; for you are to conſider the Time it has been heating in the Water, which ſoftens the Ham, and makes it boil the ſooner.

To Boil a Tongue.

A Tongue, if ſalt, put it in the Pot over Night, and don't let it boil till about three Hours before Dinner, and then boil all that three Hours; if freſh out of the Pickle, two Hours, and put it in when the Water boils.

To Boil Fowls *and* Houſe-Lamb.

FOWLS and Houſe-Lamb boil in a Pot by themſelves, in a good deal of Water, and if any Scum riſes take it off. They will be both ſweeter and whiter than if boiled in a Cloth. A little Chicken will be done in fifteen Minutes, a large Chicken in twenty Minutes, a good Fowl in Half an Hour, a little Turky or Gooſe in an Hour, and a large Turky in an Hour and a Half.

Sauce for a Boil'd Turky.

THE beſt Sauce to a boil'd Turky is this: Take a little Water, or Mutton Gravy, if you have it, a Blade of Mace, an Onion, a little Bit of Thyme, a little Bit of Lemon-peel, and an Anchovy; boil all theſe together, ſtrain them through a Sieve, melt ſome Butter and add to them, and fry a few Sauſages and lay round the Diſh. Garniſh your Diſh with Lemon.

Sauce for a Boil'd Gooſe.

SAUCE for a boil'd Gooſe muſt be either Onions or Cabbage, firſt boiled, and then ſtewed in Butter for five Minutes.

Sauce for Boil'd Ducks *or* Rabbits.

TO boil'd Ducks or Rabbits, you muſt pour boiled Onions over them, which make thus: Take the Onions, peel them, and boil them in a great deal of Water; ſhift your Water, then let them boil about two Hours, take them up and throw them into a Cullender to drain, then with a Knife chop them on a Board; put them into a Sauce-pan, juſt ſhake a little Flour over them, put in a little Milk or Cream, with a good Piece of Butter; ſet them over the Fire, and when the Butter is all melted they are enough. But if you would have Onion Sauce in Half an Hour, take your Onions, peel them, and cut them in thin Slices, put them into Milk and Water, and when the Water boils they will be done in twenty Minutes, then throw them into a Cullender to drain, and chop them and put them into a Sauce-pan; ſhake in a little Flour, with a little Cream, if you have it, and a good Piece of Butter; ſtir all together over the Fire till the Butter is melted, and they will be very fine. This Sauce is very good with roaſt Mutton, and it is the beſt Way of boiling Onions.

To Roaſt Veniſon.

TAKE a Haunch of Veniſon, and ſpit it. Take four Sheets of white Paper, butter them well, and roll about your Veniſon, then tye your Paper on with a ſmall String, and baſte it very well all the Time it is Roaſting. If your Fire is very good and brisk, two Hours will do it; and, if a ſmall Haunch, an Hour and a Half. The Neck and Shoulder muſt be done in the ſame Manner, which will take an Hour and a Half, and when it is enough take off the Paper, and drudge it with a little Flour juſt to make a Froth; but you muſt be very quick, for fear the Fat ſhould melt. You muſt not put any Sauce in the Diſh, but what comes out of the Meat, but have ſome very good Gravy and put into your Sauce Boat or Baſon. You muſt always have Sweet-Sauce with your Veniſon in another Baſon. If it is a large Haunch it will take two Hours and a Half.

Different Sorts of Sauce for Veniſon.

YOU may take either of theſe Sauces for Veniſon. Currant Jelly warm'd; or Half a Pint of Red Wine, with a Quarter of a Pound of Sugar, ſimmer'd over a clear Fire for five or ſix Minutes; or Half a Pint of Vinegar, and a Quarter of a Pound of Sugar, ſimmer'd till it is a Syrup.

To Roaſt Mutton, Veniſon *Faſhion.*

TAKE a Hind-Quarter of fat Mutton, and cut the Leg like a Haunch; lay it in a Pan with the Back-Side of it down, pour a Bottle of Red Wine over it, and let it lye twenty-four Hours, then ſpit it, and baſte it with the ſame Liquor and Butter all the Time it is Roaſting at a good quick Fire, and an Hour and a Half will do it. Have a little good Gravy in a Cup, and Sweet-Sauce in another. A good fat Neck of Mutton eats finely done thus.

To keep Veniſon *or* Hares *ſweet; or to make them freſh, when they ſtink.*

IF your Veniſon be very ſweet, only dry it with a Cloth, and hang it where the Air comes. If you would keep it any Time, dry it very well with clean Cloths, rub it all over with beaten Ginger, and hang it in an airy Place, and it will keep a great while. If it ſtinks, or is muſty, take ſome luke-warm Water, and

waſh

waſh it clean; then take freſh Milk and Water luke-warm, and waſh it again; then dry it in clean Cloths very well, and rub it all over with beaten Ginger, and hang it in an airy Place. When you roaſt it, you need only wipe it with a clean Cloth and paper it, as before-mentioned. Never do any Thing elſe to Veniſon, for all other Things ſpoil your Veniſon, and take away the fine Flavour, and this preſerves it better than any Thing you can do. A Hare you may manage juſt the ſame Way.

To Roaſt a Tongue, *or* Udder.

PArboil it firſt, then roaſt it, ſtick eight or ten Cloves about it; baſte it with Butter, and have ſome Gravy and Sweet-Sauce. An Udder eats very well, done the ſame Way.

To Roaſt Rabbits.

BASTE them with good Butter, and drudge them with a little Flour. Half an Hour will do them, at a very quick clear Fire; and, if they are very ſmall, twenty Minutes will do them. Take the Liver, with a little Bunch of Parſley, and boil them, and then chop them very fine together. Melt ſome good Butter, and put Half the Liver and Parſley into the Butter; pour it into the Diſh, and garniſh the Diſh with the other Half. Let your Rabbits be done of a fine light Brown.

To Roaſt a Rabbit, Hare *Faſhion.*

LARD a Rabbit with Bacon; roaſt it as you do a Hare, and it eats very well. But then you muſt make Gravy-Sauce; but if you don't lard it, White-Sauce.

Turkies, Pheaſants, *&c. may be Larded.*

YOU may lard a Turky, or Pheaſant, or any Thing, juſt as you like it.

To Roaſt a Fowl, Pheaſant *Faſhion.*

IF you ſhould have but one Pheaſant, and want two in a Diſh, take a large full-grown Fowl, keep the Head on, and truſs it juſt as you do a Pheaſant; lard it with Bacon, but don't lard the Pheaſant, and Nobody will know it.

Rules to be obſerved in Roaſting.

IN the firſt Place, take great Care the Spit be very clean; and be ſure to clean it with nothing but Sand and Water. Waſh it clean, and wipe it with a dry Cloth; for Oil, Brick-duſt, and ſuch Things, will ſpoil your Meat.

BEEF.

TO roaſt a Piece of Beef of about ten Pounds will take an Hour and a Half, at a good Fire. Twenty Pounds Weight will take three Hours, if it be a thick Piece; but if it be a thin Piece of twenty Pounds Weight, two Hours and a Half will do it; and ſo on, according to the Weight of your Meat, more or leſs. *Obſerve*, In froſty Weather your Beef will take Half an Hour longer.

MUTTON.

A Leg of Mutton of ſix Pounds will take an Hour at a quick Fire; if froſty Weather an Hour and a Quarter; nine Pounds, an Hour and a Half; a Leg of twelve Pounds will take two Hours; if froſty, two Hours and a Half; a large Saddle of Mutton will take three Hours, becauſe of papering it; a ſmall Saddle will take an Hour and a Half, and ſo on, according to the Size; a Breaſt will take Half an Hour at a quick Fire; a Neck, if large, an Hour; if very ſmall, little better than Half an Hour; a Shoulder much about the ſame Time as the Leg.

PORK.

PORK muſt be well done. To every Pound allow a Quarter of an Hour: For Example; a Joint of twelve Pounds Weight three Hours, and ſo on; if it be a thin Piece of that Weight two Hours will roaſt it.

Directions concerning Beef, Mutton, *and* Pork.

THESE three you may baſte with fine nice Dripping. Be ſure your Fire be very good and briſk; but don't lay your Meat too near the Fire, for fear of burning or ſcorching.

VEAL.

V E A L.

VEAL takes much the ſame Time roaſting as Pork; but be ſure to paper the Fat of a Loin or Fillet, and baſte your Veal with good Butter.

HOUSE-LAMB.

IF a large Fore-Quarter, an Hour and a Half; if a ſmall one, an Hour. The Out-ſide muſt be papered, baſted with good Butter, and you muſt have a very quick Fire. If a Leg, about three Quarters of an Hour; a Neck, Breaſt or Shoulder, three Quarters of an Hour; if very ſmall, Half an Hour will do.

A P I G.

IF juſt killed, an Hour; if killed the Day before, an Hour and a Quarter; if a very large one, an Hour and a Half. But the beſt Way to judge, is when the Eyes drop out, and the Skin is grown very hard; then you muſt rub it with a coarſe Cloth, with a good Piece of Butter rolled in it, till the Crackling is criſp, and of a fine light Brown.

A HARE.

YOU muſt have a quick Fire. If it be a ſmall Hare, put three Pints of Milk and Half a Pound of freſh Butter in the Dripping-pan, which muſt be very clean and nice; if a large one, two Quarts of Milk and Half a Pound of freſh Butter. You muſt baſte your Hare well with this all the Time it is roaſting, and when the Hare has ſoak'd up all the Butter and Milk it will be enough.

A TURKY.

A Middling Turky will take an Hour; a very large one, an Hour and a Quarter; a ſmall one, three Quarters of an Hour. You muſt paper the Breaſt till it is near done enough, then take the Paper off and froth it up. Your Fire muſt be very good.

A GOOSE.

OBSERVE the ſame Rules.

FOWLS.

A Large Fowl, three Quarters of an Hour; a middling one, Half an Hour; very ſmall Chickens, twenty Minutes. Your Fire muſt be very quick and clear when you lay them down.

TAME DUCKS.

OBSERVE the ſame Rules.

WILD DUCKS.

TEN Minutes at a very quick Fire will do them; but if you love them well done, a Quarter of an Hour.

TEAL, WIGEON, &c.

OBSERVE the ſame Rules.

WOODCOCKS, SNIPES and *PARTRIDGES.*

THEY will take twenty Minutes.

PIGEONS and *LARKS.*

THEY will take fifteen Minutes to do them.

Directions concerning Poultry.

IF your Fire is not very quick and clear when you lay your Poultry down to roaſt, it will not eat near ſo ſweet, or look ſo beautiful to the Eye.

To keep Meat *hot.*

THE beſt Way to keep Meat hot, if it be done before your Company is ready, is to ſet the Diſh over a Pan of boiling Water; cover the Diſh with a deep Cover ſo as not to touch the Meat, and throw a Cloth over all. Thus you may keep your Meat hot a long Time, and it is better than over roaſting and ſpoiling the Meat. The Steam of the Water keeps the Meat hot, and don't draw the Gravy out, or dry it up; whereas if you ſet a

Diſh

Diſh of Meat any Time over a Chaffing-diſh of Coals, it will dry up all the Gravy and ſpoil the Meat.

To dreſs Greens, Roots, &c.

ALWAYS be very careful that your Greens be nicely picked and waſhed. You ſhould lay them in a clean Pan for fear of Sand or Duſt, which is apt to hang round wooden Veſſels. Boil all your Greens in a Copper Sauce-pan by themſelves, with a great Quantity of Water. Boil no Meat with them, for that diſcolours them. Uſe no Iron Pans, &c. for they are not proper; but let them be Copper, Braſs or Silver.

To dreſs Spinach.

PICK it very clean, and waſh it in five or ſix Waters; put it in a Sauce-pan that will juſt hold it, throw a little Salt over it, and cover the Pan cloſe. Don't put any Water in, but ſhake the Pan often. You muſt put your Sauce-pan on a clear quick Fire. As ſoon as you find the Greens are ſhrunk and fallen to the Bottom, and that the Liquor which comes out of them boils up, they are enough. Throw them into a clean Sieve to drain, and juſt give them a little Squeeze. Lay them in a Plate, and never put any Butter on it, but put it in a Cup.

To dreſs Cabbages, &c.

CAbbage, and all Sorts of young Sprouts, muſt be boiled in a great deal of Water. When the Stalks are tender, or fall to the Bottom, they are enough; then take them off, before they loſe their Colour. Always throw Salt into your Water before you put your Greens in. Young Sprouts you ſend to Table juſt as they are, but Cabbage is beſt chopped and put into a Sauce-pan with a good Piece of Butter, ſtirring it for about five or ſix Minutes, till the Butter is all melted, and then ſend it to Table.

To dreſs Carrots.

LET them be ſcraped very clean, and when they are enough rub them in a clean Cloth, then ſlice them into a Plate, and pour ſome melted Butter over them. If they are young Spring Carrots, Half an Hour will boil them; if large, an Hour; but old *Sandwich* Carrots will take two Hours.

To dreſs Turnips.

THEY eat beſt boil'd in the Pot, and when enough take them out and put them into a Pan and maſh them with Butter and a little Salt, and ſend them to Table. But you may do them thus: Pare your Turnips, and cut them into Dice, as big as the Top of one's Finger; put them into a clean Sauce-pan, and juſt cover them with Water. When enough throw them into a Sieve to drain, and put them into a Sauce-pan with a good Piece of Butter; ſtir them over the Fire for five or ſix Minutes, and ſend them to Table.

To dreſs Parſnips.

THEY ſhould be boil'd in a great deal of Water, and when you find they are ſoft (which you will know by running a Fork into them) take them up, and carefully ſcrape all the Dirt off them, and then with a Knife ſcrape them all fine, throwing away all the ſticky Parts; then put them into a Sauce-pan with ſome Milk, and ſtir them over the Fire till they are thick. Take great Care they don't burn, and add a good Piece of Butter and a little Salt, and when the Butter is melted ſend them to Table.

To dreſs Brockala.

STRIP all the little Branches off till you come to the top one, then with a Knife peel off all the hard outſide Skin which is on the Stalks and little Branches, and throw them into Water. Have a Stew-pan of Water with ſome Salt in it: When it boils put in the Brockala, and when the Stalks are tender it is enough, then ſend it to Table with Butter in a Cup. The *French* eat Oil and Vinegar with it.

To dreſs Potatoes.

YOU muſt boil them in as little Water as you can without burning the Sauce-pan. Cover the Sauce-pan cloſe, and when the Skin begins to crack they are enough. Drain all the Water out, and let them ſtand covered for a Minute or two; then peel them, lay them in your Plate, and pour ſome melted Butter over them. The beſt Way to do them is, when they are peel'd to lay them on a Gridiron till they are of a fine Brown, and ſend them to Table. Another Way is to put them into a Sauce-pan with ſome good Beef Dripping, cover them cloſe, and ſhake the Sauce-pan often for fear of burning to the Bottom. When they are of a fine

fine Brown and Criſp, take them up in a Plate, then put them into another for fear of the Fat, and put Butter in a Cup.

To dreſs Cauliflowers.

TAKE your Flowers, cut off all the green Part, and then cut the Flowers into four, and lay them in Water for an Hour: Then have ſome Milk and Water boiling, put in the Cauliflowers, and be ſure to skim the Sauce-pan well. When the Stalks are tender, take them carefully up, and put them into a Cullender to drain: Then put a Spoonful of Water into a clean Stew-pan with a little Duſt of Flour, about a Quarter of a Pound of Butter, and ſhake it round till it is all finely melted, with a little Pepper and Salt; then take Half the Cauliflower and cut it as you would for Pickling, lay it into the Stew-pan, turn it, and ſhake the Pan round. Ten Minutes will do it. Lay the ſtew'd in the Middle of your Plate, and the boil'd round it. Pour the Butter you did it in over it, and ſend it to Table.

To dreſs French Beans.

FIRST ſtring them, then cut them in two, and afterwards a-croſs: But if you would do them nice, cut the Bean into four, and then a-croſs, which is eight Pieces. Lay them into Water and Salt, and when your Pan boils put in ſome Salt and the Beans: When they are tender they are enough; they will be ſoon done. Take Care they *don't* loſe their fine Green. Lay them in a Plate, and have Butter in a Cup.

To dreſs Artichokes.

WRING off the Stalks, and put them into the Water cold, with the Tops downwards, that all the Duſt and Sand may boil out. When the Water boils, an Hour and a Half will do them.

To dreſs Aſparagus.

SCRAPE all the Stalks very carefully till they look white, then cut all the Stalks even alike, throw them into Water, and have ready a Stew-pan boiling. Put in ſome Salt, and tye the Aſparagus in little Bundles. Let the Water keep boiling, and when they are a little tender take them up. If you boil them too much you looſe both Colour and Taſte. Cut the Round of a ſmall Loaf about Half an Inch thick, toaſt it Brown on both Sides, dip it in the

the Aſparagus Liquor, and lay it in your Diſh: Pour a little Butter over the Toaſt, then lay your Aſparagus on the Toaſt all round the Diſh with the white Tops outward. Don't pour Butter over the Aſparagus, for that makes them greaſy to the Fingers, but have your Butter in a Baſon, and ſend it to Table.

Directions concerning Garden Things.

MOST People ſpoil Garden Things by over boiling them. All Things that are Green ſhould have a little Criſpneſs, for if they are over boil'd they neither have any Sweetneſs or Beauty.

To dreſs Beans *and* Bacon.

WHEN you dreſs Beans and Bacon, boil the Bacon by itſelf and the Beans by themſelves, for the Bacon will ſpoil the Colour of the Beans. Always throw ſome Salt into the Water, and ſome Parſley nicely pick'd. When the Beans are enough (which you will know by their being tender) throw them into a Cullender to drain. Take up the Bacon and skin it; throw ſome Raſpings of Bread over the Top, and if you have an Iron make it red-hot and hold over it, to brown the Top of the Bacon: If you have not one, ſet it before the Fire to brown. Lay the Beans in the Diſh, and the Bacon in the Middle on the Top, and ſend them to Table, with Butter in a Baſon.

To make Gravy for a Turky, *or any Sort of* Fowls.

TAKE a Pound of the lean Part of the Beef, hack it with a Knife, flour it well, have ready a Stew-pan with a Piece of freſh Butter. When the Butter is melted put in the Beef, fry it till it is Brown, and then pour in a little boiling Water; ſhake it round, and then fill up with a Tea-kettle of boiling Water. Stir it all together, and put in two or three Blades of Mace, four or five Cloves, ſome Whole Pepper, an Onion, a Bundle of Sweet Herbs, a little Cruſt of Bread baked Brown, and a little Piece of Carrot. Cover it cloſe, and let it ſtew till it is as good as you would have it. This will make a Pint of rich Gravy.

To draw Mutton, Beef, *or* Veal *Gravy.*

TAKE a Pound of Meat, cut it very thin, lay a Piece of Bacon about two Inches long, at the Bottom of the Stew-pan

or

or Sauce-pan, and lay the Meat on it. Lay in ſome Carrot, and cover it cloſe for two or three Minutes, then pour in a Quart of boiling Water, ſome Spice, Onion, Sweet Herbs, and a little Cruſt of Bread toaſted. Let it do over a ſlow Fire, and thicken it with a little Piece of Butter rolled in Flour. When the Gravy is as good as you would have it, ſeaſon it with Salt, and then ſtrain it off. You may omit the Bacon, if you diſlike it.

To burn Butter *for thickening of Sauce.*

SET your Butter on the Fire, and let it boil till it is Brown, then ſhake in ſome Flour, and ſtir it all the Time it is on the Fire till it is thick. Put it bye, and keep it for Uſe. A little Piece is what the Cooks uſe to thicken and brown their Sauce; but there are few Stomachs it agrees with, therefore ſeldom make uſe of it.

To make Gravy.

IF you live in the Country where you can't always have Gravy Meat, when your Meat comes from the Butcher take a Piece of Beef, a Piece of Veal, and a Piece of Mutton; cut them into as ſmall Pieces as you can, and take a large deep Sauce-pan with a Cover; lay your Beef at Bottom, then your Mutton, then a very little Piece of Bacon, a Slice or two of Carrot, ſome Mace, Cloves, Whole Pepper Black and White, a large Onion cut in Slices, a Bundle of Sweet Herbs, and then lay in your Veal. Cover it cloſe over a very ſlow Fire for ſix or ſeven Minutes, ſhaking the Sauce-pan now and then; then ſhake ſome Flour in, and have ready ſome boiling Water, pour it in till you cover the Meat and ſomething more. Cover it cloſe, and let it ſtew till it is quite rich and good; then ſeaſon it to your Taſte with Salt, and then ſtrain it off. This will do for moſt Things.

To make Gravy for Soops, *&c.*

TAKE a Leg of Beef, cut and hack it, put it into a large earthen Pan; put to it a Bundle of Sweet Herbs, two Onions ſtuck with a few Cloves, a Blade or two of Mace, a Piece of Carrot, a Spoonful of Whole Pepper Black and White, and a Quart of ſtale Beer. Cover it with Water, tye the Pot down cloſe with Brown Paper rubbed with Butter, ſend it to the Oven, and let it be well baked. When it comes Home, ſtrain it through a coarſe Sieve; lay the Meat into a clean Diſh as you ſtrain it, and keep it for Uſe. It is a fine Thing in a Houſe, and will ſerve for Gravy,

thicken'd with a Piece of Butter, Red Wine, Catchup, or whatever you have a mind to put in, and is always ready for Soops of moſt Sorts. If you have Peaſe ready boil'd, your Soop will ſoon be made: Or take ſome of the Broth and ſome *Vermicelli*, boil it together, fry a *French* Roll and put in the Middle, and you have a good Soop. You may add a few Truffles and Morels, or Sellery ſtew'd tender, and then you are always ready.

To Bake a Leg of Beef.

DO it juſt in the ſame Manner as before directed in the making Gravy for Soops, *&c.* and when it is baked, ſtrain it through a coarſe Sieve. Pick out all the Sinews and Fat, put them into a Sauce-pan with a few Spoonfuls of the Gravy, a little Red Wine, a little Piece of Butter rolled in Flour, and ſome Muſtard; ſhake your Sauce-pan often, and when the Sauce is hot and thick, diſh it up, and ſend it to Table. It is a pretty Diſh.

To Bake an Ox's Head.

DO juſt in the ſame Manner as the Leg of Beef is directed to be done in making the Gravy for Soops, *&c.* and it does full as well for the ſame Uſes. If it ſhould be too ſtrong for any Thing you want it for, it is only putting ſome hot Water to it. Cold Water will ſpoil it.

To Boil Pickled Pork.

BE ſure you put it in when the Water boils. If a middling Piece, an Hour will boil it; if a very large Piece, an Hour and a Half, or two Hours. If you boil pickled Pork too long it will go to a Jelly.

CHAP.

CHAP. II.

MADE-DISHES.

To dreſs Scotch Collops.

TAKE Veal, cut it thin, beat it well with the Back of a Knife or Rolling-pin, and grate ſome Nutmeg over them; dip them in the Yolk of an Egg, and fry them in a little Butter till they are of a fine Brown; then pour the Butter from them, and have ready Half a Pint of Gravy, a little Piece of Butter rolled in Flour, a few Muſhrooms, a Glaſs of White Wine, the Yolk of an Egg, and a little Cream mixt together. If it wants a little Salt, put it in. Stir it all together, and when it is of a fine Thickneſs diſh it up. It does very well without the Cream, if you have none; and very well without Gravy, only put in juſt as much warm Water, and either Red or White Wine.

To dreſs White Scotch Collops.

DO not dip them in Egg, but fry them till they are tender, but not Brown. Take your Meat out of the Pan, and pour all out, then put in your Meat again, as above, only you muſt put in ſome Cream.

To dreſs a Fillet of Veal *with* Collops.

FOR an Alteration, take a ſmall Fillet of Veal, cut what Collops you want, then take the Udder and fill it with Force-Meat, roll it round, tye it with a Packthread acroſs, and roaſt it; lay your Collops in the Diſh, and lay your Udder in the Middle. Garniſh your Diſhes with Lemon.

To make Force-Meat Balls.

NOW you are to obſerve, that Force-Meat Balls are a great Addition to all Made-Diſhes; made thus: Take Half a Pound of Veal, and Half a Pound of Suet, cut fine, and beat in a Marble Mortar or Wooden Bowl; have a few Sweet Herbs ſhred fine, a little Mace dry'd and beat fine, a ſmall Nutmeg grated, or Half a large one, a little Lemon-peel cut very fine, a little Pepper and Salt, and the Yolks of two Eggs; mix all theſe

well together, then roll them in little round Balls, and ſome in little long Balls; roll them in Flour, and fry them Brown. If they are for any Thing of White Sauce, put a little Water on in a Sauce-pan, and when the Water boils put them in, and let them boil for a few Minutes, but never fry them for White Sauce.

Truffles *and* Morels, *good in* Sauces *and* Soops.

TAKE Half an Ounce of Truffles and Morels, ſimmer them in two or three Spoonfuls of Water for a few Minutes, then put them with the Liquor into the Sauce. They thicken both Sauce and Soop, and give it a fine Flavour.

To Stew Ox-Palates.

STEW them very tender; which muſt be done by putting them into cold Water, and let them ſtew very ſoftly over a ſlow Fire till they are tender, then cut them into Pieces and put them either into your Made-Diſh or Soop; and Cocks-combs and Artichoke-bottoms, cut ſmall, and put into the Made-Diſh. Garniſh your Diſhes with Lemon, Sweetbreads ſtew'd for White Diſhes, and fry'd for Brown Ones, and cut in little Pieces.

To Ragoo a Leg of Mutton.

TAKE all the Skin and Fat off, cut it very thin the right way of the Grain, then butter your Stew-pan, and ſhake ſome Flour into it; ſlice Half a Lemon and Half an Onion, cut them very ſmall, a little Bundle of Sweet Herbs, and a Blade of Mace. Put all together with your Meat into the Pan, ſtir it a Minute or two, then put in ſix Spoonfuls of Gravy, and have ready an Anchovy minc'd ſmall; mix it with ſome Butter and Flour, ſtir it all together for ſix Minutes, and then diſh it up.

To make a Brown Fricaſey.

YOU muſt take your Rabbits or Chickens and skin them, then cut them into ſmall Pieces, and rub them over with Yolks of Eggs. Have ready ſome grated Bread, a little beaten Mace, and a little grated Nutmeg mixt together, and then roll them in it; put a little Butter into your Stew-pan, and when it is melted put in your Meat. Fry it of a fine Brown, and take Care they don't ſtick to the Bottom of the Pan, then pour the Butter from them, and pour in Half a Pint of Gravy, a Glaſs of Red Wine, a few Muſhrooms,

Muſhrooms, or two Spoonfuls of the Pickle, a little Salt (if wanted) and a Piece of Butter rolled in Flour. When it is of a fine Thickneſs diſh it up, and ſend it to Table.

To make a White Fricaſey.

YOU may take two Chickens or Rabbits, skin them and cut them into little Pieces. Lay them into warm Water to draw out all the Blood, and then lay them in a clean Cloth to dry: Put them into a Stew-pan with Milk and Water, ſtew them till they are tender, and then take a clean Pan, put in Half a Pint of Cream and a Quarter of a Pound of Butter; ſtir it together till the Butter is melted, but you muſt be ſure to keep it ſtirring all the Time or it will be Greaſy, and then with a Fork take the Chickens or Rabbits out of the Stew-pan and put into the Sauce-pan to the Butter and Cream. Have ready a little Mace dry'd and beat fine, a very little Nutmeg, a few Muſhrooms, ſhake all together for a Minute or two, and diſh it up. If you have no Muſhrooms a Spoonful of the Pickle does full as well, and gives it a pretty Tartneſs. This is a very pretty Sauce for a Breaſt of Veal roaſted.

To Fricaſey Chickens, Rabbits, Lamb, Veal, *&c.*

DO them the ſame Way.

A Second Way to make a White Fricaſey.

YOU muſt take two or three Rabbits or Chickens, skin them, and lay them in warm Water, and dry them with a clean Cloth. Put them into a Stew-pan with a Blade or two of Mace, a little Black and little White Pepper, an Onion, a little Bundle of Sweet Herbs, and do but juſt cover them with Water: Stew them till they are tender, then with a Fork take them out, ſtrain the Liquor, and put them into the Pan again with Half a Pint of the Liquor and Half a Pint of Cream, the Yolks of two Eggs beat well, Half a Nutmeg grated, a Glaſs of White Wine, a little Piece of Butter rolled in Flour, and a Gill of Muſhrooms; keep ſtirring all together, all the while one way, till it is ſmooth and of a fine Thickneſs, and then diſh it up. Add what you pleaſe.

A Third

A Third Way of making a White Fricaſey.

TAKE three Chickens, skin them, cut them into ſmall Pieces; that is, every Joint aſunder; lay them in warm Water for a Quarter of an Hour, take them out and dry them with a Cloth, then put them into a Stew-pan with Milk and Water, and boil them tender: Take a Pint of good Cream, a Quarter of a Pound of Butter, and ſtir it till it is thick, then let it ſtand till it is cool, and put to it a little beaten Mace, Half a Nutmeg grated, a little Salt, a Gill of White Wine, and a few Muſhrooms; ſtir all together, then take the Chickens out of the Stew-pan, throw away what they are boil'd in, clean the Pan, and put in the Chickens and Sauce together: Keep the Pan ſhaking round till they are quite hot, and diſh them up. Garniſh with Lemon. They will be very good without Wine.

To Fricaſey Rabbits, Lamb, Sweetbreads, *or* Tripe.

DO them the ſame Way.

Another Way to Fricaſey Tripe.

TAKE a Piece of Double Tripe, cut it into Slices two Inches long and Half an Inch broad, put them into your Stew-pan, and ſprinkle a little Salt over them; then put in a Bunch of Sweet Herbs, a little Lemon-peel, an Onion, a little Anchovy Pickle, and a Bay Leaf: Put all theſe to the Tripe, then put in juſt Water enough to cover them, and let them ſtew till the Tripe is very tender; then take out your Tripe and ſtrain the Liquor out, ſhred a Spoonful of Capers, and put to them a Glaſs of White Wine, and Half a Pint of the Liquor they were ſtew'd in. Let it boil a little while, then put in your Tripe, and beat the Yolks of three Eggs; put into your Eggs a little Mace, two Cloves, a little Nutmeg dry'd and beat fine, a ſmall Handful of Parſley pick'd and ſhred fine, a Piece of Butter rolled in Flour, and a Quarter of a Pint of Cream: Mix all theſe well together and put them into your Stew-pan, keep them ſtirring one Way all the while, and when it is of a fine Thickneſs and ſmooth, diſh it up, and garniſh the Diſh with Lemon. You are to obſerve that all Sauces which have Eggs or Cream in, you muſt keep ſtirring one way all the while they are on the Fire, or they will turn to Curds. You may add white Walnut Pickle, or Muſhrooms, in the room of Capers, juſt to make your Sauce a little tart.

To

To Ragoo Hog's Feet and Ears.

TAKE your Feet and Ears out of the Pickle they are ſous'd in, or boil them till they are tender, then cut them into little long thin Bits about two Inches long, and about a Quarter of an Inch thick: Put them into your Stew-pan with Half a Pint of good Gravy, a Glaſs of White Wine, a good deal of Muſtard, a good Piece of Butter rolled in Flour, and a little Pepper and Salt; ſtir all together till it is of a fine Thickneſs, and then diſh it up.

Note, They make a very pretty Diſh fry'd with Butter and Muſtard, and a little good Gravy, if you like it. Then only cut the Feet and Ears in two. You may add Half an Onion, cut ſmall.

To Fry Tripe.

CUT your Tripe into Pieces about three Inches long, dip them in the Yolk of an Egg and a few Crumbs of Bread, fry them of a fine Brown, and then take them out of the Pan and lay them in a Diſh to drain. Have ready a warm Diſh to put them in, and ſend them to Table, with Butter and Muſtard in a Cup.

To Stew Tripe.

CUT it juſt as you do for frying, and ſet on ſome Water in a Sauce-pan, with two or three Onions cut into Slices, and ſome Salt. When it boils, put in your Tripe. Ten Minutes will boil it. Send it to the Table with the Liquor in the Diſh, and the Onions. Have Butter and Muſtard in a Cup, and diſh it up. You may put in as many Onions as you like to mix with your Sauce, or leave them quite out, juſt as you pleaſe. Put a little Bundle of Sweet Herbs, and a Piece of Lemon-peel into the Water, when you put in your Tripe.

A Fricaſey of Pigeons.

TAKE eight Pigeons, new kill'd, cut them into ſmall Pieces, and put them into a Stew-pan with a Pint of Claret and a Pint of Water. Seaſon your Pigeons with Salt and Pepper, a Blade or two of Mace, an Onion, a Bundle of Sweet Herbs, a good Piece of Butter juſt rolled in a very little Flour: Cover it cloſe, and let them ſtew till there is juſt enough for Sauce, and then take

out

out the Onion and Sweet Herbs, beat up the Yolks of three Eggs, grate Half a Nutmeg in, and with your Spoon puſh the Meat all to one Side of the Pan and the Gravy to the other Side, and ſtir in the Eggs; keep them ſtirring for fear of turning to Curds, and when the Sauce is fine and thick ſhake all together, put in Half a Spoonful of Vinegar, and give them a Shake; then put the Meat into the Diſh, pour the Sauce over it, and have ready ſome Slices of Bacon toaſted, and fry'd Oyſters; throw the Oyſters all over, and lay the Bacon round. Garniſh with Lemon.

A Fricaſey of Lambſtones *and* Sweetbreads.

HAVE ready ſome Lambſtones blanched, parboiled and ſliced, and flour two or three Sweetbreads; if very thick, cut them in two, the Yolks of ſix hard Eggs whole, a few Piſtaco Nut Kernels, and a few large Oyſters: Fry theſe all of a fine Brown, then pour out all the Butter, and add a Pint of drawn Gravy, the Lambſtones, ſome Aſparagus-Tops about an Inch long, ſome grated Nutmeg, a little Pepper and Salt, two Shalots ſhred ſmall, and a Glaſs of White Wine. Stew all theſe together for ten Minutes, then add the Yolks of ſix Eggs beat very fine, with a little White Wine, and a little beaten Mace; ſtir all together till it is of a fine Thickneſs, and then diſh it up. Garniſh with Lemon.

To Haſh a Calf's Head.

BOIL the Head almoſt enough, then take the beſt Half and with a ſharp Knife take it nicely from the Bone, with the two Eyes. Lay it in a little deep Diſh before a good Fire, and take great Care no Aſhes fall into it, and then hack it with a Knife croſs and croſs: Grate ſome Nutmeg all over, a very little Pepper and Salt, a few Sweet Herbs, ſome Crumbs of Bread, and a little Lemon-peel chopped very fine; baſte it with a little Butter, then baſte it again and pour over it the Yolks of two Eggs; keep the Diſh turning that it may be all Brown alike: Cut the other Half and Tongue into little thin Bits, and ſet on a Pint of drawn Gravy in a Sauce pan, a little Bundle of Sweet Herbs, an Onion, a little Pepper and Salt, a Glaſs of Red Wine, and two Shalots; boil all theſe together a few Minutes, then ſtrain it through a Sieve, and put it into a clean Stew-pan with the Haſh. Flour the Meat before you put it in, and put in a few Muſhrooms, a Spoonful of the Pickle, two Spoonfuls of Catchup, and a few Truffles and Morels; ſtir all theſe together for a few Minutes, then beat up Half the Brains and ſtir into the Stew-pan,

and

and a little Piece of Butter rolled in Flour. Take the other Half of the Brains, and beat them up with a little Lemon-peel cut fine, a little Nutmeg grated, a little beaten Mace, a little Thyme ſhred ſmall, a little Parſley, the Yolk of an Egg, and have ſome good Dripping boiling in a Stew-pan; then fry the Brains in little Cakes, about as big as a Crown-piece. Fry about twenty Oyſters dipp'd in the Yolk of an Egg, toaſt ſome Slices of *Bacon*, fry a few Force-Meat Balls, and have ready a hot Diſh; if Pewter, over a few clear Coals; if China, over a Pan of hot Water. Pour in your Haſh, then lay in your toaſted Head, throw the Force-Meat Balls over the Haſh, and garniſh the Diſh with fry'd Oyſters, the fry'd Brains, and Lemon; throw the reſt over the Haſh, lay the Bacon round the Diſh, and ſend it to Table.

To Haſh a Calf's Head *White.*

TAKE Half a Pint of Gravy, a large Wine-Glaſs of White Wine, a little beaten Mace, a little Nutmeg, and a little Salt; throw into your Haſh a few Muſhrooms, a few Truffles and Morels firſt parboil'd, a few Artichoke-Bottoms and Aſparagus-Tops, if you have them, a good Piece of Butter rolled in Flour, the Yolks of two Eggs, Half a Pint of Cream, and one Spoonful of Muſhroom-Catchup; ſtir all together very carefully till it is of a fine Thickneſs; then pour it into your Diſh, and lay the other Half of the Head as before-mentioned, in the Middle, and garniſh it as before directed, with fry'd Oyſters, Brains, Lemon, and Force-Meat *Balls* fry'd.

To Bake a Calf's Head.

TAKE the Head, pick it and waſh it very clean; take an earthen Diſh large enough to lay the Head on, rub a little Piece of Butter all over the Diſh, then lay ſome long Iron Skewers acroſs the Top of the Diſh, and lay the Head on them; skewer up the Meat in the Middle that it don't lie in the Diſh, then grate ſome Nutmeg all over it, a few Sweet Herbs ſhred ſmall, ſome Crumbs of Bread, a little Lemon-peel cut fine, and then flour it all over; ſtick Pieces of Butter in the Eyes, and all over the Head, and flour it again. Let it be well baked, and of a fine Brown; you may throw a little Pepper and Salt over it, and put into the Diſh a Piece of Beef cut ſmall, a Bundle of Sweet Herbs, an Onion, ſome Whole Pepper, a Blade of Mace, two Cloves, a Pint of Water, and boil the Brains with ſome Sage. When the Head is enough, lay it on a Diſh, and ſet it to the Fire to keep

warm, then ſtir all together in the Diſh, and boil it in a Sauce-pan; ſtrain it off, put it into the Sauce-pan again, add a Piece of Butter rolled in Flour, and the Sage in the Brains chopp'd fine, a Spoonful of Catchup, and two Spoonfuls of Red Wine, boil them together, and take the Brains, beat them well, and mix them with the Sauce; pour it into the Diſh, and ſend it to Table. You muſt bake the Tongue with the Head, and don't cut it out. It will lie the handſomer in the Diſh.

To Bake a Sheep's Head.

DO it the ſame Way, and it eats very well.

To dreſs a Lamb's Head.

BOIL the Head and Pluck tender, but don't let the Liver be too much done. Take the Head up, hack it croſs and croſs with a Knife, grate ſome Nutmeg over it, and lay it in a Diſh before a good Fire; then grate ſome Crumbs of Bread, ſome Sweet Herbs rubb'd, a little Lemon-peel chopp'd fine, a very little Pepper and Salt, and baſte it with a little Butter; then throw a little Flour over it, and juſt before it is done do the ſame, baſte it and drudge it. Take Half the Liver, the Lights, the Heart and Tongue, chop them very ſmall, with ſix or eight Spoonfuls of Gravy or Water; firſt ſhake ſome Flour over the Meat, and ſtir it together, then put in the Gravy or Water, a good Piece of Butter rolled in a little Flour, a little Pepper and Salt, and what runs from the Head in the Diſh; ſimmer all together a few Minutes, and add Half a Spoonful of Vinegar, pour it into your Diſh, lay the Head in the Middle on the Mince-Meat, have ready the other Half of the Liver cut thin, with ſome Slices of Bacon broil'd, and lay round the Head. Garniſh the Diſh with Lemon, and ſend it to Table.

To Ragoo a Neck of Veal.

CUT a Neck of Veal into Steaks, flatten them with a Rolling-pin, ſeaſon them with Salt, Pepper, Cloves and Mace, lard them with Bacon, Lemon-peel and Thyme, dip them in the Yolks of Eggs, make a Sheet of ſtrong Cap-Paper up at the four Corners in the Form of a Dripping-pan; pin up the Corners, butter the Paper and alſo the Gridiron, and ſet it over a Fire of Charcoal; put in your Meat, let it do leiſurely, keep it baſting and turning

to keep in the Gravy, and when it is enough have ready Half a Pint of ſtrong Gravy, ſeaſon it high, put in Muſhrooms and Pickles, Force-Meat Balls dipp'd in the Yolks of Eggs, Oyſters ſtew'd and fry'd, to lay round and at the Top of your Diſh, and then ſerve it up. If for a Brown Ragoo, put in Red Wine. If for a White One, put in White Wine, with the Yolks of Eggs beat up with two or three Spoonfuls of Cream.

To Ragoo a Breaſt of Veal.

TAKE your Breaſt of Veal, put it into a large Stew-pan, put in a Bundle of Sweet Herbs, an Onion, ſome Black and White Pepper, a Blade or two of Mace, two or three Cloves, a very little Piece of Lemon-peel, and juſt cover it with Water; when it is tender take it up, bone it, put in the Bones, boil it up till the Gravy is very good, then ſtrain it off, and if you have a little rich Beef Gravy add a Quarter of a Pint, put in Half an Ounce of Truffles and Morels, a Spoonful or two of Catchup, two or three Spoonfuls of White Wine, and let them all boil together; in the mean Time flour the Veal, and fry it in Butter till it is of a fine Brown, then drain out all the Butter and pour the Gravy you are boiling to the Veal, with a few Muſhrooms; boil all together till the Sauce is rich and thick, and cut the Sweetbread into four. A few Force-Meat Balls is proper in it. Lay the Veal in the Diſh, and pour the Sauce all over it. Garniſh with Lemon.

Another Way to Ragoo a Breaſt of Veal.

YOU may bone it nicely, flour it, and fry it of a fine Brown, then pour the Fat out of the Pan, and the Ingredients as above, with the Bones; when enough, take it out, and ſtrain the Liquor, then put in your Meat again, with the Ingredients, as before directed.

A Breaſt of Veal *in Hodge-Podge.*

TAKE a Breaſt of Veal, cut the Briſcuit into little Pieces, and every Bone aſunder, then flour it, and put Half a Pound of good Butter into a Stew-pan; when it is hot, throw in the Veal, fry it all over of a fine light Brown, and then have ready a Tea-kettle of Water boiling; pour it in the Stew-pan, fill it up and ſtir it round, throw in a Pint of Green Peaſe, a fine Lettuce whole, clean waſh'd, two or three Blades of Mace, a little Whole Pepper ty'd in a Muſlin Rag, a little Bundle of Sweet Herbs, a ſmall

Onion ſtuck with a few Cloves, and a little Salt. Cover it cloſe, and let it ſtew an Hour, or till it is boil'd to your Palate, if you would have Soop made of it; if you would only have Sauce to eat with the Veal, you muſt ſtew it till there is juſt as much as you would have for Sauce, and ſeaſon it with Salt to your Palate; take out the Onion, Sweet Herbs and Spice, and pour it all together into your Diſh. It is a fine Diſh. If you have no Peaſe, pare three or four Cucumbers, ſcoop out the Pulp, and cut it into little Pieces, and take four or five Heads of Sellery, clean waſh'd, and cut the white Part ſmall; when you have no Lettuces, take the little Hearts of Savoys, or the little young Sprouts that grow on the old Cabbage Stalks about as big as the Top of your Thumb.

Note, If you would make a very fine Diſh of it, fill the Inſide of your Lettuce with Force-Meat, and tye the Top cloſe with a Thread; ſtew it till there is but juſt enough for Sauce, ſet the Lettuce in the Middle, and the Veal round, and pour the Sauce all over it. Garniſh your Diſh with raſp'd Bread, made into Figures with your Fingers. This is the cheapeſt Way of dreſſing a Breaſt of Veal to be good, and ſerve a Number of People.

To Collar a Breaſt of Veal.

TAKE a very ſharp Knife, and nicely take out all the Bones, but take great Care you do not cut the Meat through; pick all the Fat and Meat off the Bones, then grate ſome Nutmeg all over the Inſide of the Veal, a very little beaten Mace, a little Pepper and Salt, a few Sweet Herbs ſhred ſmall, ſome Parſley, a little Lemon-peel ſhred ſmall, a few Crumbs of Bread and the Bits of Fat pick'd off the Bones; roll it up tight, ſtick one Skewer in to hold it together, but do it cleaver, that it ſtands upright in the Diſh; tye a Packthread acroſs it to hold it together, ſpit it, then roll the Caul all round it, and roaſt it. An Hour and a Quarter will do it. When it has been about an Hour at the Fire take off the Caul, drudge it with Flour, baſte it well with Freſh Butter, and let it be of a fine Brown. For Sauce take Two Pennyworth of Gravy Beef, cut it and hack it well, then flour it, fry it a little Brown, then pour into your Stew-pan ſome boiling Water; ſtir it well together, then fill your Pan two Parts full of Water, put in an Onion, a Bundle of Sweet Herbs, a little Cruſt of Bread toaſted, two or three Blades of Mace, four Cloves, ſome Whole Pepper, and the Bones of the Veal. Cover it cloſe, and let it ſtew till it is quite rich and thick; then ſtrain it, boil it up again with Truffles and Morels, a few Muſhrooms, a Spoonful of Catchup, two or three Bottoms of Artichokes, if you have them,

add

add a little Salt, juſt enough to ſeaſon the Gravy, take the Pack-thread off the Veal, and ſet it upright in the Diſh; cut the Sweet-bread into four, and broil it of a fine Brown, with a few Force-Meat Balls fry'd, lay theſe round the Diſh, and pour in the Sauce. Garniſh the Diſh with Lemon and ſend it to Table.

To Collar a Breaſt of Mutton.

DO it the ſame Way, and it eats very well. But you muſt take off the Skin.

Another good Way to dreſs a Breaſt of Mutton.

COLLAR it as before, roaſt it, and baſte it with Half a Pint of Red Wine, and when that is all ſoak'd in, baſte it well with Butter, have a little good Gravy, ſet the Mutton upright in the Diſh, pour in the Gravy, have Sweet Sauce as for Veniſon, and ſend it to Table. Don't garniſh the Diſh, but be ſure to take the Skin off the Mutton.

The Inſide of a Surloin of Beef is very good done this Way.

If you don't like the Wine, a Quart of Milk, and a Quarter of a Pound of Butter, put into the Dripping-pan, does full as well to baſte it.

To Force a Leg of Lamb.

WITH a ſharp Knife carefully take out all the Meat, and leave the Skin whole and the Fat on it, make the Lean you cut out into Force-Meat thus: To two Pounds of Meat, three Pounds of Beef Sewet cut fine, and beat in a Marble Mortar till it is very fine, and take away all the Skin of the Meat and Sewet, then mix with it four Spoonfuls of grated Bread, eight or ten Cloves, five or ſix large Blades of Mace dry'd and beat fine, Half a large Nutmeg grated, a little Pepper and Salt, a little Lemon-peel cut fine, a very little Thyme, ſome Parſley, and four Eggs: Mix all together, put it into the Skin again juſt as it was, in the ſame Shape, ſew it up, roaſt it, baſte it with Butter, cut the Loin into Steaks and fry it nicely, lay the Leg in the Diſh and the Loin round it, with ſtew'd Cauliflower (as in *Page* 17) all round upon the Loin, pour a Pint of good Gravy into the Diſh, and ſend it to Table. If you don't like the Cauliflower, it may be omitted.

To Boil a Leg of Lamb.

LET the Leg be boiled very white. An Hour will do it. Cut the Loin into Steaks, dip them into a few Crumbs of Bread and Egg, fry them nice and brown, boil a good deal of Spinach and lay

lay in the Diſh, put the Leg in the Middle, lay the Loin round it, cut an Orange in four and garniſh the Diſh, and have Butter in a Cup. Some love the Spinach boiled, then drained, put into a Sauce-pan with a good Piece of Butter and ſtewed.

To Force a Large Fowl.

CUT the Skin down the Back, and carefully ſlip it up ſo as to take out all the Meat, mix it with one Pound of Beef Sewet, cut it ſmall, and beat them together in a Marble Mortar: Take a Pint of large Oyſters cut ſmall, two Anchovies cut ſmall, one Shalot cut fine, a few Sweet Herbs, a little Pepper, a little Nutmeg grated, and the Yolks of four Eggs; mix all together and lay this on the Bones, draw over the Skin and ſew up the Back, put the Fowl into a Bladder, boil it an Hour and a Quarter, ſtew ſome Oyſters in good Gravy thickened with a Piece of Butter rolled in Flour, take the Fowl out of the Bladder, lay it in your Diſh and pour the Sauce over it. Garniſh with Lemon.

It eats much better roaſted with the ſame Sauce.

To Roaſt a Turky *the genteel Way.*

FIRST cut it down the Back, and with a ſharp Penknife bone it, then make your Force-Meat thus: Take a large Fowl, or a Pound of Veal, as much grated Bread, Half a Pound of Sewet cut and beat very fine, a little beaten Mace, two Cloves, Half a Nutmeg grated, about a large Tea Spoonful of Lemon-peel, and the Yolks of two Eggs; mix all together, with a little Pepper and Salt, fill up the Places where the Bones came out, and fill the Body, that it may look juſt as it did before, ſew up the Back, and roaſt it. You may have Oyſter Sauce, Sellery Sauce, or juſt as you pleaſe; but good Gravy in the Diſh, and garniſh with Lemon, is as good as any Thing. Be ſure to leave the Pinions on.

To Stew a Turky *or* Fowl.

FIRST let your Pot be very clean, lay four clean Skewers at the Bottom, lay your Turky or Fowl upon them, put in a Quart of Gravy, take a Bunch of Sellery, cut it ſmall, and waſh it very clean, put it into your Pot, with two or three Blades of Mace, let it ſtew ſoftly till there is juſt enough for Sauce, then add a good Piece of Butter rolled in Flour, two Spoonfuls of Red Wine, two of Catchup, and juſt as much Pepper and Salt as will ſeaſon it; lay your Fowl or Turky in the Diſh, pour the Sauce

over

over it, and ſend it to Table. If the Fowl or Turky is enough before the Sauce, take up, and keep it hot till the Sauce is boiled enough, then put it in, let it boil a Minute or two, and diſh it up.

To Stew a Knuckle of Veal.

BE ſure let the Pot or Sauce-pan be very clean, lay at the Bottom four clean wooden Skewers, waſh and clean the Knuckle very well, then lay it in the Pot with two or three Blades of Mace, a little Whole Pepper, a little Piece of Thyme, a ſmall Onion, a Cruſt of Bread, and two Quarts of Water. Cover it down cloſe, make it boil, then only let it ſimmer for two Hours, and when it is enough take it up, lay it in a Diſh, and ſtrain the Broth over it.

Another Way to Stew a Knuckle of Veal.

CLEAN it as before directed, and boil it till there is juſt enough for Sauce, add one Spoonful of Catchup, one of Red Wine, and one of Walnut Pickle, ſome Truffles and Morels, or ſome dry'd Muſhrooms cut ſmall; boil it all together, take up the Knuckle, lay it in a Diſh, pour the Sauce over it, and ſend it to Table.

Note, It eats very well done as the Turky, before directed.

To Ragoo a Piece of Beef.

TAKE a large Piece of the Flank which has Fat at the Top cut ſquare, or any Piece that is all Meat, and has Fat at the Top, but no Bones. The Rump does well. Cut all nicely off the Bone (which makes fine Soop) then take a large Stew-pan and with a good Piece of Butter fry it a little Brown all over, flouring your Meat well before you put it into the Pan, then pour in as much Gravy as will cover it, made thus: Take about a Pound of coarſe Beef, a little Piece of Veal cut ſmall, a Bundle of Sweet Herbs, an Onion, ſome Whole Black Pepper and White Pepper, two or three large Blades of Mace, four or five Cloves, a Piece of Carrot, a little Piece of Bacon ſteeped in Vinegar a little while, a Cruſt of Bread toaſted Brown; put to this a Quart of Water, and let it boil till Half is waſted. While this is making, pour a Quart of boiling Water into the Stew-pan, cover it cloſe, and let it be ſtewing ſoftly, when the Gravy is done ſtrain it, pour it into the Pan where the Beef is, take an Ounce of Truffles and Morels cut ſmall, ſome freſh or dry'd Muſhrooms cut ſmall, two Spoonfuls

Spoonfuls of Catchup, and cover it close. Let all this stew till the Sauce is rich and thick, then have ready some Artichoke Bottoms cut into four, and a few pickled Mushrooms; give them a Boil or two, and when your Meat is render and your Sauce quite rich, lay the Meat into a Dish and pour the Sauce over it. You may add a Sweetbread cut in six Pieces, a Palate stewed tender cut into little Pieces, some Cocks-Combs, and a few Force-Meat Balls. These are a great Addition, but it will be good without.

Note, For Variety when the Beef is ready and the Gravy put to it, add a large Bunch of Sellery cut small and washed clean, two Spoonfuls of Catchup, and a Glass of Red Wine. Omit all the other Ingredients. When the Meat and Sellery are tender, and the Sauce rich and good, serve it up. It is also very good this Way: Take six large Cucumbers, scoop out the Seeds, pare them, cut them into Slices, and do them just as you do the Sellery.

To Force the Inside of a Surloin of Beef.

TAKE a sharp Knife, and carefully lift up the Fat of the Inside, take out all the Meat close to the Bone, chop it small, take a Pound of Sewet and chop fine, about as many Crumbs of Bread, a little Thyme and Lemon-peel, a little Pepper and Salt, Half a Nutmeg grated, and two Shalots chopp'd fine; mix all together, with a Glass of Red Wine, then put it into the same Place, cover it with the Skin and Fat, skewer it down with fine Skewers, and cover it with Paper. Don't take the Paper off till the Meat is in the Dish. Take a Quarter of a Pint of Red Wine, two Shalots shred small, boil them, and pour into the Dish, with the Gravy which comes out of the Meat, it eats well. Spit your Meat before you take out the Inside.

Another Way to Force a Surloin.

WHEN it is quite roasted, take it up, and lay it in the Dish with the Inside uppermost, with a sharp Knife lift up the Skin, hack and cut the Inside very fine, shake a little Pepper and Salt over it, with two Shalots; cover it with the Skin, and send it to Table. You may add Red Wine, or Vinegar, just as you like.

To Force the Inside of a Rump of Beef.

YOU may do it just in the same Manner, only lift up the outside Skin, take the Middle of the Meat, and do as before directed; put it into the same Place, and with fine Skewers put it down close.

A Roll'd

A Roll'd Rump of Beef.

CUT the Meat all off the Bone whole, ſlit the Inſide down from Top to Bottom, but not through the Skin, ſpread it open, take the Fleſh of two Fowls and Beef Sewet, an equal Quantity, and as much cold boiled Ham, if you have it, a little Pepper, an Anchovy, a Nutmeg grated, a little Thyme, a good deal of Parſley, a few Muſhrooms, and chop them all together, beat them in a Mortar, with a Half-Pint Baſon full of Crumbs of Bread; mix all theſe together, with four Yolks of Eggs, lay it into the Meat, cover it up, and roll it round, ſtick one Skewer in, and tye it with a Packthread croſs and croſs to hold it together; take a Pot or large Sauce-pan that will juſt hold it, lay a Layer of Bacon and Layer of Beef cut in thin Slices, a Piece of Carrot, ſome whole Pepper, Mace, Sweet Herbs, and a large Onion, lay the roll'd Beef on it, juſt put Water enough to the Top of the Beef; cover it cloſe, and let it ſtew very ſoftly on a ſlow Fire for eight or ten Hours, but not too faſt. When you find the Beef tender, which you will know by running a Skewer into the Meat, then take it up, cover it up hot, boil the Gravy till it is good, then ſtrain it off, and add ſome Muſhrooms chopp'd, ſome Truffles and Morels cut ſmall, two Spoonfuls of Red or White Wine, the Yolks of two Eggs, and a Piece of Butter roll'd in Flour; boil it together, ſet the Meat before the Fire, baſte it with Butter, and throw Crumbs of Bread all over it: When the Sauce is enough, lay the Meat into the Diſh, and pour the Sauce over it. Take care the Eggs do not curd.

To Boil a Rump of Beef *the* French *Faſhion.*

TAKE a Rump of Beef, boil it Half an Hour, take it up, lay it into a large deep Pewter Diſh or Stew-pan, cut three or four Gaſhes in it all along the Side, rub the Gaſhes with Pepper and Salt, and pour into the Diſh a Pint of Red Wine, as much hot Water, two or three large Onions cut ſmall, the Hearts of eight or ten Lettuces cut ſmall, and a good Piece of Butter rolled in a little Flour; lay the fleſhy Part of the Meat downwards, cover it cloſe, let it ſtew an Hour and a Half over a Charcoal Fire, or a very ſlow Coal Fire. Obſerve, that the Butcher chops the Bone ſo cloſe, that the Meat may lie as flat as you can in the Diſh. When it is enough, take the Beef, lay it in the Diſh, and pour the Sauce over it.

Note, When you do it in a Pewter Diſh, it is beſt done over a Chaffing-diſh of hot Coals, with a Bit or two of Charcoal to keep it alive.

Beef *Eſcarlot.*

TAKE a Briſcuit of Beef, Half a Pound of coarſe Sugar, two Ounces of Bay Salt, a Pound of common Salt, mix all together and rub the Beef, lay it in an earthen Pan, and turn it every Day. It may lie a Fortnight in the Pickle, then boil it, and ſerve it up either with Savoys, or a Peaſe Pudding.

Note, It eats much finer cold, cut into Slices, and ſent to Table.

Beef *à la Daub.*

YOU may take a Buttock or a Rump of Beef, lard it, fry it Brown in ſome ſweet Butter, then put it into a Pot that will juſt hold it; put in ſome Broth or Gravy hot, ſome Pepper, Cloves, Mace, and a Bundle of Sweet Herbs, ſtew it four Hours, till it is tender, and ſeaſon it with Salt; take Half a Pint of Gravy, two Sweetbreads cut into eight Pieces, ſome Truffles and Morels, Palates, Artichoke-Bottoms and Muſhrooms, boil all together, lay your Beef into the Diſh; ſtrain the Liquor into the Sauce, and boil all together. If it is not thick enough, roll a Piece of Butter in Flour, and boil in it. Pour this all over the Beef. Take Force-Meat roll'd in Pieces Half as long as one's Finger, dip them into Batter made with Eggs, and fry them Brown; fry ſome Sippets dipp'd into Batter cut Three-corner-ways, ſtick them into the Meat, and garniſh with the Force-Meat.

Beef *à la Mode in Pieces.*

YOU muſt take a Buttock of Beef, cut it into two Pound Pieces, lard them with Bacon, fry them Brown, put them into a Pot that will juſt hold them, put in two Quarts of Broth or Gravy, a few Sweet Herbs, an Onion, ſome Mace, Cloves, Nutmeg, Pepper and Salt; when that is done, cover it cloſe, and ſtew till it is tender, skim off all the Fat, lay the Meat in the Diſh, and ſtrain the Sauce over it. You may ſerve it up hot or cold.

Beef *à la Mode, the* French *Way.*

TAKE a Piece of the Buttock of Beef, and ſome fat Bacon cut into little long Bits, then take two Tea Spoonfuls of Salt, one Tea Spoonful of beaten Pepper, one of beaten Mace, and one of Nutmeg; mix all together, have your Larding-pins ready, firſt dip the Bacon in Vinegar, then roll it in your Spice, and lard your Beef very thick and nice; put the Meat into a Pot with two or three large Onions, a good Piece of Lemon-peel, a Bundle of Herbs, and three or four Spoonfuls of Vinegar; cover it down cloſe,

cloſe, and put a wet Cloth round the Edge of the Cover that no Steam can get out, and ſet it over a very ſlow Fire: When you think one Side is done enough, turn the other, and cover it with the Rind of the Bacon; cover the Pot cloſe again as before, and when it isenough (which it will be when quite tender) take it up and lay it in your Diſh, take off all the Fat from the Gravy, and pour the Gravy over the Meat. If you chuſe your Beef to be Red, you may rub it with Salt-petre over Night.

Note, You muſt take great Care in doing your Beef this Way that your Fire is very ſlow; it will take at leaſt ſix Hours doing if the Piece be any thing large. If you would have the Sauce very rich, boil Half an Ounce of Truffles and Morels in Half a Pint of good Gravy till they are very tender, and add a Gill of pickled Muſhrooms, or freſh ones are beſt; mix all together with the Gravy of the Meat, and pour it over your Beef. You muſt mind and beat all your Spices very fine; and if you have not enough mix ſome more, according to the Bigneſs of your Beef.

Beef Olives.

TAKE a Rump of Beef, cut it into Steaks Half a Quarter long, about an Inch thick, let them be ſquare; lay on ſome good Force-Meat made with Veal, roll them, tie them once round with a hard Knot, dip them in Egg, Crumbs of Bread and grated Nutmeg, and a little Pepper and Salt. The beſt Way is to roaſt them, or fry them Brown in freſh Butter, lay them every one on a Bay-Leaf, and cover them every one with a Piece of Bacon toaſted, have ſome goodGravy, a fewTruffles and Morels, and Muſhrooms; boil all together, pour into the Diſh, and ſend it to Table.

Veal Olives.

THEY are good done the ſame Way, only roll them narrow at one End and broad at the other. Fry them of a fine Brown. Omit the Bay-Leaf, but lay little Bits of Bacon about two Inches long on them. The ſame Sauce. Garniſh with Lemon.

Beef Collops.

CUT them into thin Pieces about two Inches long, beat them with a Back of a Knife very well, grate ſome Nutmeg, flour them a little, lay them in a Stew-pan, put in as much Water as you think will do for Sauce, Half an Onion cut ſmall, a little Piece of Lemon-peel cut ſmall, a Bundle of Sweet Herbs, a little Pepper and Salt, a Piece of Butter rolled in a little Flour. Set them

them on a ſlow Fire; when they begin to ſimmer, ſtir them now and then; when they begin to be hot, ten Minutes will do them, but take care they don't boil. Take out the Sweet Herbs, pour it into the Diſh, and ſend it to Table.

Note, You may do the Inſide of a Surloin of Beef in the ſame Manner the Day after it is roaſted, only don't beat them, but cut them thin.

N. B. You may do this Diſh between two Pewter Diſhes, hang them between two Chairs, take ſix Sheets of White-brown Paper, tare them into Slips, and burn them under the Diſh one Piece at a Time.

To Stew Beef Steaks.

TAKE Rump Steaks, pepper and ſalt them, lay them in a Stew-pan, pour in Half a Pint of Water, a Blade or two of Mace, two or three Cloves, a little Bundle of Sweet Herbs, an Anchovy, a Piece of Butter rolled in Flour, a Glaſs of White Wine, and an Onion; cover them cloſe, and let them ſtew ſoftly till they are tender, then take out the Steaks, flour them, fry them in freſh Butter, and pour away all the Fat, ſtrain the Sauce they were ſtew'd in, and pour into the Pan; toſs it all up together till the Sauce is quite hot and thick. If you add a Quarter of a Pint of Oyſters, it will make it the better. Lay the Steaks into the Diſh, and pour the Sauce over them. Garniſh with any Pickle you like.

To Fry Beef Steaks.

TAKE Rump Steaks, beat them very well with a Roller, fry them in Half a Pint of Ale that is not bitter, and whilſt they are frying cut a large Onion ſmall, a very little Thyme, ſome Parſley ſhred ſmall, ſome grated Nutmeg, and a little Pepper and Salt; roll all together in a Piece of Butter, and then in a little Flour, put this into the Stew-pan, and ſhake all together. When the Steaks are tender, and the Sauce of a fine Thickneſs, diſh it up.

A ſecond Way to Fry Beef Steaks.

CUT the Lean by itſelf, and beat them well with the Back of a Knife, fry them in juſt as much Butter as will moiſten the Pan, pour out the Gravy as it runs out of the Meat, turn them often,

often, do them over a gentle Fire, then fry the Fat by itſelf and lay upon the Meat, and put to the Gravy a Glaſs of Red Wine, Half an Anchovy, a little Nutmeg, a little beaten Pepper, and a Shalot cut ſmall; give it two or three little boils, ſeaſon it with Salt to your Palate, pour it over the Steaks, and ſend them to Table.

Another Way to do Beef Steaks.

CUT your Steaks, Half broil them, then lay them into a Stew-pan, ſeaſon them with Pepper and Salt, juſt cover them with Gravy, and a Piece of Butter rolled in Flour. Let them ſtew for Half an Hour, beat up the Yolks of two Eggs, ſtir all together for two or three Minutes, and then ſerve it up.

A pretty Side-Diſh of Beef.

ROAST a tender Piece of Beef, lay fat Bacon all over it and roll it in Paper, baſte it, and when it is roaſted cut about two Pounds in thin Slices, lay them into a Stew-pan, and take ſix large Cucumbers, peel them, and chop them ſmall, lay over them a little Pepper and Salt, ſtew them in Butter for about ten Minutes, then drain out the Butter, and ſhake ſome Flour over them; toſs them up, pour in Half a Pint of Gravy, let them ſtew till they are thick, and diſh them up.

To dreſs a Fillet of Beef.

IT is the Inſide of the Surloin: You muſt carefully cut it all out from the Bone, grate ſome Nutmeg over it, a few Crumbs of Bread, a little Pepper and Salt, a little Lemon-peel, a little Thyme, ſome Parſley ſhred ſmall, and roll it up tight; tie it with a Packthread, roaſt it, put a Quart of Milk and a Quarter of a Pound of Butter into the Dripping-pan and baſte it; when it is enough, take it up, untie it, leave a little Skewer in it to hold it together, have a little good Gravy in the Diſh, and ſome Sweet Sauce in a Cup. You may baſte it with Red Wine and Butter, if you like it better; or it will do very well with Butter only.

Beef Steaks *Rolled.*

TAKE three or four Beef Steaks, flat them with a Cleaver, and make a Force-Meat thus: Take a Pound of Veal beat fine in a Mortar, the Fleſh of a large Fowl cut ſmall, Half a Pound of cold Ham chopp'd ſmall, the Kidney-Fat of a Loin of Veal chopp'd ſmall,

ſmall, a Sweetbread cut in little Pieces, an Ounce of Truffles and Morels firſt ſtew'd and then cut ſmall, ſome Parſley, the Yolks of four Eggs, a Nutmeg grated, a very little Thyme, a little Lemon-peel cut fine, a little Pepper and Salt, and Half a Pint of Cream: Mix all together, lay it on your Steaks, roll them up firm, of a good Size, and put a little Skewer into them, put them into the Stew-pan, and fry them of a nice Brown; then pour all the Fat quite out, and put in a Pint of good fry'd Gravy (as in *Page* 19) put one Spoonful of Catchup, two Spoonfuls of Red Wine, a few Muſhrooms, and let them ſtew for a Quarter of an Hour. Take up the Steaks, cut them in two, lay the cut Side uppermoſt, and pour the Sauce over it. Garniſh with Lemon.

Note, Before you put the Force-Meat into the Beef, you are to ſtir it all together over a ſlow Fire for eight or ten Minutes.

To Stew a Rump of Beef.

HAVING boil'd it till it is little more than Half enough, take it up, and peel off the Skin: Take Salt, Pepper, beaten Mace, grated Nutmeg, a Handful of Parſley, a little Thyme, Winter-Savoury, Sweet-Marjoram, all chopp'd fine and mixt, and ſtuff them in great Holes in the Fat and Lean, the reſt ſpread over it, with the Yolks of two Eggs; ſave the Gravy that runs out, put to it a Pint of Claret, and put the Meat into a deep Pan, pour the Liquor in, cover it cloſe, and let it bake two Hours, then put it into the Diſh, pour the Liquor over it, and ſend it to Table.

Another Way to Stew a Rump of Beef.

YOU muſt cut the Meat off the Bone, lay it in your Stew-pan, cover it with Water, put in a Spoonful of Whole Pepper, two Onions, a Bundle of Sweet Herbs, ſome Salt, and a Pint of Red Wine; cover it cloſe, ſet it over a Stove or ſlow Fire for four Hours, ſhaking it ſometimes, and turning it four or five Times; make Gravy as for Soop, put in three Quarts, keep it ſtirring till Dinner is ready: Take ten or twelve Turnips, cut them into Slices the broad Way, then cut them into four, flour them, and fry them Brown in Beef Dripping. Be ſure to let your Dripping boil before you put them in; then drain them well from the Fat, lay the Beef into your Soop-diſh, toaſt a little Bread very nice and brown, cut in three Corner Dice, lay them into the Diſh, and the Turnips likewiſe; ſtrain in the Gravy, and ſend it to Table. If you have the Convenience of a Stove, put the Diſh over it for five or ſix Minutes; it gives the Liquor a fine Flavour of the Turnips,

makes

makes the Bread eat better, and is a great Addition. Seaſon it with Salt to your Palate.

Portugal *Beef.*

TAKE a Rump of Beef, cut off the Bone, cut it a-croſs, flour it, fry the thin Part Brown in Butter, the thick End ſtuff with Sewet, boil'd Cheſnuts, an Anchovy, an Onion, and a little Pepper. Stew it in a Pan of ſtrong Broth, and when it is tender lay both the Fry'd and Stew'd together into your Diſh, cut the Fry'd in two and lay on each Side of the Stew'd, ſtrain the Gravy it was ſtew'd in, put to it ſome pickled Gerkins chopp'd, and boil'd Cheſnuts, thicken it with a Piece of burnt Butter, give it two or three boils up, ſeaſon it with Salt to your Palate, and pour it over the Beef. Garniſh with Lemon.

To Stew a Rump of Beef, *or the* Briſcuit, *the* French *Way.*

TAKE a Rump of Beef, put it into a little Pot that will hold it, cover it with Water, put on the Cover, let it ſtew an Hour; but if a Briſcuit, two Hours. Skim it clean, then flaſh the Meat with a Knife to let out the Gravy, put in a little beaten Pepper, ſome Salt, four Cloves, with two or three large Blades of Mace beat fine, ſix Onions ſliced, and Half a Pint of Red Wine; cover it cloſe, let it ſtew an Hour, then put in two Spoonfuls of Capers or Aſtertion Buds pickled, or Broom Buds, chop them, two Spoonfuls of Vinegar and two of Verjuice: Boil ſix Cabbage Lettuces in Water, then put them in the Pot, put in a Pint of good Gravy, let all ſtew together for Half an Hour, skim all the Fat off, lay the Meat into the Diſh, and pour the reſt over it, have ready ſome Pieces of Bread cut three Corner-ways and fry'd criſp, ſtick them about the Meat, and garniſh them. When you put in the Cabbage, put with it a good Piece of Butter rolled in Flour.

To Stew Beef Gobbets.

GET any Piece of Beef, except the Leg, cut it in Pieces about the Bigneſs of a Pullet's Egg, put them in a Stew-pan, cover them with Water, let them ſtew, skim them clean, and when they have ſtew'd an Hour, take Mace, Cloves, and Whole Pepper ty'd in a Muſlin Rag looſe, ſome Sellery cut ſmall, put them into the Pan with ſome Salt, Turnips and Carrots, par'd and cut in Slices,

a little

a little Parſley, a Bundle of Sweet Herbs, and a large Cruſt of Bread. You may put in an Ounce of Barley or Rice, if you like it. Cover it cloſe, and let it ſtew till it is tender; take out the Herbs, Spices and Bread, and have ready fry'd a *French* Roll cut in four. Diſh up all together, and ſend to Table.

Beef *Royal.*

TAKE a Surloin of Beef, or a large Rump, bone it and beat it very well, then lard it with Bacon, ſeaſon it all over with Salt, Pepper, Mace, Cloves, and Nutmeg, all beat fine, ſome Lemon-peel cut ſmall, and ſome Sweet Herbs; in the mean Time make a ſtrong Broth of the Bones, take a Piece of Butter with a little Flour, brown it, put in the Beef, keep it turning often till it is Brown, then ſtrain the Broth, put all together into a Pot, put in a Bay-Leaf, a few Truffles, and ſome Ox Palates cut ſmall. Cover it cloſe, and let it ſtew till it is tender, take out the Beef, ſkim off all the Fat, pour in a Pint of Claret, ſome fry'd Oyſters, an Anchovy, and ſome Gerkins ſhred ſmall; boil all together, put in the Beef to warm, thicken your Sauce with a Piece of Butter rolled in Flour, or Muſhroom Powder, or burnt Butter. Lay your Meat in the Diſh, pour the Sauce over it, and ſend it to Table. This may be eat either hot or cold.

A Tongue *and* Udder *forced.*

FIRST parboil your Tongue and Udder, blanch the Tongue and ſtick it with Cloves; as for the Udder, you muſt carefully raiſe it, and fill it with Force-Meat, made with Veal: Firſt waſh the Inſide with the Yolk of an Egg, then put in the Force-Meat, tie the Ends cloſe and ſpit them, roaſt them, and baſte them with Butter; when enough, have good Gravy in the Diſh, and Sweet Sauce in a Cup.

Note, For Variety you may lard the Udder.

To Fricaſey Neats Tongues.

TAKE Neats Tongues, boil them tender, peel them, cut them into thin Slices, and fry them in freſh Butter; then pour out the Butter, put in as much Gravy as you ſhall want for Sauce, a Bundle of Sweet Herbs, an Onion, ſome Pepper and Salt, and a Blade or two of Mace; ſimmer all together for Half an Hour, then take out your Tongue, ſtrain the Gravy, put it with the Tongue into the Stew-pan again, beat up the Yolks of two Eggs with a Glaſs of White Wine, a little grated Nutmeg, a Piece of Butter as big as a Walnut rolled in Flour, ſhake all together for four or five Minutes, diſh it up, and ſend it to Table.

To Force a Tongue.

BOIL it till it is tender; let it ſtand till it is cold, then cut a Hole at the Root-end of it, take out ſome of the Meat, chop it with as much Beef Sewet, a few Pippins, ſome Pepper and Salt, a little Mace beat, ſome Nutmeg, a few Sweet Herbs, and the Yolks of two Eggs; chop it all together, ſtuff it, cover the End with a Veal Caul or butter'd Paper, roaſt it, baſte it with Butter, and diſh it up. Have for Sauce good Gravy, a little melted Butter, the Juice of an Orange or Lemon, and ſome grated Nutmeg; boil it up, and pour it into the Diſh.

To Stew Neats Tongues *Whole.*

TAKE two Tongues, let them ſtew in Water juſt to cover them for two Hours, then peel them, put them in again with a Pint of ſtrong Gravy, Half a Pint of White Wine, a Bundle of Sweet Herbs, a little Pepper and Salt, ſome Mace, Cloves, and Whole Pepper ty'd in a Muſlin Rag, a Spoonful of Capers chopp'd, Turnips and Carrots ſliced, and a Piece of Butter roll'd in Flour; let all ſtew together very ſoftly over a ſlow Fire for two Hours, then take out the Spice and Sweet Herbs, and ſend it to Table. You may leave out the Turnips and Carrots, or boil them by themſelves, and lay them in the Diſh, juſt as you like.

To Fricaſey Ox Palates.

AFTER boiling your Palates very tender (which you muſt do by ſetting them on in cold Water, and letting them do ſoftly) then blanch them and ſcrape them clean; take Mace, Nutmeg, Cloves, and Pepper beat fine, rub them all over with thoſe, and with Crumbs of Bread; have ready ſome Butter in a Stew-pan, and when it is hot put in the Palates; fry them Brown on both Sides, then pour out the Fat, and put to them ſome Mutton or Beef Gravy, enough for Sauce, an Anchovy, a little Nutmeg, a little Piece of Butter rolled in Flour, and the Juice of a Lemon; let it ſimmer all together for a Quarter of an Hour, diſh it up, and garniſh with Lemon.

To Roaſt Ox Palates.

HAVING boil'd your Palates tender, blanch them, cut them into Slices about two Inches long, lard Half with Bacon, then have ready two or three Pigeons and two or three Chicken-peepers, draw them, truſs them, and fill them with Force-Meat; let Half of them be nicely larded, ſpit them on a Bird Spit; ſpit

them thus, a Bird, a Palate, a Sage-Leaf, and a Piece of Bacon; and ſo on, a Bird, a Palate, a Sage-Leaf, and a Piece of Bacon. Take Cocks-combs and Lamb-ſtones parboil'd and blanch'd, lard them with little Bits of Bacon, large Oyſters parboil'd, and each one larded with one Piece of Bacon; put theſe on a Skewer with a little Piece of Bacon and a Sage-Leaf between them, tye them on to a Spit and roaſt them, then beat up the Yolks of three Eggs, ſome Nutmeg, a little Salt and Crumbs of Bread; baſte them with theſe all the Time they are Roaſting, and have ready two Sweetbreads each cut in two, ſome Artichoke-bottoms cut into four and fry'd, and then rub the Diſh with Shalots; lay the Birds in the Middle piled upon one another, and lay the other Things all ſeparate by themſelves round about in the Diſh. Have ready for Sauce a Pint of good Gravy, a Quarter of a Pint of Red Wine, an Anchovy, the Oyſter Liquor, a Piece of Butter rolled in Flour; boil all theſe together and pour into the Diſh, with a little Juice of Lemon. Garniſh your Diſh with Lemon.

To dreſs a Leg of Mutton *à la Royale.*

HAVING taken off all the Fat, Skin, and Shank Bone, lard it with Bacon, ſeaſon it with Pepper and Salt, and a round Piece of about three or four Pounds of Beef or Leg of Veal, lard it; have ready ſome Hog's-Lard boiling, flour your Meat, and give it a Colour in the Lard, then take the Meat out and put it into a Pot, with a Bundle of Sweet Herbs, ſome Parſley, an Onion ſtuck with Cloves, two or three Blades of Mace, ſome Whole Pepper, and three Quarts of Water; cover it cloſe, and let it boil very ſoftly for two Hours, mean while get ready a Sweetbread ſplit, cut into four, and broil'd, a few Truffles and Morels ſtew'd in a Quarter of a Pint of ſtrong Gravy, a Glaſs of Red Wine, a few Muſhrooms, two Spoonfuls of Catchup, and ſome Aſparagus-tops; boil all theſe together, then lay the Mutton in the Middle of the Diſh, cut the Beef or Veal into Slices, make a Rim round your Mutton with the Slices, and pour the Ragoo over it; when you have taken the Meat out of the Pot, skim all the Fat off the Gravy; ſtrain it, and add as much to the other as will fill the Diſh. Garniſh with Lemon.

A Leg of Mutton *à la Hautgoût.*

LET it hang a Fortnight in an airy Place, then have ready ſome Cloves of Garlick and ſtuff it all over, rub it with Pepper and Salt; roaſt it, have ſome good Gravy and Red Wine in the Diſh, and ſend it to Table.

To

To Roaſt a Leg of Mutton *with* Oyſters.

TAKE a Leg about two or three Days kill'd, ſtuff it all over with Oyſters, and roaſt it. Garniſh with Horſe-raddiſh.

To Roaſt a Leg of Mutton *with* Cockles.

STUFF it all over with Cockles, and roaſt it. Garniſh with Horſe-raddiſh.

A Shoulder of Mutton *in Epigram.*

ROAST it almoſt enough, then very carefully take off the Skin about the Thickneſs of a Crown-piece, and the Shank Bone with it at the End; then ſeaſon that Skin and Shank Bone with Pepper and Salt, a little Lemon-peel cut ſmall, and a few Sweet Herbs and Crumbs of Bread, then lay this on the Gridiron, and let it be of a fine Brown; in the mean Time take the reſt of the Meat and cut it like a Haſh about the Bigneſs of a Shilling; ſave the Gravy and put to it, with a few Spoonfuls of ſtrong Gravy, Half an Onion cut fine, a little Nutmeg, a little Pepper and Salt, a little Bundle of Sweet Herbs, ſome Gerkins cut very ſmall, a few Muſhrooms, two or three Truffles cut ſmall, two Spoonfuls of Wine, either Red or White, and throw a little Flour over the Meat; let all theſe ſtew together very ſoftly for five or ſix Minutes, but be ſure it don't boil; take out the Sweet Herbs, and put the Haſh into the Diſh, lay the Broil'd upon it, and ſend it to Table.

A Harrico of Mutton.

TAKE a Neck or Loin of Mutton, cut it into ſix Pieces, flour it, and fry it Brown on both Sides in the Stew-pan, then pour out all the Fat; put in ſome Turnips and Carrots cut like Dice, two Dozen of Cheſnuts blanched, two or three Lettuces cut ſmall, ſix little round Onions, a Bundle of Sweet Herbs, ſome Pepper and Salt, and two or three Blades of Mace; cover it cloſe, and let it ſtew for an Hour, then take off the Fat and diſh it up.

To French *a* Hind Saddle of Mutton.

IT is the two Rumps. Cut of the Rump, and carefully lift up the Skin with a Knife; begin at the broad End, but be ſure you don't crack it nor take it quite off; then take ſome Slices of Ham or Bacon chopp'd fine, a few Truffles, ſome young Onions, ſome Parſley, a little Thyme, Sweet Marjoram, Winter Savory,

a little Lemon-peel, all chopp'd fine, a little Mace and two or three Cloves beat fine, Half a Nutmeg, and a little Pepper and Salt; mix all together, and throw over the Meat where you took off the Skin, then lay on the Skin again, and faſten it with two fine Skewers at each Side, and roll it in well butter'd Paper. It will take three Hours doing: Then take off the Paper, baſte the Meat, ſtrew it all over with Crumbs of Bread, and when it is of a fine Brown take it up. For Sauce take ſix large Shalots, cut them very fine, put them into a Sauce-pan with two Spoonfuls of Vinegar, and two of White Wine; boil them for a Minute or two, pour it into the Diſh, and garniſh with Horſe-Raddiſh.

Another French *Way, call'd, St.* Menehout.

TAKE the Hind Saddle of Mutton, take off the Skin, lard it with Bacon, ſeaſon it with Pepper, Salt, Mace, Cloves beat, and Nutmeg, Sweet Herbs, young Onions and Parſley, all chopp'd fine; take a large Oval or a large Gravy-pan, lay Layers of Bacon, and then Layers of Beef all over the Bottom, lay in the Mutton, then lay Layers of Bacon on the Mutton, and then a Layer of Beef, put in a Pint of Wine, and as much good Gravy as will ſtew it, put in a Bay-Leaf, and two or three Shalots, cover it cloſe, put Fire over and under it, if you have a cloſe Pan, and let it ſtand ſtewing for two Hours; when done, take it out, ſtrew Crumbs of Bread all over it, and put it into the Oven to Brown, ſtrain the Gravy it was ſtew'd in, and boil it till there is juſt enough for Sauce, lay the Mutton into the Diſh, pour the Sauce in, and ſerve it up. You muſt Brown it before a Fire, if you have not an Oven.

Cutlets à la Maintenon. *A very good Diſh.*

CUT your Cutlets handſomely, beat them thin with your Cleaver, ſeaſon them with Pepper and Salt, make a Force-Meat with Veal, Beef Sewet, Spice and Sweet Herbs, rolled in Yolks of Eggs, roll Force-Meat round each Cutlet within two Inches of the Top of the Bone, then have as many Half Sheets of White Paper as Cutlets, roll each Cutlet in a Piece of Paper, firſt buttering the Paper well on the Inſide, dip the Cutlets in melted Butter and then in Crumbs of Bread, lay each Cutlet on Half a Sheet of Paper croſs the Middle of it, leaving about an Inch of the Bone out, then cloſe the two Ends of your Paper as you do a Turnover Tart, and cut off the Paper that is too much; broil your Mutton Cutlets Half an Hour, your Veal Cutlets three Quarters of an Hour,

Hour, and then take the Paper off and lay them round in the Diſh, with the Bone outwards. Let your Sauce be good Gravy thicken'd, and ſerve it up.

To make a Mutton *Haſh.*

CUT your Mutton in little Bits as thin as you can, ſtrew a little Flour over it, have ready ſome Gravy (enough for Sauce) wherein Sweet Herbs, Onion, Pepper and Salt, have been boil'd; ſtrain it, put in your Meat, with a little Piece of Butter rolled in Flour and a little Salt, a Shalot cut fine, a few Capers and Gerkins chopp'd fine, and a Blade of Mace: Toſs all together for a Minute or two, have ready ſome Bread toaſted thin and cut into Sippits, lay them round the Diſh, and pour in your Haſh. Garniſh your Diſh with Pickles and Horſe-Raddiſh.

Note, Some love a Glaſs of Red Wine, or Walnut Pickle. You may put juſt what you will into a Haſh. If the Sippits are toaſted it is better.

To dreſs Pigs Petty-Toes.

PUT your Petty-Toes into a Sauce-pan with Half a Pint of Water, a Blade of Mace, a little Whole Pepper, a Bundle of Sweet Herbs, and an Onion. Let them boil five Minutes, then take out the Liver, Lights, and Heart, mince them very fine, grate a little Nutmeg over them, and ſhake a little Flour on them; let the Feet do till they are tender, then take them out and ſtrain the Liquor, put all together with a little Salt and a Piece of Butter as big as a Walnut, ſhake the Sauce-pan often, let it ſimmer five or ſix Minutes, then cut ſome toaſted Sippits and lay round the Diſh, lay the Mince-Meat and Sauce in the Middle, and the Petty-Toes ſpilt round it. You may add the Juice of Half a Lemon, or a very little Vinegar.

A ſecond Way to Roaſt a Leg of Mutton *with* Oyſters.

STUFF a Leg of Mutton with Mutton Sewet, Salt, Pepper, Nutmeg, and the Yolks of Eggs; then roaſt it, ſtick it all over with Cloves, and when it is about Half done cut off ſome of the Under-ſide of the fleſhy End in little Bits, put theſe into a Pipkin with a Pint of Oyſters, Liquor and all, a little Salt and Mace, and Half a Pint of hot Water; ſtew them till Half the Liquor is waſted, then put in a Piece of Butter rolled in Flour, ſhake all together, and when the Mutton is enough take it up; pour this Sauce over it, and ſend it to Table.

To

To dreſs a Leg of Mutton *to eat like* Veniſon.

TAKE a Hind Quarter of Mutton, and cut the Leg in the Shape of a Haunch of Veniſon, ſave the Blood of the Sheep and ſteep it in for five or ſix Hours, then take it out and roll it in three or four Sheets of White Paper well butter'd on the Inſide, tie it with a Packthread and roaſt it, baſting it with good Beef-dripping or Butter. It will take two Hours at a good Fire, for your Mutton muſt be fat and thick. About five or ſix Minutes before you take it up take off the Paper, baſte it with a Piece of Butter, and ſhake a little Flour over it to make it have a fine Froth, and then have a little good drawn Gravy in a Baſon, and Sweet Sauce in another. Don't garniſh with any Thing.

To dreſs Mutton *the* Turkiſh *Way.*

FIRST cut your Meat into thin Slices, then waſh it in Vinegar, and put it into a Pot or Sauce-pan that has a cloſe Cover to it, put in ſome Rice, Whole Pepper, and three or four whole Onions; let all theſe ſtew together, skimming it frequently: When it is enough, take out the Onions, and ſeaſon it with Salt to your Palate, lay the Mutton in the Diſh, and pour the Rice and Liquor over it.

Note, The Neck or Leg are the beſt Joints to dreſs this Way. Put into a Leg four Quarts of Water, and a Quarter of a Pound of Rice: To a Neck two Quarts of Water, and two Ounces of Rice. To every Pound of Meat allow a Quarter of an Hour, being cloſe cover'd. If you put in a Blade or two of Mace and a Bundle of Sweet-Herbs, it will be a great Addition. When it is juſt enough, put in a Piece of Butter, and take care the Rice don't burn to the Pot. In all theſe Things you ſhould lay Skewers at the Bottom of the Pot to lay your Meat on, that it may not ſtick.

A Shoulder of Mutton, *with a Ragoo of* Turnips.

TAKE a Shoulder of Mutton, get the Blade Bone taken out as neat as poſſible, and in the Place put a Ragoo, done thus: Take one or two Sweetbreads, ſome Cocks-Combs, Half an Ounce of Truffles, ſome Muſhrooms, a Blade or two of Mace, and a little Pepper and Salt; ſtew all theſe in a Quarter of a Pint of good Gravy, and thicken it with a Piece of Butter rolled in Flour, or Yolks of Eggs, which you pleaſe: Let it be cold before you put it in, and fill up the Place where you took the Bone out juſt in the Form it was before, and ſew it up tight: Take a large deep Stew-pan, or one of the round deep Copper Pans with two Handles, lay

at

at the Bottom thin Slices of Bacon, then Slices of Veal, a Bundle of Parſley, Thyme and Sweet Herbs, ſome Whole Pepper, a Blade or two of Mace, three or four Cloves, a large Onion, and put in juſt thin Gravy enough to cover the Meat; cover it cloſe, and let it ſtew two Hours, then take eight or ten Turnips, pare them, and cut them into what Shape you pleaſe, put them into boiling Water, and let them be juſt enough, throw them into a Sieve to drain over the hot Water that they may keep warm, then take up the Mutton, drain it from the Fat, lay it in a Diſh, and keep it hot cover'd; ſtrain the Gravy it was ſtew'd in, and take off all the Fat, put in a little Salt, a Glaſs of Red Wine, two Spoonfuls of Catchup, and a Piece of Butter rolled in Flour; boil together till there is juſt enough for Sauce, then put in the Turnips, give them a boil up, pour them over the Meat and ſend it to Table. You may fry the Turnips of a light Brown, and toſs them up with the Sauce; but that is according to your Palate.

Note, For a Change you may leave out the Turnips, and add a Bunch of Sellery cut and waſh'd clean, and ſtew'd in a very little Water till it is quite tender, and the Water almoſt boil'd away. Pour the Gravy, as before directed, into it, and boil it up till the Sauce is good: Or you may leave both theſe out, and add Truffles, Morels, freſh and pickled Muſhrooms, and Artichoke-Bottoms.

N. B. A Shoulder of Veal without the Knuckle, firſt fry'd, and then done juſt as the Mutton, eats very well. Don't garniſh your Mutton, but garniſh your Veal with Lemon.

To Stuff a Leg *or* Shoulder of Mutton.

TAKE a little grated Bread, ſome Beef Sewet, the Yolks of hard Eggs, three Anchovies, a Bit of an Onion, ſome Pepper and Salt, a little Thyme and Winter Savoury, twelve Oyſters, and ſome Nutmeg grated; mix all theſe together, ſhred them very fine, work them up with raw Eggs like a Paſte, ſtuff your Mutton under the Skin in the thickeſt Place, or where you pleaſe, and roaſt it: For Sauce, take ſome of the Oyſter Liquor, ſome Claret, one Anchovy, a little Nutmeg, a Bit of an Onion, and a few Oyſters; ſtew all theſe together, then take out your Onion, pour your Sauce under your Mutton, and ſend it to Table. Garniſh with Horſe-Raddiſh.

Sheeps Rumps *with* Rice.

TAKE ſix Rumps, put them into a Stew-pan with ſome Mutton Gravy, enough to fill it, ſtew them about Half an Hour, take them up and let them ſtand to cool, then put into the Liquor a Quarter

a Quarter of a Pound of Rice, an Onion ſtuck with Cloves, and a Blade or two of Mace; let it boil till the Rice is as thick as a Pudding, but take Care it don't ſtick to the Bottom, which you muſt do by ſtirring it often: In the mean Time take a clean Stew-pan, put a Piece of Butter into it. Dip your Rumps in the Yolks of Eggs beat, and then in Crumbs of Bread with a little Nutmeg, Lemon-peel, and a very little Thyme in it, fry them in the Butter of a fine Brown, then take them out, lay them in a Diſh to drain, pour out all the Fat, and toſs in the Rice into that Pan; ſtir it all together for a Minute or two, then lay the Rice into the Diſh, lay the Rumps all round upon the Rice, have ready four Eggs boil'd hard, cut them into Quarters, lay them round the Diſh with fry'd Parſley between them, and ſend it to Table.

To Bake Lamb *and* Rice.

TAKE a Neck and Loin of Lamb, half roaſt it, take it up, cut it into Steaks, then take Half a Pound of Rice, put it into a Quart of good Gravy, with two or three Blades of Mace, and a little Nutmeg. Do it over a Stove or ſlow Fire till the Rice begins to be thick; then take it off, ſtir in a Pound of Butter, and when that is quite melted ſtir in the Yolks of ſix Eggs, firſt beat; then take a Diſh and butter it all over, take the Steaks and put a little Pepper and Salt over them, dip them in a little melted Butter, lay them into the Diſh, pour the Gravy which comes out of them over them, and then the Rice, beat the Yolks of three Eggs and pour all over, ſend it to the Oven, and bake it better than Half an Hour.

Baked Mutton Chops.

TAKE a Loin or Neck of Mutton, cut it into Steaks, put ſome Pepper and Salt over it, butter your Diſh and lay in your Steaks; then take a Quart of Milk, ſix Eggs beat up fine, and four Spoonfuls of Flour; beat your Flour and Eggs in a little Milk firſt, and then put the reſt to it, put in a little beaten Ginger, and a little Salt. Pour this over the Steaks, and ſend it to the Oven. An Hour and a Half will bake it.

A Forced Leg of Lamb.

TAKE a large Leg of Lamb, cut a long Slit on the Back-ſide, but take great Care you don't deface the other Side; then chop the Meat ſmall with Marrow, Half a Pound of Beef Sewet, ſome Oyſters, an Anchovy unwaſh'd, an Onion, ſome Sweet Herbs, a little Lemon-peel, and ſome beaten Mace and Nutmeg; beat all

theſe together in a Mortar, ſtuff it up in the Shape it was before, ſew it up, and rub it over with the Yolks of Eggs beaten, ſpit it, flour it all over, lay it to the Fire, and baſte it with Butter. An Hour will roaſt it. You may bake it, if you pleaſe, but then you muſt butter the Diſh and lay the Butter over it: Cut the Loin into Steaks, ſeaſon them with Pepper, Salt, and Nutmeg, Lemon-peel cut fine, and a few Sweet Herbs, fry them in freſh Butter of a fine Brown, then pour out all the Butter, put in a Quarter of a Pint of White Wine, ſhake it about, and put in Half a Pint of ſtrong Gravy wherein good Spice has been boil'd, a Quarter of a Pint of Oyſters and the Liquor, ſome Muſhrooms and a Spoonful of the Pickle, a Piece of Butter rolled in Flour, and the Yolk of an Egg beat; ſtir all theſe together till it is thick, then lay your Leg of Lamb in the Diſh and the Loin round it; pour the Sauce over it, and garniſh with Lemon.

To Fry a Loin of Lamb.

CUT the Loin into thin Steaks, put a very little Pepper and Salt, and a little Nutmeg on them, and fry them in freſh Butter; when enough, take out the Steaks, lay them in a Diſh before the Fire to keep hot, then pour out the Butter, ſhake a little Flour over the Bottom of the Pan, pour in a Quarter of a Pint of boiling Water, and put in a Piece of Butter; ſhake all together, give it a boil or two up, pour it over the Steaks, and ſend it to Table.

Note, You may do Mutton the ſame Way, and add two Spoonfuls of Walnut Pickle.

Another Way of Frying a Neck *or* Loin of Lamb.

CUT it into thin Steaks, beat them with a Rolling-pin, fry them in Half a Pint of Ale, ſeaſon them with a little Salt, and cover them cloſe; when enough, take them out of the Pan, lay them in a Plate before the Fire to keep hot, and pour all out of the Pan into a Baſon; then put in Half a Pint of White Wine, a few Capers, the Yolks of two Eggs beat with a little Nutmeg and a little Salt, add to this the Liquor they were fry'd in, and keep ſtirring it all one Way all the Time till it is thick, then put in the Lamb, keep ſhaking the Pan for a Minute or two, lay the Steaks into the Diſh, pour the Sauce over them, and have ſome Parſley in a Plate before the Fire a criſping. Garniſh your Diſh with that and Lemon.

To make a Ragoo of Lamb.

TAKE a Fore-Quarter of Lamb, cut the Knuckle-bone off, lard it with little thin Bits of Bacon, flour it, fry it of a fine Brown, and then put it into an Earthen-pot or Stew-pan. Put to it a Quart of Broth or good Gravy, a Bundle of Herbs, a little Mace, two or three Cloves, and a little Whole Pepper; cover it close, and let it ſtew pretty faſt for Half an Hour, pour the Liquor all out, ſtrain it, keep the Lamb hot in the Pot till the Sauce is ready; take Half a Pint of Oyſters, flour them, fry them Brown, drain out all the Fat clean that you fryed them in, skim all the Fat off the Gravy, then pour it into the Oyſters, put in an Anchovy, and two Spoonfuls of either Red or White Wine; boil all together till there is juſt enough for Sauce, add ſome freſh Muſhrooms (if you can get them) and ſome pickled Ones, with a Spoonful of the Pickle, or the Juice of Half a Lemon. Lay your Lamb in the Diſh, and pour the Sauce over it. Garniſh with Lemon.

To Stew a Lamb's, *or* Calf's Head.

FIRST waſh it, and pick it very clean, lay it in Water for an Hour, take out the Brains, and with a ſharp Penknife carefully take out the Bones and the Tongue, but be careful you don't break the Meat, then take out the two Eyes, and take two Pounds of Veal and two Pounds of Beef Sewet, a very little Thyme, a good Piece of Lemon-peel minced, a Nutmeg grated, and two Anchovies; chop all very well together, grate two ſtale Rolls, and mix all together with the Yolks of four Eggs: Save enough of this Meat to make about twenty Balls, take Half a Pint of freſh Muſhrooms clean peel'd and waſh'd, the Yolks of ſix Eggs chopp'd, Half a Pint of Oyſters clean waſh'd, or pickled Cockles; mix all theſe together, but firſt ſtew your Oyſters, and put to it two Quarts of Gravy, with a Blade or two of Mace. It will be proper to tie the Head with a Packthread, cover it cloſe, and let it ſtew two Hours: In the mean Time beat up the Brains with ſome Lemon-peel cut fine, a little Parſley chopp'd, Half a Nutmeg grated, and the Yolk of an Egg; have ſome Dripping boiling, fry Half the Brains in little Cakes, and fry the Balls, keep them both hot by the Fire; take Half an Ounce of Truffles and Morels, then ſtrain the Gravy the Head was ſtew'd in, put the Truffles and Morels to it with the Liquor, and a few Muſhrooms; boil all together, then put in the reſt of the Brains that are not fry'd, ſtew them together for a Minute or two, pour it over the Head, and

and lay the fry'd Brains and Balls round it. Garniſh with Lemon. You may fry about twelve Oyſters.

To dreſs Veal *a la Bourgoiſe.*

CUT pretty thick Slices of Veal, lard them with Bacon, and ſeaſon them with Pepper, Salt, beaten Mace, Cloves, Nutmeg, and chopp'd Parſley, then take the Stew-pan and cover the Bottom with Slices of fat Bacon, lay the Veal upon them, cover it, and ſet it over a very ſlow Fire for eight or ten Minutes juſt to be hot and no more, then briſk up your Fire and brown your Veal on both Sides, then ſhake ſome Flour over it and brown it; pour in a Quart of good Broth or Gravy, cover it cloſe, and let it ſtew gently till it is enough; when enough, take out the Slices of Bacon, and skim all the Fat off clean, and beat up the Yolks of three Eggs with ſome of the Gravy; mix all together, and keep it ſtirring one Way till it is ſmooth and thick, then take it up, lay your Meat in the Diſh, and pour the Sauce over it. Garniſh with Lemon.

A diſguiſed Leg of Veal *and* Bacon.

LARD your Veal all over with Slips of Bacon and a little Lemon-peel, and boil it with a Piece of Bacon; when enough, take it up, cut the Bacon into Slices, and have ready ſome dry'd Sage and Pepper rubb'd fine, rub over the Bacon, lay the Veal in the Diſh and the Bacon round it, ſtrew it all over with fry'd Parſley, and have Green Sauce in Cups; made thus: Take two Handfuls of Sorrel, pound it in a Mortar and ſqueeze out the Juice, put it into a Sauce-pan with ſome melted Butter, a little Sugar, and the Juice of Lemon. Or you may make it thus: Beat two Handfuls of Sorrel in a Mortar with two Pippins quarter'd, ſqueeze the Juice out with the Juice of a Lemon or Vinegar, and ſweeten it with Sugar.

A Pillaw *of* Veal.

TAKE a Neck or Breaſt of Veal, Half roaſt it, then cut it into ſix Pieces, ſeaſon it with Pepper, Salt and Nutmeg; take a Pound of Rice, put to it a Quart of Broth, ſome Mace, and a little Salt, do it over a Stove or very ſlow Fire till it is thick, but butter the Bottom of the Diſh or Pan you do it in; beat up the Yolks of ſix Eggs and ſtir into it, then take a little round deep Diſh, butter it, lay ſome of the Rice at the Bottom, then lay the Veal on a round Heap and cover it all over with the Rice, waſh

it over with the Yolks of Eggs, and bake it an Hour and a Half, then open the Top and pour in a Pint of rich good Gravy. Garniſh with *Seville* Orange cut in Quarters, and ſend it to Table hot.

Bombarded Veal.

YOU muſt get a Fillet of Veal, cut out of it five lean Pieces as thick as your Hand, round them up a little, then lard them very thick on the round Side with little narrow thin Pieces of Bacon, and lard five Sheeps Tongues (being firſt boiled and blanched) lard them here and there with very little Bits of Lemon-peel, and make a well-ſeaſon'd Force-Meat of Veal, Bacon, Ham, Beef Sewet, and an Anchovy beat well; make another tender Force-Meat of Veal, Beef Sewet, Muſhrooms, Spinach, Parſley, Thyme, Sweet Marjoram, Winter Savoury, and green Onions. Seaſon with Pepper, Salt and Mace; beat it well, make a round Ball of the other Force-Meat and ſtuff in the Middle of this, roll it up in a Veal Caul, and bake it; what is left, tie up like a *Bologna* Sauſage and boil it, but firſt rub the Caul with the Yolk of an Egg; put the larded Veal into a Stew-pan with ſome good Gravy, and when it is enough skim off the Fat, put in ſome Truffles and Morels, and ſome Muſhrooms. Your Force-Meat being baked enough, lay it in the Middle, the Veal round it, and the Tongues fry'd and laid between, the Boil'd cut into Slices and fry'd, and throw all over. Pour on them the Sauce. You may add Artichoke-Bottoms, Sweetbreads, and Cocks-Combs, if you pleaſe. Garniſh with Lemon.

Veal *Rolls.*

TAKE ten or twelve little thin Slices of Veal, lay on them ſome Force-Meat according to your Fancy, roll them up, and tie them juſt acroſs the Middle with coarſe Thread, put them on a Bird-ſpit, rub them over with the Yolks of Eggs, flour them, and baſte them with Butter. Half an Hour will do them. Lay them into a Diſh, and have ready ſome good Gravy, with a few Truffles and Morels, and ſome Muſhrooms. Garniſh with Lemon.

Olives

Olives *of* Veal, *the* French *Way.*

TAKE two Pounds of Veal, ſome Marrow, two Anchovies, the Yolks of two hard Eggs, a few Muſhrooms, and ſome Oyſters, a little Thyme, Marjoram, Parſley, Spinach, Lemon-peel, Salt, Pepper, Nutmeg and Mace, finely beaten; take your Veal Caul, lay a Layer of Bacon and a Layer of the Ingredients, and a Layer of Bacon and a Layer of the Ingredients, roll it in the Veal Caul, and either roaſt it or bake it. An Hour will do either. When enough, cut it into Slices, lay it into your Diſh, and pour good Gravy over it. Garniſh with Lemon.

Scotch Collops *à la Francois.*

TAKE a Leg of Veal, cut it very thin, lard it with Bacon, then take Half a Pint of Ale boiling and pour over it till the Blood is out, and then pour the Ale out into a Baſon; take a few Sweet Herbs chopp'd ſmall, ſtrew them over the Veal and fry it in Butter, flour it a little till enough, then put it into a Diſh and pour the Butter away, toaſt little thin Pieces of Bacon and lay round, pour the Ale into the Stew-pan with two Anchovies and a Glaſs of White Wine, then beat up the Yolks of two Eggs and ſtir in with a little Nutmeg, ſome Pepper, and a Piece of Butter, ſhake all together till thick, and then pour it into the Diſh. Garniſh with Lemon.

To make a ſavoury Diſh of Veal.

CUT large Collops out of a Leg of Veal, ſpread them abroad on a Dreſſer, hack them with the Back of a Knife, and dip them in the Yolks of Eggs; ſeaſon them with Cloves, Mace, Nutmeg and Pepper, beat fine; make Force-Meat with ſome of your Veal, Beef Sewet, Oyſters chopp'd, Sweet Herbs ſhred fine, and the aforeſaid Spice, ſtrew all theſe over your Collops, roll and tie them up, put them on Skewers, tie them to a Spit, and roaſt them; to the reſt of your Force-Meat add a raw Egg or two, roll them in Balls and fry them, put them in your Diſh with your Meat when roaſted, and make the Sauce with ſtrong Broth, an Anchovy, a Shalot, a little White Wine, and ſome Spice. Let it ſtew, and thicken it with a Piece of Butter rolled in Flour, pour the Sauce into the Diſh, lay the Meat in, and garniſh with Lemon.

Scotch

Scotch Collops *Larded.*

PREPARE a Fillet of Veal, cut it into thin Slices, cut off the Skin and Fat, lard them with Bacon, fry them Brown, then take them out and lay them in a Diſh, pour out all the Butter, take a Quarter of a Pound of Butter and melt it in the Pan, then ſtrew in a Handful of Flour; ſtir it till it is Brown, and pour in three Pints of good Gravy, a Bundle of Sweet Herbs, and an Onion, which you muſt take out ſoon; let it boil a little, then put in the Collops, let them ſtew Half a Quarter of an Hour, put in ſome Force-Meat Balls fry'd, the Yolks of two Eggs, a Piece of Butter, and a few pickled Muſhrooms; ſtir all together for a Minute or two till it is thick, and then diſh it up. Garniſh with Lemon.

To do them White.

AFTER you have cut your Veal in thin Slices, lard it with Bacon; ſeaſon it with Cloves, Mace, Nutmeg, Pepper and Salt, ſome grated Bread, and Sweet Herbs. Stew the Knuckle in as little Liquor as you can, a Bunch of Sweet Herbs, ſome Whole Pepper, a Blade of Mace, and four Cloves; then take a Pint of the Broth, ſtew the Cutlets in it, and add to it a Quarter of a Pint of White Wine, ſome Muſhrooms, a Piece of Butter rolled in Flour, and the Yolks of two Eggs, ſtir all together till it is thick, and then diſh it up. Garniſh with Lemon.

Veal Blanquets.

ROAST a Piece of Veal, cut off the Skin and nervous Parts, cut it into little thin Bits, put ſome Butter into a Stew-pan over the Fire with ſome chopp'd Onions, fry them a little, then add a Duſt of Flour, ſtir it together, and put in ſome good Broth or Gravy, and a Bundle of Sweet Herbs; ſeaſon it with Spice, make it of a good Taſte, and then put in your Veal, the Yolks of two Eggs beat up with Cream and grated Nutmeg, ſome chopp'd Parſley, a Shalot, ſome Lemon-peel grated, and a little Juice of Lemon. Keep it ſtirring one Way; when enough, diſh it up.

A Shoulder *of* Veal *à la Piemontoiſe.*

TAKE a Shoulder of Veal, cut off the Skin that it may hang at one End, then lard the Meat with Bacon and Ham, and ſeaſon it with Pepper, Salt, Mace, Sweet Herbs, Parſley and Lemon-peel; cover it again with the Skin, ſtew it with Gravy, and

and when it is juſt tender take it up; then take Sorrel, ſome Lettuce chopp'd ſmall, and ſtew them in ſome Butter with Parſley, Onions, and Muſhrooms: The Herbs being tender put to them ſome of the Liquor, ſome Sweetbreads and ſome Bits of Ham. Let all ſtew together a little while, then lift up the Skin, lay the ſtew'd Herbs over and under, cover it with the Skin again, wet it with melted Butter, ſtrew it over with Crumbs of Bread, and ſend it to the Oven to Brown; ſerve it hot, with ſome good Gravy in the Diſh. The *French* ſtrew it over with *Parmeſan* before it goes to the Oven.

A Calf's Head *Surpriſe.*

YOU muſt bone it, but not ſplit it, cleanſe it well, fill it with a Ragoo (in the Form it was before) made thus: Take two Sweetbreads, each Sweetbread being cut into eight Pieces, an Ox's Palate boil'd tender and cut into little Pieces, ſome Cocks-Combs, Half an Ounce of Truffles and Morels, ſome Muſhrooms, ſome Artichoke-Bottoms and Aſparagus-Tops; ſtew all theſe in Half a Pint of good Gravy, ſeaſon it with two or three Blades of Mace, four Cloves, Half a Nutmeg, a very little Pepper, and ſome Salt, pound all theſe together, and put them into the Ragoo: When it has ſtew'd about Half an Hour, take the Yolks of three Eggs beat up with two Spoonfuls of Cream and two of White Wine, put it to the Ragoo, keep it ſtirring one Way for fear of turning, and ſtir in a Piece of Butter rolled in Flour; when it is very thick and ſmooth fill the Head, make a Force-Meat with Half a Pound of Veal, Half a Pound of Beef Sewet, as much Crumbs of Bread, a few Sweet Herbs, a little Lemon-peel, and ſome Pepper, Salt and Mace, all beat fine together in a Marble Mortar; mix it up with two Eggs, make a few Balls (about twenty) put them into the Ragoo in the Head, then faſten the Head with fine wooden Skewers, lay the Force-Meat over the Head, do it over with the Yolks of two Eggs, and ſend it to the Oven to bake. It will take about two Hours baking. You muſt lay Pieces of Butter all over the Head, and then Flour it. When it is baked enough lay it in your Diſh, and have a Pint of good fry'd Gravy. If there is any Gravy in the Diſh the Head was baked in, put it to the other Gravy, and boil it up; pour it into your Diſh, and garniſh with Lemon. You may throw ſome Muſhrooms over the Head.

Sweetbreads *of* Veal *à la Dauphine.*

TAKE the largeſt Sweetbreads you can get, open them in ſuch a Manner as you can ſtuff in Force-Meat, three will make a fine Diſh; make your Force-Meat with a large Fowl or young Cock,

Cock, skin it, and pick off all the Fleſh, take Half a Pound of Fat and Lean Bacon, cut theſe very fine and beat them in a Mortar; ſeaſon it with an Anchovy, ſome Nutmeg, a little Lemon-peel, a very little Thyme, and ſome Parſley: Mix theſe up with the Yolk of an Egg, fill your Sweetbreads and faſten them with fine Wooden Skewers; take the Stew-pan, lay Layers of Bacon at the Bottom of the Pan, ſeaſon them with Pepper, Salt, Mace, Cloves, Sweet Herbs, and a large Onion ſliced, upon that lay thin Slices of Veal, and then lay on your Sweetbreads; cover it cloſe, let it ſtand eight or ten Minutes over a ſlow Fire, and then pour in a Quart of boiling Water or Broth; cover it cloſe, and let it ſtew two Hours very ſoftly, then take out the Sweetbreads, keep them hot, ſtrain the Gravy, ſkim all the Fat off, boil it up till there is about Half a Pint, put in the Sweetbreads and give them two or three Minutes ſtew in the Gravy, then lay them in the Diſh, and pour the Gravy over them. Garniſh with Lemon.

Another Way to dreſs Sweetbreads.

DON'T put any Water or Gravy into the Stew-pan, but put the ſame Veal and Bacon over the Sweetbreads, and ſeaſon as under directed; cover them cloſe, put Fire over as well as under, and when they are enough take out the Sweetbreads, put in a Ladleful of Gravy, boil it and ſtrain it, ſkim off all the Fat, let it boil till it jellies, and then put in the Sweetbreads to glaze; lay Eſſence of Ham in the Diſh, and lay the Sweetbreads upon it; or make a very rich Gravy with Muſhrooms, Truffles and Morels, a Glaſs of White Wine, and two Spoonfuls of Catchup. Garniſh with Cocks-Combs forc'd and ſtew'd in the Gravy.

Note, You may add to the firſt Truffles, Morels, Muſhrooms, Cocks-Combs, Palates, Artichoke-Bottoms, two Spoonfuls of White Wine, two of Catchup, or juſt as you pleaſe.

N. B. There are many Ways of dreſſing Sweetbreads: You may lard them with thin Slips of Bacon, and roaſt them with what Sauce you pleaſe; or you may marinate them, cut them into thin Slices, flour them and fry them. Serve them up with fry'd Parſley, and either Butter or Gravy. Garniſh with Lemon.

Calf's Chitterlings *or* Andouilles.

TAKE ſome of the largeſt Calf's Guts, cleanſe them, cut them in Pieces proportionable to the Length of the Puddings you deſign to make, and tie one End of theſe Pieces; then take ſome Bacon,

Bacon, with a Calf's Udder and Chaldron blanched, and cut into Dice or Slices, put them into a Stew-pan and ſeaſon with fine Spice pounded, a Bay-Leaf, ſome Salt, Pepper, and Shalot cut ſmall, and about Half a Pint of Cream; toſs it up, take off the Pan, and thicken your Mixture with four or five Yolks of Eggs and ſome Crumbs of Bread, then fill up your Chitterlings with the Stuffing, keep it warm, tie the other Ends with Packthread, blanch and boil them like Hog's Chitterlings, let them grow cold in their own Liquor before you ſerve them up; boil them over a moderate Fire, and ſerve them up pretty hot. Theſe Sort of Andouilles, or Puddings, muſt be made in Summer, when Hogs are ſeldom kill'd.

To dreſs Call's Chitterlings *curiouſly.*

CUT a Calf's Nut in Slices of its Length, and the Thickneſs of a Finger, together with ſome Ham, Bacon, and the White of Chickens, cut after the ſame Manner; put the Whole into a Stew-pan, ſeaſon'd with Salt, Pepper, Sweet Herbs and Spice, then take the Guts cleanſed, cut and divide them in Parcels, and fill them with your Slices; then lay in the Bottom of a Kettle or Pan ſome Slices of Bacon and Veal, ſeaſon them with ſome Pepper, Salt, a Bay-Leaf and an Onion, and lay ſome Bacon and Veal over them; then put in a Pint of White Wine, and let it ſtew ſoftly, cloſe cover'd with Fire over and under it, if the Pot or Pan will allow of it; then broil the Puddings on a Sheet of white Paper, well buttered on the Inſide.

To dreſs a Ham *à la Braiſe.*

CLEAR the Knuckle, take off the Swerd, and lay it in Water to freſhen; then tie it about with a String, take Slices of Bacon and Beef, beat and ſeaſon them well with Spice and Sweet Herbs; then lay them in the Bottom of a Kettle with Onions, Parſnips, and Carrots ſliced, with ſome Cives and Parſley: Lay in your Ham the Fat Side uppermoſt, and cover it with Slices of Beef, and over that Slices of Bacon, then lay on ſome ſliced Roots and Herbs, the ſame as under it: Cover it cloſe, and ſtop it cloſe with Paſte, put Fire both over and under it, and let it ſtew with a very ſlow Fire twelve Hours; put it in a Pan, drudge it well with grated Bread, and Brown it with a hot Iron; then ſerve it up on a clean Napkin, garniſhed with raw Parſley.

Note, If you eat it hot, make a Ragoo thus: Take a Veal Sweetbread, ſome Livers of Fowls, Cocks-Combs, Muſhrooms, and Truffles; toſs them up in a Pint of good Gravy, ſeaſon'd with

Spice as you like, thicken it with a Piece of Butter rolled in Flour, and a Glaſs of Red Wine; then Brown your Ham as above, and let it ſtand a Quarter of an Hour to drain the Fat out; take the Liquor it was ſtew'd in, ſtrain it, ſkim all the Fat off, put it to the Gravy, and boil it up. It will do as well as the Eſſence of Ham. Sometimes you may ſerve it up with a Ragoo of Craw-Fiſh, and ſometimes with Carp Sauce.

To Roaſt a Ham *or* Gammon.

TAKE off the Swerd, or what we call the Skin, or Rind, and lay it in luke-warm Water for two or three Hours; then lay it in a Pan, pour upon it a Quart of Canary, and let it ſteep in it for ten or twelve Hours. When you have ſpitted it, put ſome Sheets of white Paper over the Fat Side, pour the Canary it was ſoak'd in into the Dripping-pan, and baſte it with it all the Time it is roaſting; when it is roaſted enough pull off the Paper, and drudge it well with Crumb'd Bread and Parſley ſhred fine; make the Fire brisk, and Brown it well. If you eat it hot, garniſh it with Raſpings of Bread; if cold, ſerve it on a clean Napkin, and garniſh it with Green Parſley for a Second Courſe.

To Stuff a Chine of Pork.

MAKE a Stuffing of the Fat Leaf of Pork, Parſley, Thyme, Sage, Eggs, Crumbs of Bread, ſeaſon it with Pepper, Salt, Shalot and Nutmeg, and ſtuff it thick; then roaſt it gently, and when it is about a Quarter roaſted, cut the Skin in Slips, and make your Sauce with Apples, Lemon-peel, two or three Cloves, and a Blade of Mace; ſweeten it with Sugar, put ſome Butter in it, and have Muſtard in a Cup.

Various Ways of dreſſing a Pig.

FIRST skin your Pig up to the Ears whole, then make a good Plumb-pudding Batter, with good Beef Fat, Fruit, Eggs, Milk and Flour, fill the Skin, and ſew it up, it will look like a Pig; but you muſt bake it, flour it very well, and rub it all over with Butter, and when it is near enough draw it to the Oven's Mouth, rub it dry, and put it in again for a few Minutes; lay it in the Diſh, and let the Sauce be ſmall Gravy and Butter in the Diſh: Cut the other Part of the Pig into four Quarters, roaſt them as you do Lamb, throw Mint and Parſley on it as it roaſts; then lay them on Water-Creſſes, and have Mint-Sauce in a Baſon.

Any

Any one of theſe Quarters will make a pretty Side-Diſh: Or take one Quarter and roaſt, cut the other into Steaks, and fry them fine and Brown, have ſtew'd Spinach in the Diſh, and lay the Roaſt upon it, and the Fry'd in the Middle. Garniſh with hard Eggs and *Seville* Oranges cut into Quarters, and have ſome Butter in a Cup: Or for Change, you may have good Gravy in the Diſh, and garniſh with fry'd Parſley and Lemon; or you may make a Ragoo of Sweetbreads, Artichoke-Bottoms, Truffles, Morels and good Gravy, and pour over them. Garniſh with Lemon. Either of theſe will do for a Top Diſh of a Firſt Courſe, or Bottom Diſhes at a Second Courſe. You may fricaſey it White for a Second Courſe at Top, or a Side Diſh.

You may take a Pig, skin him, and fill him with Force-Meat made thus: Take two Pounds of young Pork, Fat and all, two Pounds of Veal the ſame, ſome Sage, Thyme, Parſley, a little Lemon-peel, Pepper, Salt, Mace, Cloves, and a Nutmeg; mix them, and beat them fine in a Mortar, then fill the Pig, and ſew it up. You may either roaſt or bake it. Have nothing but good Gravy in the Diſh. Or you may cut it into Slices, and lay the Head in the Middle. Save the Head whole with the Skin on, and roaſt it by itſelf; when it is enough cut it in two, and lay in your Diſh: Have ready ſome good Gravy and dried Sage rubb'd in it, thicken it with a Piece of Butter rolled in Flour, take out the Brains, beat them up with the Gravy, and pour them into the Diſh. You may add a hard Egg chopped, and put into the Sauce.

Note, You may make a very good Pie of it, as you may ſee in the Directions for Pies, which you may either make a Bottom or Side Diſh.

You muſt obſerve in your White Fricaſey that you take off the Fat; or you may make a very good Diſh thus: Take a Quarter of Pig skinned, cut it into Chops, ſeaſon them with Spice, and waſh them with the Yolks of Eggs, butter the Bottom of a Diſh, lay theſe Steaks on the Diſh, and upon every Steak lay ſome Force-Meat the Thickneſs of a Half Crown, made thus: Take Half a Pound of Veal, and of Fat Pork the ſame Quantity, chop them very well together, and beat them in a Mortar fine; add ſome Sweet Herbs and Sage, a little Lemon-peel, Nutmeg, Pepper and Salt, and a little beaten Mace; upon this lay a Layer of Bacon, or Ham, and then a Bay-Leaf; take a little fine Skewer and ſtick juſt in about two Inches long, to hold them together, then pour a little melted Butter over them, and ſend them to the Oven to bake; when they are enough lay them

in your Diſh, and pour good Gravy over them, with Muſhrooms, and garniſh with Lemon.

A Pig *in Jelly.*

CUT it into Quarters, and lay it in your Stew-pan, put in one Calf's Foot and the Pig's Feet, a Pint of *Rheniſh* Wine, the Juice of four Lemons, and one Quart of Water, three or four Blades of Mace, two or three Cloves, ſome Salt, and a very little Piece of Lemon-peel; ſtove it, or do it over a ſlow Fire two Hours; then take it up, lay the Pig into the Diſh you intend it for, then ſtrain the Liquor, and when the Jelly is cold, skim off the Fat, and leave the Settling at Bottom. Warm the Jelly again, and pour over the Pig; and then ſerve it up cold in the Jelly.

To dreſs a Pig *the* French *Way.*

SPIT your Pig, lay it down to the Fire, let it roaſt till it is thoroughly warm, then cut it off the Spit, and divide it in twenty Pieces. Set them to ſtew in Half a Pint of White Wine, and a Pint of ſtrong Broth, ſeaſon'd with grated Nutmeg, Pepper, two Onions cut ſmall, and ſome ſtripp'd Thyme. Let it ſtew an Hour, then put to it Half a Pint of ſtrong Gravy, a Piece of Butter roll'd in Flour, ſome Anchovies, and a Spoonful of Vinegar, or Muſhroom Pickle: When it is enough, lay it in your Diſh, and pour the Gravy over it; then garniſh it with Orange and Lemon.

To dreſs a Pig *au Pere-douillet.*

CUT off the Head, and divide it into Quarters, lard them with Bacon, ſeaſon them well with Mace, Cloves, Pepper, Nutmeg and Salt. Lay a Layer of Fat Bacon at the Bottom of a Kettle, lay the Head in the Middle, and the Quarters round; then put in a Bay-Leaf, one Rocambole, an Onion ſliced, Lemon, Carrots, Parſnips, Parſley and Cives; cover it again with Bacon, put in a Quart of Broth, ſtew it over the Fire for an Hour, and then take it up, put your Pig into a Stew-pan or Kettle, pour in a Bottle of White Wine, cover it cloſe, and let it ſtew for an Hour very ſoftly. If you would ſerve it cold, let it ſtand till it is cold; then drain it well, and wipe it, that it may look White, and lay it in a Diſh with the Head in the Middle, and the Quarters round, then throw ſome Green Parſley all over: Or any one of the Quarters is a very pretty little Diſh, laid on Water-Creſſes.

If you would have it hot, whilſt your Pig is ſtewing in the Wine, take the firſt Gravy it was ſtew'd in and ſtrain it, skim off all the Fat, then take a Sweetbread cut into five or ſix Slices, ſome Truffles, Morels, and Muſhrooms; ſtew all together till they are enough, thicken it with the Yolks of two Eggs, or a Piece of Butter roll'd in Flour, and when your Pig is enough take it out, and lay it in your Diſh, and the Wine it was ſtew'd into the Ragoo; then pour all over the Pig, and garniſh with Lemon.

A Pig Matelote.

GUT and ſcald your Pig, cut off the Head and Petty-Toes, then cut your Pig in four Quarters, put them with the Head and Toes into cold Water; cover the Bottom of a Stew-pan with Slices of Bacon, and place over them the ſaid Quarters, with the Petty-Toes and the Head cut in two. Seaſon the Whole with Pepper, Salt, Thyme, Bay-Leaf, an Onion, and a Bottle of White Wine; lay over more Slices of Bacon, put over it a Quart of Water, and let it boil. Take two large Eels, skin and gut them, and cut them about five or ſix Inches long; when your Pig is Half done put in your Eels, then boil a Dozen of large Craw-fiſh, cut off the Claws, and take off the Shells of the Tails; and when your Pig and Eels are enough, lay firſt your Pig and the Petty-Toes round it, but don't put in the Head (it will be a pretty Diſh cold) then lay your Eels and Craw-fiſh over them, and take the Liquor they were ſtew'd in, skim off all the Fat, then add to it Half a Pint of ſtrong Gravy thicken'd with a little Piece of burnt Butter, and pour over it; then garniſh with Craw-fiſh and Lemon. This will do for a Firſt Courſe, or Remove. Fry the Brains and lay round, and all over the Diſh.

To dreſs a Pig *like a* Fat Lamb.

TAKE a Fat Pig, cut of his Head, ſlit and truſs him up like a Lamb; when he is ſlit through the Middle and skinned, parboil him a little, then throw ſome Parſley over him, roaſt it and drudge it. Let your Sauce be Half a Pound of Butter and a Pint of Cream, ſtirred all together till it is ſmooth; then pour it over, and ſend it to Table.

To Roaſt a Pig *with the Hair on.*

DRAW your Pig very clean at the Vent, then take out the Guts, Liver and Lights; cut off his Feet and truſs him, prick up his Belly, ſpit him, lay him down to the Fire, but take

Care

Care not to ſcorch him; when the Skin begins to riſe up in Bliſters, pull off the Skin, Hair and all: When you have clear'd the Pig of both, ſcotch him down to the Bones, and baſte him with Butter and Cream, or Half a Pound of Butter, and a Pint of Milk, put it into the Dripping-pan, and keep baſting it well; then throw ſome Salt over it, and drudge it with Crumbs of Bread till it is Half an Inch or an Inch thick. When it is enough, and of a fine Brown, but not ſcorch'd, take it up, lay it in your Diſh, and let your Sauce be good Gravy thicken'd with Butter roll'd in a little Flour, or elſe make the following Sauce: Take Half a Pound of Butter and a Pint of Cream, put them on the Fire, and keep them ſtirring one Way all the Time; when the Butter is melted, and the Sauce thicken'd, pour it into your Diſh. Don't garniſh with any Thing, unleſs ſome Raſpings of Bread; and then, with your Finger, figure it as you fancy.

To Roaſt a Pig *with the Skin on.*

LET your Pig be newly killed, draw him, flea him, and wipe him very dry with a Cloth; then make a hard Meat with a Pint of Cream, the Yolks of ſix Eggs, grated Bread and Beef Sewet, ſeaſon'd with Salt, Pepper, Mace, Nutmeg, Thyme and Lemon-peel; make of this a pretty ſtiff Pudding, ſtuff the Belly of the Pig, and ſew it up; then ſpit it, and lay it down to roaſt: Let your Dripping-pan be very clean, then pour into it a Pint of Red Wine, grate ſome Nutmeg all over it, then throw a *little* Salt over, a little Thyme, and ſome Lemon-peel minced; when it is enough ſhake a little Flour over it, and baſte it with Butter, to have a fine Froth. Take it up and lay it in Diſh, cut off the Head, take the Sauce which is in your Dripping pan, and thicken it with a Piece of Butter; then take the Brains, bruiſe them, mix them with the Sauce, rub in a little dry'd Sage, pour it into your Diſh, and ſerve it up. Garniſh with hard Eggs cut into Quarters, and if you have not Sauce enough add Half a Pint of good Gravy.

Note, You muſt take great Care no Aſhes fall into the Dripping-pan, which may be prevented by having a good Fire, which will not want any ſtirring.

To make a pretty Diſh of a Breaſt of Veniſon.

TAKE Half a Pound of Butter, flour your Veniſon, and fry it of a fine Brown on both Sides; then take it up, and keep it hot covered in the Diſh: Take ſome Flour, and ſtir it into the Butter till it is quite thick and brown (but take great Care it don't

don't burn) ſtir in Half a Pound of Lump Sugar beat fine, and pour in as much Red Wine as will make it of the Thickneſs of a Ragoo; ſqueeze in the Juice of a Lemon, give it a boil up, and pour it over the Veniſon. Don't garniſh your Diſh, but ſend it to Table.

To boil a Haunch *or* Neck of Veniſon.

LAY it in Salt for a Week, then boil it in a Cloth well flour'd; for every Pound of Veniſon, allow a Quarter of an Hour for the boiling. For Sauce you muſt boil ſome Cauliflowers, pull'd into little Sprigs in Milk and Water, ſome fine White Cabbage, ſome Turnips cut into Dice, with ſome Beet-root cut into long narrow Pieces about an Inch and a Half long, and Half an Inch thick: Lay a Sprig of Cauliflower, and ſome of the Turnips maſhed with ſome Cream and a little Butter; let your Cabbage be boil'd, and then beat in a Sauce-pan with a Piece of Butter and Salt, lay that next the Cauliflower, then the Turnips, then Cabbage, and ſo on, till the Diſh is full; place the Beet-root here and there, juſt as you fancy; it looks very pretty, and is a fine Diſh. Have a little melted Butter in a Cup, if wanted.

Note, A Leg of Mutton cut Veniſon Faſhion, and dreſſed the ſame Way is a pretty Diſh: Or a fine Neck, with the Scraig cut off. This eats well broil'd or haſh'd, with Gravy and Sweet Sauce the next Day.

To boil a Leg of Mutton *like* Veniſon.

TAKE a Leg of Mutton cut Veniſon Faſhion, boil it in a Cloth well flour'd; and have three or four Cauliflowers boil'd, pulled into Sprigs, ſtew'd in a Sauce-pan with Butter, and a little Pepper and Salt; then have ſome Spinach pick'd and waſh'd clean, put it into a Sauce-pan with a little Salt, covered cloſe and ſtew'd a little while; then drain the Liquor, and pour in a Quarter of a Pint of good Gravy, a good Piece of Butter rolled in Flour, and a little Pepper and Salt; when ſtew'd enough lay the Spinach in the Diſh, the Mutton in the Middle, and the Cauliflower over it; then pour the Butter the Cauliflower was ſtew'd in over it all: But you are to obſerve in ſtewing the Cauliflower, to melt your Butter nicely, as for Sauce, before the Cauliflower goes in. This is a genteel Diſh for a Firſt Courſe at Bottom.

To roaſt Tripe.

CUT your Tripe in two ſquare Pieces, ſomewhat long, have a Force-Meat made of Crumbs of Bread, Pepper, Salt, Nutmeg, Sweet Herbs, Lemon-peel, and the Yolks of Eggs mixt all together; ſpread it on the fat Side of the Tripe, and lay the other fat Side next it; then roll it as light as you can, and tie it with a Packthread; ſpit it, roaſt it, and baſte it with Butter; when roaſted lay it in your Diſh, and for Sauce melt ſome Butter, and add what dropp'd from the Tripe. Boil it together, and garniſh with Raſpings.

To dreſs POULTRY.

To roaſt a Turkey.

THE beſt Way to roaſt a Turkey is to looſen the Skin on the Breaſt of the Turkey, and fill it with Force-Meat, made thus: Take a Quarter of a Pound of Beef Sewet, as many Crumbs of Bread, a little Lemon-peel, an Anchovy, ſome Nutmeg, Pepper, Parſley, and a little Thyme. Chop and beat them all well together, mix them with the Yolk of an Egg, and ſtuff up the Breaſt, when you have no Sewet, Butter will do; or you may make your Force-Meat thus: Spread Bread and Butter thin, and grate ſome Nutmeg over it; when you have enough roll it up, and ſtuff the Breaſt of the Turkey; then roaſt it of a fine Brown, but be ſure to pin ſome white Paper on the Breaſt till it is near enough. You muſt have good Gravy in the Diſh, and Bread-ſauce, made thus: Take a good Piece of Crumb, put it into a Pint of Water, with a Blade or two of Mace, two or three Cloves, and ſome Whole Pepper. Boil it up five or ſix Times, then with a Spoon take out the Spice, you had before put in, and then you muſt pour off the Water (you may boil an Onion in it if you pleaſe) then beat up the Bread with a good Piece of Butter and a little Salt; or Onion-ſauce, made thus: Take ſome Onions, peel them and cut them into thin Slices, and boil them Half an Hour in Milk and Water; then drain the Water from them, and beat them up with a good Piece of Butter: Shake a little Flour in, and ſtir it all together with a little Cream, if you have it, (or Milk will do) put the Sauce into Boats, and garniſh with Lemon.

Another Way to make Sauce: Take Half a Pint of Oyſters, ſtrain the Liquor, and put the Oyſters with the Liquor into a Sauce-pan, with a Blade or two of Mace; let them juſt plump, then pour in a Glaſs of White Wine, let it boil once, and thicken

it

it with a Piece of Butter rolled in Flour. Serve this up in a Baſon by itſelf, with good Gravy in the Diſh, for every Body don't love Oyſter-Sauce. This makes a pretty Side Diſh for Supper, or a Corner Diſh of a Table for Dinner. If you chaſe it in the Diſh, add Half a Pint of Gravy to it, and boil it up together. This Sauce is good either with boiled or roaſted Turkies or Fowls; but you may leave the Gravy out, adding as much Butter as will do for Sauce, and garniſhing with Lemon.

To make Mock Oyſter-Sauce, *either for* Turkies *or* Fowls *boil'd.*

FORCE the Turkies or Fowls as above, and make your Sauce thus: Take a Quarter of a Pint of Water, an Anchovy, a Blade or two of Mace, a Piece of Lemon-peel, and five or ſix Whole Pepper Corns. Boil theſe together, then ſtrain them, add as much Butter with a little Flour as will do for Sauce; let it boil, and lay Sauſages round the Fowl or Turkey. Garniſh with Lemon.

To make Muſhroom-Sauce *for* White Fowls *of all Sorts.*

TAKE a Pint of Muſhrooms, waſh and pick them very clean, and put them into a Sauce-pan, with a little Salt, ſome Nutmeg, a Blade of Mace, a Pint of Cream, and a good Piece of Butter roll'd in Flour. Boil theſe all together, and keep ſtirring them; then pour your Sauce into your Diſh, and garniſh with Lemon.

Muſhroom-Sauce *for* White Fowls *boil'd.*

TAKE Half a Pint of Cream, and a Quarter of a Pound of Butter, ſtir them together one Way till it is thick; then add a Spoonful of Muſhroom Pickle, pickled Muſhrooms, or freſh, if you have them. Garniſh only with Lemon.

To make Sellery-Sauce *either for roaſted or boiled* Fowls, Turkies, Partridges, *or any other Game.*

TAKE a large Bunch of Sellery, waſh and pare it very clean, cut it into little thin Bits, and boil it ſoftly in a little Water till it is tender; then add a little beaten Mace, ſome Nutmeg, Pepper and Salt, thicken'd with a good Piece of Butter rolled in Flour; then boil it up, and pour into your Diſh.

You may make it with Cream thus: Boil your Sellery as above, and add ſome Mace, Nutmeg, ſome Butter as big as a Walnut rolled in Flour, and Half a Pint of Cream; boil them all together, and you may add, if you will, a Glaſs of White Wine, and a Spoonful of Catchup.

To make Brown Sellery-Sauce.

STEW the Sellery as above, then add Mace, Nutmeg, Pepper, Salt, a Piece of Butter rolled in Flour, with a Glaſs of Red Wine, a Spoonful of Catchup, and Half a Pint of good Gravy; boil all theſe together, and pour into the Diſh. Garniſh with Lemon.

To ſtew a Turkey, *or* Fowl, *in* Sellery-Sauce.

YOU muſt judge according to the Largneſs of your Turkey or Fowls, what Sellery or Sauce you want. Take a large Fowl, put it into a Sauce-pan or Pot, and put to it one Quart of good Broth or Gravy, a Bunch of Sellery waſh'd clean and cut ſmall, with ſome Mace, Cloves, Pepper and All-ſpice tied looſe in a Muſlin Rag; put in an Onion and a Sprig of Thyme: Let theſe ſtew ſoftly till they are enough, then add a Piece of Butter rolled in Flour; take up your Fowl, and pour the Sauce over it. An Hour will do a large Fowl, or a ſmall Turkey; but a very large Turkey will take two Hours to do it ſoftly. If it is over done or dry it is ſpoil'd; but you may be a Judge of that, if you look at it now and then. Mind to take out the Onion, Thyme and Spice, before you ſend it to Table.

Note, A Neck of Veal done this Way is very good, and will take two Hours doing.

To make Egg-Sauce, *proper for roaſted* Chickens.

MELT your Butter thick and fine, chop two or three hard-boiled Eggs fine, put them into a Baſon, pour the Butter over them, and have good Gravy in the Diſh.

Shalot-Sauce *for roaſted* Fowls.

TAKE five or ſix Shalots peel'd and cut ſmall, put them into a Sauce-pan, with two Spoonfuls of White Wine, two of Water, and two of Vinegar; give them a boil up, and pour them into your Diſh, with a little Pepper and Salt. Fowls roaſted and laid on Water-creſſes is very good, without any other Sauce.

Shalot-

Shalot-Sauce *for a* Scraig of Mutton *boiled.*

TAKE two Spoonfuls of the Liquor the Mutton is boiled in, two Spoonfuls of Vinegar, two or three Shalots cut fine, with a little Salt; put it into a Sauce-pan, with a Piece of Butter as big as a Walnut rolled in a little Flour; ſtir it together, and give it a boil. For thoſe who love Shalot, it is the prettieſt Sauce that can be made to a Scraig of Mutton.

To dreſs Livers *with* Muſhroom-Sauce.

TAKE ſome pickled or freſh Muſhrooms, cut ſmall; both if you have them, and let the Livers be bruiſed fine, with a good deal of Parſley chopp'd ſmall, a Spoonful or two of Catchup, a Glaſs of White Wine, and as much good Gravy as will make Sauce enough; thicken it with a Piece of Butter rolled in Flour. This does either for Roaſt or Boil'd.

A pretty little Sauce.

TAKE the Liver of the Fowl, bruiſe it with a little of the Liquor, cut a little Lemon-peel fine, melt ſome good Butter, and mix the Liver by Degrees; give it a boil, and pour it into the Diſh.

To make Lemon-Sauce *for boiled* Fowls.

TAKE a Lemon, pare off the Rind, then cut it into Slices, and cut it ſmall; take all the Kernels out, bruiſe the Liver with two or three Spoonfuls of good Gravy, then melt ſome Butter, mix it all together, give them a boil, and cut in a little Lemon peel very ſmall.

A German *Way of dreſſing* Fowls.

TAKE a Turkey or Fowl, ſtuff the Breaſt with what Force-Meat you like, and fill the Body with roaſted Cheſnuts peel'd. Roaſt it, and have ſome more roaſted Cheſnuts peel'd, put them in Half a Pint of good Gravy, with a little Piece of Butter rolled in Flour; boil theſe together, with ſome ſmall Turnips, and Sauſages cut in Slices, and fry'd or boil'd. Garniſh with Cheſnuts.

Note, You may dreſs Ducks the ſame Way.

To dreſs a Turkey *or* Fowl *to Perfection.*

BONE them, and make a Force-Meat thus: Take the Fleſh of a Fowl, cut it ſmall, then take a Pound of Veal, beat it in a Mortar, with Half a Pound of Beef Sewet, as much Crumbs of Bread, ſome Muſhrooms, Truffles and Morels cut ſmall, a few Sweet Herbs and Parſley, with ſome Nutmeg, Pepper and Salt, a little Mace beaten, ſome Lemon-peel cut fine; mix all theſe together, with the Yolks of two Eggs, then fill your Turkey, and roaſt it. This will do for a large Turkey, and ſo in Proportion for a Fowl. Let your Sauce be good Gravy, with Muſhrooms, Truffles and Morels in it: Then garniſh with Lemon, and for Variety ſake you may lard your Fowl or Turkey.

To ſtew a Turkey *Brown.*

TAKE your Turkey after it is nicely pick'd and drawn, fill the Skin of the Breaſt with Force-Meat, and put an Anchovy, a Shalot, and a little Thyme in the Belly, lard the Breaſt with Bacon, then put a good Piece of Butter in the Stew-pan, flour the Turkey, and fry it juſt of a fine Brown; then take it out, and put it into a deep Stew-pan, or little Pot, that will juſt hold it, and put in as much Gravy as will barely cover it, a Glaſs of Red Wine, ſome Whole Pepper, Mace, and two or three Cloves, and a little Bundle of Sweet Herbs; cover it cloſe, and ſtew it for an Hour, then take up the Turkey, and keep it hot cover'd by the Fire, and boil the Sauce to about a Pint, ſtrain it off, add the Yolks of two Eggs, and a Piece of Butter rolled in Flour; ſtir it till it is thick, and then lay your Turkey in the Diſh, and pour your Sauce over it. You may have ready ſome little *French* Loaves, about the Bigneſs of an Egg, cut off the Tops, and take out the Crumb; then fry them of a fine Brown, fill them with ſtew'd Oyſters, lay them round the Diſh, and garniſh with Lemon.

To ſtew a Turkey *Brown the nice Way.*

BONE it, and fill it with Force Meat made thus: Take the Fleſh of a Fowl, Half a Pound of Veal, and the Fleſh of two Pigeons, with a well pickled or dried Tongue, peel it, and chop it all together, then beat it in a Mortar, with the Marrow of a Beef Bone, or a Pound of the Fat of a Loin of Veal, ſeaſon it with two or three Blades of Mace, two or three Cloves,

and

and Half a Nutmeg, dried at a good Diſtance from the Fire and pounded, with a little Pepper and Salt: Mix all this well together, fill your Turkey, fry them of a fine Brown, and put it into a little Pot that will juſt hold it; lay four or five Skewers at the Bottom of the Pot, to keep the Turkey from ſticking; put in a Quart of good Beef and Veal Gravy, wherein was boiled Spice and Sweet Herbs, cover it cloſe, and let it ſtew Half an Hour; then put in a Glaſs of Red Wine, one Spoonful of Catchup, a large Spoonful of pickled Muſhrooms, and a few freſh Ones, if you have them, a few Truffles and Morels, a Piece of Butter as big as a Walnut rolled in Flour; cover it cloſe, and let it ſtew Half an Hour longer; get the little *French* Rolls ready fry'd, take ſome Oyſters, and ſtrain the Liquor from them, then put the Oyſters and Liquor into a Sauce-pan, with a Blade of Mace, a little White Wine, and a Piece of Butter rolled in Flour; let them ſtew till it is thick, then fill the Loaves, lay the Turkey in the Diſh, and pour the Sauce over it. If there is any Fat on the Gravy take it off, and lay the Loaves on each Side of the Turkey. Garniſh with Lemon when you have no Loaves, and take Oyſters dipt in Batter and fry'd.

Note, The ſame will do for any White Fowl.

A Fowl *a la Braiſe.*

TRUSS your Fowl, with the Legs turned into the Belly, ſeaſon it both inſide and out, with beaten Mace, Nutmeg, Pepper and Salt, lay a Layer of Bacon at the Bottom of a deep Stew-pan, then a Layer of Veal, and afterwards the Fowl, then put in an Onion, two or three Cloves ſtuck in a little Bundle of Sweet Herbs, with a Piece of Carrot, then put at the Top a Layer of Bacon, another of Veal, and a third of Beef, cover it cloſe, and let it ſtand over the Fire for two or three Minutes, then pour in a Pint of Broth, or hot Water; cover it cloſe, and let it ſtew an Hour, afterwards take up your Fowl, ſtrain the Sauce, and after you have skimm'd off the Fat, thicken it with a little Piece of Butter. You may add juſt what you pleaſe to the Sauce; a Ragoo of Sweet Herbs, Cocks-Combs, Truffles and Morels, or Muſhrooms, with Force-Meat Balls, looks very pretty, or any of the Sauces above.

To Force a Fowl.

TAKE a good Fowl, pick and draw it, ſlit the Skin down the Back, and take the Fleſh from the Bones, mince it very ſmall, and mix it with one Pound of Beef Sewet ſhred, a Pint of large Oyſters

Oyſters chopped, two Anchovies, a Shalot, a little grated Bread, and ſome Sweet Herbs, ſhred all this very well, mix them together, and make it up with the Yolks of Eggs, then turn all theſe Ingredients on the Bones again, and draw the Skin over again, then ſew up the Back, and either boil the Fowl in a Bladder an Hour and a Quarter, or roaſt it, then ſtew ſome more Oyſters in Gravy, bruiſe in a little of your Force-Meat, mix it up with a little freſh Butter, and a very little Flour; then give it a boil, lay your Fowl in the Diſh, and pour the Sauce over it, garniſhing with Lemon.

To roaſt a Fowl *with* Cheſnuts.

FIRST take ſome Cheſnuts, roaſt them very carefully, ſo as not to burn them, take off the Skin and peel them, take about a Dozen of them cut ſmall, and bruiſe them in a Mortar; parboil the Liver of the Fowl, bruiſe it, cut about a Quarter of a Pound of Ham or Bacon, and pound it; then mix them all together, with a good deal of Parſley chopp'd fine, a little Sweet Herbs, ſome Mace, Pepper, Salt and Nutmeg; mix theſe together and put into your Fowl, and roaſt it. The beſt Way of doing it is to tie the Neck, and hang it up by the Legs to roaſt with a String, and baſte it with Butter. For Sauce take the reſt of the Cheſnuts peel'd and skimm'd, put them into ſome good Gravy, with a little White Wine, and thicken it with a Piece of Butter rolled in Flour; then take up your Fowl, lay it in the Diſh, and pour in the Sauce. Garniſh with Lemon.

Pullets *a la Sainte* Menehout.

AFTER having truſs'd the Legs in the Body, ſlit them along the Back, ſpread them open on a Table, take out the Thigh Bone, and beat them with a Rolling-pin; then ſeaſon them with Pepper, Salt, Mace, Nutmeg and Sweet Herbs; after that take a Pound and a Half of Veal, cut it into thin Slices, and lay it in a Stew-pan of a convenient Size to ſtew the Pullets in: Cover it, and ſet it over a Stove or ſlow Fire, and when it begins to cleave to the Pan, ſtir in a little Flour, ſhake the Pan about till it be a little Brown, then pour in as much Broth as will ſtew the Fowls, ſtir it together, put in a little Whole Pepper and an Onion, and a little Piece of Bacon or Ham; then lay in your Fowls, cover them cloſe, and let them ſtew Half an Hour; then take them out, lay them on the Gridiron to Brown on the Inſide, then lay them before the Fire to do on the Outſide; ſtrew them over with the Yolk of an Egg, ſome Crumbs of Bread, and baſte them with a

little Butter: Let them be of a fine Brown, and boil the Gravy till there is about enough for Sauce, ſtrain it, put a few Muſhrooms in, and a little Piece of Butter rolled in Flour; lay the Pullets in the Diſh, and pour in the Sauce. Garniſh with Lemon.

Note, You may Brown them in the Oven, or fry them, which you pleaſe.

Chicken *Surprize.*

IF a ſmall Diſh one large Fowl will do, roaſt it, and take the Lean from the Bone, cut it in thin Slices, about an Inch long, toſs it up with ſix or ſeven Spoonfuls of Cream, and a Piece of Butter rolled in Flour, as big as a Walnut. Boil it up, and ſet it to cool; then cut ſix or ſeven thin Slices of Bacon round, place them in a Petty-pan, and put ſome Force-Meat on each Side, work them up into the Form of a *French* Roll, with raw Egg in your Hand, leaving a hollow Place in the Middle; put in your Fowl, and cover them with ſome of the ſame Force-Meat, rubbing them ſmooth with your Hand with a raw Egg; make them of the Height and Bigneſs of a *French* Roll, and throw a little fine grated Bread over them. Bake them three Quarters of an Hour in a gentle Oven, or under a baking Cover, till they come to a fine Brown, and place them on your Mazarine, that they may not touch one another, but place them ſo that they may not fall flat in the baking; or you may form them on your Table with a broad Kitchen Knife, and place them on the Thing you intend to bake them on. You may put the Leg of a Chicken into one of the Loaves you intend for the Middle. Let your Sauce be Gravy thicken'd with Butter and a little Juice of Lemon. This is a pretty Side Diſh for a Firſt Courſe, Summer or Winter, if you can get them.

Mutton Chops *in Diſguiſe.*

TAKE as many Mutton Chops as you want, rub them with Pepper, Salt, Nutmeg, and a little Parſley; roll each Chop in Half a Sheet of White Paper, well buttered on the Inſide, and roll'd on each End cloſe. Have ſome Hog's Lard or Beef Dripping boiling in a Stew-pan, put in the Steaks, fry them of a fine Brown, lay them in your Diſh, and garniſh with fry'd Parſley; throw ſome all over, have a little good Gravy in a Cup, but take great Care you don't break the Paper, nor have any Fat in the Diſh, but let them be well drained.

Chickens *roaſted with Force-Meat and Cucumbers.*

TAKE two Chickens, dreſs them very neatly, break the Breaſt Bone, and make a Force-Meat thus: Take the Fleſh of a Fowl and of two Pigeons, with ſome Slices of Ham or Bacon, chop them all well together, take the Crumb of a Penny Loaf ſoaked in Milk and boiled, then ſet it to cool; when it is cool mix it all together, ſeaſon it with beaten Mace, Nutmeg, Pepper, and a little Salt, a very little Thyme, ſome Parſley, and a little Lemon-peel, with the Yolks of two Eggs; then fill your Fowls, ſpit them, and tie them at both Ends; after you have paper'd the Breaſt, take four Cucumbers, cut them in two, and lay them in Salt and Water two or three Hours before; then dry them, and fill them with ſome of the Force-Meat (which you muſt take care to ſave) and tie them with a Packthread, flour them, and fry them of a fine Brown; when your Chickens are enough, lay them in the Diſh, and untie your Cucumbers, but take care the Meat don't come out; then lay them round the Chickens with the flat Side downward, and the narrow End upwards. You muſt have ſome rich fry'd Gravy, and pour into the Diſh; then garniſh with Lemon.

Note, One large Fowl done this Way, with the Cucumbers laid round it, looks very pretty, and is a very good Diſh.

Chickens *a la Braiſe.*

YOU muſt take a Couple of fine Chickens, lard them, and ſeaſon them with Pepper, Salt and Mace; then lay a Layer of Veal in the Bottom of a deep Stew-pan, with a Slice or two of Bacon, an Onion cut to Pieces, a Piece of Carrot and a Layer of Beef; then lay in the Chickens with the Breaſt downward, and a Bundle of Sweet Herbs; after that lay a Layer of Beef, and put in a Quart of Broth or Water; cover it cloſe, let it ſtew very ſoftly for an Hour after it begins to ſimmer. In the mean Time, get ready a Ragoo thus: Take a good Veal Sweetbread, or two, cut them ſmall, ſet them on the Fire, with a very little Broth or Water, a few Cocks-Combs, Truffles and Morels, cut ſmall, with an Ox-Palate, if you have it; ſtew them all together till they are enough, and when your Chickens are done, take them up, and keep them hot; then ſtrain the Liquor they were ſtew'd in, skim the Fat off and pour into your Ragoo; add a Glaſs of Red Wine, a Spoonful of Catchup, and a few Muſhrooms; then boil all together with a few Artichoke-Bottoms cut in four, and Aſparagus-Tops. If your Sauce is not thick enough, take a little Piece of

Butter

Butter roll'd in Flour, and when enough lay your Chickens in the Diſh, and pour the Ragoo over them. Garniſh with Lemon.

Or you may make your Sauce thus: Take the Gravy the Fowls were ſtew'd in, ſtrain it, skim off the Fat, have ready Half a Pint of Oyſters, with the Liquor ſtrained, put them to your Gravy with a Glaſs of White Wine, a good Piece of Butter rolled in Flour; then boil them all together, and pour over your Fowls. Garniſh with Lemon.

To marinate Fowls.

TAKE a fine large Fowl or Turkey, raiſe the Skin from the Breaſt-Bone with your Finger, then take a Veal Sweetbread and cut it ſmall, a few Oyſters, a few Muſhrooms, an Anchovy, ſome Pepper, a little Nutmeg, ſome Lemon-peel, and a little Thyme; chop all together ſmall, and mixt with the Yolk of an Egg, ſtuff it in between the Skin and the Fleſh, but take great Care you don't break the Skin, and then ſtuff what Oyſters you pleaſe into the Body of the Fowl. You may lard the Breaſt of the Fowl with Bacon, if you chuſe it. Paper the Breaſt, and roaſt it. Make good Gravy, and garniſh with Lemon. You may add a few Muſhrooms to the Sauce.

To broil Chickens.

SLIT them down the Back, and ſeaſon them with Pepper and Salt, lay them on a very clear Fire, and at a great Diſtance. Let the Inſide lye next the Fire till it is above Half done; then turn them, and take great Care the fleſhy Side don't burn, throw ſome fine Raſpings of Bread over it, and let them be of a fine Brown, but not burnt. Let your Sauce be good Gravy, with Muſhrooms, and garniſh with Lemon and the Livers broil'd, the Gizzards cut, ſlaſh'd, and broil'd with Pepper and Salt.

Or this Sauce: Take a Handful of Sorrel, dip it in boiling Water, drain it and have ready Half a Pint of good Gravy, a Shalot ſhred ſmall, and ſome Parſley boil'd very green; thicken it with a Piece of Butter roll'd in Flour, and add a Glaſs of Red Wine, then lay your Sorrel in Heaps round the Fowls, and pour the Sauce over them. Garniſh with Lemon.

Note, You may make juſt what Sauce you fancy.

Pull'd Chickens.

TAKE three Chickens, boil them juſt fit for eating, but not too much; when they are boiled enough, flea all the Skin off, and take the White Fleſh off the Bones, pull it into Pieces about

about as thick as a large Quill, and Half as long as your Finger, have ready a Quarter of a Pint of good Cream and a Piece of freſh Butter about as big as an Egg, ſtir them together till the Butter is all melted, and then put in your Chickens with the Gravy that came from them, give them two or three Toſſes round on the Fire, put them into a Diſh, and ſend them up hot.

Note, The Leg makes a very pretty Diſh by itſelf, broiled very nicely with ſome Pepper and Salt; the Livers being broil'd and the Gizzards broil'd, cut and ſlaſh'd, and laid round the Legs, with good Gravy-ſauce in the Diſh. Garniſh with Lemon.

A pretty Way of ſtewing Chickens.

TAKE two fine Chickens, Half boil them, then take them up in a Pewter or Silver Diſh, if you have one; cut up your Fowls, and ſeparate all the Joint-Bones one from another, and then take out the Breaſt-Bones. If there is not Liquor enough from the Fowls add a few Spoonfuls of the Water they were boil'd in, put in a Blade of Mace, and a little Salt; cover it cloſe with another Diſh, ſet it over a Stove or Chaffing-diſh of Coals, let it ſtew till the Chickens are enough, and then ſend them hot to the Table in the ſame Diſh they were ſtew'd in.

Note, This is a very pretty Diſh for any ſick Perſon, or for a lying-in Lady. For Change it is better than Butter, and the Sauce is very agreeable and pretty.

N. B. You may do Rabbits, Partridges, or more Game this Way.

Chickens *Chiringrate.*

CUT off their Feet, break the Breaſt-Bone flat with a Rolling-pin, but take Care you don't break the Skin; flour them, fry them of a fine Brown in Butter, then drain all the Fat out of the Pan, but leave the Chickens in. Lay a Pound of Gravy Beef cut very thin over your Chickens, and a Piece of Veal cut very thin, a little Mace, two or three Cloves, ſome Whole Pepper, an Onion, a little Bundle of Sweet Herbs, and a Piece of Carrot, and then pour in a Quart of boiling Water; cover it cloſe, let it ſtew for a Quarter of an Hour, then take out the Chickens and keep them hot; let the Gravy boil till it is quite rich and good, then ſtrain it off and put it into your Pan again, with two Spoonfuls of Red Wine, and a few Muſhrooms; put in your Chickens to heat, then take them up, lay them into your Diſh, and pour your Sauce over them. Garniſh with Lemon, and a few Slices of cold Ham warm'd in the Gravy.

Note,

Note, You may fill your Chickens with Force-Meat, and lard them with Bacon, and add Truffles, Morels and Sweetbreads cut ſmall, but then it will be a very high Diſh.

Chickens *boiled with* Bacon *and* Sellery.

BOIL two Chickens very White in a Pot by themſelves, and a Piece of Ham, or good thick Bacon; boil two Bunches of Sellery tender, then cut them about two Inches long, all the white Part, put it into a Sauce-pan with Half a Pint of Cream, a Piece of Butter rolled in Flour, and ſome Pepper and Salt; ſet it on the Fire, and ſhake it often: When it is thick and fine, lay your Chickens in the Diſh and pour the Sauce in the Middle, that the Sellery may lye between the Fowls, and garniſh the Diſh all round with Slices of Ham or Bacon.

Note, If you have cold Ham in the Houſe, that cut into Slices and broil'd does full as well, or better, to lay round the Diſh.

Chickens *with* Tongues. *A good Diſh for a great deal of Company.*

TAKE ſix ſmall Chickens boiled very White, ſix Hogs Tongues boiled and peeled, a Cauliflower boiled very White in Milk and Water whole, and a good deal of Spinach boiled Green; then lay your Cauliflower in the Middle, the Chickens cloſe all round, and the Tongues round them with the Roots outwards, and the Spinach in little Heaps between the Tongues. Garniſh with little Pieces of Bacon toaſted, and lay a little Bit on each of the Tongues.

Scotch Chickens.

FIRST waſh your Chickens, dry them in a clean Cloth, and ſinge them, then cut them into Quarters; put them into a Stew-pan or Sauce-pan, and juſt cover them with Water, put in a Blade or two of Mace, and a little Bundle of Parſley; cover them cloſe, and let them ſtew Half an Hour, then chop Half a Handful of clean waſh'd Parſley and throw in, and have ready ſix Eggs, Whites and all, beat fine. Let your Liquor boil up, and pour the Egg all over them as it boils; then ſend all together hot in a deep Diſh, but take out the Bundle of Parſley firſt. You muſt be ſure to skim them well before you put in your Mace, and the Broth will be fine and clear.

Note, This is alſo a very pretty Diſh for ſick People, but the *Scotch* Gentlemen are very fond of it.

To marinate Chickens.

CUT two Chickens into Quarters, lay them in Vinegar for three or four Hours, with Pepper, Salt, a Bay-Leaf, and a few Cloves, make a very thick Batter, firſt with Half a Pint of Wine and Flour, then the Yolks of two Eggs, a little melted Butter, ſome grated Nutmeg and chopp'd Parſley; beat all very well together, dip your Fowls in the Batter, and fry them in a good deal of Hog's Lard, which muſt firſt boil before you put your Chickens in. Let them be of a fine Brown, and lay them in your Diſh like a Pyramid, with fry'd Parſley all round them. Garniſh with Lemon, and have ſome good Gravy in Boats or Baſons.

To ſtew Chickens.

TAKE two Chickens, cut them into Quarters, waſh them clean, and then put them into a Sauce-pan; put to them a Quarter of a Pint of Water, Half a Pint of Red Wine, ſome Mace, Pepper, a Bundle of Sweet Herbs, an Onion, and a few Raſpings; cover them cloſe, let them ſtew Half an Hour, then take a Piece of Butter about as big as an Egg rolled in Flour, put it in, and cover it cloſe for five or ſix Minutes, ſhake the Sauce pan about, and then take out the Sweet Herbs and Onion. You may take the Yolks of two Eggs, beat and mix'd with them; if you don't like it, leave them out. Garniſh with Lemon.

Ducks *à la Mode.*

TAKE two fine Ducks, cut them into Quarters, fry them in Butter a little Brown, then pour out all the Fat, and throw a little Flour over them; add Half a Pint of good Gravy, a Quarter of a Pint of Red Wine, two Shalots, an Anchovy, and a Bundle of Sweet Herbs; cover them cloſe, and let them ſtew a Quarter of an Hour; take out the Herbs, ſkim off the Fat, and let your Sauce be as thick as Cream. Send it to Table, and garniſh with Lemon.

To dreſs a Wild Duck *the beſt Way.*

FIRST Half roaſt it, then lay it in a Diſh, carve it, but leave the Joints hanging together, throw a little Pepper and Salt, and ſqueeze the Juice of a Lemon over it, turn it on the Breaſt,

Breaſt, and preſs it hard with a Plate, then add to it its own Gravy, and two or three Spoonfuls of good Gravy; cover it cloſe with another Diſh, and ſet it over a Stove ten Minutes, then ſend it to Table hot in the Diſh it was done in, and garniſh with Lemon. You may add a little Red Wine, and a Shalot cut ſmall, if you like it, but it is apt to make the Duck eat hard, unleſs you firſt heat the Wine and pour it in juſt as it is done.

To boil a Duck *or* Rabbit *with* Onions.

BOIL your Duck or Rabbit in a good deal of Water, be ſure to ſkim your Water, for there will always riſe a Skim, which if it boils down will diſcolour your Fowls, *&c.* They will take about Half an Hour boiling; for Sauce, your Onions muſt be peel'd, and throw them into Water as you peel them, then cut them into thin Slices, boil them in Milk and Water, and skim the Liquor. Half an Hour will boil them. Throw them into a clean Sieve to drain them, put them into a Sauce-pan and chop them ſmall, ſhake in a little Flour, put to them two or three Spoonfuls of Cream, a good Piece of Butter, ſtew all together over the Fire till they are thick and fine, lay the Duck or Rabbit in the Diſh, and pour the Sauce all over; if a Rabbit, you muſt cut off the Head and cut it in two, and lay it on each Side the Diſh.

Or you may make this Sauce for Change: Take one large Onion, cut it ſmall, Half a Handful of Parſley clean waſhed and picked, chop it ſmall, a Lettuce cut ſmall, a Quarter of a Pint of good Gravy, a good Piece of Butter rolled in a little Flour; add a little Juice of Lemon, a little Pepper and Salt, let all ſtew together for Half an Hour, then add two Spoonfuls of Red Wine. This Sauce is moſt proper for a Duck; lay your Duck in the Diſh, and pour your Sauce over it.

To dreſs a Duck *with* Green Peas.

PUT a deep Stew-pan over the Fire, with a Piece of freſh Butter, ſinge your Duck and flour it, turn it in the Pan two or three Minutes, then pour out all the Fat, but let the Duck remain in the Pan; put to it Half a Pint of good Gravy, a Pint of Peas, two Lettuces cut ſmall, a ſmall Bundle of Sweet Herbs, a little Pepper and Salt, cover them cloſe, and let them ſtew for Half an Hour, now and then give the Pan a ſhake; when they are juſt done, grate in a little Nutmeg, and put in a very little beaten Mace, and thicken it either with a Piece of Butter rolled in Flour, or the Yolk of an Egg beat up with two or three Spoonfuls of Cream; ſhake it all together for three or four Minutes, take out the Sweet

Herbs,

Herbs, lay the Duck in the Diſh, and pour the Sauce over it. You may garniſh with boiled Mint chopp'd, or let it alone.

To dreſs a Duck *with* Cucumbers.

TAKE three or four Cucumbers, pare them, take out the Seeds, cut them into little Pieces, lay them in Vinegar for two or three Hours before, with two large Onions peeled and ſliced, then do your Duck as above; then take the Duck out, and put in the Cucumbers and Onions, firſt drain them in a Cloth, let them be a little Brown, ſhake a little Flour over them, in the mean Time let your Duck be ſtewing in the Sauce-pan with Half a Pint of Gravy for a Quarter of an Hour, then add to it the Cucumbers and Onions, with Pepper and Salt to your Palate, a good Piece of Butter rolled in Flour, and two or three Spoonfuls of Red Wine; ſhake all together, and let it ſtew together for eight or ten Minutes, then take up your Duck and pour the Sauce over it.

Or you may roaſt your Duck, and make this Sauce and pour over it, but then a Quarter of a Pint of Gravy will be enough.

To dreſs a Duck *à la Braiſe*

TAKE a Duck, lard it with little Pieces of Bacon, ſeaſon it inſide and out, with Pepper and Salt, lay a Layer of Bacon, cut thin, in the Bottom of a Stew-pan, and then a Layer of lean Beef cut thin, then lay on your Duck with ſome Carrot, an Onion, a little Bundle of Sweet Herbs, a Blade or two of Mace, and lay a thin Layer of Beef over the Duck; cover it cloſe and ſet it over a ſlow Fire for eight or ten Minutes, then take off the Cover and ſhake in a little Flour, give the Pan a ſhake, pour in a Pint of ſmall Broth or boiling Water; give the Pan a ſhake or two, cover it cloſe again, and let it ſtew Half an Hour, then take off the Cover, take out the Duck and keep it hot, let the Sauce boil till there is about a Quarter of a Pint or little better, then ſtrain it and put it into the Stew-pan again, with a Glaſs of Red Wine; put in your Duck, ſhake the Pan and let it ſtew four or five Minutes; then lay your Duck in the Diſh and pour the Sauce over it, and garniſh with Lemon. If you love your Duck very high, you may fill it with the following Ingredients: Take a Veal Sweetbread cut in eight or ten Pieces, a few Truffles, ſome Oyſters, a little Sweet Herbs and Parſley chopp'd fine, a little Pepper, Salt, and beaten Mace; fill your Duck with the above Ingredients, tye both Ends tight, and dreſs as above; or you may fill it with Force-Meat made thus: Take a little Piece of Veal, take all the Skin and Fat off, beat in a Mortar with as much Sewet, and an equal Quan-

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tity of Crumbs of Bread, a few Sweet Herbs, ſome Parſley chopp'd, a little Lemon-peel, Pepper, Salt, beaten Mace and Nutmeg, and mix it up with the Yolk of an Egg.

You may ſtew an Ox's Palate tender, and cut it into Pieces, with ſome Artichoke-Bottoms cut into four, and toſſed up in the Sauce. You may lard your Duck or let it alone, juſt as you pleaſe, for my Part I think it beſt without.

To boil Ducks *the* French *Way.*

LET your Ducks be larded and Half roaſted, then take them off the Spit, put them into a large earthen Pipkin, with Half a Pint of Red Wine, and a Pint of good Gravy, ſome Cheſnuts, firſt roaſted and peeled, Half a Pint of large Oyſters, the Liquor ſtrained and the Beards taken off, two or three little Onions minced ſmall, a very little ſtripped Thyme, Mace, Pepper, and a little Ginger beat fine; cover it cloſe and let them ſtew Half an Hour over a ſlow Fire, and the Cruſt of a *French* Roll grated when you put in your Gravy and Wine; when they are enough take them up, and pour the Sauce over them.

To dreſs a Gooſe *with* Onions *or* Cabbage.

SALT the Gooſe for a Week, then boil it. It will take an Hour. You may either make Onion Sauce as we do for Ducks, or Cabbage boiled, chopped, and ſtewed in Butter, with a little Pepper and Salt; lay the Gooſe in the Diſh, and pour the Sauce over it. It eats very good with either.

Directions for Roaſting a Gooſe.

TAKE Sage, waſh it, pick it clean, chop it ſmall, with Pepper and Salt; roll them with Butter, and put them into the Belly; never put Onion into any Thing, unleſs you are ſure every Body loves it; take Care that your Gooſe be clean picked and waſhed. I think the beſt Way is to ſcald a Gooſe, and then you are ſure it is clean, and not ſo ſtrong: Let your Water be ſcalding hot, dip in your Gooſe for a Minute, then all the Feathers will come off clean; when it is quite clean waſh it with cold Water, and dry it with a Cloth; roaſt it and baſte it with Butter, and when it is Half done throw ſome Flour over it, that it may have a fine Brown. Three Quarters of an Hour will do it at a quick Fire, if it is not too large, otherwiſe it will require an Hour. Always have good Gravy in a Baſon, and Apple-Sauce in another.

A Green

A Green Goose.

NEVER put any Seasoning into it, unless desired. You must either put good Gravy, or Green-Sauce in the Dish, made thus: Take a Handful of Sorrel, beat in a Mortar, and squeeze the Juice out, add to it the Juice of an Orange or Lemon, and a little Sugar, heat it in a Pipkin, and pour it into your Dish; but the best Way is to put Gravy in the Dish, and Green-Sauce in a Cup or Boat. Or made thus: Take Half a Pint of the Juice of Sorrel, a Spoonful of White Wine, a little grated Nutmeg, a little grated Bread; boil these a Quarter of an Hour softly, then strain it and put into the Sauce-pan again, and sweeten it with a little Sugar, give it a boil and pour it into a Dish or Bason; some like a little Piece of Butter rolled in Flour, and put into it.

To dry a Goose.

GET a fat Goose, take a Handful of common Salt, a Quarter of an Ounce of Salt-Petre, a Quarter of a Pound of coarse Sugar, mix all together, and rub your Goose very well, let it lie in this Pickle a Fortnight, turning and rubbing it every Day, then roll it in Bran, and hang it up in a Chimney where Wood-Smoke is for a Week. If you have not that Conveniency send it to the Bakers, the Smoke of the Oven will dry it; or you may hang it in your own Chimney, not too near the Fire, but make a Fire under it, and lay Horse-Dung and Saw-Dust on it, and that will smother and smoke-dry it; when it is well dried keep it in a dry Place, you may keep it two or three Months or more; when you boil it put it in a good deal of Water, and be sure to skim it well.

Note, You may boil Turnips, or Cabbage boiled and stewed in Butter, or Onion-Sauce.

To dress a Goose *in Ragoo.*

FLAT the Breast down with a Cleaver, then press it down with your Hand, skin it, dip it into scalding Water, let it be cold, lard it with Bacon, season it well with Pepper, Salt, and a little beaten Mace, then flour it all over, take a Pound of good Beef Sewet cut small, put it into a deep Stew-pan, let it be melted, then put in your Goose, let it be Brown on both Sides; when it is Brown put in a Pint of boiling Water, an Onion or two, a Bundle of Sweet Herbs, a Bay-Leaf, some Whole Pepper, and a few Cloves; cover it close, and let it stew softly till it is tender. About Half an Hour will do it, if small; if a large one, three Quarters of

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an Hour: In the mean time make a Ragoo, boil ſome Turnips almoſt enough, ſome Carrots and Onions quite enough; cut them all into little Pieces, put them into a Sauce-pan with Half a Pint of good Beef Gravy, a little Pepper and Salt, a Piece of Butter rolled in Flour, and let this ſtew all together a Quarter of an Hour. Take the Gooſe and drain it well, then lay it in the Diſh, and pour the Ragoo over it.

Where the Onion is diſliked, leave it out. You may add Cabbage boiled and chopped ſmall.

A Gooſe *à la Mode.*

TAKE a large fine Gooſe, pick it clean, ſkin it, and cut it down the Back, bone it nicely, take the Fat off, then take a dried Tongue, boil it and peel it: Take a Fowl and do it in the ſame Manner as the Gooſe, ſeaſon it with Pepper, Salt and beaten Mace, roll it round the Tongue, ſeaſon the Gooſe with the ſame, put the Tongue and Fowl in the Gooſe, and ſew the Gooſe up again in the ſame Form it was before; put it into a little Pot that will juſt hold it, put to it two Quarts of Beef Gravy, a Bundle of Sweet Herbs and an Onion; put ſome Slices of Ham, or good Bacon, between the Fowl and Gooſe; cover it cloſe, and let it ſtew an Hour over a good Fire: When it begins to boil ſet it do very ſoftly, then take up your Gooſe and ſkim off all the Fat, ſtrain it, put in a Glaſs of Red Wine, two Spoonfuls of Catchup, a Veal Sweetbread cut ſmall, ſome Truffles, Morels and Muſhrooms, a Piece of Butter rolled in Flour, and ſome Pepper and Salt, if wanted; put in the Gooſe again, cover it cloſe, and let it ſtew Half an Hour longer, then take it up and pour the Ragoo over it. Garniſh with Lemon.

Note, This is a very fine Diſh. You muſt mind to ſave the Bones of the Gooſe and Fowl, and put them into the Gravy when it is firſt ſet on, and it will be better if you roll ſome Beef Marrow between the Tongue and Fowl, and between the Fowl and Gooſe, it will make them mellow and eat fine. You may add ſix or ſeven Yolks of hard Eggs whole in the Diſh, they are a pretty Addition. Take care to ſkim off the Fat.

To Stew Giblets.

LET them be nicely ſcalded and picked, break the two Pinion Bones in two, cut the Head in two, and cut off the Noſtrils; cut the Liver in two, the Gizzard in four, and the Neck in two; ſlip off the Skin of the Neck, and make a Pudding with two hard Eggs chopp'd fine, the Crumb of a *French* Roll ſteeped in hot

Milk two or three Hours, then mix it with the hard Egg, a little Nutmeg, Pepper, Salt, and a little Sage chopped fine, a very little melted Butter, and ſtir it together: Tye one End of the Skin, and fill it with the Ingredients, tye the other End tight, and put all together in the Sauce-pan, with a Quart of good Mutton Broth, a Bundle of Sweet Herbs, an Onion, ſome Whole Pepper, Mace, two or three Cloves ty'd up looſe in a Muſlin Rag, and a very little Piece of Lemon-peel; cover them cloſe, and let them ſtew till quite tender, then take a ſmall *French* Roll toaſted Brown on all Sides, and put it into the Sauce-pan, give it a ſhake, and let it ſtew till there is juſt Gravy enough to eat with them, then take out the Onion, Sweet Herbs and Spice, lay the Roll in the Middle, the Giblets round, the Pudding cut into Slices and laid round, and then pour the Sauce over all.

Another Way.

TAKE the Giblets clean pick'd and waſh'd, the Feet skinn'd and Bill cut off, the Head cut in two, the Pinion Bones broke into two, the Liver cut in two, the Gizzard cut into four, the Pipe pull'd out of the Neck, the Neck cut in two: Put them into a Pipkin with Half a Pint of Water, ſome Whole Pepper, Black and White, a Blade of Mace, a little Sprig of Thyme, a ſmall Onion, a little Cruſt of Bread, then cover them cloſe, and ſet them on a very ſlow Fire. Wood Embers is beſt. Let them ſtew till they are quite tender, then take out the Herbs and Onions, and pour them into a little Diſh. Seaſon them with Salt.

To Roaſt Pigeons.

FILL them with Parſley clean waſh'd and chopp'd, and ſome Pepper and Salt rolled in Butter; fill the Bellies, tye the Neck-end cloſe, ſo that nothing can run out, put a Skewer through the Legs, and have a little Iron on purpoſe, with ſix Hooks to it, and on each Hook hang a Pigeon; faſten one End of the String to the Chimney, and the other End to the Iron (this is what we call the poor Man's Spit) flour them, baſte them with Butter, and turn them gently for fear of hitting the Bars. They will roaſt nicely, and be full of Gravy. Take Care how you take them off, not to loſe any of the Liquor. You may melt a very little Butter, and put into the Diſh. Your Pigeons ought to be quite Freſh, and not too much done. This is by much the beſt Way of doing them, for then they will ſwim in their own Gravy, and a very little melted Butter will do.

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When you roaſt them on a Spit all the Gravy runs out, or if you ſtuff them and broil them Whole you cannot ſave the Gravy ſo well, though they will be very good with Parſley and Butter in the Diſh, or ſplit and broiled with Pepper and Salt.

To Boil Pigeons.

BOIL them by themſelves, for fifteen Minutes, then boil a handſome ſquare Piece of Bacon and lay in the Middle; ſtew ſome Spinach to lay round, and lay the Pigeons on the Spinach. Garniſh your Diſh with Parſley laid in a Plate before the Fire to criſp. Or you may lay one Pigeon in the Middle, and the reſt round, and the Spinach between each Pigeon, and a Slice of Bacon on each Pigeon. Garniſh with Slices of Bacon and melted Butter in a Cup.

To à la Daube Pigeons.

TAKE a large Sauce-pan, lay a Layer of Bacon, then a Layer of Veal, a Layer of coarſe Beef, and another little Layer of Veal, about a Pound of Veal and a Pound of Beef cut very thin, a Piece of Carrot, a Bundle of Sweet Herbs, an Onion, ſome Black and White Pepper, a Blade or two of Mace, four or five Cloves, a little Cruſt of Bread toaſted very Brown. Cover the Sauce-pan cloſe, ſet it over a ſlow Fire for five or ſix Minutes, ſhake it in a little Flour, then pour in a Quart of boiling Water, ſhake it round, cover it cloſe, and let it ſtew till the Gravy is quite rich and good, then ſtrain it off and skim off all the Fat. In the mean Time ſtuff the Bellies of the Pigeons with Force-Meat, made thus: Take a Pound of Veal, a Pound of Beef Sewet, beat both in a Mortar fine, an equal Quantity of Crumbs of Bread, ſome Pepper, Salt, Nutmeg, beaten Mace, a little Lemon-peel cut ſmall, ſome Parſley cut ſmall, and a very little Thyme ſtripp'd; mix all together with the Yolk of an Egg, fill the Pigeons, and flat the Breaſt down, flour them and fry them in freſh Butter a little Brown; then pour all the Fat clean out of the Pan, and put to the Pigeons the Gravy, cover them cloſe, and let them ſtew a Quarter of an Hour, or till you think they are quite enough; then take them up, lay them in a Diſh and pour in your Sauce; on each Pigeon lay a Bay-Leaf, and on the Leaf a Slice of Bacon. You may garniſh with a Lemon notched, or let it alone.

Note, You may leave out the Stuffing, they will be very rich and good without it, and it is the beſt Way of dreſſing them for a fine Made-Diſh.

Pigeons *au Poir.*

MAKE a good Force-Meat as above, cut off the Feet quite, ſtuff them in the Shape of a Pear, roll them in the Yolk of an Egg, and then in Crumbs of Bread; ſtick the Leg at the Top, and butter a Diſh to lay them in; then ſend them to an Oven to bake, but don't let them touch each other; when they are enough, lay them in a Diſh, and pour in good Gravy thicken'd with the Yolk of an Egg, or Butter rolled in Flour; don't pour your Gravy over the Pigeons. You may Garniſh with Lemon. It is a pretty genteel Diſh: Or for Change lay one Pigeon in the Middle, the reſt round, and ſtew'd Spinach between; poached Eggs on the Spinach. Garniſh with notched Lemon and Orange cut into Quarters, and have melted Butter in Boats.

Pigeons *ſtoved.*

TAKE a ſmall Cabbage Lettuce, juſt cut out the Heart and make a Force-Meat as before, only chop the Heart of the Cabbage and mix with it; fill up the Place you took out, and tie it acroſs with a Packthread; fry it of a light Brown in freſh Butter, pour out all the Fat, lay the Pigeons round, flat them with your Hand, ſeaſon them a little with Pepper, Salt, and beaten Mace (take great Care not to put too much Salt) pour in Half a Pint of *Rheniſh* Wine, cover it cloſe, and let it ſtew about five or ſix Minutes; then put in Half a Pint of good Gravy, cover them cloſe, and let them ſtew Half an Hour. Take a good Piece of Butter rolled in Flour, ſhake it in; when it is fine and thick take it up, untie it, lay the Lettuce in the Middle, and the Pigeons round; ſqueeze in a little Lemon Juice, and pour the Sauce all over them. Stew a little Lettuce, and cut it into Pieces for Garniſh with pickled red Cabbage.

Note. Or for Change you may ſtuff your Pigeons with the ſame Force-Meat, and cut two Cabbage-Lettuces into Quarters, and ſtew as above; ſo lay the Lettuce between each Pigeon, and one in the Middle, with the Lettuce round it, and pour the Sauce all over them.

Pigeons *ſurtout.*

FORCE your Pigeons as above, then lay a Slice of Bacon on the Breaſt, and a Slice of Veal beat with the Back of a Knife, and ſeaſon'd with Mace, Pepper and Salt, tie it on with a ſmall Packthread, or two little fine Skewers is better; ſpit them on a fine Bird-Spit, roaſt them and baſte with a Piece of

Butter,

Butter, then with the Yolk of an Egg, and then baſte them again with Crumbs of Bread, a little Nutmeg and Sweet Herbs; when enough lay them in your Diſh, have good Gravy ready, with Truffles, Morels and Muſhrooms, to pour into your Diſh. Garniſh with Lemon.

Pigeons *in compôte with* White Sauce.

LET your Pigeons be drawn, pick'd, ſcalded and flea'd; then put them into a Stew-pan with Veal Sweetbreads, Cocks-Combs, Muſhrooms, Truffles, Morels, Pepper, Salt, a Pint of thin Gravy, a Bundle of Sweet Herbs, an Onion, and a Blade or two of Mace; cover them cloſe, let them ſtew Half an Hour, then take out the Herbs and Onion, then beat up the Yolk of two or three Eggs, and ſome chopp'd Parſley in a Quarter of a Pint of Cream, and a little Nutmeg; mix all together, ſtir it one Way till thick; lay the Pigeons in the Diſh, and the Sauce all over. Garniſh with Lemon.

A French *Pupton of* Pigeons.

TAKE Savoury Force-Meat rolled out like Paſte, put it in a buttered Diſh, lay a Layer of very thin Bacon, ſquab Pigeons, ſliced Sweetbread, Aſparagus-Tops, Muſhrooms, Cocks-Combs, a Palate boiled tender and cut into Pieces, and the Yolks of hard Eggs; make another Force-Meat and lay over like a Pie, bake it, and when enough turn it into a Diſh, and pour Gravy round it.

Pigeons *boiled with* Rice.

TAKE ſix Pigeons, ſtuff their Bellies with Parſley, Pepper and Salt, roll'd in a very little Piece of Butter; put them into a Quart of Mutton Broth, with a little beaten Mace, a Bundle of Sweet Herbs, and an Onion; cover them cloſe, and let them boil a full Quarter of an Hour; then take out the Onion and Sweet Herbs, and take a good Piece of Butter rolled in Flour, put it in and give it a ſhake, ſeaſon it with Salt if it wants it, then have ready Half a Pound of Rice boiled tender in Milk; when it begins to be thick (but take great Care it don't burn too) take the Yolks of two or three Eggs, beat up with two or three Spoonfuls of Cream and a little Nutmeg, ſtir it together till it is quite thick, then take up the Pigeons and lay them in a Diſh; pour the Gravy to the Rice, ſtir all together and pour over the Pigeons. Garniſh with hard Eggs cut into Quarters.

Pigeons *tranſmogrified.*

TAKE your Pigeons, ſeaſon them with Pepper and Salt, take a large Piece of Butter, make a Puff-paſte, and roll each Pigeon in a Piece of Paſte; tie them in a Cloth, ſo that the Paſte don't break; boil them in a good deal of Water. They will take an Hour and a Half boiling; untie them carefully that they don't break; lay them in the Diſh, and you may pour a little good Gravy in the Diſh. They will eat exceeding good and nice, and will yield Sauce enough of a very agreeable Reliſh.

Pigeons *in Fricandos.*

AFTER having truſſed your Pigeons with their Legs in their Bodies, divide them in two, and lard them with Bacon; then lay them in a Stew-pan with the larded Side downwards, and two whole Leeks cut ſmall, two Ladlefuls of Mutton Broth, or Veal Gravy; cover them cloſe over a very ſlow Fire, and when they are enough make your Fire very brisk, to waſte away what Liquor remains: When they are of a fine Brown take them up, and pour out all the Fat that is left in the Pan; then pour in ſome Veal Gravy to looſen what ſticks to the Pan, and a little Pepper; ſtir it about for two or three Minutes and pour it over the Pigeons. This is a pretty little Side Diſh.

To roaſt Pigeons *with a Farce.*

MAKE a Farce with the Livers minced ſmall, as much Sweet Sewet or Marrow, grated Bread and hard Egg, an equal Quantity of each; ſeaſon with beaten Mace, Nutmeg, a little Pepper, Salt, and a little Sweet Herbs; mix all theſe together with the Yolk of an Egg, then cut the Skin of your Pigeon between the Legs and the Body, and very carefully with your Finger raiſe the Skin from the Fleſh, but take Care you don't break it; then force them with this Farce between the Skin and Fleſh, then truſs the Legs cloſe to keep it in; ſpit them and roaſt them, drudge them with a little Flour, and baſte them with a Piece of Butter; ſave the Gravy which runs from them, and mix it up with a little Red Wine, a litfle of the Farce-Meat and ſome Nutmeg. Let it boil, then thicken it with a Piece of Butter rolled in Flour, and the Yolk of an Egg beat up and ſome minced Lemon; when enough, lay the Pigeons in the Diſh and pour in the Sauce. Garniſh with Lemon.

To

To dreſs Pigeons *à Soleil.*

FIRST ſtew your Pigeons in a very little Gravy till enough, and take different Sorts of Fleſh according to your Fancy, *&c.* both of Butcher's Meat and Fowl; chop it ſmall, ſeaſon it with beaten Mace, Cloves, Pepper and Salt, and beat it in a Mortar till it is like Paſte; roll your Pigeons in it, then roll them in the Yolk of an Egg, ſhake Flour and Crumbs of Bread thick all over, have ready ſome Beef Dripping or Hog's Lard boiling; fry them Brown, and lay them in your Diſh. Garniſh with fry'd Parſley.

Pigeons *in a Hole.*

TAKE your Pigeons, ſeaſon them with beaten Mace, Pepper and Salt; put a little Piece of Butter in the Belly, lay them in a Diſh and pour a light Batter all over them, made with a Quart of Milk and Eggs, and four or five Spoonfuls of Flour. Bake it, and ſend it to Table. It is a good Diſh.

Pigeons *in Pimlico.*

TAKE the Livers with ſome Fat and Lean of Ham or Bacon, Muſhrooms, Truffles, Parſley and Sweet Herbs; ſeaſon with beaten Mace, Pepper and Salt; beat all this together with two raw Eggs, put it into the Bellies, roll them in a thin Slice of Veal, over that a thin Slice of Bacon, wrap them up in White Paper, ſpit them on a ſmall Spit, and roaſt them. In the mean Time, make for them a Ragoo of Truffles and Muſhrooms chopp'd ſmall, with Parſley cut ſmall; put to it Half a Pint of good Veal Gravy, thicken with a Piece of Butter rolled in Flour. An Hour will do your Pigeons; baſte them, when enough lay them in your Diſh, take off the Paper and pour your Sauce over them. Garniſh with Patties, made thus: Take Veal and cold Ham, Beef Sewet, an equal Quantity, ſome Muſhrooms, Sweet Herbs and Spice, chop them ſmall, ſet them on the Fire, and moiſten with Milk or Cream; then make a little Puff-paſte, roll it and make little Patties, about an Inch deep and two Inches long; fill them with the above Ingredients, cover them cloſe and bake them; lay ſix of them round a Diſh. This makes a fine Diſh for a Firſt Courſe.

To jugg Pigeons.

PULL, crop and draw Pigeons, but don't waſh them; ſave the Livers and put them in ſcalding Water, and ſet them on the Fire for a Minute or two; then take them out and mince them ſmall, and bruiſe them with the Back of a Spoon; mix with them a little

little Pepper, Salt, grated Nutmeg, and Lemon-peel ſhred very fine, chopp'd Parſley, and two Yolks of Eggs very hard; bruiſe them as you do the Liver, and put as much Sewet as Liver ſhaved exceeding fine, and as much grated Bread; work theſe together with raw Eggs, and roll it in freſh Butter; put a Piece into the Crops and Bellies, and ſew up the Necks and Vents; then dip your Pigeons in Water, and ſeaſon them with Pepper and Salt as for a Pie, put them in your Jugg, with a Piece of Sellery, ſtop them cloſe, and ſet them in a Kettle of cold Water; firſt cover them cloſe and lay a Tile on the Top of the Jugg, and let it boil three Hours; then take them out of the Jugg, and lay them in a Diſh, take out the Sellery and put in a Piece of Butter rolled in Flour, ſhake it about till it is thick, and pour it on your Pigeons. Garniſh with Lemon.

To ſtew Pigeons.

SEASON your Pigeons with Pepper, Salt, Cloves, Mace, and ſome Sweet Herbs; wrap this Seaſoning up in a Piece of Butter, and put in their Bellies; then tie up the Neck and Vent, and Half roaſt them; then put them into a Stew-pan with a Quart of good Gravy, a little White Wine, ſome pickled Muſhrooms, a few Pepper Corns, three or four Blades of Mace, a Bit of Lemon-peel, a Branch of Sweet Herbs, a Bit of Onion, and ſome Oyſters pickled; let them ſtew till they are enough, then thicken it up with Butter and Yolks of Eggs. Garniſh with Lemon.

Do Ducks the ſame Way.

To dreſs a Calf's Liver *in a Caul.*

TAKE off the under Skins and ſhred the Liver very ſmall, then take an Ounce of Truffles and Morels chopped ſmall with Parſley; roaſt two or three Onions, take off their outermoſt Coats, pound ſix Cloves, and a Dozen Coriander Seeds, add them to the Onions, and pound them together in a Marble Mortar; then take them out, and mix them with the Liver, take a Pint of Cream, Half a Pint of Milk, and ſeven or eight new-laid Eggs; beat them together, boil them, but do not let them Curdle, ſhred a Pound of Sewet as ſmall as you can, Half melt it in a Pan, and pour it into your Egg and Cream, then pour it in your Liver, then mix all well together, ſeaſon it with Pepper, Salt, Nutmeg and a little Thyme, and let it ſtand till it is cold: Spread a Caul over the Bottom and Sides of the Stew-pan, and put in your haſhed Liver and Cream all together, fold it up in the Caul in the Shape of a

Calf's

Calf's Liver, then turn it up-ſide down carefully, lay it in a Diſh that will bear the Oven, and do it over with beaten Egg, drudge it with grated Bread, and bake it in an Oven. Serve it up hot for a Firſt Courſe.

To roaſt a Calf's Liver.

LARD it with Bacon, ſpit it firſt, and roaſt it; and ſerve it up with good Gravy.

To roaſt Partridges.

LET them be nicely roaſted but not too much, drudge them with a little Flour, and baſte them moderately, let them have a fine Froth, let there be good Gravy-Sauce in the Diſh and Bread-Sauce in Baſons, made thus: Take a Pint of Water, put in a good thick Piece of Bread, ſome Whole Pepper, a Blade or two of Mace; boil it five or ſix Minutes till the Bread is ſoft, then take out all the Spice and pour out all the Water, only juſt enough to keep it moiſt, beat it with a Spoon ſoft, throw in a little Salt, and a good Piece of freſh Butter; ſtir it well together, ſet it over the Fire for a Minute or two, then put it into a Boat.

To boil Partridges.

BOIL them in a good deal of Water, let them boil quick, and fifteen Minutes will be ſufficient. For Sauce, take a Quarter of a Pint of Cream, and a Piece of freſh Butter as big as a large Walnut, ſtir it one Way till it is melted, and pour it into the Diſh.

Or this Sauce: Take a Bunch of Sellery clean waſh'd, cut all the White very ſmall, waſh it again very clean, put it into a Sauce-pan with a Blade of Mace, a little beaten Pepper, and a very little Salt; put to it a Pint of Water, let it boil till the Water is juſt waſted away, then add a Quarter of a Pint of Cream, and a Piece of Butter rolled in Flour; ſtir all together, and when it is thick and fine pour it over the Birds.

Or this Sauce: Take the Livers and bruiſe them fine, ſome Parſley chopp'd fine, melt a little nice freſh Butter, then add the Livers and Parſley to it, ſqueeze in a little Lemon, juſt give it a boil, and pour over your Birds.

Or this Sauce: Take a Quarter of a Pint of Cream, the Yolk of an Egg beat fine, a little grated Nutmeg, a little beaten Mace, a Piece of Butter as big as a Nutmeg rolled in Flour, and one Spoonful of White Wine; ſtir all together one Way, when fine and thick pour it over the Birds; you may add a few Muſhrooms.

Or this Sauce: Take a few Muſhrooms, freſh peel'd, and waſh them clean, put them in a Sauce-pan with a little Salt, put them

over a very quick Fire, let them boil up, then put in a Quarter of a Pint of Cream and a little Nutmeg; ſhake them together with a very little Piece of Butter rolled in Flour, give it two or three Shakes over the Fire, three or four Minutes will do; then pour it over the Birds.

Or this Sauce: Boil Half a Pound of Rice very tender in Beef Gravy; ſeaſon with Pepper and Salt, and pour over your Birds. Theſe Sauces do for boiled Fowls; a Quart of Gravy will be enough, and let it boil till it is quite thick.

To dreſs Partridges *à la Braiſe.*

TAKE two Brace, truſs the Legs into the Bodies, lard them, ſeaſon them with beaten Mace, Pepper and Salt; take a Stew-pan, lay Slices of Bacon at the Bottom, then Slices of Beef, and then Slices of Veal, all cut thin, a Piece of Carrot, an Onion cut ſmall, a Bundle of Sweet Herbs, and ſome Whole Pepper: Lay the Partridges with the Breaſts downward, lay ſome thin Slices of Beef and Veal over them, and ſome Parſley ſhred fine; cover them and let them ſtew eight or ten Minutes over a very ſlow Fire, then give your Pan a Shake and pour in a Pint of boiling Water; cover it cloſe, and let it ſtew Half an Hour over a little quicker Fire; then take out your Birds, keep them hot, pour into the Pan a Pint of thin Gravy, let them boil till there is about Half a Pint, then ſtrain it off and ſkim off all the Fat: In the mean time, have a Veal Sweetbread cut ſmall, Truffles, Morels, Cocks-Combs, and Fowls-Livers ſtewed in a Pint of good Gravy Half an Hour, ſome Artichoke-Bottoms and Aſparagus-Tops, both blanch'd in warm Water, and a few Muſhrooms, then add the other Gravy to this, and put in your Partridges to heat; if it is not thick enough, take a Piece of Butter rolled in Flour, and toſs up in it; if you will be at the Expence, thicken it with Veal and Ham Cullis, but it will be full as good without.

To make Partridges *Pains.*

TAKE two roaſted Partridges and the Fleſh of a large Fowl, a little parboil'd Bacon, a little Marrow or ſweet Sewet chopp'd very fine, a few Muſhrooms and Morels chopp'd fine, Truffles and Artichoke-Bottoms, ſeaſon with beaten Mace, Pepper, a little Nutmeg, Salt, Sweet Herbs chopp'd fine, and the Crumb of a Two-penny Loaf ſoaked in hot Gravy; mix all well together with the Yolks of two Eggs, make your Pains on Paper of a round Figure, and of the Thickneſs of an Egg, at a proper Diſtance one from another, dip the Point of a Knife in the Yolk of an Egg, in order to Shape them; bread them neatly, and bake them

them a Quarter of an Hour in a quick Oven: Obſerve that the Truffles and Morels be boiled tender in the Gravy you ſoak the Bread in. Serve them up for a Side-Diſh, or they will ſerve to garniſh the above Diſh, which will be a very fine one for a Firſt Courſe.

Note, When you have cold Fowls in the Houſe, this makes a pretty Addition in an Entertainment.

To roaſt Pheaſants.

PICK and draw your Pheaſants, and ſinge them, lard one with Bacon but not the other, ſpit them, roaſt them fine, and paper them all over the Breaſt; when they are juſt done flour and baſte them with a little nice Butter, and let them have a fine white Froth; then take them up, and pour good Gravy in the Diſh and Bread Sauce in Plates.

Or you may put Water-Creſſes nicely pick'd and waſh'd, and juſt ſcalded, with Gravy in the Diſh, and lay the Creſſes under the Pheaſants.

Or you may make Sellery Sauce ſtew'd tender, ſtrain'd and mix'd with Cream, and poured into the Diſh.

If you have but one Pheaſant, take a large fine Fowl about the Bigneſs of a Pheaſant, pick it nicely with the Head on, draw it and truſs it with the Head turn'd as you do a Pheaſant's, lard the Fowl all over the Breaſt and Legs with a large Piece of Bacon cut in little Pieces; when roaſted put them both in a Diſh, and no Body will know it. They will take an Hour doing, as the Fire muſt not be too briſk. *A Frenchman* would order Fiſh Sauce to them, but then you quite ſpoil your Pheaſants.

A ſtewed Pheaſant.

TAKE your Pheaſant and ſtew it in Veal Gravy, take Artichoke-Bottoms parboiled, ſome Cheſnuts roaſted and blanched; when your Pheaſant is enough (but it muſt ſtew till there is juſt enough for Sauce, then skim it) put in the Cheſnuts and Artichoke-Bottoms, a little beaten Mace, Pepper and Salt, juſt enough to ſeaſon it, and a Glaſs of White Wine, and if you don't think it thick enough, thicken it with a little Piece of Butter rolled in Flour; ſqueeze in a little Lemon, pour the Sauce over the Pheaſant, and have ſome Force-Meat Balls fry'd and put into the Diſh.

Note, A good Fowl will do full as well, truſſed with the Head on like a Pheaſant. You may fry Sauſages inſtead of Force-Meat Balls.

To dreſs a Pheaſant *à la Braiſe.*

LAY a Layer of Beef all over your Pan, then a Layer of Veal, a little Piece of Bacon, a Piece of Carrot, an Onion ſtuck with ſix Cloves, a Blade or two of Mace, a Spoonful of Pepper, Black and White, and a Bundle of Sweet Herbs; then lay in the Pheaſant, lay a Layer of Veal, and then a Layer of Beef to cover it, ſet it on the Fire five or ſix Minutes, then pour in two Quarts of boiling Water; cover it cloſe, and let it ſtew very ſoftly an Hour and a Half, then take up your Pheaſant and keep it hot, and let the Gravy boil till there is about a Pint; then ſtrain it off, and put it in again, and put in a Veal Sweetbread, firſt being ſtewed with the Pheaſant, then put in ſome Truffles and Morels, ſome Livers of Fowls, Artichoke-Bottoms and Aſparagus-Tops, if you have them; let all theſe ſimmer in the Gravy about five or ſix Minutes, then add two Spoonfuls of Catchup, two of Red Wine, and a little Piece of Butter rolled in Flour, ſhake all together, put in your Pheaſant, let them ſtew all together with a few Muſhrooms about five or ſix Minutes more, then take up the Pheaſant and pour your Ragoo all over with a few Force-Meat Balls. Garniſh with Lemon. You may lard it if you chuſe.

To boil a Pheaſant.

TAKE a fine Pheaſant, boil it in a good deal of Water, keep your Water boiling; Half an Hour will do a ſmall one, and three Quarters of an Hour a large one. Let your Sauce be Sellery ſtewed and thickened with Cream, and a little Piece of Buttter rolled in Flour; take up the Pheaſant, and pour the Sauce all over. Garniſh with Lemon. Obſerve to ſtew your Sellery ſo, that the Liquor will be all waſted away before you put your Cream in; if it wants Salt, put in ſome to your Palate.

To roaſt Snipes *or* Woodcocks.

SPIT them on a ſmall Bird-Spit, flour them and baſte them with a Piece of Butter, then have ready a Slice of Bread toaſted Brown, lay it in a Diſh, and ſet it under the Snipes for the Trail to drop on; when they are enough, take them up and lay them on the Toaſt; have ready, for two Snipes, a Quarter of a Pint of good Beef Gravy hot, pour it into the Diſh, and ſet it over a Chaffing-diſh two or three Minutes. Garniſh with Lemon, and ſend them hot to Table.

Snipes *in a Sourtout, or* Woodcocks.

TAKE Force-Meat, made with Veal, as much Beef Sewet chopped and beat in a Mortar, with an equal Quantity of Crumbs of Bread; mix in a little beaten Mace, Pepper and Salt, some Parsley, and a little Sweet Herbs, mix it with the Yolk of an Egg, lay some of this Meat round the Dish, then lay in the Snipes, being first drawn and Half roasted. Take Care of the Trail. Chop it, and throw it all over the Dish.

Take some good Gravy, according to the Bigness of your Surtout, some Truffles and Morels, a few Mushrooms, a Sweetbread cut into Pieces, and Artichoke-Bottoms cut small; let all stew together, shake them, and take the Yolks of two or three Eggs, according as you want them, beat them up with a Spoonful or two of White Wine, stir all together one Way, when it is thick take it off, let it cool, and pour it into the Surtout: Have the Yolks of a few hard Eggs, put in here and there, season with beaten Mace, Pepper and Salt, to your Taste; cover it with the Force-Meat all over, rub the Yolks of Eggs all over to colour it, then send it to the Oven. Half an Hour does it, and send it hot to Table.

To boil Snipes *or* Woodcocks.

BOIL them in good strong Broth, or Beef Gravy, made thus: Take a Pound of Beef, cut it into little Pieces, put it into two Quarts of Water, an Onion, a Bundle of Sweet Herbs, a Blade or two of Mace, six Cloves, and some Whole Pepper; cover it close, let it boil till about Half wasted, then strain it off, put the Gravy into a Sauce-pan with Salt enough to season it, take the Snipes and gut them clean (but take Care of the Guts) put them into the Gravy and let them boil, cover them close, and ten Minutes will boil them, if they keep boiling. In the mean Time, chop the Guts and Liver small, take a little of the Gravy the Snipes are boiling in, and stew the Guts in with a Blade of Mace. Take some Crumbs of Bread, and have them ready fry'd in a little fresh Butter crisp, of a fine light Brown. You must take about as much Bread as the Inside of a stale Roll, and rub them small into a clean Cloth; when they are done, let them stand ready in a Plate before the Fire.

When your Snipes are ready, take about Half a Pint of the Liquor they are boiled in, and add to the Guts two Spoonfuls of Red Wine, and a Piece of Butter, about as big as a Walnut, roll'd in a little Flour; set them on the Fire, shake your Sauce-pan often (but don't stir it with a Spoon) till the Butter is all melted, then put in the Crumbs, give your Sauce-pan a Shake, take up your Birds, lay them in the Dish, and pour this Sauce over them. Garnish with Lemon.

To

To dreſs Ortolans.

SPIT them Sideways, with a Bay-Leaf between; baſte them with Butter, and have fry'd Crumbs of Bread round the Diſh. Dreſs Quails the ſame Way.

To dreſs Ruffs *and* Reifs.

THEY are *Lincolnſhire* Birds, and you may fatten them as you do Chickens, with White Bread, Milk and Sugar. They feed faſt, and will die in their Fat if not killed in Time; truſs them croſs-legg'd as you do a Snipe, ſpit them the ſame Way, but you muſt gut them, and you muſt have good Gravy in the Diſh thicken'd with Butter and Toaſt under them; ſerve them up quick.

To dreſs Larks.

SPIT them on a little Bird-Spit, roaſt them, when enough have a good many Crumbs of Bread fry'd and throw all over them, and lay them thick round the Diſh.

Or they make a very pretty Ragoo with Fowls Livers; firſt fry the Larks and Livers very nicely, then put them into ſome good Gravy to ſtew, juſt enough for Sauce, with a little Red Wine. Garniſh with Lemon.

To dreſs Plovers.

TO two Plovers take two Artichoke-Bottoms boiled, ſome Cheſnuts roaſted and blanched, ſome Skirrets boiled, cut all very ſmall, mix it with ſome Marrow or Beef Sewet, the Yolks of two hard Eggs, chop all together, ſeaſon with Pepper, Salt, Nutmeg and a little Sweet Herbs, fill the Body of the Plover, lay them in a Sauce-pan, put to them a Pint of Gravy, a Glaſs of White Wine, a Blade or two of Mace, ſome roaſted Cheſnuts blanched, and Artichoke-Bottoms cut into Quarters, two or three Yolks of hard Eggs, and a little Juice of Lemon; cover them cloſe, and let them ſtew very ſoftly an Hour. If you find the Sauce is not thick enough, take a Piece of Butter rolled in Flour, and put it into the Sauce, ſhake it round, and when it is thick take up your Plover and pour the Sauce over them. Garniſh with roaſted Cheſnuts.

Ducks are very good done this Way.

Or you may roaſt your Plover as you do any other Fowl, and have Gravy Sauce in the Diſh.

Or boil them in good Sellery Sauce, either White or Brown, juſt as you like.

The ſame Way you may dreſs Wigeons.

To dreſs Larks *Pear Faſhion.*

YOU muſt truſs the Larks cloſe, and cut off the Legs, ſeaſon them with Salt, Pepper, Cloves and Mace, make a Force-Meat thus: Take a Veal Sweetbread, as much Beef Sewet, a few Morels and Muſhrooms, chop all fine together, ſome Crumbs of Bread, and a few Sweet Herbs, a little Lemon-peel cut ſmall, mix all together with the Yolk of an Egg, wrap up every Lark in Force-Meat, and ſhape them like a Pear, ſtick one Leg in the Top like the Stalk of a Pear, rub them over with the Yolk of an Egg and Crumbs of Bread, bake them in a gentle Oven, ſerve them without Sauce; or they make a good Garniſh to a very fine Diſh.

You may uſe Veal, if you have not a Sweetbread.

To dreſs a Hare.

AS to roaſting of a Hare, I have given full Directions in the Beginning of the Book.

A jugged Hare.

CUT it into little Pieces, lard them here and there with little Slips of Bacon, ſeaſon them with a very little Pepper and Salt, put them into an earthen Jugg, with a Blade or two of Mace, an Onion ſtuck with Cloves, and a Bundle of Sweet Herbs; cover the Jugg or Jar you do it in, ſo cloſe that nothing can get in, then ſet it in a Pot of boiling Water, keep the Water boiling, and three Hours will do it; then turn it out into the Diſh, and take out the Onion and Sweet Herbs, and ſend it to Table hot. If you don't like it larded, leave it out.

To ſcare a Hare.

LARD your Hare, and put a Pudding in the Belly; put it into a Pot or Fiſh Kettle, then put to it two Quarts of ſtrong draw'd Gravy, one of Red Wine, a whole Lemon cut, a Faggot of Sweet Herbs, Nutmeg, Pepper, a little Salt and ſix Cloves; cover it cloſe, and ſtew it over a very ſlow Fire, till it is three Parts done; then take it up, put it into a Diſh, and ſtrew it over with Crumbs of Bread, a few Sweet Herbs chopped fine, ſome Lemon-peel grated and Half an Nutmeg; ſet it before the Fire, and baſte it till it is all of a fine light Brown. In the mean Time take the Fat off your Gravy, and thicken it with the Yolk of an Egg; take ſix Eggs boil'd hard and chopp'd ſmall, ſome pickled Cucumbers cut very thin; mix theſe with the Sauce, and pour it into the Diſh.

A Fillet of Mutton or Neck of Veniſon may be done the ſame Way.

Note, You may do Rabbits the ſame Way, but it muſt be Veal Gravy and White Wine; adding Muſhrooms for Cucumbers.

To

To ſtew a Hare.

CUT it to Pieces, put it into a Stew-pan, with a Blade or two of Mace, ſome Whole Pepper, Black and White, an Onion ſtuck with Cloves, an Anchovy, a Bundle of Sweet Herbs and a Nutmeg cut to Pieces, and cover it with Water; cover the Stew-pan cloſe, let it ſtew till the Hare is tender, but not too much done; then take it up, and with a Fork take out the Hare into a clean Pan, ſtrain the Sauce through a coarſe Sieve, empty all out of the Pan, put in the Hare again with the Sauce, take a Piece of Butter as big as a Walnut rolled in Flour, and put in likewiſe one Spoonful of Catchup, and one of Red Wine; ſtew all together (with a few freſh Muſhrooms, or pickled ones, if you have any) till it is thick and ſmooth; then diſh it up, and ſend it to Table. You may cut a Hare in two, and ſtew the Fore-Quarters thus, and roaſt the Hind-Quarters with a Pudding in the Belly.

A Hare *Civet.*

BONE the Hare and take out all the Sinews, then cut one Half in thin Slices, and the other Half in Pieces an Inch thick, flour them and fry them in a little freſh Butter as Collops quick, and have ready ſome Gravy made good with the Bones of the Hare and Beef, put a Pint of it into the Pan to the Hare, ſome Muſtard and a little Elder Vinegar; cover it cloſe, and let it do ſoftly till it is as thick as Cream, then diſh it up with the Head in the Middle.

Portugueſe Rabbits.

I Have in the Beginning of my Book given Directions for boiled and roaſted. Get ſome Rabbits, truſs them Chicken Faſhion, the Head muſt be cut off, and the Rabbit turned with the Back upwards, and two of the Legs ſtripped to the Claw-End, and ſo truſſed with two Skewers. Lard them, and roaſt them with what Sauce you pleaſe. If you want Chickens, and they are to appear as ſuch, they muſt be dreſs'd in this Manner; but if otherwiſe, the Head muſt be skewer'd back and come to the Table on, with Liver, Butter and Parſley, as you have for Rabbits, and they look very pretty boiled and truſſed in this Manner, and ſmothered with Onions; or if they are to be boiled for Chickens, cut off the Head and cover them with White Sellery Sauce, or Rice Sauce toſſed up with Cream.

Rabbits *Surpriſe.*

ROAST two Half-grown Rabbits, cut off the Heads cloſe to the Shoulders and the firſt Joints; then take off all the lean Meat from the Back Bones, cut it ſmall and toſs it up with ſix or ſeven Spoonfuls of Cream and Milk, and a Piece of Butter as

big

big as a Walnut rolled in Flour, a little Nutmeg and a little Salt, ſhake all together till it is as thick as good Cream, and ſet it to cool: Then make a Force-Meat with a Pound of Veal, a Pound of Sewet, as much Crumbs of Bread, two Anchovies, a little Piece of Lemon-peel cut fine, a little Sprig of Thyme, and a Nutmeg grated; let the Veal and Sewet be chopped very fine, and beat in a Mortar, then mix it all together with the Yolks of two raw Eggs, place it all round the Rabbits, leaving a long Trough in the Back Bone open, that you think will hold the Meat you cut out with the Sauce, pour it in and cover it with the Force-Meat, ſmooth it all over with your Hand as well as you can with a raw Egg, ſquare at both Ends, throw on a little grated Bread, and butter a Mazarine, or Pan, and take them from the Dreſſer where you formed them, and place them on it very carefully. Bake them three Quarters of an Hour till they are of a fine brown Colour. Let your Sauce be Gravy thicken'd with Butter and the Juice of a Lemon; lay them into the Diſh, and pour in the Sauce. Garniſh with Orange cut into Quarters, and ſerve it up for a Firſt Courſe.

To boil Rabbits.

TRUSS them for Boiling, boil them quick and white: For Sauce take the Livers, boil and ſhred them, and ſome Parſley ſhred fine, and pickled Aſtertion-Buds chopped fine, or Capers; mix theſe with Half a Pint of good Gravy, a Glaſs of White Wine, a little beaten Mace and Nutmeg, a little Pepper and Salt if wanted, a Piece of Butter as big as a large Walnut rolled in Flour; let it all boil together till it is thick, take up the Rabbits and pour the Sauce over them. Garniſh with Lemon. You may lard them with Bacon, if it is liked.

To dreſs Rabbits *in Caſſerole.*

DIVIDE the Rabbits into Quarters. You may lard them or let them alone, juſt as you pleaſe, ſhake ſome Flour over them, and fry them with Lard or Butter, then put them into an earthen Pipkin with a Quart of good Broth, a Glaſs of White Wine, a little Pepper and Salt, if wanted, a Bunch of Sweet Herbs, and a Piece of Butter as big as a Walnut rolled in Flour; cover them cloſe and let them ſtew Half an Hour, then diſh them up and pour the Sauce over them. Garniſh with *Seville* Orange cut into thin Slices and notched; the Peel that is cut out lay prettily between the Slices.

Mutton *Kebob'd.*

TAKE a Loin of Mutton, and joint it between every Bone; ſeaſon it with Pepper and Salt moderately, grate a ſmall Nutmeg all over, dip them in the Yolks of three Eggs, and have ready Crumbs of Bread and Sweet Herbs, dip them in and clap them together in the ſame Shape again, and put it on a ſmall Spit, roaſt them before a quick Fire, ſet a Diſh under and baſte it with a little Piece of Butter, and then keep baſting with what comes from it, and throw ſome Crumbs of Bread all over them as it is a roaſting; when it is enough take it up, and lay it in the Diſh, and have ready Half a Pint of good Gravy, and what comes from it; take two Spoonfuls of Catchup, and mix a Tea Spoonful of Flour with it and put to the Gravy, ſtir it together and give it a boil, and pour over the Mutton.

Note, You muſt obſerve to take off all the Fat of the Inſide, and the Skin of the Top of the Meat, and ſome of the Fat, if there be too much. When you put in what comes from your Meat into the Gravy, obſerve to pour out all the Fat.

A Neck of Mutton, *call'd,* The Haſty Diſh.

TAKE a large Pewter or Silver Diſh, made like a deep Soop Diſh, with an Edge about an Inch deep on the Inſide, on which the Lid fixes (with a Handle at Top) ſo faſt that you may liſt it up full, by that Handle without falling. This Diſh is call'd a Necromancer. Take a Neck of Mutton about ſix Pounds, take off the Skin, cut it into Chops, not too thick, ſlice a *French* Roll thin, peel and ſlice a very large Onion, pare and ſlice three or four Turnips, lay a Row of Mutton in the Diſh, on that a Row of Roll, then a Row of Turnips, and then Onions, a little Salt, then the Meat, and ſo on; put in a little Bundle of Sweet Herbs, and two or three Blades of Mace; have a Tea Kettle of Water boiling, fill the Diſh and cover it cloſe, hang the Diſh on the Back of two Chairs by the Rim, have ready three Sheets of Brown Paper, tare each Sheet into five Pieces, and draw them through your Hand, light one Piece and hold it under the Bottom of the Diſh, moving the Paper about; as faſt as the Paper burns light another till all is burnt, and your Meat will be enough. Fifteen Minutes juſt does it. Send it to Table hot in the Diſh.

Note, This Diſh was firſt contrived by Mr. *Rich,* and is much admired by the Nobility.

To dreſs a Loin of Pork *with* Onions.

TAKE a Fore-Loin of Pork, and roaſt it as at another Time, peel a Quarrer of a Peck of Onions, and ſlice them thin, lay them in the Dripping-pan, which muſt be very clean, under the Pork, let the Fat drop on them; when the Pork is nigh enough, put the Onions into the Sauce-pan, let them ſimmer over the Fire a Quarter of an Hour, ſhaking them well, then pour out all the Fat as well as you can, ſhake in a very little Flour, a Spoonful of Vinegar, and three Tea Spoonfuls of Muſtard, ſhake all well together, and ſtir in the Muſtard, ſet it over the Fire for four or five Minutes, lay the Pork in a Diſh, and the Onions in a Baſon. This is an admirable Diſh to thoſe who love Onions.

To make a Currey *the* Indian *Way.*

TAKE two ſmall Chickens, skin them and cut them as for a Fricaſey, waſh them clean, and ſtew them in about a Quart of Water, for about five Minutes, then ſtrain off the Liquor and put the Chickens in a clean Diſh; take three large Onions, chop them ſmall and fry them in about two Ounces of Butter, then put in the Chickens and fry them together till they are Brown, take a Quarter of an Ounce of Turmerick, a large Spoonful of Ginger and beat Pepper together, and a little Salt to your Palate, ſtrew all theſe Ingredients over the Chickens whilſt it is frying; then pour in the Liquor, and let it ſtew about Half an Hour, then put in a Quarter of a Pint of Cream, and the Juice of two Lemons, and ſerve it up. The Ginger, Pepper and Turmerick muſt be beat very fine.

To boil the Rice.

PUT two Quarts of Water to a Pint of Rice, let it boil till you think it is done enough, then throw in a Spoonful of Salt, and turn it out into a Cullender; then let it ſtand about five Minutes before the Fire to dry, and ſerve it up in a Diſh by itſelf. Diſh it up and ſend it to Table, the Rice in a Diſh by itſelf.

To make a Pellow *the* Indian *Way.*

TAKE three Pounds of Rice, pick and waſh it very clean, put it into a Cullender, and let it drain very dry; take three Quarters of a Pound of Butter, and put it in a Pan over a very ſlow Fire till it melts, then put in the Rice and cover it over very cloſe, that it may keep all the Steam in; add to it a little Salt, ſome Whole Pepper, Half a Dozen Blades of Mace, and a few Cloves. You muſt put in a little Water to keep it from burning,

then ſtir it up very often, and let it ſtew till the Rice is ſoft. Boil two Fowls and a fine Piece of Bacon, of about two Pounds Weight as common, cut the Bacon in two Pieces, lay it in the Diſh with the Fowls, cover it over with the Rice, and garniſh it with about Half a Dozen hard Eggs and a Dozen Onions fry'd Whole and very Brown.

Note, This is the true *Indian* Way of dreſſing them.

Another Way to make a Pellow.

TAKE a Leg of Veal about twelve or fourteen Pounds Weight, an old Cock skinned, chop both to Pieces, put it into a Pot with five or ſix Blades of Mace, ſome Whole White Pepper, and three Gallons of Water, Half a Pound of Bacon, two Onions and ſix Cloves; cover it cloſe, and when it boils let it do very ſoftly till the Meat is good for nothing and above two Thirds is waſted, then ſtrain it, the next Day put this Soop into a Sauce-pan, with a Pound of Rice, ſet it over a very ſlow Fire, take great care it don't burn; when the Rice is very thick and dry, turn it into a Diſh. Garniſh with hard Eggs cut in two, and have roaſted Fowls in another Diſh.

Note, You are to obſerve, if your Rice ſimmers too faſt it will burn, when it comes to be thick. It muſt be very thick and dry, and the Rice not boiled to a Mummy.

To make Eſſence of Ham.

TAKE off the Fat of a Ham, and cut the Lean in *Slices*, beat them well and lay them in the Bottom of a Stew-pan, with Slices of Carrots, Parſnips and Onions; cover your Pan, and ſet it over a gentle Fire: Let them ſtew till they begin to ſtick, then ſprinkle on a little Flour, and turn them; then moiſten with Broth and Veal Gravy. Seaſon them with three or four Muſhrooms, as many Truffles, a Whole Leek, ſome Parſley, and Half a Dozen Cloves; or inſtead of a Leek, a Clove of Garlick. Put in ſome Cruſts of Bread, and let them ſimmer over the Fire for a Quarter of an Hour; ſtrain it, and ſet it away for Uſe. Any Pork or Ham does for this, that is well made.

Rules to be obſerv'd in all Made-Diſhes.

FIRST, that the Stew-pans, or Sauce-pans and Covers be very clean, free from Sand and well tinn'd; and that all the White Sauces have a little Tartneſs, and be very ſmooth and of a fine Thickneſs, and all the Time any White Sauce is over the Fire keep ſtirring it one Way.

And

And as to Brown Sauce, take great Care no Fat ſwims at the Top, but that it be all ſmooth alike, and about as thick as good Cream, and not to taſte of one Thing more than another. As to Pepper and Salt, ſeaſon to your Palate, but don't put too much of either, for that will take away the fine Flavour of every Thing. As to moſt Made-Diſhes, you may put in what you think proper to inlarge it, or make it good; as Muſhrooms pickled, dry'd, freſh, or powder'd; Truffles, Morels, Cocks-Combs ſtew'd, Ox-Palates cut in little Bits, Artichoke-Bottoms, either pickled, freſh boiled, or dry'd ones ſoftened in warm Water, each cut in four Pieces, Aſparagus-Tops, the Yolks of hard Eggs, Force-Meat Balls, *&c.* The beſt Things to give a Sauce a Tartneſs, are Muſhroom-Pickle, White Walnut-Pickle, Elder-Vinegar, or Lemon-Juice.

CHAP. III.

Read this CHAPTER, *and you will find how expenſive a* French *Cook's Sauce is.*

The French *Way of dreſſing* Partridges.

WHEN they are newly picked and drawn, ſinge them: You muſt mince their Livers with a Bit of Butter, ſome ſcraped Bacon, Green Truffles, if you have any, Parſley, Chimbol, Salt, Pepper, Sweet Herbs and Alſpice. The Whole being minced together, put it in the Inſide of your Partridges, then ſtop both Ends of them, after which give them a fry in the Stew-pan; that being done, ſpit them, and wrap them up in Slices of Bacon and Paper; then take a Stew-pan, and having put in an Onion cut into Slices, a Carrot cut into little Bits, with a little Oil, give them a few Toſſes over the Fire; then moiſten them with Gravy, Cullis, and a little Eſſence of Ham. Put therein Half a Lemon cut into Slices, four Cloves of Garlick, a little ſweet Baſil, Thyme, a Bay-Leaf, a little Parſley, Chimbol, two Glaſſes of White Wine, and four of the Carcaſſes of the Partridges; let them be pounded, and put them in this Sauce. When the Fat of your Cullis is taken away, be careful to make it reliſhing; and after your pounded Livers are put into your Cullis, you muſt ſtrain them through a Sieve. Your Partridges being done, take them off; as alſo take off the Bacon and Paper, and lay them in your Diſh with your Sauce over them.

This Diſh I do not recommend; for I think it an odd Jumble of Traſh; by that Time the Cullis, the Eſſence of Ham, and all other

other Ingredients are reckon'd, the Partridges will come to a fine Penny. But ſuch Receipts as this, is what you have in moſt Books of Cookery yet printed.

To make Eſſence of Ham.

TAKE the Fat off a *Weſtphalia* Ham, cut the Lean in Slices, beat them well and lay them in the Bottom of a Stew-pan, with Slices of Carrots, Parſnips, and Onions; cover your Pan, and ſet it over a gentle Fire. Let them ſtew till they begin to ſtick, then ſprinkle on a little Flour, and turn them; then moiſten with Broth and Veal Gravy; ſeaſon with three or four Muſhrooms, as many Truffles, a whole Leek, ſome Baſil, Parſley, and Half a Dozen Cloves; or inſtead of the Leek, you may put a Clove of Garlick. Put in ſome Cruſts of Bread, and let them ſimmer over the Fire for three Quarters of an Hour. Strain it, and ſet it by for Uſe.

A Cullis *for all Sorts of* Ragoo.

HAVING cut three Pounds of lean Veal, and Half a Pound of Ham, into Slices, lay it into the Bottom of a Stew-pan, put in Carrots and Parſnips, and an Onion ſliced; cover it, and ſet it a ſtewing over a Stove: When it has a good Colour, and begins to ſtick, put to it a little melted Butter, and ſhake in a little Flour, keep it moving a little while till the Flour is fried; then moiſten it with Gravy and Broth, of each a like Quantity, then put in ſome Parſley and Baſil, a whole Leek, a Bay-Leaf, ſome Muſhrooms and Truffles minced ſmall, three or four Cloves, and the Cruſt of two *French* Rolls: Let all this ſimmer together for three Quarters of an Hour; then take out your Slices of Veal; ſtrain it, and keep it for all Sorts of Ragoos. Now compute the Expence, and ſee if this Diſh cannot be dreſſed full as well without this Expence.

A Cullis *for all Sorts of* Butcher's Meat.

YOU muſt take Meat, according to your Company. If ten or twelve, you can't take leſs than a Leg of Veal and a Ham, with all the Fat and Skin and Outſide cut off. Cut the Leg of Veal in Pieces, about the Bigneſs of your Fiſt, place them in your Stew-pan, and then the Slices of Ham, two Carrots, an Onion cut in two; cover it cloſe, let it ſtew ſoftly at firſt, and as it begins to be Brown, take off the Cover, and turn it to Colour it on all Sides the ſame; but take Care not to burn the Meat. When it has a pretty Brown Colour, moiſten your Cullis with Broth made of Beef, or other Meat; ſeaſon your Cullis with a little ſweet Baſil, ſome Cloves, with ſome Garlick; pare a Lemon, cut it into Slices, and put it into your Cullis, with ſome Muſhrooms. Put into a

Stew-

Stew-pan a good Lump of Butter, and ſet it over a ſlow Fire; put into it two or three Handfuls of Flour, ſtir it with a Wooden-Ladle, and let it take a Colour; if your Cullis be pretty Brown, you muſt put in ſome Flour. Your Flour being brown with your Cullis, then pour it very ſoftly into your Cullis, keeping your Cullis ſtirring with a Wooden-Ladle; then let your Cullis ſtew ſoftly, and skim off all the Fat, put in two Glaſſes of Champaign, or other White Wine; but take Care to keep your Cullis very thin, ſo that you may take the Fat well off, and clarify it. To clarify it, you muſt put it on a Stove that draws well, and cover it cloſe, and let it boil without uncovering, till it boils over; then uncover it, and take off the Fat that is round the Stew-pan, then wipe it off the Cover alſo, and cover it again. When your Cullis is done, take out the Meat, and ſtrain your Cullis through a Silk Strainer. This Cullis is for all Sorts of Ragoos, Fowls, Pies, and Terrines.

Cullis *the* Italian *Way.*

PUT into a Stew-pan Half a Ladleful of Cullis, as much Eſſence of Ham, Half a Ladleful of Gravy, as much of Broth, three or four Onions cut into Slices, four or five Cloves of Garlick, a little beaten Coriander-Seed, with a Lemon pared and cut into Slices, a little ſweet Baſil, Muſhrooms, and good Oil; put all over the Fire, let it ſtew a Quarter of an Hour, take the Fat well off, let it be of a good Taſte, and you may uſe it with all Sorts of Meat and Fiſh, particularly with glazed Fiſh. This Sauce will do for two Chickens, ſix Pigeons, Quails, or Ducklings, and all Sorts of Tame and Wild Fowl. Now this *Italian*, or *French* Sauce, is ſaucy.

Cullis *of* Craw-fiſh.

YOU muſt get the middling Sort of Craw-fiſh, put them over the Fire, ſeaſon'd with Salt, Pepper, and Onion cut in Slices; being done, take them out, pick them, and keep the Tails after they are ſcaled, pound the reſt together in a Mortar; the more they are pounded, the finer your Cullis will be. Take a Bit of Veal, the Bigneſs of your Fiſt, with a ſmall Bit of Ham, an Onion cut into four, put it in to ſweat gently; if it ſticks but a very little to the Pan, powder it a little. Moiſten it with Broth, put in it ſome Cloves, ſweet Baſil in Branches, ſome Muſhrooms, with Lemon pared and cut in Slices: Being done, skim the Fat well, let it be of a good Taſte, then take out your Meat with a Skimmer, and go on to thicken it a little, with Eſſence of Ham; then

put

put in your Craw-fiſh, and ſtrain it off. Being ſtrained, keep it for a Firſt Courſe of Craw-fiſh.

A White Cullis.

TAKE a Piece of Veal, cut it into ſmall Bits, with ſome thin Slices of Ham, and two Onions cut into four Pieces; moiſten it with Broth, ſeaſon'd with Muſhrooms, a Bunch of Parſley, Green Onions, three Cloves, and ſo let it ſtew. Being ſtewed, take out all your Meat and Roots with a Skimmer, put in a few Crumbs of Bread, and let it ſtew ſoftly: Take the White of a Fowl, or two Chickens, and pound it in a Mortar; being well pounded, mix it in your Cullis, but it muſt not boil, and your Cullis muſt be very white; but if it is not white enough, you muſt pound two Dozen of Sweet Almonds blanched, and put into your Cullis; then boil a Glaſs of Milk, and put it in your Cullis: Let it be of a good Taſte, and ſtrain it off; then put it in a ſmall Kettle, and keep it warm. You may uſe it for white Loaves, white Cruſt of Bread, and Biſquets.

Sauce for a Brace of Partridges, Pheaſants, *or any Thing you pleaſe.*

ROAST a Partridge, pound it well in a Mortar with the Pinions of four Turkies, with a Quart of ſtrong Gravy, and the Livers of the Partridges and ſome Truffles; let it ſimmer till it be pretty thick, let it ſtand in a Diſh for awhile, then put two Glaſſes of Burgundy into a Stew-pan, with two or three Slices of Onions, a Clove or two of Garlick, and the above Sauce. Let it ſimmer a few Minutes, then preſs it through a Hair-bag into a Stew-pan, add the Eſſence of a Ham, let it all boil for ſome Time, ſeaſon it with good Spices and Pepper, lay your Partridges, *&c.* in the Diſh, and pour your Sauce in.

They will uſe as many fine Ingredients to ſtew a Pigeon, or Fowl, as will make a very fine Diſh, which is equal with boiling a Leg of Mutton in Champaign.

It would be needleſs to name any more; though you have much more expenſive Sauce than this. However, I think here is enough to ſhew the Folly of theſe fine *French* Cooks. In their own Country, they will make a grand Entertainment with the Expence of one of theſe Diſhes; but here they want the little petty Profit; and by this Sort of Legerdemain, ſome fine Eſtates are juggled into *France.*

CHAP. IV.

To make a Number of pretty little Diſhes, fit for a Supper, or Side-Diſh, and little Corner-Diſhes for a great Table; and the reſt you have in the CHAPTER *for* Lent.

Hogs Ears *forced.*

TAKE four Hogs Ears and Half boil them, or take them ſouſed; make a Force-Meat thus: Take Half a Pound of Beef Sewet, as much Crumbs of Bread, an Anchovy, ſome Sage, boil and chop very fine a little Parſley, mix all together with the Yolk of an Egg, a little Pepper, ſlit your Ears very carefully to make a Place for your Stuffing, fill them, flour them, and fry them in freſh Butter till they are of a fine Brown; then pour out all the Fat clean, and put to them Half a Pint of Gravy, a Glaſs of White Wine, three Tea Spoonfuls of Muſtard, a Piece of Butter as big as a Nutmeg rolled in Flour, a little Pepper, a ſmall Onion Whole; cover them cloſe, and let them ſtew ſoftly for Half an Hour, ſhaking your Pan now and then. When they are enough, lay them in your Diſh, and pour your Sauce over them; but firſt take out the Onion. This makes a very pretty Diſh; but if you would make a fine large Diſh, take the Feet, and cut all the Meat in ſmall thin Pieces, and ſtew with the Ears. Seaſon with Salt to your Palate.

To force Cocks-Combs.

PARBOIL your Cocks-Combs, then open them with a Point of a Knife at the Great-end: Take the White of a Fowl, as much Bacon and Beef Marrow, cut theſe ſmall, and beat them fine in a Marble Mortar; ſeaſon them with Salt, Pepper and grated Nutmeg, and mix it with an Egg; fill the Cocks-Combs, and ſtew them in a little ſtrong Gravy ſoftly for Half an Hour, then ſlice in ſome freſh Muſhrooms, and a few pickled ones; then beat up the Yolk of an Egg in a little Gravy, ſtirring it. Seaſon with Salt. When they are enough, diſh them up in little Diſhes or Plates.

To preſerve Cocks-Combs.

LET them be well cleaned, then put them into a Pot, with ſome melted Bacon, and boil them a little. About Half an Hour after, add a little Bay Salt, ſome Pepper, a little Vinegar, a Lemon ſliced, and an Onion ſtuck with Cloves. When the Bacon begins

to ſtick to the Pot, take them up, put them into the Pan you would keep them in, lay a clean Linnen Cloth over them, and pour melted Butter clarified over them, to keep them cloſe from the Air. Theſe make a pretty Plate at a Supper.

To preſerve or pickle Pig's Feet *and* Ears.

TAKE your Feet and Ears ſingle, and waſh them well, ſplit the Feet in two, put a Bay-Leaf between every Foot, put in almoſt as much Water as will cover them. When they are well ſteemed, add to them Cloves, Mace, Whole Pepper and Ginger, Coriander Seed, and Salt, according to your Diſcretion, put to them a Bottle or two of *Rheniſh* Wine, according to the Quantity you do, Half a Score Bay-Leaves, and a Bunch of Sweet Herbs. Let them boil ſoftly till they are very tender, then take them out of the Liquor, lay them in an Earthen Pot, then ſtrain the Liquor over them; when they are cold, cover them down cloſe, and keep them for Uſe.

You ſhould let them ſtand to be cold; skim off all the Fat, and then put in the Wine and Spice.

They eat well cold; or at any time heat them in the Jelly, and thicken it with a little Piece of Butter rolled in Flour, makes a very pretty Diſh; or heat the Ears, and take the Feet clean out of the Jelly and roll it in the Yolk of an Egg, or melted Butter, and then in Crumbs of Bread and broil them; or fry them in freſh Butter, lay the Ears in the Middle and the Feet round, and pour the Sauce over; or you may cut the Ears in long Slips, which is better: And if you chuſe it, make a good brown Gravy to mix with them, a Glaſs of White Wine and ſome Muſtard, thicken'd with a Piece of Butter rolled in Flour.

To pickle Ox-Palates.

TAKE your Palates and waſh them well with Salt and Water, and put them in a Pipkin with Water and ſome Salt; and when they are ready to boil, skim them well, and put to them Pepper, Cloves, and Mace, as much as will give them a quick Taſte. When they are boiled tender (which will require four or five Hours) peel them and cut them into ſmall Pieces, and let them cool; then make the Pickle of White Wine and Vinegar, an equal Quantity; boil the Pickle, and put in the Spices that were boiled in the Palates: When both the Pickle and Palates are cold, lay your Palates in a Jar, and put to them a few Bay-Leaves and a little freſh Spice; pour the Pickle over them, cover them cloſe, and keep them for Uſe.

Of

Of theſe you may at any Time make a pretty little Diſh, either with brown Sauce or white; or Butter and Muſtard, and a Spoonful of White Wine; or they are ready to put in Made-Diſhes.

To ſtew Cucumbers.

PARE twelve Cucumbers, and ſlice them as thick as a Crown-Piece, and put them to drain, and then lay them in a coarſe Cloth till they are dry, flour them and fry them Brown in Butter; pour out the Fat, then put to them ſome Gravy, a little Claret, ſome Pepper, Cloves and Mace, and let them ſtew a little, then roll a Bit of Butter in Flour, and toſs them up; ſeaſon with Salt: You may add a very little Muſhroom-pickle.

To Ragoo Cucumbers.

TAKE two Cucumbers, two Onions, ſlice them, and fry them in a little Butter; then drain them in a Sieve, put them into a Sauce-pan, add ſix Spoonfuls of Gravy, two of White Wine, a Blade of Mace: Let them ſtew five or ſix Minutes; then take a Piece of Butter as big as a Walnut rolled in Flour, ſhake them together, and when it is thick diſh them up.

A Fricaſey of Kidney Beans.

TAKE a Quart of the Seed, when dry, ſoak them all Night in River Water, then boil them on a ſlow Fire till quite tender; take a Quarter of a Peck of Onions, ſlice them thin, fry them in Butter till Brown; then take them out of the Butter, and put them in a Quart of ſtrong draw'd Gravy. Boil them till you may maſh them fine, then put in your Beans, aud give them a boil or two. Seaſon with Pepper, Salt, and Nutmeg.

To dreſs Windſor Beans.

TAKE the Seed, boil them till they are tender; then blanch them, and fry them in clarified Butter. Melt Butter, with a Drop of Vinegar, and pour over them. Strew them with Salt, Pepper, and Nutmeg.

Or you may eat them with Butter, Sack, Sugar, and a little Powder of Cinnamon.

To make Jumballs.

TAKE a Pound of fine Flour and a Pound of fine Powder-ſugar, make them into a light Paſte, with Whites of Eggs beat fine; then add Half a Pint of Cream, Half a Pound of freſh Butter

melted, and a Pound of blanched Almonds well beat. Kneed them all together thoroughly, with a little Roſe-Water, and cut out your Jumballs in what Figures you fancy; and either bake them in a gentle Oven, or fry them in freſh Butter, and they make a pretty Side or Corner Diſh. You may melt a little Butter with a Spoonful of Sack, and throw fine Sugar all over the Diſh. If you make them in pretty Figures, they make a fine little Diſh.

To make a Ragoo of Onions.

TAKE a Pint of little young Onions, peel them, and take four large ones, peel them and cut them very ſmall: Put a Quarter of a Pound of good Butter into a Stew-pan; when it is melted and done making a Noiſe, throw in your Onions, and fry them till they begin to look a little Brown; then ſhake in a little Flour, and ſhake them round till they are thick; throw in a little Salt, a little beaten Pepper, a Quarter of a Pint of good Gravy, and a Tea Spoonful of Muſtard. Stir all together, and when it is well taſted and of a good Thickneſs, pour it into your Diſh; and garniſh it with fry'd Crumbs of Bread and Raſpings. They make a pretty little Diſh, and are very good. You may ſtrew Raſpings in the room of Flour, if you pleaſe.

A Ragoo of Oyſters.

OPEN twenty large Oyſters, take them out of their Liquor, ſave the Liquor, and dip the Oyſters in a Batter made thus: Take two Eggs, beat them well, a little Lemon-peel grated, a little Nutmeg grated, a Blade of Mace pounded fine, a little Parſley chopp'd fine; beat all together with a little Flour, have ready ſome Butter or Dripping in a Stew-pan; when it boils, dip in your Oyſters, one by one, into the Batter and fry them of a fine Brown; then with an Egg-ſlice take them out, and lay them in a Diſh before the Fire. Pour the Fat out of the Pan, and ſhake a little Flour over the Bottom of the Pan, then rub a little Piece of Butter as big as a ſmall Walnut, all over with your Knife, whilſt it is over the Fire; then pour in three Spoonfuls of the Oyſter-liquor ſtrained, one Spoonful of White Wine, and a Quarter of a Pint of Gravy; grate a little Nutmeg, ſtir all together, throw in the Oyſters, give the Pan a toſs round, and when the Sauce is of a good Thickneſs, pour all into the Diſh, and garniſh with Raſpings.

A Ragoo of Aſparagus.

SCRAPE a Hundred of Graſs very clean, and throw it into cold Water. When you have ſcraped all, cut as far as is good and green, about an Inch long, and take two Heads of Endive clean waſhed

waſhed and picked, cut it very ſmall, a young Lettuce clean waſhed and cut ſmall, a large Onion peeled and cut ſmall; put a Quarter of a Pound of Butter into a Stew-pan, when it is melted, throw in the above Things: Toſs them about, and fry them ten Minutes; then ſeaſon them with a little Pepper and Salt, ſhake in a little Flour, toſs them about, then pour in Half a Pint of Gravy. Let them ſtew till the Sauce is very thick and good; then pour all into your Diſh. Save a few of the little Tops of the Graſs to garniſh the Diſh.

A Ragoo of Livers.

TAKE as many Livers as you would have for your Diſh. A Turkey's Liver and ſix Fowls Livers will make a pretty Diſh. Pick the Galls from them, and throw them into cold Water; take the ſix Livers, put them in a Sauce-pan, with a Quarter of a Pint of Gravy, a Spoonful of Muſhrooms, either pickled or freſh, a Spoonful of Catchup, a little Bit of Butter, as big as a Nutmeg rolled in Flour; ſeaſon with Pepper and Salt to your Palate. Let them ſtew ſoftly ten Minutes; in the mean while broil the Turkey's Liver nicely, lay it in the Middle, and the ſtewed Livers round. Pour the Sauce all over, and garniſh with Lemon.

To Ragoo Cauliflowers.

LAY a large Cauliflower in Water, then pick it to Pieces, as if for Pickling: Take a Quarter of a Pound of Butter, with a Spoonful of Water, and melt it in a Stew-pan, then throw in your Cauliflowers, and ſhake them about often till they are quite tender; then ſhake in a little Flour, and toſs the Pan about. Seaſon them with a little Pepper and Salt, pour in Half a Pint of good Gravy, let them ſtew till the Sauce is thick, and pour it all into a little Diſh. Save a few little Bits of Cauliflower, when ſtewed in the Butter, to garniſh with.

Stewed Peas *and* Lettuce.

TAKE a Quart of Green Peas, two nice Lettuce clean waſhed and picked, cut them ſmall acroſs, put all into a Sauce-pan with a Quarter of a Pound of Butter, Pepper and Salt to your Palate; cover them cloſe, and let them ſtew ſoftly, ſhaking the Pan often. Let them ſtew ten Minutes, then ſhake in a little Flour, toſs them round, and pour in Half a Pint of good Gravy; put in a little Bundle of Sweet Herbs and an Onion, with three Cloves, and a Blade of Mace ſtuck in it. Cover it cloſe, and let them ſtew a Quarter of an Hour; then take out the Onion and Sweet Herbs, and turn it all into a Diſh. If you find the Sauce not thick enough, ſhake in a little more Flour, and let it ſimmer, then take it up.

Cod-

Cod-Sounds *broiled with* Gravy.

SCALD them in hot Water, and rub them with Salt well; blanch them, that is, take off the black dirty Skin, then ſet them on in cold Water, and let them ſimmer till they begin to be tender; take them out and flour them, and broil them on the Gridiron. In the mean Time take a little good Gravy, a little Muſtard, a little Bit of Butter rolled in Flour, give it a boil, ſeaſon it with Pepper and Salt, lay the Sounds in your Diſh, and pour the Sauce over them.

A forced Cabbage.

TAKE a fine White-heart Cabbage, about as big as a Quarter of a Peck, lay it in Water two or three Hours, then Half boil it, ſet it in a Cullender to drain, then very carefully cut out the Heart, but take great Care not to break off any of the outſide Leaves, fill it with Force-Meat made thus: Take a Pound of Veal, Half a Pound of Bacon, Fat and Lean together, cut them ſmall, and beat them fine in a Mortar, with four Eggs boiled hard. Seaſon with Pepper and Salt, a little beaten Mace, a very little Lemon-peel cut fine, ſome Parſley chopped fine, a very little Thyme, and two Anchovies: When they are beat fine, take the Crumb of a ſtale Roll, ſome Muſhrooms, if you have them, either pickled or freſh, and the Heart of the Cabbage you cut out chopped fine. Mix all together with the Yolk of an Egg, then fill the hollow Part of the Cabbage, and tie it with a Packthread, then lay ſome Slices of Bacon in the Bottom of a Stew-pan or Sauce-pan, and on that a Pound of coarſe lean Beef, cut thin; put in the Cabbage, cover it cloſe, and let it ſtew over a ſlow Fire till the Bacon begins to ſtick to the Pan, ſhake in a little Flour, then pour in a Quart of Broth, an Onion ſtuck with Cloves, two Blades of Mace, ſome Whole Pepper, a little Bundle of Sweet Herbs; cover it cloſe, and let it ſtew very ſoftly an Hour and a Half, put in a Glaſs of Red Wine, give it a boil, then take it up, lay it in the Diſh, and ſtrain the Gravy and pour over, untie it firſt. This is a fine Side Diſh, and the next Day makes a fine Haſh, with a Veal Steak nicely broiled and laid on it.

Stewed Red Cabbage.

TAKE a Red Cabbage, lay it in cold Water an Hour, then cut it into thin Slices acroſs, and cut it into little Pieces. Put it into a Stew-pan, with a Pound of Sauſages, a Pint of Gravy, a little Bit of Ham or lean Bacon; cover it cloſe, and let it ſtew Half an Hour; then take the Pan off the Fire, and skim off the Fat, ſhake in a little Flour, and ſet it on again. Let it ſtew two

or

or three Minutes, then lay the Sauſages in your Diſh, and pour the reſt all over. You may, before you take it up, put in Half a Spoonful of Vinegar.

Savoys *forced and ſtewed.*

TAKE two Savoys, fill one with Force-Meat, and the other without. Stew them with Gravy; ſeaſon them with Pepper and Salt, and when they are near enough, take a Piece of Butter, as big as a large Walnut rolled in Flour, and put in. Let them ſtew till they are enough, and the Sauce thick; then lay them in your Diſh, and pour the Sauce over them. Theſe Things are beſt done on a Stove.

To force Cucumbers.

TAKE three large Cucumbers, ſcoop out the Pith, fill them with fry'd Oyſters, ſeaſon'd with Pepper and Salt; put on the Piece you cut off again, ſew it with a coarſe Thread, and fry them in the Butter the Oyſters are fry'd in; then pour out the Butter, and ſhake in a little Flour, pour in Half a Pint of Gravy, ſhake it round and put in the Cucumbers. Seaſon it with a little Pepper and Salt; let them ſtew ſoftly till they are tender, then lay them in a Plate, and pour the Gravy over them: Or you may force them with any Sort of Force-Meat you fancy, and fry them in Hog's Lard, and then ſtew them in Gravy and Red Wine.

Fry'd Sauſages.

TAKE Half a Pound of Sauſages, and ſix Apples; ſlice four about as thick as a Crown, cut the other two in Quarters, fry them with the Sauſages of a fine light Brown, lay the Sauſages in the Middle of the Diſh, and the Apples round. Garniſh with the quarter'd Apples.

Stewed Cabbage and Sauſages fry'd is a good Diſh; then heat cold Peas Pudding in the Pan, lay it in a Diſh and the Sauſages round, heap the Pudding in the Middle, and lay the Sauſages all round thick up Edge-ways, and one in the Middle at length.

Callops *and* Eggs.

CUT either Bacon, pickled Beef, or hung Mutton into thin Slices; broil them nicely, lay them in a Diſh before the Fire, have ready a Stew-pan of Water boiling, break as many Eggs as you have Collops, break them one by one in a Cup, and pour them into the Stew-pan. When the Whites of the Eggs be-

gin

gin to harden, and all look of a clear White, take them up one by one in an Egg-ſlice, and lay them on the Collops.

To dreſs Cold Fowl *or* Pigeon.

CUT them in four Quarters, beat up an Egg or two, according to what you dreſs, grate a little Nutmeg in, a little Salt, ſome Parſley chopped, a few Crumbs of Bread, beat them well together, dip them in this Batter, and have ready ſome Dripping hot in a Stew-pan, in which fry them of a fine light Brown: Have ready a little good Gravy, thickened with a little Flour, mixt with a Spoonful of Catchup; lay the Fry in the Diſh, and pour the Sauce over. Garniſh with Lemon; and a few Muſhrooms, if you have any. A cold Rabbit eats well done thus.

To Mince Veal.

CUT your Veal as fine as poſſible, but don't chop it; grate a little Nutmeg over it, ſhred a little Lemon-peel very fine, throw a very little Salt on it, drudge a little Flour over it. To a large Plate of Veal, take four or five Spoonfuls of Water, let it boil, then put in the Veal, with a Piece of Butter as big as an Egg, ſtir it well together; when it is all thorough Hot, it is enough. Have ready a very thin Piece of Bread toaſted Brown, cut it into three Corner Sippets, lay it round the Plate, and pour in the Veal. Juſt before you pour it in, ſqueeze in Half a Lemon, or Half a Spoonful of Vinegar. Garniſh with Lemon. You may put Gravy in the room of Water, if you love it ſtrong, but it is better without.

To Fry Cold Veal.

CUT it in Pieces, about as thick as Half a Crown, and as long as you pleaſe, dip them in the Yolk of an Egg, and then in Crumbs of Bread, with a few Sweet Herbs, and ſhred Lemon-peel in it; grate a little Nutmeg over them, and fry them in freſh Butter. The Butter muſt be hot, juſt enough to fry them in: In the mean Time make a little Gravy of the Bone of the Veal; when the Meat is fry'd take it out with a Fork, and lay it in a Diſh before the Fire, then ſhake a little Flour into the Pan, and ſtir it round; then put in the Gravy, ſqueeze in a little Lemon, and pour it over the Veal. Garniſh with Lemon.

To toſs up Cold Veal *White.*

CUT the Veal into little thin Bits, put Milk enough to it for Sauce, grate in a little Nutmeg, a very little Salt, a little Piece of Butter rolled in Flour: To Half a Pint of Milk, the Yolks

Yolks of two Eggs well beat, a Spoonful of Muſhroom-Pickle, ſtir all together till it is thick; then pour it into your Diſh, and garniſh with Lemon.

Cold Fowl skinned, and done this Way, eats well; or the beſt End of a cold Breaſt of Veal; firſt fry in, drain it from the Fat, then pour this Sauce to it.

To Haſh Cold Mutton.

CUT your Mutton with a very ſharp Knife in very little Bits, as thin as poſſible; then boil the Bones with an Onion, a little Sweet Herbs, a Blade of Mace, a very little Whole Pepper, a little Salt, a Piece of Cruſt toaſted very criſp: Let it boil till there is juſt enough for Sauce, ſtrain it, and put it into a Sauce-pan, with a Piece of Butter rolled in Flour; put in the Meat, when it is very hot it is enough. Have ready ſome thin Bread toaſted Brown, cut Three-corner-ways, lay them round the Diſh, and pour in the Haſh. As to Walnut-pickle, and all Sorts of Pickles, you muſt put in according to your Fancy. Garniſh with Pickles. Some love a ſmall Onion peeled and cut very ſmall, and done in the Haſh.

To Haſh Mutton *like* Veniſon.

CUT it very thin as above; boil the Bones, as above; ſtrain the Liquor, when there is juſt enough for your Haſh. To a Quarter of a Pint of Gravy, put a large Spoonful of Red Wine, an Onion peeled and chopped fine, a very little Lemon-peel ſhred fine, a Piece of Butter, as big as a ſmall Walnut rolled in Flour; put it into a Sauce pan with the Meat, ſhake it all together, and when it is thorough hot, pour it into your Diſh. Haſh Beef the ſame Way.

To make Collops *of* Cold Beef.

IF you have any cold Inſide of a Surloin of Beef, take off all the Fat, cut it very thin in little Bits, cut an Onion very ſmall, boil as much Water as you think will do for Sauce, ſeaſon it with a little Pepper and Salt, and a Bundle of Sweet Herbs. Let the Water boil, then put in the Meat, with a good Piece of Butter rolled in Flour, ſhake it round, and ſtir it. When the Sauce is thick and the Meat done, take out the Sweet Herbs, and pour it into your Diſh. They do better than freſh Meat.

To make a Florendine *of* Veal.

TAKE two Kidnies of a Loin of Veal, Fat and all, and mince it very fine, then chop a few Herbs and put to it, and add a few Currants; ſeaſon it with Cloves, Mace, Nutmeg, and a little Salt, four or five Yolks of Eggs chopped fine, and ſome Crumbs of

Bread, a Pippin or two chopped, ſome candied Lemon-peel cut ſmall, a little Sack, and Orange Flower-Water. Lay a Sheet of Puff paſte at the Bottom of your Diſh, and put in the Ingredients, and cover it with another Sheet of Puff-paſte. Bake it in a ſlack Oven, ſcrape Sugar on the Top, and ſerve it up hot.

To make Salamongundy.

TAKE two or three *Roman* or Cabbage Lettuces, and when you have waſhed them clean, ſwing them pretty dry in a Cloth; then beginning at the open End, cut them croſs-ways, as fine as a good big Thread, and lay the Lettuces ſo cut, about an Inch thick all over the Bottom of a Diſh. When you have thus garniſhed your Diſh, take two cold roaſted Pullets or Chickens, and cut the Fleſh off the Breaſts and Wings into Slices, about three Inches long, a Quarter of an Inch broad, and as thin as a Shilling; lay them upon the Lettuce round the End to the Middle of the Diſh, and the other towards the Brim; then having boned and cut ſix Anchovies, each into eight Pieces, lay them all between each Slice of the Fowls, then cut the lean Meat off the Legs into Dice, and cut a Lemon into ſmall Dice; then mince the Yolks of four Eggs, three or four Anchovies, and a little Parſley, and make a round Heap of theſe in your Diſh, piling it up in the Form of a Sugar-loaf, and garniſh it with Onions, as big as the Yolks of Eggs, boiled in a good deal of Water very tender and white. Put the largeſt of the Onions in the Middle on the Top of the Salamongundy, and lay the reſt all round the Brim of the Diſh, as thick as you can lay them; then beat ſome Sallard Oil up with Vinegar, Salt and Pepper, and pour over it all. Garniſh with Grapes juſt ſcalded, or *French* Beans blanched, or Stertion-flowers, and ſerve it up for a Firſt Courſe.

Another Way.

MINCE two Chickens, either boiled or roaſted, very fine, or Veal, if you pleaſe; alſo mince the Yolks of hard Eggs very ſmall, and mince the Whites very ſmall by themſelves; ſhred the Pulp of two or three Lemons very ſmall, then lay in your Diſh a Layer of Mince-meat, and a Layer of Yolks of Eggs, a Layer of Whites, a Layer of Anchovies, a Layer of your ſhred Lemon-pulp, a Layer of Pickles, a Layer of Sorrel, a Layer of Spinach, and Shalots ſhred ſmall. When you have filled a Diſh with the Ingredients, ſet an Orange or Lemon on the Top; then garniſh with Horſe-raddiſh ſcraped, Barberries, and ſliced Lemon. Beat up ſome Oil, with the Juice of Lemon, Salt, and Muſtard thick; and ſerve it up for a Second Courſe, Side-diſh, or Middle-diſh, for Supper.

A third

A third Salamongundy.

MINCE Veal or Fowl very ſmall, a pickled Herring boned and picked ſmall, Cucumber minced ſmall, Apples minced ſmall, an Onion peeled and minced ſmall, ſome pickled Red Cabbage chopped ſmall, cold Pork minced ſmall, or cold Duck or Pigeons minced ſmall, boiled Parſley chopped fine, Sellery cut ſmall, the Yolks of hard Eggs chopped ſmall, and the Whites chopped ſmall, and either lay all the Ingredients by themſelves ſeparate on Saucers, or in Heaps in a Diſh. Diſh them out with what Pickles you have, and ſliced Lemon nicely cut; and if you can get Stertion-flowers lay round it, make a fine Middle-diſh for Supper; but you may always make Salamongundy of ſuch Things as you have, according to your Fancy. The other Sorts you have in the Chapter of *Faſts*.

To make little Paſties.

TAKE the Kidney of a Loin of Veal cut very fine, with as much of the Fat, the Yolks of two hard Eggs, ſeaſoned with a little Salt, and Half a ſmall Nutmeg. Mix them well together, then roll it up in a Puff paſte Cruſt, make three of it, and fry them nicely in Hog's Lard or Butter.

They make a pretty little Diſh for Change. You may put in ſome Carrots, and a little Sugar and Spice, with the Juice of an Orange, and ſometimes Apples, firſt boiled and ſweetned, with a little Juice of Lemon, or any Fruit you pleaſe.

Petit Paſties *for garniſhing of Diſhes.*

MAKE a ſhort Cruſt, roll it thick, make them about as big as the Bowl of a Spoon, and about an Inch deep: Take a Piece of Veal, enough to fill the Patty, as much Bacon and Beef Sewet, ſhred them all very fine, ſeaſon them with Pepper and Salt, and a little Sweet Herbs; put them into a little Stew-pan, keep turning them about, with a few Muſhrooms chopped ſmall, for eight or ten Minutes; then fill your Petit Patties, and cover them with ſome Cruſt. Colour them with the Yolk of an Egg, and bake them. Sometimes fill them with Oyſters for Fiſh, or the Melts of the Fiſh pounded, and ſeaſoned with Pepper and Salt; fill them with Lobſters, or what you fancy. They make a fine Garniſhing, and give a Diſh a fine Look: If for a Calf's Head, the Brains ſeaſoned is moſt proper, and ſome with Oyſters.

Ox-Palates *baked.*

WHEN you ſalt a Tongue, cut off the Root, and take ſome Ox-Palates, waſh them clean, cut them into ſix or ſeven Pieces, put them into an earthen Pot, juſt cover them with Water, put in a Blade or two of Mace, twelve whole Pepper-corns, three or four Cloves, a little Bundle of Sweet Herbs, a ſmall Onion, Half a Spoonful of Raſpings; cover it cloſe with brown Paper, and let it be well baked. When it comes out of the Oven, ſeaſon it with Salt to your Palate.

CHAP. V.

To dreſs FISH.

AS to boiled Fiſh of all Sorts, you have full Directions in the *Lent* Chapter. But here we can fry Fiſh much better, becauſe we have Beef Dripping, or Hog's Lard.

Obſerve always in the frying of any Sort of Fiſh; firſt, that you dry your Fiſh very well in a clean Cloth, then flour it. Let your Stew-pan you fry them in be very nice and clean, and put in as much Beef Dripping, or Hog's Lard, as will almoſt cover your Fiſh; and be ſure it boils before you put in your Fiſh. Let it fry quick, and let it be a fine light Brown, but not too dark a Colour. Have your Fiſh-ſlice ready, and if there is Occaſion turn it; when it is enough, take it up, and lay a coarſe Cloth on a Diſh, on which lay your Fiſh to drain all the Greaſe from it: If you fry Parſley do it quick, and take great Care to whip it out of the Pan ſo ſoon as it is criſp, or it will loſe its fine Colour. Take great Care that your Dripping be very nice and clean. You have Directions in the Eleventh Chapter, how to make it fit for Uſe, and have it always in Readineſs.

Some love Fiſh in Batter; then you muſt beat an Egg fine, and dip your Fiſh in juſt as you are going to put it in the Pan; or as good a Batter as any, is a little Ale and Flour beat up, juſt as you are ready for it, and dip the Fiſh, ſo fry it.

Fiſh-Sauce *with* Lobſter.

FOR Salmon or Turbut, broiled Cod or Haddock, *&c.* nothing is better than fine Butter melted thick; and take a Lobſter, bruiſe the Body of the Lobſter in the Butter, and cut the Fleſh into

into little Pieces; ſtew it all together, and give it a Boil. If you would have your Sauce very rich, let one Half be rich Beef Gravy, and the other Half melted Butter with the Lobſter; but the Gravy, I think, takes away the Sweetneſs of the Butter and Lobſter, and the fine Flavour of the Fiſh.

To make Shrimp Sauce.

TAKE a Pint of Beef Gravy, and Half a Pint of Shrimps, thicken it with a good Piece of Butter rolled in Flour. Let the Gravy be well ſeaſoned, and let it boil.

To make Oyſter Sauce.

TAKE Half a Pint of large Oyſters, Liquor and all; put them into a Sauce-pan, with two or three Blades of Mace, and twelve whole Pepper-corns; let them ſimmer over a ſlow Fire, till the Oyſters are fine and plump, then carefully with a Fork take out the Oyſters from the Liquor and Spice, and let the Liquor boil five or ſix Minutes; then ſtrain the Liquor, waſh out the Sauce-pan clean, and put the Oyſters and Liquor in the Sauce-pan again, with Half a Pint of Gravy, and Half a Pound of Butter juſt rolled in a little Flour. You may put in two Spoonfuls of White Wine, keep it ſtirring till the Sauce boils, and all the Butter is melted.

To make Anchovy Sauce.

TAKE a Pint of Gravy, put in an Anchovy, take a Quarter of a Pound of Butter rolled in a little Flour, and ſtir all together till it boils. You may add a little Juice of Lemon, Catchup, Red Wine, and Walnut Liquor, juſt as you pleaſe.

Plain Butter melted thick, with a Spoonful of Walnut-pickle, or Catchup, is good Sauce, or Anchovy: In ſhort, you may put as many Things as you fancy into Sauce; all other Sauce for Fiſh, you have in the *Lent* Chapter.

To dreſs a Brace of Carp.

FIRST, knock the Carp on the Head, ſave all the Blood you can, ſcale it, and then gut it; waſh the Carp in a Pint of Red Wine, and the Rows; have ſome Water boiling, with a Handful of Salt, a little Horſe-raddiſh, and a Bundle of Sweet Herbs; put in your Carp, and boil it ſoftly. When it is boiled, drain it well over the hot Water; in the mean time, ſtrain the Wine through a Sieve, put it and the Blood into a Sauce-pan, with a Pint of good Gravy,

Gravy, a little Mace, twelve Corns of Black and twelve of White Pepper, ſix Cloves, an Anchovy, an Onion, and a little Bundle of Sweet Herbs. Let them ſimmer very ſoftly a Quarter of an Hour, then ſtrain it, put it into the Sauce-pan again, and add to it two Spoonfuls of Catchup, and a Quarter of a Pound of Butter rolled in a little Flour, Half a Spoonful of Muſhroom-pickle, if you have it; if not, the ſame Quantity of Lemon juice, ſtir it all together, and let it boil. Boil one Half of the Rows; the other Half beat up with an Egg, Half a Nutmeg grated, a little Lemon-peel cut fine, and a little Salt. Beat all well together, and have ready ſome nice Beef Dripping boiling in a Stew-pan, into which drop your Row, and fry them in little Cakes, about as big as a Crown-piece, of a fine light Brown, and ſome Sippets cut Three-corner-ways, and fry'd criſp; a few Oyſters, if you have them, dipped in a little Batter and fry'd Brown, and a good Handful of Parſley fry'd Green.

Lay the Fiſh in the Diſh, the boiled Rows on each Side, the Sippets ſtanding round the Carp, pour the Sauce boiling hot over the Fiſh; lay the fry'd Rows and Oyſters, with Parſley and ſcraped Horſe-raddiſh and Lemon between, all round the Diſh; the reſt of the Cakes and Oyſters lay in the Diſh, and ſend it to Table hot. If you would have the Sauce white, put in White Wine, and good ſtrong Veal Gravy, with the above Ingredients. Dreſſed as in the *Lent* Chapter, is full as good, if your Beer is not bitter.

As to Dreſſing of Pike, and all other Fiſh, you have it in the *Lent* Chapter; only this, when you dreſs them with a Pudding, you may add a little Beef Sewet cut very fine, and good Gravy in the Sauce. This is a better Way, than ſtewing them in the Gravy.

CHAP. VI.

Of SOOPS *and* BROTHS.

To make ſtrong Broth *for* Soops *or* Gravy.

TAKE a Leg of Beef, chop it to Pieces, ſet it on the Fire in four Gallons of Water, ſcum it clean, ſeaſon it with Black and White Pepper, a few Cloves, and a Bundle of Sweet Herbs. Let it boil till two Parts is waſted, then ſeaſon it with Salt; let it boil a little while, then ſtrain it off, and keep it for Uſe.

When

When you want very ſtrong Gravy, take a Slice of Bacon, lay it in a Stew-pan; take a Pound of Beef, cut it thin, lay it on the Bacon, ſlice a good Piece of Carrot in, an Onion ſliced, a good Cruſt of Bread, a few Sweet Herbs, a little Mace, Cloves, Nutmeg, and whole Pepper, an Anchovy; cover it, and ſet it on a ſlow Fire five or ſix Minutes, and pour in a Quart of the above Beef Gravy; cover it cloſe, and let it boil ſoftly till Half is waſted. This will be a rich, high Brown Sauce for Fiſh or Fowl, or Ragoo.

Gravy *for* White Sauce.

TAKE a Pound of any Part of the Veal, cut it into ſmall Pieces, boil it in a Quart of Water, with an Onion, a Blade of Mace, two Cloves, and a few whole Pepper-corns. Boil it till it is as rich as you would have it.

Gravy *for* Turkey, Fowl, *or* Ragoo.

TAKE a Pound of lean Beef, cut and hack it well, then flour it well, put a Piece of Butter as big as a Hen's Egg, in a Stew-pan; when it is melted, put in your Beef, fry it on all Sides a little Brown, then pour in three Pints of boiling Water, and a Bundle of Sweet Herbs, two or three Blades of Mace, three or four Cloves, twelve whole Pepper-corns, a little Bit of Carrot, a little Piece of Cruſt of Bread toaſted Brown; cover it cloſe, and let it boil till there is about a Pint or leſs; then ſeaſon it with Salt, and ſtrain it off.

Gravy *for a* Fowl, *when you have no Meat nor Gravy ready.*

TAKE the Neck, Liver and Gizzard, boil them in Half a Pint of Water, with a little Piece of Bread toaſted Brown, a little Pepper and Salt, and a little Bit of Thyme. Let it boil till there is about a Quarter of a Pint, then pour in Half a Glaſs of Red Wine, boil it and ſtrain it, then bruiſe the Liver well in, and ſtrain it again; thicken it with a little Piece of Butter rolled in Flour, and it will be very good.

An Ox's Kidney makes good Gravy, cut all to Pieces, and boiled with Spice, *&c.* as in the foregoing Receipts.

You have a Receipt in the Beginning of the Book, in the Preface, for Gravies.

To make Mutton *or* Veal Gravy.

CUT and hack your Veal well, ſet it on the Fire with Water, Sweet Herbs, Mace and Pepper. Let it boil till it is as good as you would have it, then ſtrain it off. Your fine Cooks always, if they can, chop a Partridge or two, and put into Gravies.

To make a ſtrong Fiſh Gravy.

TAKE two or three Eels, or any Fiſh you have, skin or ſcale them, and gut them and waſh them from Grit; cut them into little Pieces, put them into a Sauce-pan, cover them with Water, a little Cruſt of Bread toaſted Brown, a Blade or two of Mace and ſome whole Pepper, a few Sweet Herbs, a very little Bit of Lemon-peel. Let it boil till it is rich and good, then have ready a Piece of Butter, according to your Gravy; if a Pint, as big as a Walnut. Melt it in the Sauce-pan, then ſhake in a little Flour, and toſs it about till it is Brown, and then ſtrain in the Gravy to it. Let it boil a few Minutes, and it will be good.

To make Plumb Porridge *for* Chriſtmas.

TAKE a Leg and Shin of Beef, put to them eight Gallons of Water and boil them till they are very tender, and when the Broth is ſtrong ſtrain it out; wipe the Pot and put in the Broth again; then ſlice ſix Penny Loaves thin, cut off the Top and Bottom, put ſome of the Liquor to it, cover it up and let it ſtand a Quarter of an Hour, boil it and ſtrain it, and then put it in your Pot. Let it boil a Quarter of an Hour, then put in five Pounds of Currants clean waſhed and picked; let them boil a little, and put in five Pounds of Raiſins of the Sun ſtoned, and two Pounds of Pruens, and let them boil till they ſwell; then put in three Quarters of an Ounce of Mace, Half an Ounce of Cloves, two Nutmegs, all of them beat fine, and mix it with a little Liquor cold, and put them in a very little while, and take off the Pot; then put in three Pounds of Sugar, a little Salt, a Quart of Sack, a Quart of Claret, and the Juice of two or three Lemons. You may thicken with Sego, inſtead of Bread, if you pleaſe; pour them into earthen Pans, and keep them for Uſe. You muſt boil two Pounds of Pruens in a Quart of Water till they are tender, and ſtrain them into the Pot, when it is a boiling.

To make ſtrong Broth *to keep for Uſe.*

TAKE Part of a Leg of Beef, and the Scraig-end of a Neck of Mutton, break the Bones in Pieces, and put to it as much Water as will cover it, and a little Salt; and when it boils, ſkim it clean, and put into it an whole Onion ſtuck with Cloves, a Bunch of Sweet Herbs, ſome Pepper, a Nutmeg quartered. Let theſe boil till the Meat is boiled in Pieces, and the Strength boiled out of it; then put to it three or four Anchovies, and when they are diſſolv'd, ſtrain it out and keep it for Uſe.

A Craw-fiſh *Soop.*

TAKE a Gallon of Water, and ſet it a boiling; put in it a Bunch of Sweet Herbs, three or four Blades of Mace, an Onion ſtuck with Cloves, Pepper and Salt; then have about two Hundred Craw-fiſh, ſave out about twenty, then pick the reſt from the Shells, ſave the Tails whole; the Body and Shells beat in a Mortar, with a Pint of Peas, green or dry, firſt boiled tender in fair Water, put your boiling Water to it, and ſtrain it boiling hot through a Cloth till you have all the Goodneſs out of it; ſet it over a ſlow Fire or Stew-hole, have ready a *French* Roll cut very thin, and let it be very dry, put it to your Soop, let it ſtew till Half is waſted, then put a Piece of Butter as big as an Egg into a Sauce-pan, let it ſimmer till it has done making a Noiſe, ſhake in two Tea Spoonfuls of Flour, ſtirring it about, and an Onion; put in the Tails of the Fiſh, give them a Shake round, put to them a Pint of good Gravy, let it boil four or five Minutes ſoftly, take out the Onion, and put to it a Pint of the Soop, ſtir it well together and pour it all together, and let it ſimmer very ſoftly a Quarter of an Hour; fry a *French* Roll very nice and Brown, and the twenty Craw-fiſh, pour your Soop into the Diſh, and lay the Roll in the Middle, and the Craw-fiſh round the Diſh.

Fine Cooks boil a Brace of Carp and Tench, and may be a Lobſter or two, and many more rich Things, to make a Craw-fiſh Soop; but the above is full as good, and wants no Addition.

A good Gravy Soop.

TAKE a Pound of Beef, a Pound of Veal, and a Pound of Mutton cut and hacked all to Pieces, put it into two Gallons of Water, with an old Cock beat to Pieces, a Piece of Carrot, the Upper Cruſt of a Penny Loaf toaſted very criſp, a little Bundle of Sweet Herbs, an Onion, a Tea Spoonful of Black Pepper and one

of White Pepper, four or five Blades of Mace, and four Cloves; cover it, and let it ſtew over a ſlow Fire till Half is waſted, then ſtrain it off and put it into a clean Sauce-pan, with two or three large Spoonfuls of Raſpings clean ſifted, Half an Ounce of Truffles and Morels, three or four Heads of Sellery waſhed very clean and cut ſmall, an Ox's Palate, firſt boiled tender and cut into Pieces, a few Cocks-Combs, a few of the little Hearts of young Savoys; cover it cloſe, and let it ſimmer very ſoftly over a ſlow Fire two Hours; then have ready a *French* Roll fry'd and a few Force-Meat Balls fry'd, put them into your Diſh and pour in your Soop. You may boil a Leg of Veal, and a Leg of Beef, and as many fine Things as you pleaſe; but I believe you will find this rich and high enough.

You may leave out the Cocks-Combs, and Palates, Truffles, &c. if you don't like them, it will be a good Soop without them; and if you would have your Soop very clear, don't put in the Raſpings.

Obſerve, if it be a China Diſh not to pour your Soop in boiling-hot off the Fire, but ſet it down Half a Minute, and put a Ladleful in firſt to warm the Diſh, then put it in; for if it be a Froſt, the Bottom of your Diſh will fly out. Vermicella is good in it, an Ounce put in juſt before you take it up, let it boil four or five Minutes.

You may make this Soop of Beef, or Veal alone, juſt as you fancy. A Leg of Beef will do either without Veal, Mutton, or Fowl.

A Green Peas Soop.

TAKE a ſmall Knuckle of Veal, about three or four Pounds, chop it all to Pieces, ſet it on the Fire in ſix Quarts of Water, a little Piece of lean Bacon, about Half an Ounce, ſteeped in Vinegar an Hour, four or five Blades of Mace, three or four Cloves, twelve Pepper-corns of Black Pepper, twelve of White, a little Bundle of Sweet Herbs and Parſley, a little Piece of Upper Cruſt toaſted criſp, cover it cloſe, and let it boil ſoftly over a ſlow Fire till Half is waſted; then ſtrain it off, and put to it a Pint of Green Peas and a Lettuce cut ſmall, four Heads of Sellery cut very ſmall, and waſhed clean: Cover it cloſe, and let it ſtew very ſoftly over a ſlow Fire two Hours; in the mean time boil a Pint of old Peas in a Pint of Water very tender, and ſtrain them well through a coarſe Hair-ſieve and all the Pulp, then pour it into the Soop, and let it boil together. Seaſon with Salt to your Palate, but not too much. Fry a *French* Roll criſp, put it into your Diſh, and pour your Soop in. Be ſure there be full two Quarts.

Mutton

Mutton Gravy will do, if you have no Veal; or a Shin of Beef chopped to Pieces. A few Aſparagus-Tops are very good in it.

A White Peas Soop.

TAKE about three Pounds of thick Flank of Beef, or any lean Part of the Leg chopped to Pieces; ſet it on the Fire in three Gallons of Water, about Half a Pound of Bacon, a ſmall Bundle of Sweet Herbs, a good deal of dried Mint, and thirty or forty Corns of Pepper; take a Bunch of Sellery, waſh it very clean, put in the Green Tops, and a Quart of Split-Peas, cover it cloſe and let it boil till two Parts is waſted; then ſtrain it off, and put it into a clean Sauce-pan, five or ſix Heads of Sellery cut ſmall and waſhed clean, cover it cloſe and let it boil till there is about three Quarts; then cut ſome fat and lean Bacon in Dice, ſome Bread in Dice, and fry them juſt criſp; throw them into your Diſh, ſeaſon your Soop with Salt and pour it into your Diſh, rub a little dried Mint over it, and ſend it to Table. You may add Force-Meat Balls fry'd, Cocks-Combs boiled in it, and an Ox's Palate ſtewed tender and cut ſmall. Stewed Spinach well drained, and laid round the Diſh is very pretty.

Another Way to make it.

WHEN you boil a Leg of Pork, or a good Piece of Beef, ſave the Liquor. When it is cold take off the Fat, the next Day boil a Leg of Mutton, ſave the Liquor, and when it is cold take off the Fat, ſet it on the Fire, with two Quarts of Peas. Let them boil till they are tender, then put in the Pork or Beef Liquor, with the Ingredients as above, and let it boil till it is as thick as you would have it, allowing for the boiling again; then ſtrain it off, and add the Ingredients as above. You may make your Soop of Veal or Mutton Gravy if you pleaſe, that is according to your Fancy.

A Cheſnut Soop.

TAKE Half a Hundred of Cheſnuts, pick them, put them in an earthen Pan, and ſet them in the Oven Half an Hour; or roaſt them gently over a ſlow Fire, but take Care they don't burn; then peel them, and ſet them to ſtew in a Quart of good Beef, Veal, or Mutton Broth, till they are quite tender. In the mean Time, take a Piece or Slice of Ham, or Bacon, a Pound of Veal, a Pigeon beat to Pieces, a Bundle of Sweet Herbs, an Onion, a little Pepper and Mace, and a Piece of Carrot; lay the Bacon at the Bottom of a Stew-pan, and lay the Meat and Ingredients at Top. Set it over a ſlow Fire till it begins to ſtick to the Pan, then put

in a Cruſt of Bread, and pour in two Quarts of Broth. Let it boil ſoftly till one Third is waſted; then ſtrain it off, and add to it the Cheſnuts. Seaſon it with Salt, and let it boil till it is well taſted, ſtew two Pigeons in it, and a fry'd *French* Roll criſp; lay the Roll in the Middle of the Diſh, and the Pigeons on each Side; pour in the Soop, and ſend it away hot.

A *French* Cook will beat a Pheaſant and a Brace of Partridges to Pieces, and put to it. Garniſh your Diſh with hot Cheſnuts.

To make Mutton Broth.

TAKE a Neck of Mutton about ſix Pounds, cut it in two, boil the Scraig in a Gallon of Water, skim it well, then put in a little Bundle of Sweet Herbs, an Onion, and a good Cruſt of Bread. Let it boil an Hour, then put in the other Part of the Mutton, a Turnip or two, ſome dried Marigolds, a few Chives chopped fine, a little Parſley chopped ſmall; put theſe in about a Quarter of an Hour before your Broth is enough. Seaſon it with Salt; or you may put in a Quarter of a Pound of Barley or Rice at firſt. Some love it thickened with Oatmeal, and ſome with Bread; and ſome love it ſeaſon'd with Mace, inſtead of Sweet Herbs and Onion. All this is Fancy, and different Palates. If you boil Turnips for Sauce, don't boil all in the Pot, it makes the Broth too ſtrong for them, but boil them in a Sauce-pan.

Beef Broth.

TAKE a Leg of Beef, crack the Bone in two or three Parts, waſh it clean, put it into a Pot with a Gallon of Water, skim it well, then put in two or three Blades of Mace, a little Bundle of Parſley, and a good Cruſt of Bread. Let it boil till the Beef is quite tender, and the Sinews. Toaſt ſome Bread and cut it in Dice, and lay in your Diſh; lay in the Meat, and pour the Soop in.

To make Scotch Barley Broth.

TAKE a Leg of Beef, chop it all to Pieces, boil it in three Gallons of Water, with a Piece of Carrot and a Cruſt of Bread, till it is Half boiled away; then ſtrain it off, and put it into the Pot again, with Half a Pound of Barley, four or five Heads of Sellery waſhed clean and cut ſmall, a large Onion, a Bundle of Sweet Herbs, a little Parſley chopped ſmall, and a few Marigolds. Let this boil an Hour. Take a Cock or large Fowl, clean picked and waſhed, and put into the Pot; boil it till the Broth is quite good, then ſeaſon with Salt, and ſend it to Table, with the Fowl in the

the Middle. This Broth is very good without the Fowl. Take out the Onion and Sweet Herbs, before you ſend it to Table.

Some make this Broth with a Sheep's Head, inſtead of a Leg of Beef, and it is very good; but you muſt chop the Head all to Pieces. The thick Flank, about ſix Pounds to ſix Quarts of Water, makes good Broth; but then put the Barley in with the Meat, firſt skim it well, boil it an Hour very ſoftly, then put in the above Ingredients, with Turnips, and Carrots clean ſcraped and pared, and cut in little Pieces. Boil all together ſoftly, till the Broth is very good; then ſeaſon it with Salt, and ſend it to Table, with the Beef in the Middle, Turnips and Carrots round, and pour the Broth over all.

To make Hodge-Podge.

TAKE a Piece of Beef, Fat and Lean together about a Pound, a Pound of Veal, a Pound of Scraig of Mutton, cut all into little Pieces, ſet it on the Fire, with two Quarts of Water, an Ounce of Barley, an Onion, a little Bundle of Sweet Herbs, three or four Heads of Sellery waſhed clean and cut ſmall, a little Mace, two or three Cloves, ſome Whole Pepper, tied all in a Muſlin Rag, and put to the Meat three Turnips pared and cut in two, a large Carrot ſcraped clean and cut in ſix Pieces, a little Lettuce cut ſmall, put all in the Pot and cover it cloſe. Let it ſtew very ſoftly over a ſlow Fire five or ſix Hours; take out the Spice, Sweet Herbs and Onion, and pour all into a Soop-diſh, and ſend it to Table; firſt ſeaſon it with Salt. Half a Pint of Green Peas, when it is the Seaſon for them, is very good. If you let this boil faſt, it will waſte too much; therefore you cannot do it too ſlow, if it does but ſimmer. All other Stews you have in the foregoing Chapter; and Soops in the Chapter of *Lent*.

To make Pocket Soop.

TAKE a Leg of Veal, ſtrip off all the Skin and Fat, then take all the muſcular or fleſhy Parts clean from the Bones. Boil this Fleſh in three or four Gallons of Water till it comes to a ſtrong Jelly, and that the Meat is good for nothing. Be ſure to keep the Pot cloſe covered, and not do too faſt; take a little out in a Spoon now and then, and when you find it is a good rich Jelly, ſtrain it through a Sieve into a clean earthen Pan. When it is cold, take off all the Skim and Fat from the Top, then provide a large deep Stew-pan with Water boiling over a Stove, then take ſome deep China-Cups, or well-glazed Earthen-Ware, and fill theſe Cups with the Jelly, which you muſt take clear from the Settling

Settling at the Bottom, and ſet them in the Stew-pan of Water. Take great Care none of the Water gets into the Cups; if it does, it will ſpoil it. Keep the Water boiling gently all the Time till the Jelly becomes as thick as Glew, take them out and let them ſtand to cool, and then turn the Glew out into ſome new coarſe Flannel, which draws out all the Moiſture; turn them in ſix or eight Hours on freſh Flannel, and ſo do till they are quite dry. Keep it in a dry warm Place, and in a little Time it will be like a dry hard Piece of Glew, which you may carry in your Pocket without getting any Harm. The beſt Way is to put it into little Tin Boxes. When you uſe it, boil about a Pint of Water, and pour it on a Piece of Glew about as big as a ſmall Walnut, ſtirring it all the Time till it is melted. Seaſon with Salt to your Palate; and if you chuſe any Herbs, or Spice, boil them in the Water firſt, and then pour the Water over the Glew.

To make Portable Soop.

TAKE two Legs of Beef, about fifty Pounds Weight, take off all the Skin and Fat as well as you can, then take all the Meat and Sinews clean from the Bones, which Meat put into a large Pot, and put to it eight or nine Gallons of ſoft Water; firſt make it boil, then put in twelve Anchovies, an Ounce of Mace, a Quarter of an Ounce of Cloves, an Ounce of Whole Pepper, Black and White together, ſix large Onions peeled and cut in two, a little Bundle of Thyme, Sweet-Majoram and Winter-Savoury, the dry hard Cruſt of a Twopenny Loaf, ſtir it all together and cover it cloſe, lay a Weight on the Cover to keep it cloſe down, and let it boil ſoftly for eight or nine Hours, then uncover it, and ſtir it together; cover it cloſe again, and let it boil till it is a very rich good Jelly, which you will know by taking a little out now and then, and letting it cool. When you think it is a thick Jelly, take it off, ſtrain it through a coarſe Hair Bag, and preſs it hard; then ſtrain it through a Hair Sieve into a large earthen Pan; when it is quite cold, take off all the Skim and Fat, and take the fine Jelly clear from the Settlings at Bottom, and then put the Jelly into a large deep well-tinned Stew-pan. Set it over a Stove with a ſlow Fire, kep ſtirring it often, and take great Care it neither ſticks to the Pan, or burns. When you find the Jelly very ſtiff and thick, as it will be in Lumps about the Pan, take it out, and put it into large deep China-cups, or well-glazed earthen Ware. Fill the Pan two Thirds full with Water, and when the Water boils, ſet in your Cups. Be ſure no Water gets into the Cups, and keep the Water boiling ſoftly all the Time till you find the Jelly is

like

like a ſtiff Glew; take out the Cups, and when they are cool, turn out the Glew into a coarſe new Flannel. Let it lay eight or nine Hours, keeping it in a dry warm Place, and turn it on freſh Flannel till it is quite dry, and the Glew will be quite hard; put it into clean new Stone Pots, keep it cloſe covered from Duſt and Dirt, in a dry Place, and where no Damp can come to it.

When you uſe it, pour boiling Water on it, and ſtir it all the Time till it is melted. Seaſon it with Salt to your Palate. A Piece as big as a large Walnut will make a Pint of Water very rich; but as to that you are to make it as good as you pleaſe: If for Soop, fry a *French* Roll and lay in the Middle of the Diſh, and when the Glew is diſſolved in the Water, give it a boil and pour it into a Diſh. If you chuſe it for Change, you may boil either Rice, or Barley, Vermicelli, Sellery cut ſmall, or Truffles or Morels; but let them be very tenderly boiled in the Water before you ſtir in the Glew, and then give it a boil all together. You may, when you would have it very fine, add Force-Meat Balls, Cocks-Combs, or a Palate boiled very tender, and cut into little Bits; but it will be very rich and good without any of theſe Ingredients.

If for Gravy, pour the boiling Water on to what Quantity you think proper; and when it is diſſolved, add what Ingredients you pleaſe, as in other Sauces. This is only in the room of a rich good Gravy. You may make your Sauce either weak or ſtrong, by adding more or leſs.

Rules to be obſerv'd in making Soops *or* Broths.

FIRST take great Care the Pots, or Sauce-pans, and Covers be very clean and free from all Greaſe and Sand, and that they be well tinned, for fear of giving the Broths or Soops any braſſy Taſte. If you have Time to ſtew as ſoftly as you can, it will both have a finer Flavour, and the Meat will be the tenderer. But then obſerve, when you make Soops or Broth for preſent Uſe, if it is to be done ſoftly, don't put much more Water than you intend to have Soop or Broth; and if you have the Convenience of an earthen Pan or Pipkin, and ſet on Wood Embers till it boils, then skim it, and put in your Seaſoning; cover it cloſe, and ſet it on Embers, ſo that it may do very ſoftly for ſome Time, and both the Meat and Broths will be delicious. You muſt obſerve in all Broths and Soops, that one Thing does not taſte more than another; but that the Taſte be equal, and it has a fine agreeable Reliſh, according to what you deſign it for; and you muſt be ſure, that all

all the Greens and Herbs you put in be cleaned, waſhed and picked.

CHAP. VII.

Of PUDDINGS.

An Oat Pudding *to bake.*

OF Oats decoticated take two Pounds, and of new Milk enough to drown it, eight Ounces of Raiſins of the Sun ſtoned, an equal Quantity of Currants neatly picked, a Pound of ſweet Sewet finely ſhred, ſix new-laid Eggs well beat; ſeaſon with Nutmeg, and beaten Ginger and Salt; mix it all well together, it will make a better Pudding than Rice.

To make a Calf's Foot Pudding.

TAKE of Calves Feet one Pound minced very fine, the Fat and the Brown to be taken out, a Pound and a Half of Sewet, pick off all the Skin and ſhred it ſmall, ſix Eggs, but Half the Whites, beat them well, the Crumb of a Halfpenny Roll grated, a Pound of Currants clean picked, and waſhed and rubbed in a Cloth, Milk, as much as will moiſten it with the Eggs, a Handful of Flour, a little Salt, Nutmeg and Sugar, to ſeaſon it to your Taſte. Boil it nine Hours with your Meat; when it is done, lay it in your Diſh, and pour melted Butter over it. It is very good with White Wine and Sugar in the Butter.

To make a Pith Pudding.

TAKE the Quantity of the Pith of an Ox, and let it lay all Night in Water to ſoak out the Blood; the next Morning ſtrip it out of the Skin, and beat it with the Back of a Spoon in Orange-Water till it is as fine as Pap; then take three Pints of thick Cream, and boil in it two or three Blades of Mace, a Nutmeg quartered, a Stick of Cinnamon; then take Half a Pound of the beſt Jordan Almonds, blanched in cold Water, then beat them with a little of the Cream, and as it dries put in more Cream, and when they are all beaten, ſtrain the Cream from them to the Pith; then take the Yolks of ten Eggs, the Whites of but two, beat

beat them very well, and put them to the Ingredients: Take a Spoonful of grated Bread, or *Naples* Biſcuit, mingle all theſe together, with Half a Pound of fine Sugar, and the Marrow of four large Bones, and a little Salt; fill them in a ſmall Ox or Hog's Guts, or bake it in a Diſh, with a Puff-paſte under it and round the Edges.

To make a Marrow Pudding.

TAKE a Quart of Cream, and three *Naples* Biſcuits, a Nutmeg grated, the Yolks of ten Eggs, the Whites of five well beat, and Sugar to your Taſte; mix all well together, and put a little Bit of Butter in the Bottom of your Sauce-pan, then put in your Stuff and ſet it over the Fire, and ſtir it till it is pretty thick, then pour it into your Pan, with a Quarter of a Pound of Currants, that have been plumped in hot Water, ſtir it together, and let it ſtand all Night. The next Day put ſome fine Paſte and lay at the Bottom of your Diſh, and round the Edges; when the Oven is ready, pour in your Stuff, and lay long Pieces of Marrow on the Top. Half an Hour will bake it. You may uſe the Stuff when cold.

A boiled Sewet Pudding.

TAKE a Quart of Milk, a Pound of Sewet ſhred ſmall, four Eggs, two Spoonfuls of beaten Ginger, or one of beaten Pepper, a Tea Spoonful of Salt; mix the Eggs and Flour with a Pint of the Milk very thick, and the Seaſoning mix in the reſt of the Milk and the Sewet. Let your Batter be pretty thick, and boil it two Hours.

A boiled Plumb Pudding.

TAKE a Pound of Sewet cut in little Pieces, not too fine, a Pound of Currants and a Pound of Raiſins ſtoned, eight Eggs, Half the Whites, the Crumb of a Penny-Loaf grated fine, Half a Nutmeg grated, and a Tea Spoonful of beaten Ginger, a little Salt, a Pound of Flour, a Pint of Milk; beat the Eggs firſt, then Half the Milk, beat them together, and by Degrees ſtir in the Flour and Bread together, then the Sewet, Spice and Fruit, and as much Milk as will mix it all well together very thick. Boil it five Hours.

A Yorkſhire Pudding.

TAKE a Quart of Milk, four Eggs, and a little Salt, make it up into a thick Batter with Flour, like a Pancake Batter. You muſt have a good Piece of Meat at the Fire, take a Stew-pan and

put ſome Dripping in, ſet it on the Fire; when it boils, pour in your Pudding; let it bake on the Fire till you think it is nigh enough, then turn a Plate upſide-down in the Dripping-pan, that the Dripping may not be blacked; ſet your Stew-pan on it under your Meat, and let the Dripping drop on the Pudding, and the Heat of the Fire come to it, to make it of a fine Brown. When your Meat is done and ſent to Table, drain all the Fat from your Pudding, and ſet it on the Fire again to dry a little; then ſlide it as dry as you can into a Diſh, melt ſome Butter, and pour into a Cup, and ſet in the Middle of the Pudding. It is an exceeding good Pudding; the Gravy of the Meat eats well with it.

A Steak Pudding.

MAKE a good Cruſt, with Sewet ſhred fine with Flour, and mix it up with cold Water. Seaſon it with a little Salt, and make a pretty ſtiff Cruſt, about two Pounds of Sewet, to a Quarter of a Peck of Flour. Let your Steaks be either Beef or Mutton, well ſeaſon'd with Pepper and Salt, make it up as you do an Apple-pudding, tie it in a Cloth, and put it into the Water boiling. If it be a large Pudding, it will take five Hours; if a ſmall one, three Hours. This is the beſt Cruſt for an Apple-pudding. Pigeons eat well this Way.

A Vermicella Pudding, *with* Marrow.

FIRST make your Vermicella; take the Yolks of two Eggs, and mix it up with juſt as much Flour as will make it to a ſtiff Paſte, roll it out as thin as a Wafer, let it lye to dry till you can roll it up cloſe without breaking, then with a ſharp Knife cut it very thin, beginning at the little End. Have ready ſome Water boiling, into which throw the Vermicella; let it boil a Minute or two at moſt, then throw it into a Sieve, have ready a Pound of Marrow, lay a Layer of Marrow, and a Layer of Vermicella, and ſo on till all is laid in the Diſh. When it is a little cool, beat it up very well together, take ten Eggs, beat them and mix them with the other, grate the Crumb of a Penny-Loaf, and mix with it a Gill of Sack, Brandy, or a little Roſe Water, a Tea Spoonful of Salt, a ſmall Nutmeg grated, a little grated Lemon-peel, two large Blades of Mace well dried and beat fine, Half a Pound of Currants clean waſhed and picked, Half a Pound of Raiſins ſtoned, mix all well together, and ſweeten to your Palate; lay a good thin Cruſt at the Bottom and Sides of the Diſh, pour in the Ingredients, and bake it an Hour and a Half in an Oven not too hot. You may either put Marrow or Beef Sewet ſhred fine, or a Pound of Butter, which

you pleaſe. When it comes out of the Oven, ſtrew ſome fine Sugar over it, and ſend it to Table. You may leave out the Fruit if you pleaſe, and you may for Change add Half an Ounce of Citron, and Half an Ounce of candied Orange-peel ſhred fine.

Sewet Dumplings.

TAKE a Pint of Milk, four Eggs, a Pound of Sewet, and a Pound of Currants, two Tea Spoonfuls of Salt, three of Ginger; firſt take Half the Milk, and mix it like a thick Batter, then put the Eggs, and the Salt and Ginger, then the reſt of the Milk by Degrees, with the Sewet and Currants, and Flour to make it like a light Paſte. When the Water boils, make them in Rolls as big as a large Turkey's Egg, with a little Flour; then flat them, and throw them into boiling Water. Move them ſoftly, that they don't ſtick together, keep the Water boiling all the Time, and Half an Hour will boil them.

An Oxford Pudding.

A Quarter of a Pound of Biſcuit grated, a Quarter of a Pound of Currants clean waſhed and picked, a Quarter of a Pound of Sewet ſhred ſmall, Half a large Spoonful of Powder-ſugar, a very little Salt, and ſome grated Nutmeg; mix all well together, then take two Yolks of Eggs, and make it up in Balls as big as a Turkey's Egg. Fry them in freſh Butter of a fine light Brown; for Sauce have melted Butter and Sugar, with a little Sack or White Wine. You muſt mind to keep the Pan ſhaking about, that they may be all of a fine light Brown.

All other Puddings you have in the *Lent* Chapter.

Rules to be obſerved in making Puddings, *&c.*

IN boiled Puddings, take great Care the Bag or Cloth be very clean, and not ſoapy, and dipped in hot Water, and then well floured. If a Bread-pudding, tie it looſe; if a Batter-pudding, tie it cloſe, and be ſure the Water boils when you put the Pudding in, and you ſhould move your Puddings in the Pot now and then, for fear they ſtick. When you make a Batter-pudding, firſt mix the Flour well with a little Milk, then put in the Ingredients by Degrees, and it will be ſmooth and not have Lumps; but for a plain Batter-pudding, the beſt Way is to ſtrain it through a coarſe Hair Sieve, that it may neither have Lumps, nor the Treadles of the Eggs: And all other Puddings, ſtrain the Eggs when they are beat. If you boil them in Wooden Bowls, or China Diſhes, butter

the Inside before you put in your Batter; and all baked Puddings, butter the Pan or Diſh, before the Pudding is put in.

CHAP. VIII.

Of PIES.

To make a very fine Sweet Lamb *or* Veal Pye.

SEASON your Lamb with Salt, Pepper, Cloves, Mace and Nutmeg, all beat fine, to your Palate. Cut your Lamb or Veal into little Pieces, make a good Puff-paſte Cruſt, lay it into your Diſh, then lay in your Meat, ſtrew on it ſome ſtoned Raiſins and Currants clean waſhed, and ſome Sugar; then lay on it ſome Forced-Meat Balls made ſweet, and in the Summer ſome Artichoke-Bottoms boiled, and ſcalded Grapes in the Winter. Boil *Spaniſh* Potatoes cut in Pieces, candied Citron, candied Orange and Lemon-peel, and three or four Blades of Mace; put Butter on the Top, cloſe up your Pye, and bake it. Have ready againſt it comes out of the Oven, a Caudle made thus: Take a Pint of White Wine, and mix in the Yolks of three Eggs, ſtir it well together over the Fire, one Way, all the Time till it is thick; then take it off, ſtir in Sugar enough to ſweeten it, and ſqueeze in the Juice of a Lemon; pour it hot into your Pye, and cloſe it up again. Send it hot to Table.

To make a pretty Sweet Lamb *or* Veal Pye.

FIRST make a good Cruſt, butter the Diſh, and lay in your Bottom and Side-cruſt; then cut your Meat into ſmall Pieces; ſeaſon with a very little Salt, ſome Mace and Nutmeg beat fine, and ſtrewed over; then lay a Layer of Meat, and ſtrew according to your Fancy, ſome Currants clean waſhed and picked, and a few Raiſins ſtoned, all over the Meat; lay another Layer of Meat, put a little Butter at the Top, and a little Water juſt enough to bake it and no more. Have ready againſt it comes out of the Oven, a White Wine Caudle made very ſweet, and ſend it to Table hot.

A ſavoury Veal Pye.

TAKE a Breaſt of Veal, cut it into Pieces, ſeaſon it with Pepper and Salt, lay it all into your Cruſt, boil ſix or eight Eggs hard, take only the Yolks, put them into the Pye here and there fill

fill your Diſh almoſt full of Water, put on the Lid, and bake it well.

To make a ſavoury Lamb *or* Veal Pye.

MAKE a good Puff-paſte Cruſt, cut your Meat into Pieces, ſeaſon it to your Palate with Pepper, Salt, Mace, Cloves, and Nutmeg finely beat; lay it into your Cruſt with a few Lambſtones and Sweetbreads ſeaſoned as your Meat, alſo ſome Oyſters and Force-Meat Balls, hard Yolks of Eggs, and the Tops of Aſparagus two Inches long, firſt boiled Green; put Butter all over the Pye, put on the Lid and ſet it in a quick Oven an Hour and a Half, and then have ready the Liquor, made thus: Take a Pint of Gravy, the Oyſter Liquor, a Gill of Red Wine, and a little grated Nutmeg: Mix all together with the Yolks of two or three Eggs beat, and keep it ſtirring all one Way all the Time. When it boils, pour it into your Pye; put on the Lid again. Send it hot to Table. You muſt make Liquor according to your Pye.

To make a Calf's Foot Pye.

FIRST, ſet four Calves Feet on in a Sauce-pan in three Quarts of Water, with three or four Blades of Mace; let them boil ſoftly till there is about a Pint and a Half, then take out your Feet, ſtrain the Liquor, and make a good Cruſt; cover your Diſh, then pick off the Fleſh from the Bones, lay Half in the Diſh, ſtrew Half a Pound of Currants clean waſhed and picked over, and Half a Pound of Raiſins ſtoned; lay on the reſt of the Meat, then skim the Liquor, ſweeten it to the Palate, and put in Half a Pint of White Wine; pour it into the Diſh, put on your Lid, and bake it an Hour and a Half.

To make an Olive Pye.

MAKE your Cruſt ready, then take the thin Collops of the beſt End of a Leg of Veal, as many as you think will fill your Pye. Hack them with the Back of a Knife, and ſeaſon them with Salt, Pepper, Cloves and Mace; waſh over your Collops with a Bunch of Feathers dipped in Eggs, and have in Readineſs a good Handful of Sweet Herbs ſhred ſmall. The Herbs muſt be Thyme, Parſley and Spinach, the Yolks of eight hard Eggs minced, and a few Oyſters parboiled and chopped, ſome Beef Sewet ſhred very fine; mix theſe together, and ſtrew them over your Collops, then ſprinkle a little Orange-flower Water over them, and roll the Collops up very cloſe, and lay them in your Pye, ſtrewing the Seaſoning over that is left, put Butter on the Top,

Top, and close to your Pye. When it comes out of the Oven, have ready some Gravy hot, and pour into your Pye, one Anchovy dissolved in the Gravy, pour it in boiling hot. You may put in Artichoke-Bottoms and Chesnuts, if you please. You may leave out the Orange-flower Water, if you don't like it.

To Season an Egg Pye.

BOIL twelve Eggs hard, and shred them with one Pound of Beef Sewet, or Marrow shred fine. Season them with a little Cinnamon and Nutmeg beat fine, one Pound of Currants clean washed and picked, two or three Spoonfuls of Cream, and a little Sack and Rose Water mixt all together, and fill the Pye. When it is baked, stir in Half a Pound of fresh Butter, and the Juice of a Lemon.

To make a Mutton Pye.

TAKE a Loin of Mutton, take off the Skin and Fat of the Inside, cut it into Steaks; season it well with Pepper and Salt to your Palate. Lay it into your Crust, fill it, pour in as much Water as will almost fill the Dish; then put on the Crust, and bake it well.

A Beef Steak Pye.

TAKE fine Rump Steaks, beat them with a Rolling-pin, then season them with Pepper and Salt, according to your Palate. Make a good Crust, lay in your Steaks, fill your Dish, then pour in as much Water as will Half fill the Dish. Put on the Crust, and bake it well.

A Ham Pye.

TAKE some cold boiled Ham, and slice it about Half an Inch thick, make a good Crust, and thick, over the Dish, and lay a Layer of Ham, shake a little Pepper over it, then take a large young Fowl clean picked, gutted, washed and singed; put a little Pepper and Salt in the Belly, and rub a very little Salt on the Outside; lay the Fowl on the Ham, boil some Eggs hard, put in the Yolks and cover all with Ham, then shake some Pepper on the Ham, and put on the Top-crust. Bake it well, have ready when it comes out of the Oven some very rich Beef Gravy, enough to fill the Pye; lay on the Crust again, and send it to Table hot. A fresh Ham will not be so tender; so that I always boil my Ham one Day and bring it to Table, and the next Day make a Pye of it.

it. It does better than an unboiled Ham. If you put two large Fowls in they will make a fine Pye; but that is according to your Company, more or leſs. The larger the Pye, the finer the Meat eats. The Cruſt muſt be the ſame you make for a Veniſon-paſty. You ſhould pour a little ſtrong Gravy into the Pye when you make it, juſt to bake the Meat, and then fill it up when it comes out of the Oven. Boil ſome Truffles and Morels and put into the Pye, which is a great Addition, and ſome freſh Muſhrooms, or dried ones.

To make a Pigeon Pye.

MAKE a Puff-paſte Cruſt, cover your Diſh, let your Pigeons be very nicely picked and cleaned, ſeaſon them with Pepper and Salt, and put a good Piece of fine freſh Butter with Pepper and Salt in their Bellies; lay them in your Pan, the Necks, Gizzards, Livers, Pinions and Hearts lay between, with the Yolk of a hard Egg and a Beef Steak in the Middle; put as much Water as will almoſt fill the Diſh, lay on the Top-cruſt, and bake it well. This is the beſt Way to make a Pigeon Pye; but the *French* fill the Pigeons with a very high Force-Meat, and lay Force-Meat Balls round the Inſide, with Aſparagus-Tops, Artichoke-Bottoms, Muſhrooms, Truffles and Morels, and ſeaſon high; but that is according to different Palates.

To make a Gibblet Pye.

TAKE two Pair of Gibblets nicely cleaned, put all but the Livers into a Sauce-pan, with two Quarts of Water, twenty Corns of Whole Pepper, three Blades of Mace, a Bundle of Sweet Herbs, and a large Onion; cover them cloſe, and let them ſtew very ſoftly till they are quite tender, then have a good Cruſt ready, cover your Diſh, lay a fine Rump Steak at the Bottom, ſeaſon'd with Pepper and Salt; then lay in your Gibblets with the Livers, and ſtrain the Liquor they were ſtewed in. Seaſon it with Salt, and pour into your Pye; put on the Lid, and bake it an Hour and a Half.

To make a Duck Pye.

MAKE a Puff-paſte Cruſt, take two Ducks, ſcald them and make them very clean, cut off the Feet, the Pinions, the Neck and Head, all clean picked and ſcalded, with the Gizzards, Livers and Hearts; pick out all the Fat of the Inſide, lay a Cruſt all over the Diſh, ſeaſon the Ducks with Pepper and Salt, Inſide and out, lay them in your Diſh, and the Gibblets at each End

ſeaſoned;

ſeaſoned; put in as much Water as will almoſt fill the Pye, lay on the Cruſt, and bake it, but not too much.

To make a Chicken Pye.

MAKE a Puff-paſte Cruſt, take two young Chickens, cut them to Pieces, ſeaſon them with Pepper and Salt, a little beaten Mace, lay a Force-Meat made thus round the Side of the Diſh: Take Half a Pound of Veal, Half a Pound of Sewet, beat them quite fine in a Marble Mortar, with as many Crumbs of Bread; ſeaſon it with a very little Pepper and Salt, an Anchovy with the Liquor, cut the Anchovy to Pieces, a little Lemon-peel cut very fine and ſhred ſmall, a very little Thyme, mix all together with the Yolk of an Egg, make ſome into round Balls about twelve, the reſt lay round the Diſh. Lay in one Chicken over the Bottom of the Diſh, take two Sweetbreads, cut them into five or ſix Pieces, lay them all over, ſeaſon them with Pepper and Salt, ſtrew over them Half an Ounce of Truffles and Morels, two or three Artichoke-Bottoms cut to Pieces, a few Cocks-Combs, if you have them, a Palate boiled tender and cut to Pieces; then lay on the other Part of the Chicken, put Half a Pint of Water in, and cover the Pye. Bake it well, and when it comes out of the Oven, fill it with good Gravy, lay on the Cruſt, and ſend it to Table.

To make a Cheſhire Pork Pye.

TAKE a Loin of Pork, skin it, cut it into Steaks, ſeaſon it with Salt, Nutmeg, and Pepper; make a good Cruſt, lay a Layer of Pork, then a large Layer of Pippins pared and cored, a little Sugar, enough to ſweeten the Pye, then another Layer of Pork; put in Half a Pint of White Wine, lay ſome Butter on the Top, and cloſe your Pye. If your Pye be large, it will take a Pint of White Wine.

To make a Devonſhire Squab Pye.

MAKE a good Cruſt, cover the Diſh all over, put at the Bottom a Layer of ſliced Pippins, ſtrew over them ſome Sugar, then a Layer of Mutton-Steaks cut from the Loin, well ſeaſoned with Pepper and Salt, then another Layer of Pippins; peel ſome Onions and ſlice them thin, lay a Layer all over the Apples, then a Layer of Mutton, then Pippins and Onions, pour in a Pint of Water, ſo cloſe your Pye and bake it.

To make an Ox Cheek Pye.

FIRST bake your Ox Cheek as at other Times, but not too much, put it in the Oven over Night and then it will be ready the next Day; make a fine Puff-paste Crust, and let your Side and Top Crust be thick; let your Dish be deep to hold a good deal of Gravy, cover your Dish with Crust, then cut off all the Flesh, Kernels and Fat of the Head, with the Palate cut in Pieces, cut the Meat into little Pieces as you do for a Hash, lay in the Meat, take an Ounce of Truffles and Morels and throw them over the Meat, the Yolks of six Eggs boiled hard, a Gill of pickled Mushrooms, or fresh ones is better, if you have them; put in a good many Force-Meat Balls, a few Artichoke-Bottoms and Asparagus-Tops, if you have any. Season your Pye with Pepper and Salt to your Palate, and fill the Pye with the Gravy it was baked in. If the Head be rightly seasoned when it comes out of the Oven, it will want very little more; put on the Lid, and bake it. When the Crust is done, your Pye will be enough.

To make a Shropshire Pye.

FIRST make a good Puff-paste Crust, then cut two Rabbits to Pieces, with two Pounds of fat Pork cut in little Pieces; season both with Pepper and Salt to your liking, then cover your Dish with Crust, and lay in your Rabbits. Mix the Pork with them, take the Livers of the Rabbits, parboil them, and beat them in a Mortar, with as much fat Bacon, a little Sweet Herbs, and some Oysters, if you have them. Season with Pepper, Salt, and Nutmeg; mix it up with the Yolk of an Egg, and make it into Balls. Lay them here and there in your Pye, some Artichoke-Bottoms cut in Dice, and Cocks-Combs, if you have them; grate a small Nutmeg over the Meat, then pour in Half a Pint of Red Wine, and Half a Pint of Water. Close your Pye, and bake it an Hour and a Half in a quick Oven, but not too fierce an Oven.

To make a Yorkshire Christmas Pye.

FIRST make a good Standing Crust, let the Wall and Bottom be very thick; bone a Turkey, a Goose, a Fowl, a Partridge, and a Pigeon. Season them all very well, take Half an Ounce of Mace, Half an Ounce of Nutmegs, a Quarter of an Ounce of Cloves, and Half an Ounce of Black Pepper, all beat fine together, two large Spoonfuls of Salt, and then mix them together. Open the

Fowls all down the Back, and bone them; firſt the Pigeon, then the Partridge, cover them, then the Fowl, then the Gooſe, and then the Turkey, which muſt be large; ſeaſon them all well firſt, and lay them in the Cruſt, ſo as it will look only like a whole Turkey; then have a Hare ready caſed, and wiped with a clean Cloth. Cut it to Pieces; that is, jointed; ſeaſon it, and lay it as cloſe as you can on one Side; on the other Side Woodcocks, more Game, and what Sort of Wild Fowl you can get. Seaſon them well, and lay them cloſe; put at leaſt four Pounds of Butter into the Pye, then lay on your Lid, which muſt be a very thick one, and let it be well baked. It muſt have a very hot Oven, and will take at leaſt four Hours.

This Cruſt will take a Buſhel of Flour. In this Chapter you will ſee how to make it. Theſe Pies are often ſent to *London* in a Box as Preſents, therefore the Walls muſt be well built.

To make a Gooſe Pye.

HALF a Peck of Flour will make the Walls of a Gooſe-pye, made as in the Receipts for Cruſt. Raiſe your Cruſt juſt big enough to hold a large Gooſe; firſt have a pickled dried Tongue boiled tender enough to peel, cut off the Root, bone a Gooſe and a large Fowl; take Half a Quarter of an Ounce of Mace beat fine, a large Tea Spoonful of beaten Pepper, three Tea Spoonfuls of Salt; mix all together, ſeaſon your Fowl and Gooſe with it, then lay the Fowl in the Gooſe, and the Tongue in the Fowl, and the Gooſe in the ſame Form as if whole. Put Half a Pound of Butter on the Top, and lay on the Lid. This Pye is delicious, either hot or cold, and will keep a great while. A Slice of this Pye cut down a-croſs makes a pretty little Side-diſh for Supper.

To make a Veniſon Paſty.

TAKE a Neck and Breaſt of Veniſon, bone it, ſeaſon it with Pepper and Salt according to your Palate. Cut the Breaſt in two or three Pieces; but don't cut the Fat of the Neck if you can help it. Lay in the Breaſt and Neck-end firſt, and the beſt End of the Neck on the Top, that the Fat may be whole; make a good rich Puff-paſte Cruſt, let it be very thick on the Sides, a good Bottom Cruſt, and a thick Top; cover the Diſh, then lay in your Veniſon, put in Half a Pound of Butter, about a Quarter of a Pint of Water, cloſe your Paſty, and let it be baked two Hours in a very quick Oven. In the mean Time ſet on the Bones of the Veniſon in two Quarts of Water, with two or three Blades of Mace, an Onion, a little Piece of Cruſt baked criſp and brown, a little

a little whole Pepper; cover it cloſe, and let it boil ſoftly over a ſlow Fire till above Half is waſted, then ſtrain it off. When the Paſty comes out of the Oven, lift up the Lid, and pour in the Gravy.

When your Veniſon is not fat enough, take the Fat of a Loin of Mutton, ſteeped in a little rap Vinegar and Red Wine twenty-four Hours, then lay it on the Top of the Veniſon, and cloſe your Paſty. It is a wrong Notion of ſome People, to think Veniſon cannot be baked enough, and will firſt bake it in a falſe Cruſt, and then bake it in the Paſty; by this Time the fine Flavour of the Veniſon is gone. No, if you want it to be very tender, waſh it in warm Milk and Water, dry it in clean Cloths till it is very dry, then rub it all over with Vinegar, and hang it in the Air. Keep it as long as you think proper, it will keep thus a Fortnight good; but be ſure there be no Moiſtneſs about it; if there is, you muſt dry it well and throw Ginger over it, and it will keep a long Time. When you uſe it, juſt dip it in lukewarm Water, and dry it. Bake it in a quick Oven; if it is a large Paſty, it will take three Hours; then your Veniſon will be tender, and have all the fine Flavour. The Shoulder makes a pretty Paſty, boned and made as above with the Mutton Fat.

A Loin of Mutton makes a fine Paſty: Take a large fat Loin of Mutton, let it hang four or five Days, then bone it, leaving the Meat as whole as you can, lay the Meat twenty-four Hours in Half a Pint of Red Wine, and Half a Pint of rap Vinegar, then take it out of the Pickle, and order it as you do a Paſty, and boil the Bones in the ſame Manner to fill the Paſty, when it comes out of the Oven.

To make a Calf's Head Pye.

CLEANSE your Head very well, and boil it till it is tender; then carefully take off the Fleſh as whole as you can, take out the Eyes and ſlice the Tongue; make a good Puff-paſte Cruſt, cover the Diſh, lay in your Meat, throw over it the Tongue, lay the Eyes cut in two, at each Corner. Seaſon it with a very little Pepper and Salt, pour in Half a Pint of the Liquor it was boiled in, lay a thin Top-cruſt on, and bake it an Hour in a quick Oven. In the mean Time boil the Bones of the Head in two Quarts of the Liquor, with two or three Blades of Mace, Half a Quarter of an Ounce of whole Pepper, a large Onion, and a Bundle of Sweet Herbs. Let it boil till there is about a Pint, then ſtrain it off, and add two Spoonfuls of Catchup, three of Red Wine, a Piece of Butter as big as a Walnut rolled in Flour, Half

an Ounce of Truffles and Morels. Seaſon with Salt to your Palate. Boil it, and have Half the Brains boiled with ſome Sage; beat them, and twelve Leaves of Sage chopped fine; ſtir all together, and give it a boil; take the other Part of the Brains, and beat them up with ſome of the Sage chopped fine, a little Lemon-peel minced fine, and Half a ſmall Nutmeg grated. Beat it up with an Egg, and fry it in little Cakes of a fine light Brown, boil ſix Eggs hard, take only the Yolks; when your Pye comes out of the Oven, take off the Lid, lay the Eggs and Cakes over it, and pour the Sauce all over. Send it to Table hot without the Lid. This is a fine Diſh; you may put in it as many fine Things as you pleaſe, but it wants no more Addition.

To make a Tort.

FIRST make a fine Puff-paſte, cover your Diſh with the Cruſt, make a good Force-Meat thus: Take a Pound of Veal, and a Pound of Beef Sewet, cut them ſmall, and beat them fine in a Mortar. Seaſon it with a ſmall Nutmeg grated, a little Lemon-peel ſhred fine, a few Sweet Herbs, not too much, a little Pepper and Salt, juſt enough to ſeaſon it, the Crumb of a Penny-Loaf rubbed fine; mix it up with the Yolk of an Egg, make one Third into Balls, and the reſt lay round the Sides of the Diſh. Get two fine large Veal Sweetbreads, cut each in four Pieces; two Pair of Lambſtones, each cut in two, twelve Cock-Combs, Half an Ounce of Truffles and Morels, four Artichoke-Bottoms cut each into four Pieces, a few Aſparagus-Tops, ſome freſh Muſhrooms, and ſome pickled; put all together in your Diſh.

Lay firſt your Sweetbreads, then the Artichoke-Bottoms, then the Cocks-Combs, then the Truffles and Morels, then the Aſparagus, then the Muſhrooms, and then the Force-Meat Balls. Seaſon the Sweetbreads with Pepper and Salt; fill your Pye with Water, and put on the Cruſt. Bake it two Hours.

As to Fruit and Fiſh-pies, you have them in the Chapter for *Lent*.

To make Mince Pies *the beſt Way.*

TAKE three Pounds of Sewet ſhred very fine, and chopped as ſmall as poſſible, two Pounds of Raiſins ſtoned, and chopped as fine as poſſible, two Pounds of Currants nicely picked, waſhed, rubbed, and dried at the Fire, Half a Hundred of fine Pippins, pared, cored, and chopped ſmall, Half a Pound of fine Sugar pounded fine, a Quarter of an Ounce of Mace, a Quarter of an Ounce of Cloves, two large Nutmegs, all beat fine; put all together

ther into a great Pan, and mix it well together with Half a Pint of Brandy, and Half a Pint of Sack; put it down cloſe in a Stone-pot, and it will keep good four Months. When you make your Pies, take a little Diſh, ſomething bigger than a Soop-plate, lay a very thin Cruſt all over it, lay a thin Layer of Meat, and then a thin Layer of Citron cut very thin, then a Layer of Mince Meat, and a thin Layer of Orange-peel cut thin, over that a little Meat, ſqueeze Half the Juice of a fine *Seville* Orange or Lemon, and pour in three Spoonfuls of Red Wine; lay on your Cruſt, and bake it nicely. Theſe Pies eat finely cold. If you make them in little Patties, mix your Meat and Sweet Meats accordingly. If you chuſe Meat in your Pies, parboil a Neat's Tongue, peel it, and chop the Meat as fine as poſſible, and mix with the reſt; or two Pounds of the Inſide of a Surloin of Beef boiled.

Tort de Moy.

MAKE Puff-paſte, and lay round your Diſh, then a Layer of Biſcuit, and a Layer of Butter and Marrow, and then a Layer of all Sorts of Sweet Meats, or as many as you have, and ſo do till your Diſh is full; then boil a Quart of Cream, and thicken it with four Eggs, and a Spoonful of Orange-flower Water. Sweeten it with Sugar to your Palate, and pour over the reſt. Half an Hour will bake it.

To make Orange *or* Lemon Tarts.

TAKE ſix large Lemons, and rub them very well with Salt, and put them in Water for two Days, with a Handful of Salt in it; then change them into freſh Water every Day (without Salt) for a Fortnight, then boil them for two or three Hours till they are tender, then cut them into Half Quarters, and then cut them Three-corner-ways, as thin as you can: Take ſix Pippins pared, cored and quartered, and a Pint of fair Water. Let them boil till the Pippins break; put the Liquor to your Orange or Lemon, and Half the Pulp of the Pippins well broken, and a Pound of Sugar. Boil theſe together a Quarter of an Hour, then put it in a Gallipot, and ſqueeze an Orange in it: If it be a Lemon Tart, ſqueeze a Lemon; two Spoonfuls is enough for a Tart. Your Patty-pans muſt be ſmall and ſhallow. Put fine Puff-paſte, and very thin; a little while will bake it. Juſt as your Tarts are going into the Oven, with a Feather, or Bruſh, do them over with melted Butter, and then ſift double-refined Sugar over them; and this is a pretty Iceing on them.

To make different Sorts of Tarts.

IF you bake in Tin-patties, butter them, and you muſt put a little Cruſt all over, becauſe of the taking them out; if in China, or Glaſs, no Cruſt but the Top one. Lay fine Sugar at the Bottom, then your Plumbs, Cherries, or any other Sort of Fruit, and Sugar at Top; then put on your Lid, and bake them in a ſlack Oven. Mince Pies muſt be baked in Tin-patties, becauſe of taking them out, and Puff-paſte is beſt for them. All ſweet Tarts the beaten Cruſt is beſt; but as you Fancy. You have the Receipt for the Cruſts in this Chapter. Apple, Pear, Apricot, *&c.* make thus: Apples and Pears, pare them, cut them into Quarters, and core them; cut the Quarters acroſs again, ſet them on in a Sauce-pan with juſt as much Water as will barely cover them, let them ſimmer on a ſlow Fire juſt till the Fruit is tender; put a good Piece of Lemon-peel in the Water with the Fruit, then have your Patties ready. Lay fine Sugar at Bottom, then your Fruit, and a little Sugar at Top; that you muſt put in at your Diſcretion. Pour over each Tart a Tea Spoonful of Lemon-Juice, and three Tea Spoonfuls of the Liquor they were boiled in; put on your Lid, and bake them in a ſlack Oven. Apricots do the ſame Way, only don't uſe Lemon.

As to preſerved Tarts, only lay in your preſerved Fruit, and put a very thin Cruſt at Top, and let them be baked as little as poſſible; but if you would make them nice, have a large Patty, the Size you would have your Tart. Make your Sugar-Cruſt, roll it as thick as a Halfpenny; then butter your Patties, and cover it. Shape your Upper-cruſt on a hollow Thing on Purpoſe, the Size of your Patty, and mark it with a Marking-Iron for that Purpoſe, in what Shape you pleaſe, to be hollow and open to ſee the Fruit through; then bake your Cruſt in a very ſlack Oven, not to diſcolour it, but to have it criſp. When the Cruſt is cold, very carefully take it out, and fill it with what Fruit you pleaſe, lay on the Lid, and it is done; therefore if the Tart is not eat, your Sweet Meat is not the worſe, and it looks genteel.

Paſte *for* Tarts.

ONE Pound of Flour, three Quarters of a Pound of Butter; mix up together, and beat well with a Rolling-pin.

Another Paſte *for* Tarts.

HALF a Pound of Butter, Half a Pound of Flour, and Half a Pound of Sugar; mix it well together, and beat it with a Rolling-pin well, then roll it out thin.

Puff-

Puff-Paſte.

TAKE a Quarter of a Peck of Flour, rub fine Half a Pound of Butter, a little Salt, make it up into a light Paſte with cold Water, juſt ſtiff enough to work it well up; then roll it out, and ſtick Pieces of Butter all over, and ſtrew a little Flour; roll it up, and roll it out again; and ſo do nine or ten Times, till you have rolled in a Pound and Half of Butter. This Cruſt is moſtly uſed for all Sorts of Pies.

A good Cruſt *for* Great Pies.

TO a Peck of Flour the Yolk of three Eggs; then boil ſome Water, and put in Half a Pound of try'd Sewet, and a Pound and Half of Butter. Skim off the Butter and Sewet, and as much of the Liquor as will make it a light good Cruſt; work it up well, and roll it out.

A Standing Cruſt *for* Great Pies.

TAKE a Peck of Flour, and ſix Pounds of Butter, boiled in a Gallon of Water, ſkim it off into the Flour, and as little of the Liquor as you can; work it well up into a Paſte, then pull it into Pieces till it is cold, then make it up in what Form you will have it. This is fit for the Walls of a Gooſe Pye.

A Cold Cruſt.

TO three Pounds of Flour, rub in a Pound and a Half of Butter, break in two Eggs, and make it up with cold Water.

A Dripping Cruſt.

TAKE a Pound and Half of Beef-dripping, boil it in Water, ſtrain it, then let it ſtand to be cold, and take off the hard Fat; ſcrape it, boil it ſo four or five Times; then work it well up into three Pounds of Flour, as fine as you can, and make it up into Paſte with cold Water. It makes a very fine Cruſt.

A Cruſt *for* Cuſtards.

TAKE Half a Pound of Flour, ſix Ounces of Butter, the Yolks of two Eggs, three Spoonfuls of Cream; mix them together, and let them ſtand a Quarter of an Hour, then work it up and down, and roll it very thin.

Paſte

Paſte *for* Crackling Cruſt.

BLANCH four Handfuls of Almonds, and throw them into Water, then dry them in a Cloth, and pound them in a Mortar very fine, with a little Orange-flower Water, and the White of an Egg. When they are well pounded, paſs them through a coarſe Hair-ſieve, to clear them from all the Lumps or Clods; then ſpread it on a Diſh till it is very pliable; let it ſtand for awhile, then roll out a Piece for the Under-cruſt, and dry it in the Oven on the Pye-pan, while other Paſtry-works are making; as Knots, Cyphers, *&c.* for garniſhing your Pies.

CHAP. IX.

For a Faſt-Dinner; a Number of good Diſhes, which you may make uſe of for a Table at any other Time.

A Peas Soop.

BOIL a Quart of Split-peas in a Gallon of Water; when they are quite ſoft, put in Half a Red Herring, or two Anchovies, a good deal of whole Pepper, Black and White, two or three Blades of Mace, four or five Cloves, a Bundle of Sweet Herbs, a large Onion, and the green Tops of a Bunch of Sellery, a good Bundle of dried Mint, cover them cloſe, and let them boil ſoftly till there is about two Quarts; then ſtrain it off, and have ready the white Part of the Sellery waſhed clean, and cut ſmall, and ſtewed tender in a Quart of Water, ſome Spinach picked and waſhed clean, put to the Sellery; let them ſtew till the Water is quite waſted, and put it to your Soop.

Take a *French* Roll, take out the Crumb, fry the Cruſt brown in a little freſh Butter, take ſome Spinach, ſtew it in a little Butter, after it is boiled, and fill the Roll; take the Crumb, cut it to Pieces, beat it in a Mortar with a raw Egg, a little Spinach, and a little Sorrel, a little beaten Mace, and a little Nutmeg, and an Anchovy; then mix it up with your Hand, and roll them into Balls with a little Flour, and cut ſome Bread into Dice, and fry them criſp; pour your Soop into your Diſh, put in the Balls and Bread, and the Roll in the Middle. Garniſh your Diſh with Spinach; if it wants Salt, you muſt ſeaſon it to your Palate, rub in ſome dried Mint.

A Green

A Green Peas Soop.

TAKE a Quart of old Green Peas, and boil them till they are quite tender as Pap, in a Quart of Water; then ſtrain them through a Sieve, and boil a Quart of young Peas in that Water. In the mean Time put the old Peas into a Sieve, pour Half a Pound of melted Butter over them, and ſtrain them through the Sieve with the Back of a Spoon, till you have got all the Pulp. When the young Peas are boiled enough, add the Pulp and Butter to the young Peas and Liquor; ſtir them together till they are ſmooth, and ſeaſon with Pepper and Salt. You may fry a *French* Roll, and let it ſwim in the Diſh. If you like it, boil a Bundle of Mint in the Peas.

Another Green Peas Soop.

TAKE a Quart of Green Peas, boil them in a Gallon of Water, with a Bundle of Mint, and a few Sweet Herbs, Mace, Cloves and Whole Pepper, till they are tender; then ſtrain them, Liquor and all, through a coarſe Sieve, till all the Pulp is ſtrained. Put this Liquor into a Sauce-pan, put to it four Heads of Sellery clean waſhed and cut ſmall, a Handful of Spinach clean waſhed and cut ſmall, a Lettuce cut ſmall, a fine Leek cut ſmall, a Quart of Green Peas, a little Salt; cover them, and let them boil very ſoftly till there is about two Quarts, and that the Sellery is tender. Then ſend it to Table.

If you like it, you may add a Piece of burnt Butter to it, about a Quarter of an Hour before the Soop is enough.

Soop Meagre.

TAKE Half a Pound of Butter, put it into a deep Stew-pan, ſhake it about, and let it ſtand till it has done making a Noiſe; then have ready ſix middling Onions peeled and cut ſmall, throw them in, and ſhake them about. Take a Bunch of Sellery clean waſhed and picked, cut it in Pieces Half as long as your Finger, a large Handful of Spinach clean waſhed and picked, a good Lettuce clean waſhed, if you have it, and cut ſmall, a little Bundle of Parſley chopped fine; ſhake all this well together in the Pan for a Quarter of an Hour, then ſhake in a little Flour, ſtir all together, and pour into the Stew-pan two Quarts of boiling Water; take a Handful of dry hard Cruſt, throw in a Tea Spoonful of beaten Pepper, three Blades of Mace beat fine, ſtir all together and let it boil ſoftly Half an Hour; then take it off the Fire, and beat up the Yolks of two Eggs and ſtir in, and one Spoonful

of Vinegar; pour it into the Soop-diſh, and ſend it to Table. If you have any Green Peas, boil Half a Pint in the Soop for Change.

To make an Onion Soop.

TAKE Half a Pound of Butter, put it into a Stew-pan on the Fire, let it all melt, and boil till it has done making any Noiſe; then have ready ten or a dozen middling Onions peeled and cut ſmall, throw them into the Butter, and let them fry a Quarter of an Hour; then ſhake in a little Flour, and ſtir them round; ſhake your Pan, and let them do a few Minutes longer, then pour in a Quart or three Pints of boiling Water, ſtir them round, take a good Piece of Upper-cruſt, the ſtaleſt Bread you have, about as big as the Top of a Penny-Loaf cut ſmall, and throw it in. Seaſon with Salt to your Palate. Let it boil ten Minutes, ſtirring it often; then take it off the Fire, and have ready the Yolks of two Eggs beat fine, with Half a Spoonful of Vinegar; mix ſome of the Soop with them, then ſtir it into your Soop and mix it well, and pour it into your Diſh. This is a delicious Diſh.

To make an Eel Soop.

TAKE Eels, according to the Quantity of Soop you would make: A Pound of Eels will make a Pint of good Soop; ſo to every Pound of Eels, put a Quart of Water, a Cruſt of Bread, two or three Blades of Mace, a little Whole Pepper, an Onion, and a Bundle of Sweet Herbs; cover them cloſe, and let them boil till Half the Liquor is waſted; then ſtrain it, and toaſt ſome Bread, and cut it ſmall, lay the Bread into the Diſh, and pour in your Soop. If you have a Stew-hole, ſet the Diſh over it for a Minute, and ſend it to Table. If you find your Soop not rich enough, you muſt let it boil till it is as ſtrong as you would have it. You may make this Soop as rich and good as if it was Meat: You may add a Piece of Carrot to brown it.

To make a Crawfiſh Soop.

TAKE a Carp, a large Eel, Half a Thornback, cleanſe and waſh them clean, put them into a clean Sauce-pan, or little Pot, put to them a Gallon of Water, the Cruſt of a Penny-Loaf, skim them well, ſeaſon it with Mace, Cloves, Whole Pepper, Black and White, an Onion, a Bundle of Sweet Herbs, ſome Parſley, a Piece of Ginger, let them boil by themſelves cloſe covered, then take the Tails of Half a Hundred Crawfiſh, pick out the Bag, and

and all the woolly Parts that are about them, put them into a Sauce-pan, with two Quarts of Water, a little Salt, a Bundle of Sweet Herbs: Let them ſtew ſoftly, and when they are ready to boil, take out the Tails, and beat all the other Part of the Crawfiſh with the Shells, and boil in the Liquor the Tails come out of, with a Blade of Mace, till it comes to about a Pint, ſtrain it through a clean Sieve, and add it to the Fiſh a boiling. Let all boil ſoftly, till there is about three Quarts; then ſtrain it off thro' a coarſe Sieve, put it into your Pot again, and if it wants Salt you muſt put ſome in, and the Tails of the Crawfiſh and Lobſter: Take out all the Meat and Body, and chop it very ſmall, and add to it; take a *French* Roll and fry it criſp, and add to it. Let them ſtew all together for a Quarter of an Hour. You may ſtew a Carp with them, pour your Soop into your Diſh, the Roll ſwimming in the Middle.

When you have a Carp, there ſhould be a Roll on each Side. Garniſh the Diſh with Crawfiſh. If your Crawfiſh will not lye on the Sides of your Diſh, make a little Paſte, and lay round the Rim, and lay the Fiſh on that all round the Diſh.

Take Care that your Soop be well ſeaſoned, but not too high.

To make a Muſſel Soop.

GET a Hundred of Muſſels, waſh them very clean, put them into a Stew-pan, cover them cloſe; let them ſtew till they open, then pick them out of the Shells, ſtrain the Liquor through a fine Lawn-ſieve to your Muſſels, and pick the Beard or Crab out, if any.

Take a Dozen Crawfiſh, beat them to maſh, with a Dozen of Almonds blanched, and beat fine, then take a ſmall Parſnip and a Carrot ſcraped, and cut in thin Slices, fry them Brown with a little Butter; then take two Pounds of any freſh Fiſh, and boil in a Gallon of Water, with a Bundle of Sweet Herbs, a large Onion ſtuck with Cloves, Whole Pepper, Black and White, a little Parſley, a little Piece of Horſe-raddiſh, and ſalt the Muſſels Liquor, the Crawfiſh and Almonds. Let them boil till Half is waſted, then ſtrain them through a Sieve, put the Soop into a Sauce-pan, put in twenty of the Muſſels, a few Muſhrooms and Truffles cut ſmall, and a Leek waſhed and cut very ſmall: Take two *French* Rolls, take out the Crumb, fry it Brown, cut it into little Pieces, put it into the Soop, let it boil all together for a Quarter of an Hour, with the fry'd Carrot and Parſnip; in the mean while take the Cruſt of the Rolls fry'd criſp, take Half a Hundred of the Muſſels, a Quarter of a Pound of Butter, a Spoonful of Water,

ſhake in a little Flour, ſet them on the Fire, keeping the Sauce-pan ſhaking all the Time till all the Butter is melted. Seaſon it with Pepper and Salt, beat the Yolks of three Eggs, put them in, ſtir them all the Time for fear of curdling, grate a little Nutmeg; when it is thick and fine, fill the Rolls, pour your Soop into the Diſh, put in the Rolls, and lay the reſt of the Muſſels round the Rim of the Diſh.

To make a Scate *or* Thornback Soop.

TAKE two Pounds of Scate or Thornback, ſkin it and boil it in ſix Quarts of Water. When it is enough, take it up, pick off the Fleſh and lay it by; put in the Bones again, and about two Pounds of any freſh Fiſh, a very little Piece of Lemon-peel, a Bundle of Sweet Herbs, Whole Pepper, two or three Blades of Mace, a little Piece of Horſe-raddiſh, the Cruſt of a Penny-Loaf, a little Parſley, cover it cloſe and let it boil till there is about two Quarts; then ſtrain it off, and add an Ounce of Vermicella, ſet it on the Fire, and let it boil ſoftly. In the mean Time take a *French* Roll, cut a little Hole in the Top, take out the Crumb, fry the Cruſt Brown in Batter, take the Fleſh off the Fiſh you laid by, cut it into little Pieces, put it into a Sauce-pan, with two or three Spoonfuls of the Soop, ſhake in a little Flour, put in a Piece of Butter, a little Pepper and Salt; ſhake them together in the Sauce-pan over the Fire till it is quite thick, then fill the Roll with it, pour your Soop into your Diſh, let the Roll ſwim in the Middle, and ſend it to Table.

To make an Oyſter Soop.

YOUR Stock muſt be made of any Sort of Fiſh the Place affords; let there be about two Quarts, take a Pint of Oyſters, beard them, put them into a Sauce-pan, ſtrain the Liquor, let them ſtew two or three Minutes in their own Liquor, then take the hard Parts of the Oyſters, and beat them in a Mortar, with the Yolks of four hard Eggs; mix them with ſome of the Soop, put them with the other Part of the Oyſters and Liquor into a Sauce-pan, a little Nutmeg, Pepper and Salt; ſtir them well together, and let it boil a Quarter of an Hour. Diſh it up, and ſend it to Table.

To make an Almond Soop.

TAKE a Quart of Almonds, blanch them, and beat them in a Marble Mortar, with the Yolks of twelve hard Eggs, till they are a fine Paſte; mix them by Degrees with two Quarts of new

new Milk, a Quart of Cream, a Quarter of a Pound of double-refined Sugar beat fine, a Pennyworth of Orange-flower Water, ſtir all well together; when it is well mixed, ſet it over a ſlow Fire, and keep it ſtirring quick all the while, till you find it is thick enough; then pour it into your Diſh, and ſend it to Table. If you don't be very careful it will curdle.

To make a Rice Soop.

TAKE two Quarts of Water, a Pound of Rice, a little Cinnamon; cover it cloſe, and let it ſimmer very ſoftly till the Rice is quite tender: Take out the Cinnamon, then ſweeten it to your Palate, grate Half a Nutmeg, and let it ſtand till it is cold; then beat up the Yolks of three Eggs, with Half a Pint of White Wine, mix them very well, then ſtir them into the Rice, ſet them on a ſlow Fire, and keep ſtirring all the Time for fear of curdling. When it is of a good Thickneſs, and boils, take it up. Keep ſtirring it till you put it into your Diſh.

To make a Barley Soop.

TAKE a Gallon of Water, Half a Pound of Barley, a Blade or two of Mace, a large Cruſt of Bread, and a little Lemon-peel. Let it boil till it comes to two Quarts, then add Half a Pint of White Wine, and ſweeten to your Palate.

To make a Turnip Soop.

TAKE a Gallon of Water, and a Bunch of Turnips, pare them, ſave three or four out, put the reſt into the Water, with Half an Ounce of Whole Pepper, an Onion ſtuck with Cloves, a Blade of Mace, Half a Nutmeg bruiſed, a little Bundle of Sweet Herbs, and a large Cruſt of Bread. Let theſe boil an Hour pretty faſt, then ſtrain it through a Sieve, ſqueezing the Turnips through; waſh and cut a Bunch of Sellery very ſmall, ſet it on in the Liquor on the Fire, cover it cloſe, and let it ſtew. In the mean Time cut the Turnips you ſaved into Dice, and two or three ſmall Carrots clean ſcraped, and cut in little Pieces; put Half theſe Turnips and Carrots into the Pot with the Sellery, and the other Half fry Brown in freſh Butter. You muſt flour them firſt, and two or three Onions peeled, cut in thin Slices and fry'd Brown; then put them all into the Soop, with an Ounce of Vermicella. Let your Soop boil ſoftly till the Sellery is quite tender, and your Soop good. Seaſon it with Salt to your Palate.

To make an Egg Soop.

BEAT the Yolks of two Eggs in your Diſh, with a Piece of Butter as big as an Hen's Egg, take a Tea Kettle of boiling Water in one Hand, and a Spoon in the other, pour in about a Quart by Degrees, then keep ſtirring it all the Time well till the Eggs are well mixed, and the Butter melted; then pour it into a Sauce-pan, and keep ſtirring it all the Time till it begins to ſimmer, take it off the Fire, and pour it between two Veſſels, out of one into the other till it is quite ſmooth, and has a great Froth. Set it on the Fire again, keep ſtirring it till it is quite hot; then pour it into the Soop-diſh, and ſend it to Table hot.

To make Peas Porridge.

TAKE a Quart of Green Peas, put to them a Quart of Water, a Bundle of dry'd Mint, and a little Salt. Let them boil till the Peas are quite tender; then put in ſome beaten Pepper, a Piece of Butter as big as a Walnut rolled in Flour, ſtir it all together, and let it boil a few Minutes: Then add two Quarts of Milk, let it boil a Quarter of an Hour, take out the Mint, and ſerve it up.

To make a White Pot.

TAKE two Quarts of new Milk, eight Eggs, and Half the Whites beat up with a little Roſe Water, a Nutmeg, a Quarter of a Pound of Sugar; cut a Penny-Loaf in very thin Slices, and pour your Milk and Eggs over. Put a little Bit of ſweet Butter on the Top. Bake it in a ſlow Oven Half an Hour.

To make a Rice White Pot.

BOIL a Pound of Rice in two Quarts of new Milk, till it is tender and thick, beat it in a Mortar with a Quarter of a Pound of ſweet Almonds blanched; then boil two Quarts of Cream, with a few Crumbs of White Bread, and two or three Blades of Mace. Mix it all with eight Eggs, a little Roſe Water, and ſweeten to your Taſte. Cut ſome candied Orange and Citron-peels thin, and lay it in. It muſt be put into a ſlow Oven.

To make Rice Milk.

TAKE Half a Pound of Rice, boil it in a Quart of Water, with a little Cinnamon. Let it boil till the Water is all waſted; take great Care it does not burn, then add three Pints of Milk, and the Yolk of an Egg beat up. Keep it ſtirring, and when it boils take it up. Sweeten to your Palate.

To make an Orange Fool.

TAKE the Juice of ſix Oranges and ſix Eggs well beaten, a Pint of Cream, a Quarter of a Pound of Sugar, a little Cinnamon and Nutmeg. Mix all together, and keep ſtirring over a ſlow Fire till it is thick, then put in a little Piece of Butter, and keep ſtirring till cold, and diſh it up.

To make a Weſtminſter Fool.

TAKE a Penny-Loaf, cut it into thin Slices, wet them with Sack, lay them in the Bottom of a Diſh: Take a Quart of Cream, beat up ſix Eggs, two Spoonfuls of Roſe Water, a Blade of Mace, and ſome grated Nutmeg. Sweeten to your Taſte. Put all this into a Sauce-pan, and keep ſtiring all the Time over a ſlow Fire for fear of curdling. When it begins to be thick, pour it into the Diſh over the Bread. Let it ſtand till it is cold, and ſerve it up.

To make a Gooſeberry Fool.

TAKE two Quarts of Gooſeberries, ſet them on the Fire in about a Quart of Water. When they begin to ſimmer, and turn yellow, and begin to plump, throw them into a Cullender to drain the Water out; then with the Back of a Spoon carefully ſqueeze the Pulp, throw the Sieve into a Diſh, make them pretty ſweet, and let them ſtand till they are cold. In the mean Time take two Quarts of new Milk, and the Yolks of four Eggs, beat up with a little grated Nutmeg; ſtir it ſoftly over a ſlow Fire, when it begins to ſimmer, take it off, and by Degrees ſtir it into the Gooſeberries. Let it ſtand till it is cold, and ſerve it up. If you make it with Cream, you need not put any Eggs in: And if it is not thick enough, it is only boiling more Gooſeberries. But that you muſt do as you think proper.

To make Furmity.

TAKE a Quart of ready-boiled Wheat, two Quarts of Milk, a Quarter of a Pound of Currants clean picked and waſhed; ſtir theſe together and boil them, beat up the Yolks of three or four Eggs, a little Nutmeg, with two or three Spoonfuls of Milk, add to the Wheat; ſtir them together for a few Minutes. Then ſweeten to your Palate, and ſend it to Table.

To make Plumb Porridge, *or* Barley Gruel.

TAKE a Gallon of Water, Half a Pound of Barley, a Quarter of a Pound of Raiſins clean waſhed, a Quarter of a Pound of Currants clean waſhed and picked. Boil theſe till above Half the Water is waſted, with two or three Blades of Mace. Then ſweeten it to your Palate, and add Half a Pint of White Wine.

To make Butter'd Wheat.

PUT your Wheat into a Sauce-pan, when it is hot, ſtir in a good Piece of Butter, a little grated Nutmeg, and ſweeten to your Palate.

To make Plumb Gruel.

TAKE two Quarts of Water, two large Spoonfuls of Oatmeal, ſtir it together, a Blade or two of Mace, a little Piece of Lemon-peel; boil it for five or ſix Minutes (take care it don't boil over) then ſtrain it off, and put it into the Sauce-pan again, with Half a Pound of Currants clean waſhed and picked. Let them boil about ten Minutes, add a Glaſs of White Wine, a little grated Nutmeg, and ſweeten to your Palate.

To make a Flour Haſty-pudding.

TAKE a Quart of Milk, and four Bay-Leaves, ſet it on the Fire to boil, beat up the Yolks of two Eggs, and ſtir in a little Salt. Take two or three Spoonfuls of Milk, and beat up with your Eggs, and ſtir in your Milk; then with a Wooden Spoon in one Hand, and the Flour in the other, ſtir it in till it is of a good Thickneſs, but not too thick. Let it boil and keep it ſtirring, then pour it into a Diſh, and ſtick Pieces of Butter here and there. You may omit the Egg if you don't like it: But it is a great Addition to the Pudding, and a little Piece of Butter ſtirred in the Milk, makes it eat ſhort and fine. Take out the Bay-Leaves before you put in the Flour.

To

To make an Oatmeal Haſty-pudding.

TAKE a Quart of Water, ſet it on to boil, put in a Piece of Butter, and ſome Salt; when it boils, ſtir in the Oatmeal as you do the Flour, till it is of a good Thickneſs. Let it boil a few Minutes, pour it in your Diſh, and ſtick Pieces of Butter in it: Or eat with Wine and Sugar, or Ale and Sugar, or Cream, or new Milk. This is beſt made with *Scotch* Oatmeal.

To make an excellent Sack Poſſet.

BEAT fifteen Eggs, Whites and Yolks very well, and ſtrain them; then put three Quarters of a Pound of White Sugar into a Pint of Canary, and mix it with your Eggs in a Baſon; ſet it over a Chaffing-diſh of Coals, and keep continually ſtirring it till it is ſcalding hot. In the mean Time grate ſome Nutmeg into a Quart of Milk, and boil it; then pour it into your Eggs and Wine, they being ſcalded hot. Hold your Hand very high as you pour it, and ſome Body ſtirring it all the Time you are pouring in the Milk: Then take it off the Chaffing-diſh, ſet it before the Fire Half an Hour, and ſerve it up.

To make another Sack Poſſet.

TAKE a Quart of new Milk, four *Naples* Biſcuits, crumble them, and when the Milk boils throw them in. Juſt give it one boil, take it off, grate in ſome Nutmeg, and ſweeten to your Palate: Then pour in Half a Pint of Sack, ſtirring it all the Time, and ſerve it up. You may crumble White Bread, inſtead of *Biſcuits*.

Or make it thus.

BOIL a Quart of Cream, or new Milk, with the Yolks of two Eggs; firſt, take a *French* Roll, and cut it as thin as poſſible you can in little Pieces: Lay it in the Diſh you intend for the Poſſet. When the Milk boils (which you muſt keep ſtirring all the Time) pour it over the Bread, and ſtir it together; cover it cloſe, then take a Pint of Canary, a Quarter of a Pound of Sugar, and grate in ſome Nutmeg. When it boils pour it into the Milk, ſtirring it all the Time, and ſerve it up.

To make a fine Haſty-pudding.

BREAK an Egg into fine Flour, and with your Hand work up as much as you can into as ſtiff Paſte as is poſſible, then mince it as ſmall as Herbs to the Pot, as ſmall as if it were to be

ſifted; then ſet a Quart of Milk a boiling, and put it in the Paſte ſo cut: Put in a little Salt, a little beaten Cinnamon and Sugar, a Piece of Butter as big as a Walnut, and ſtirring all one Way. When it is as thick as you would have it, ſtir in ſuch another Piece of Butter, then pour it into your Diſh, and ſtick Pieces of Butter here and there. Send it to Table hot.

To make Haſty Fritters.

TAKE a Stew-pan, put in ſome Butter, and let it be hot: In the mean Time take Half a Pint of All-ale not bitter, and ſtir in ſome Flour by Degrees in a little of the Ale; put in a few Currants, or chopped Apples, beat them up quick, and drop a large Spoonful at a Time all over the Pan. Take Care they don't ſtick together, turn them with an Egg-ſlice, and when they are of a fine Brown, lay them in a Diſh, and throw ſome Sugar over them. Garniſh with Orange cut into Quarters.

To make fine Fritters.

PUT to Half a Pint of thick Cream four Eggs well beaten, a little Brandy, ſome Nutmeg and Ginger. Make this into a thick Batter with Flour, and your Apples muſt be Golden Pippins, pared and chopped with a Knife; mix all together, and fry them in Butter. At any Time you may make an Alteration in the Fritters, with Currants.

Another Way.

DRY ſome of the fineſt Flour well before the Fire: Mix it with a Quart of new Milk, not too thick, ſix or eight Eggs, a little Nutmeg, a little Mace, a little Salt, and a Quarter of a Pint of Sack or Ale, or a Glaſs of Brandy. Beat them well together, then make them pretty thick with Pippins, and fry them dry.

To make Apple Fritters.

BEAT the Yolks of eight Eggs, the Whites of four well together, and ſtrain them into a Pan; then take a Quart of Cream, make it as hot as you can bear your Finger in it, then put to it a Quarter of a Pint of Sack, three Quarters of a Pint of Ale, and make a Poſſet of it. When it is cool put it to your Eggs, beating it well together, then put in Nutmeg, Ginger, Salt, and Flour to your liking. Your Batter ſhould be pretty thick, then

then put in Pippins ſliced or ſcraped, and fry them in a good deal of Butter quick.

To make Curd Fritters.

HAVING a Handful of Curds and a Handful of Flour, and ten Eggs well beaten and ſtrained, ſome Sugar, Cloves, Mace, and Nutmeg beat, a little Saffron; ſtir all well together, and fry them quick, and of a fine light Brown.

To make Fritters Royal.

TAKE a Quart of new Milk, put it into a Skellet or Sauce-pan, and as the Milk boils up, pour in a Pint of Sack. Let it boil up, then take it off, and let it ſtand five or ſix Minutes, then skim off all the Curd, and put it into a Baſon; beat it up well with ſix Eggs, ſeaſon it with Nutmeg, then beat it up with a Wisk, add Flour to make it as thick as Batter uſually is, put in ſome fine Sugar, and fry them quick.

To make Skirret Fritters.

TAKE a Pint of Pulp of Skirrets and a Spoonful of Flour, the Yolks of four Eggs, Sugar and Spice, make it into a thick Batter, and fry them quick.

To make White Fritters.

HAVING ſome Rice, waſh it in five or ſix ſeveral Waters, and dry it very well before the Fire; then beat it in a Mortar very fine, and ſift it through a Lawn-ſieve, that it may be very fine. You muſt have at leaſt an Ounce of it, then put it into a Sauce-pan, juſt wet it with Milk, and when it is well incorporated with it, add to it another Pint of Milk. Set the Whole over a Stove or very ſlow Fire, and take Care to keep it always moving; put in a little Sugar, and ſome candied Lemon-peel grated, keep it over the Fire till it is almoſt come to the Thickneſs of a fine Paſte, flour a Peal and pour it on it, and ſpread it abroad with a Rolling-pin. When it is quite cold cut it into little Morſels, taking Care that they ſtick not one to the other; flour your Hands and roll up your Fritters handſomely, and fry them. When you ſerve them up, pour a little Orange-flower Water over them and Sugar. Theſe make a pretty Side-Diſh; or are very pretty to garniſh a fine Diſh with.

To make Water Fritters.

TAKE a Pint of Water, put into a Sauce-pan a Piece of Butter as big as a Walnut, a little Salt, and ſome candied Lemon-peel minced very ſmall. Make this boil over a Stove, then put in two good Handfuls of Flour, and turn it about by main Strength till the Water and Flour be well mixed together, and none of the laſt ſtick to the Sauce-pan; then take it off the Stove, mix in the Yolks of two Eggs, mix them well together, continuing to put in more, two by two, till you have ſtirred in ten or twelve, and your Paſte be very fine; then drudge a Peal thick with Flour, and dipping your Hand into Flour, take out your Paſte Bit by Bit, and lay it on a Peal. When it has lain a little while roll it, and cut it into little Pieces, taking Care that they ſtick not to one another; fry them of a fine Brown, put a little Orange-flower Water over them, and Sugar all over.

To make Syringed Fritters.

TAKE about a Pint of Water, and a Bit of Butter the Bigneſs of an Egg, with ſome Lemon-peel, green if you can get it, raſped, preſerved Lemon-peel, and criſped Orange-flowers; put all together in a Stew-pan over the Fire, and when boiling throw in ſome fine Flour; keep it ſtirring, put in by Degrees more Flour till your Batter be thick enough, take it off the Fire, then take an Ounce of Sweet Almonds, four Bitter Ones, pound them in a Mortar, ſtir in two *Naples* Biſcuits crumbled, two Eggs beat; ſtir all together, and more Eggs till your Batter be thin enough to be ſyringed. Fill your Syringe, your Butter being hot, ſyringe your Fritters in it, to make of it a true Lovers-Knot, and being well coloured, ſerve them up for a Side-Diſh.

At another Time, you may rub a Sheet of Paper with Butter, over which you may ſyringe your Fritters, and make them in what Shape you pleaſe. Your Butter being hot, turn the Paper upſide-down over it, and your Fritters will eaſily drop off. When fry'd, ſtrew them with Sugar, and glaze them.

To make Vine-Leaves Fritters.

TAKE ſome of the ſmalleſt Vine-Leaves you can get, and having cut off the great Stalks, put them in a Diſh with ſome *French* Brandy, green Lemon raſped, and ſome Sugar; take a good Handful of fine Flour, mixed with White Wine or Ale, let your Butter be hot, and with a Spoon drop in your Batter, take great Care they don't ſtick one to the other; on each Fritter lay a Leaf;

Leaf; fry them quick, and ſtrew Sugar over them, and glaze them with a red-hot Shovel.

With all Fritters made with Milk and Eggs, you ſhould have beaten Cinnamon and Sugar in a Saucer, and either ſqueeze an Orange over it, or pour a Glaſs of White Wine, and ſo throw Sugar all over the Diſh, and they ſhould be fry'd in a good deal of Fat; therefore they are beſt fried in Beef Dripping, or Hog's Lard, when it can be done.

To make Clarye Fritters.

TAKE your Clarye Leaves, cut off the Stalks, dip them one by one in a Batter made with Milk and Flour, your Butter being hot, fry them quick. This is a pretty heartening Diſh for a ſick or weak Perſon; and Camfary Leaves do the ſame Way.

To make Apple Frazes.

CUT your Apples in thick Slices, and fry them of a light Brown; take them up, and lay them to drain, keep them as Whole as you can, and either pare them or let it alone, then make a Batter as follows: Take five Eggs, leaving out two Whites, beat them up with Cream and Flour, and a little Sack; make it the Thickneſs of a Pancake Batter, pour in a little melted Butter, Nutmeg, and a little Sugar. Let your Butter be hot, and drop in your Fritters, and on every one lay a Slice of Apple, and then more Batter on them. Fry them of a fine light Brown; take them up, and ſtrew ſome double-refined Sugar all over them.

To make an Almond Fraze.

GET a Pound of *Jordan* Almonds blanched, ſteep them in a Pint of ſweet Cream, ten Yolks of Eggs, and four Whites, take out the Almonds and pound them in a Mortar fine; then mix them again in the Cream and Eggs, put in Sugar and grated White Bread, ſtir them well together, put ſome freſh Butter into the Pan, let it be hot and pour it in, ſtirring it in the Pan till they are of a good Thickneſs; and when it is enough, turn it into a Diſh, throw Sugar over it, and ſerve it up.

To make Pancakes.

TAKE a Quart of Milk, beat in ſix or eight Eggs, leaving Half the Whites out; mix it well till your Batter is of a fine Thickneſs. You muſt obſerve to mix your Flour firſt with a little Milk, then add the reſt by Degrees; put in two Spoonfuls of beaten Ginger,

Ginger, a Glaſs of Brandy, a little Salt; ſtir all together, make your Stew-pan very clean, put in a Piece of Butter as big as a Walnut, then pour in a Ladleful of Batter, which will make a Pancake, moving the Pan round that the Batter be all over the Pan; ſhake the Pan, and when you think that Side is enough toſs it; if you can't, turn it cleaverly, and when both Sides are done, lay it in a Diſh before the Fire, and ſo do the reſt. You muſt take Care they are dry; when you ſend them to Table, ſtrew a little Sugar over them.

To make Fine Pancakes.

TAKE Half a Pint of Cream, Half a Pint of Sack, the Yolks of eighteen Eggs beat fine, a little Salt, Half a Pound of fine Sugar, a little beaten Cinnamon, Mace, and Nutmeg; then put in as much Flour as will run thin over the Pan, and fry them in freſh Butter. This Sort of Pancake will not be criſp, but very good.

A ſecond Sort of Fine Pancakes.

TAKE a Pint of Cream, and eight Eggs well beat, a Nutmeg grated, a little Salt, Half a Pound of good Diſh Butter melted; mix all together with as much Flour as will make them into a thin Batter, fry them nice, and turn them on the Back of a Plate.

A third Sort.

TAKE ſix new-laid Eggs well beat, mix them with a Pint of Cream, a Quarter of a Pound of Sugar, ſome grated Nutmeg, and as much Flour as will make the Batter of a proper Thickneſs. Fry theſe fine Pancakes in ſmall Pans, and let your Pans be hot. You muſt not put above the Bigneſs of a Nutmeg of Butter at a Time into the Pan.

A fourth Sort, call'd, A Quire of Paper.

TAKE a Pint of Cream, ſix Eggs, three Spoonfuls of fine Flour, three of Sack, one of Orange-flower Water, a little Sugar, and Half a Nutmeg grated, Half a Pound of melted Butter almoſt cold; mingle all well together, and butter the Pan for the firſt Pancake; let them run as thin as poſſible, when they are juſt coloured they are enough: And ſo do with all the fine Pancakes.

To make Rice Pancakes.

TAKE a Quart of Cream, and three Spoonfuls of Flour of Rice, ſet it on a ſlow Fire, and keep it ſtirring till it is thick as Pap. Stir in Half a Pound of Butter, a Nutmeg grated, then pour it out into an earthen Pan, and when it is cold, ſtir in three or four Spoonfuls of Flour, a little Salt, ſome Sugar, nine Eggs well beaten; mix all well together, and fry them nicely. When you have no Cream uſe new Milk, and one Spoonful more of the Flour of Rice.

To make a Pupton of Apples.

PARE ſome Apples, and take out the Cores, put them into a Skellet; to a Quart-Mugful heaped, put in a Quarter of a Pound of Sugar, and two Spoonfuls of Water. Do them over a ſlow Fire, keep them ſtirring, add a little Cinnamon; when it is quite thick, and like a Marmalade, let it ſtand till cool. Beat up the Yolks of four or five Eggs, and ſtir in a Handful of grated Bread and a Quarter of a Pound of freſh Butter; then form it into what Shape you pleaſe, and bake it in a ſlow Oven, and then turn it upſide-down on a Plate for a Second Courſe.

To make Black Caps.

CUT twelve large Apples in Halves, and take out the Cores, place them on a thin Patty-pan, or Mazareen, as cloſe together as they can lye, with the flat Side downwards, ſqueeze a Lemon in, two Spoonfuls of Orange-flower Water, and pour over them; ſhred ſome Lemon-peel fine and throw over them, and grate fine Sugar all over. Set them in a quick Oven, and Half an Hour will do them. When you ſend them to Table, throw fine Sugar all over the Diſh.

To bake Apples *Whole.*

PUT your Apples into an earthen Pan, with a few Cloves, and little Lemon-peel, ſome coarſe Sugar, a Glaſs of Red Wine; put them into a quick Oven, and they will take an Hour baking.

To ſtew Pears.

PARE ſix Pears, and either Quarter them, or do them Whole; but makes a pretty Diſh with one Whole, the other cut in Quarters, and the Cores taken out. Lay them in a deep earthen Pot, with

with a few Cloves, a Piece of Lemon-peel, a Gill of Red Wine, and a Quarter of a Pound of fine Sugar: If the Pears are very large, they will take Half a Pound of Sugar, and Half a Pint of Red Wine; cover them close with Brown Paper, and bake them till they are enough.

Serve them hot or cold, just as you like them, and they will be very good with Water in the place of Wine.

To stew Pears *in a* Sauce-pan.

PUT them into a Sauce-pan, with the Ingredients as before; cover them, and do them over a slow Fire. When they are enough take them off.

To stew Pears *Purple.*

PARE four Pears, cut them into Quarters, core them, put them into a Stew-pan, with a Quarter of a Pint of Water, a Quarter of a Pound of Sugar, cover them with a Pewter Plate, then cover the Pan with the Lid, and do them over a slow Fire. Look at them often, for fear of melting the Plate; when they are enough, and the Liquor looks of a fine Purple, take them off, and lay them in your Dish with the Liquor; when cold serve them up for a Side-Dish at a Second Course, or just as you please.

To stew Pippins *Whole.*

TAKE twelve Golden Pippins, pare them, put the Parings into a Sauce-pan, with Water enough to cover them, a Blade of Mace, two or three Cloves, a Piece of Lemon-peel, let them simmer till there is just enough to stew the Pippins in, then strain it, and put it into the Sauce-pan again, with Sugar enough to make it like a Syrup; then put them in a Preserving-pan, or clean Stew-pan, or large Sauce-pan, and pour the Syrup over them. Let there be enough to stew them in; when they are enough, which you will know by the Pippins being soft, take them up, lay them in a little Dish with the Syrup: When cold, serve them up; or hot, if you chuse it.

A pretty Made-Dish.

TAKE Half a Pound of Almonds blanched and beat fine, with a little Rose or Orange-flower Water, then take a Quart of sweet thick Cream, and boil it with a Piece of Cinnamon and Mace, sweeten it with Sugar to your Palate, and mix it with your Almonds; stir it well together, and strain it through a Sieve. Let

your

your Cream cool, and thicken it with the Yolks of ſix Eggs; then garniſh a deep Diſh, and lay Paſte at the Bottom, then put in ſhred Artichoke-Bottoms, being firſt boiled, upon that a little melted Butter, ſhred Citron and candied Orange; ſo do till your Diſh is near full, then pour in your Cream, and bake it without a Lid. When it is baked, ſcrape Sugar over it, and ſerve it up hot. Half an Hour will bake it.

To make Kickſhaws.

MAKE Puff-paſte, roll it thin, and if you have any Moulds work it upon them, make them up with preſerved Pippins. You may fill ſome with Gooſeberries, ſome with Rasberries, or what you pleaſe, then cloſe them up, and either bake or fry them; throw grated Sugar over them, and ſerve them up.

Pain Perdu, *or* Cream Toaſts.

HAVING two *French* Rolls, cut them into Slices as thick as your Finger, Crumb and Cruſt together, lay them on a Diſh, put to them a Pint of Cream and Half a Pint of Milk; ſtrew them over with beaten Cinnamon and Sugar, turn them frequently till they are tender, but take Care not to break them; then take them from the Cream with a Slice, break four or five Eggs, turn your Slices of Bread in the Eggs, and fry them in clarified Butter. Make them of a good Brown Colour, but not Black; ſcrape a little Sugar on them. They may be ſerved for a Second Courſe Diſh, but fitteſt for Supper.

Salamangundy *for a Middle Diſh at Supper.*

IN the top Plate in the Middle, which ſhould ſtand higher than the reſt, take a fine pickled Herring, bone it, take off the Head and mince the reſt fine. In the other Plates round, put the following Things: In one, pare a Cucumber and cut it very thin; in another, Apples pared and cut ſmall; in another, an Onion peeled and cut ſmall; in another, two hard Eggs chopped ſmall, the Whites in one, and the Yolks in another; pickled Gerkins in another cut ſmall; in another, Sellery cut ſmall; in another, pickled Red Cabbage chopped fine; take ſome Water-creſſes clean waſhed and picked, ſtick them all about and between every Plate or Saucer, and throw Stertion Flowers about the Creſſes. You muſt have Oil and Vinegar, and Lemon to eat with it. If it is prettily ſet out, it will make a pretty Figure in the Middle of the Table, or you may lay them in Heaps in a Diſh. If you have not all theſe Ingredients, ſet out your Plates or Saucers with juſt what

you fancy, and in the room of a pickled Herring you may mince Anchovies.

To make a Tanſey.

TAKE ten Eggs, break them into a Pan, put to them a little Salt, beat them very well, then put to them eight Ounces of Loaf-Sugar beat fine, and a Pint of the Juice of Spinach. Mix them well together, and ſtrain it into a Quart of Cream; then grate in eight Ounces of *Naples* Biſcuit or White Bread, a Nutmeg grated, a Quarter of a Pound of *Jordan* Almonds, beat in a Mortar, with a little Juice of Tanſey to your Taſte; mix theſe all together, put it into a Stew-pan, with a Piece of Butter as large as a Pippin. Set it over a ſlow Charcoal Fire, keep it ſtirring till it is hardened very well, then butter a Diſh very well, put in your Tanſey, bake it, and when it is enough turn it out on a Pye-plate; ſqueeze the Juice of an Orange over it, and throw Sugar all over. Garniſh with Orange cut into Quarters, and Sweet-meats cut into little long Bits, and lay all over it.

Another Way.

TAKE a Pint of Cream and Half a Pound of blanched Almonds beat fine, with Roſe and Orange-flower Water, ſtir them together over a ſlow Fire; when it boils take it off, and let it ſtand till cold; then beat in ten Eggs, grate in a ſmall Nutmeg, four *Naples* Biſcuits, a little grated Bread, and a Grain of Muſk. Sweeten to your Taſte, and if you think it is too thick, put in ſome more Cream, the Juice of Spinach to make it Green; ſtir it well together, and either fry it or bake it. If you fry it, do one Side firſt, and then with a Diſh turn the other Side.

To make Hedge-Hog.

TAKE two Quarts of ſweet blanched Almonds, beat them well in a Mortar, with a little Canary and Orange-flower Water, to keep them from oiling. Make them into a ſtiff Paſte, then beat in the Yolks of twelve Eggs, leave out five of the Whites, put to it a Pint of Cream, ſweeten it with Sugar, put in Half a Pound of ſweet Butter melted, ſet it on a Furnace or ſlow Fire, and keep continually ſtirring till it is ſtiff enough to be made into the Form of a Hedge-Hog; then ſtick it full of blanched Almonds ſlit, and ſtuck up like the Briſſels of a Hedge-Hog, then put it into a Diſh. Take a Pint of Cream and the Yolks of four Eggs beat up, and mix with the Cream, ſweeten to your Palate, and keep them ſtirring over a ſlow Fire all the Time till it is hot, then pour

pour it into your Diſh round the Hedge-Hog, let it ſtand till it is cold, and ſerve it up.

Or you may make a fine Hartſhorn Jelly, and pour into the Diſh, which will look very pretty. You may eat Wine and Sugar with it, or eat it without.

Or cold Cream ſweetened, with a Glaſs of White Wine in it and the Juice of a *Seville* Orange, and pour into the Diſh. It will be pretty for Change.

This is a pretty Side-Diſh at a Second Courſe, or in the Middle for Supper, or in a grand Deſert. Plump two Currants for the Eyes.

Or make it thus for Change.

TAKE two Quarts of ſweet Almonds blanched, twelve bitter ones, beat them in a Marble Mortar well together, with Canary and Orange-flower Water, two Spoonfuls of the Tincture of Saffron, two Spoonfuls of the Juice of Sorrel, beat them into a fine Paſte, put in Half a Pound of melted Butter, mix it up well, a little Nutmeg and beaten Mace, an Ounce of Citron, an Ounce of Orange-peel, both cut fine, mix them in, the Yolks of twelve Eggs and Half the Whites, beat up and mixed in, Half a Pint of Cream, Half a Pound of double-refined Sugar, and work it up all together; if it is not ſtiff enough to make up into the Form you would have it, you muſt have a Mould for it; butter it well, then put in your Ingredients, and bake it. The Mould muſt be made in ſuch a Manner, as to have the Head peeping out; when it comes out of the Oven, have ready ſome Almonds blanched and ſlit, and boil'd up in Sugar till Brown. Stick it all over with the Almonds; and for Sauce, have Red Wine and Sugar made hot, and the Juice of an Orange. Send it hot to Table for a Firſt Courſe.

You may leave out the Saffron and Sorrel, and make it up like Chickens, or any other Shape you pleaſe, or alter the Sauce to your Fancy. Butter, Sugar and White Wine is a pretty Sauce, for either Baked or Boiled, and you may make the Sauce of what Colour you pleaſe; or put it into a Mould, with Half a Pound of Currants added to it, and boil it for a Pudding. You may uſe Cochineal in the room of Saffron.

The following Liquor you may make to mix with your Sauces: Beat an Ounce of Cochineal very fine, put in a Pint of Water in a Skillet, and a Quarter of an Ounce of Roch Alum; boil it till the Goodneſs is out, ſtrain it into a Phial, with an Ounce of fine Sugar, and it will keep ſix Months.

To make pretty Almond Puddings.

TAKE a Pound and a Half of blanched Almonds, beat them fine with a little Roſe Water, a Pound of grated Bread, a Pound and a Quarter of fine Sugar, a Quarter of an Ounce of Cinnamon, and a large Nutmeg beat fine, Half a Pound of melted Butter, mixed with the Yolks of Eggs and four Whites beat fine, a Pint of Sack, a Pint and a Half of Cream, ſome Roſe or Orange-flower Water; boil the Cream and tie a little Bag of Saffron, and dip in the Cream to colour it. Firſt beat your Eggs very well, and mix with your Batter; beat it up, then the Spice, then the Almonds, then the Roſe Water and Wine by Degrees, beating it all the Time, then the Sugar, and then the Cream by Degrees, keeping it ſtirring, and a Quarter of a Pound of Vermicella. Stir all together, have ſome Hog's Guts nice and clean, fill them only Half full, and as you put in the Ingredients here and there, put in a Bit of Citron; tie both Ends of the Gut tight, and boil them about a Quarter of an Hour. You may add Currants for Change.

To make fry'd Toaſts.

TAKE a Penny-Loaf, cut it into Slices a Quarter of an Inch thick round-ways, toaſt them, and then take a Pint of Cream and three Eggs, Half a Pint of Sack, ſome Nutmeg, and ſweetened to your Taſte. Steep the Toaſts in it for three or four Hours, then have ready ſome Butter hot in a Pan, put in the Toaſts and fry them Brown, lay them in a Diſh, melt a little Butter, and then mix what is left; if none, put in ſome Wine and Sugar, and pour over them. They make a pretty Plate or Side-Diſh for Supper.

To ſtew a Brace of Carp.

SCRAPE them very clean, then gut them, waſh them and the Rows in a Pint of good ſtale Beer, to preſerve all the Blood, and boil the Carp with a little Salt in the Water.

In the mean Time ſtrain the Beer, and put it into a Sauce-pan, with a Pint of Red Wine, two or three Blades of Mace, ſome Whole Pepper, Black and White, an Onion ſtuck with Cloves, Half a Nutmeg bruiſed, a Bundle of Sweet Herbs, a Piece of Lemon-peel as big as a Six-pence, an Anchovy, a little Piece of Horſe-raddiſh. Let theſe boil together ſoftly for a Quarter of an Hour, covered cloſe; then ſtrain it, and add to it Half the hard Row beat to Pieces, two or three Spoonfuls of Catchup, a Quarter of a Pound of freſh Butter and a Spoonful of Muſhroom-pickle. Let it boil, and keep ſtirring it till the Sauce is thick and enough; if

it wants any Salt, you muſt put ſome in: Then take the reſt of the Row, and beat it up with the Yolk of an Egg, ſome Nutmeg and a little Lemon-peel cut ſmall; fry them in freſh Butter in little Cakes, and ſome Pieces of Bread cut Three-corner-ways and fry'd Brown. When the Carp is enough take them up, pour your Sauce over them, lay the Cakes round the Diſh, with Horſe-raddiſh ſcrap'd fine, and fry'd Parſley. The reſt lay on the Carp, and the Bread ſtick about them, and lay round them, then ſliced Lemon notched and laid round the Diſh, and two or three Pieces on the Carp. Send it to Table hot.

The boiling of Carp at all Times is the beſt Way, they eat fatter and finer. The ſtewing of them is no Addition to the Sauce, and only hardens the Fiſh and ſpoils it. If you would have your Sauce White, put in good Fiſh Broth inſtead of Beer, and White Wine in the room of Red Wine. Make your Broth with any Sort of freſh Fiſh you have, and ſeaſon it as you do Gravy.

To fry Carp.

FIRST ſcale and gut them, waſh them clean, lay them in a Cloth to dry, then flour them, and fry them of a fine light Brown. Fry ſome Toaſt cut Three-corner-ways, and the Rows; when your Fiſh is done, lay them on a coarſe Cloth to drain. Let your Sauce be Butter and Anchovy, with the Juice of Lemon. Lay your Carp in the Diſh, the Rows on each Side, and garniſh with the fry'd Toaſt and Lemon.

To bake a Carp.

SCALE, waſh, and clean a Brace of Carp very well; take an earthen Pan deep enough to lye cleaverly in, butter the Pan a little, lay in your Carp; ſeaſon it with Mace, Cloves, Nutmeg, and Black and White Pepper, a Bundle of Sweet Herbs, an Onion, an Anchovy, pour in a Bottle of White Wine, cover it cloſe and let them bake an Hour in a hot Oven, if large; if ſmall, a leſs Time will do them. When they are enough, carefully take them up and lay them in a Diſh; ſet it over hot Water to keep it hot, and cover it cloſe, then pour all the Liquor they were baked in into a Sauce-pan, let it boil a Minute or two, then ſtrain it, and add Half a Pound of Butter rolled in Flour. Let it boil, keep ſtirring it, ſqueeze in the Juice of Half a Lemon, and put in what Salt you want; pour the Sauce over the Fiſh, lay the Rows round, and garniſh with Lemon. Obſerve to skim all the Fat off the Liquor.

To fry Tench.

SLIME your Tenches, ſlit the Skin along the Backs, and with the Point of your Knife raiſe it up from the Bone, then cut the Skin acroſs at the Head and Tail, then ſtrip it off, and take out the Bone; then take another Tench, or a Carp, and mince the Fleſh ſmall with Muſhrooms, Chives and Parſley. Seaſon them with Salt, Pepper, beaten Mace, Nutmeg and a few ſavoury Herbs minced ſmall. Mingle theſe all well together, then pound them in a Mortar, with Crumbs of Bread as much as two Eggs ſoaked in Cream, the Yolks of three or four Eggs and a Piece of Butter. When theſe have been well pounded, ſtuff the Tenches with this Farce: Take clarified Butter, put it into a Pan, ſet it over the Fire, and when it is hot flour your Tenches, and put them into the Pan one by one and fry them Brown; then take them up, lay them in a coarſe Cloth before the Fire to keep hot. In the mean Time pour all the Greaſe and Fat out of the Pan, put in a Quarter of a Pound of Butter, ſhake ſome Flour all over the Pan, keep ſtirring with a Spoon till the Butter is a little Brown; then pour in Half a Pint of White Wine, ſtir it together, pour in Half a Pint of boiling Water, an Onion ſtuck with Cloves, a Bundle of Sweet Herbs and a Blade or two of Mace. Cover them cloſe, and let them ſtew as ſoftly as you can for a Quarter of an Hour; then ſtrain off the Liquor, put it into the Pan again, add two Spoonfuls of Catchup, have ready an Ounce of Truffles or Morels boiled in Half a Pint of Water tender, pour in Truffles, Water and all into the Pan, a few Muſhrooms, and either Half a Pint of Oyſters, clean waſhed in their own Liquor and the Liquor and all put into the Pan, or ſome Crawfiſh; but then you muſt put in the Tails, and after clean picking them, boil them in Half a Pint of Water, then ſtrain the Liquor and put into the Sauce: Or take ſome Fiſh-Melts, and toſs up in your Sauce. All this is juſt as you fancy.

When you find your Sauce is very good, put your Tench into the Pan, make them quite hot, then lay them into your Diſh and pour the Sauce over them. Garniſh with Lemon.

Or you may for Change, put in Half a Pint of ſtale Beer inſtead of Water. You may dreſs Tench juſt as you do Carp.

To roaſt a Cod's Head.

WASH it very clean and ſcore it with a Knife, ſtrew a little Salt on it, and lay it in a Stew-pan before the Fire, with ſomething behind it that the Fire may roaſt it. All the Water that comes from it the firſt Half Hour throw away, then throw

on it a little Nutmeg, Cloves and Mace beat fine, and Salt; flour it, and baſte it with Butter. When that has lain ſome Time, turn and ſeaſon it, and baſte the other Side the ſame; turn it often, then baſte it with Butter and Crumbs of Bread. If it is a large Head, it will take four or five Hours baking. Have ready ſome melted Butter with an Anchovy, ſome of the Liver of the Fiſh boiled and bruiſed fine; mix it well with the Butter, and two Yolks of Eggs beat fine and mixed with the Butter, then ſtrain them through a Sieve, and put them into the Sauce-pan again, with a few Shrimps, or pickled Cockles, two Spoonfuls of Red Wine and the Juice of a Lemon. Pour it into the Pan the Head was roaſted in, and ſtir it all together, pour it into the Sauce-pan, keep it ſtirring, and let it boil; pour it in a Baſon. Garniſh the Head with fry'd Fiſh, Lemon and ſcraped Horſe-raddiſh. If you have a large Tin Oven, it will do better.

To boil a Cod's Head.

SET a Fiſh-Kettle on the Fire, with Water enough to boil it, a good Handful of Salt, a Pint of Vinegar, a Bundle of Sweet Herbs, and a Piece of Horſe-raddiſh. Let it boil a Quarter of an Hour, then put in the Head, and when you are ſure it is enough, lift up the Fiſh-plate with the Fiſh on it, ſet it acroſs the Kettle to drain, then lay it in your Diſh and lay the Liver on one Side. Garniſh with Lemon and Horſe-raddiſh ſcraped; melt ſome Butter, with a little of the Fiſh Liquor, an Anchovy, Oyſters, or Shrimps, or juſt what you faucy.

To ſtew Cod.

CUT your Cod into Slices an Inch thick, lay them in the Bottom of a large Stew-pan; ſeaſon them with Nutmeg, beaten Pepper and Salt, a Bundle of Sweet Herbs and an Onion, Half a Pint of White Wine and a Quarter of a Pint of Water; cover it cloſe, and let it ſimmer ſoftly for five or ſix Minutes, then ſqueeze in the Juice of a Lemon, put in a few Oyſters and the Liquor ſtrained, a Piece of Butter as big as an Egg rolled in Flour, and a Blade or two of Mace, cover it cloſe and let it ſtew ſoftly, ſhaking the Pan often. When it is enough, take out the Sweet Herbs and Onion, and diſh it up; pour the Sauce over it, and garniſh with Lemon.

To fricaſey Cod.

GET the Sounds, blanch them, then make them very clean and cut them into little Pieces. If they be dried Sounds, you muſt firſt boil them tender. Get ſome of the Rows, blanch them and waſh them clean, cut them into round Pieces about an Inch thick, with ſome of the Livers, an equal Quantity of each, to make a handſome Diſh, and a Piece of Cod about one Pound in the Middle. Put them into a Stew-pan, ſeaſon them with a little beaten Mace, grated Nutmeg and Salt, a little Bundle of Sweet Herbs, an Onion, and a Quarter of a Pint of Fiſh-Broth or boiling Water; cover them cloſe, and let them ſtew a few Minutes: Then put in Half a Pint of Red Wine, a few Oyſters with the Liquor ſtrained, a Piece of Butter rolled in Flour, ſhake the Pan round and let them ſtew ſoftly till they are enough, take out the Sweet Herbs and Onion, and diſh it up. Garniſh with Lemon. Or you may do them White thus; inſtead of Red Wine add White, and a Quarter of a Pint of Cream.

To bake a Cod's Head.

BUTTER the Pan you intend to bake it in, make your Head very clean, lay it in the Pan, put in a Bundle of Sweet Herbs, an Onion ſtuck with Cloves, three or four Blades of Mace, Half a large Spoonful of Black and White Pepper, a Nutmeg bruiſed, a Quart of Water, a little Piece of Lemon-peel, and a little Piece of Horſe-raddiſh. Flour your Head, grate a little Nutmeg over it, ſtick Pieces of Butter all over it and throw Raſpings all over that. Send it to the Oven to bake. When it is enough, take it out of that Diſh, and lay it carefully into the Diſh you intend to ſerve it up in. Set the Diſh over boiling Water, and cover it with a Cover to keep it hot. In the mean Time be quick, pour all the Liquor out of the Diſh it was baked in into a Sauce-pan, ſet it on the Fire to boil three or four Minutes, then ſtrain it and put to it a Gill of Red Wine, two Spoonfuls of Catchup, a Pint of Shrimps, Half a Pint of Oyſters, or Muſſels, Liquor and all, but firſt ſtrain it, a Spoonful of Muſhroom-pickle, a Quarter of a Pound of Butter rolled in Flour, ſtir it all together till it is thick and boils; then pour it into the Diſh, have ready ſome Toaſt cut Three-corner-ways and fry'd criſp. Stick Pieces about the Head and Mouth, and lay the reſt round the Head. Garniſh with Lemon notched, ſcraped Horſe-raddiſh, and Parſley criſped in a Plate before the Fire. Lay one Slice of Lemon on the Head, and ſerve it up hot.

To broil Shrimp, Cod, Salmon, Whiting, *or* Haddocks.

FLOUR it, and have a quick clear Fire, ſet your Gridiron high, broil it of a fine Brown, lay it in your Diſh, and for Sauce have good melted Butter. Take a Lobſter, bruiſe the Body in the Butter, cut the Meat ſmall, put all together into the melted Butter, make it hot and pour into your Diſh, or into Baſons. Garniſh with Horſe-raddiſh and Lemon.

Or Oyſter-Sauce *made thus.*

TAKE Half a Pint of Oyſters, put them into a Sauce-pan with their own Liquor, two or three Blades of Mace. Let them ſimmer till they are plump, then with a Fork take out the Oyſters, ſtrain the Liquor to them, put them into the Sauce-pan again, with a Gill of White Wine hot, a Pound of Butter rolled in a little Flour; ſhake the Sauce-pan often, and when the Butter is melted, give it a boil up.

Muſſel-Sauce made thus is very good, only you muſt put them into a Stew-pan, and cover them cloſe; firſt to open, and ſearch that there be no Crabs under the Tongue.

Or a Spoonful of Walnut-Pickle in the Butter makes the Sauce good, or a Spoonful of either Sort of Catchup, or Horſe-raddiſh Sauce.

Melt your Butter, ſcrape a good deal of Horſe-raddiſh fine, put it into the melted Butter, grate Half a Nutmeg, beat up the Yolk of an Egg with one Spoonful of Cream, pour it into the Butter, keep it ſtirring till it boils, then pour it directly into your Baſon.

To dreſs little Fiſh.

AS to all Sorts of little Fiſh, ſuch as Smelts, Roch, *&c.* they ſhould be fry'd dry and of a fine Brown, and nothing but plain Butter. Garniſh with Lemon.

And to boiled Salmon the ſame, only garniſh with Lemon and Horſe-raddiſh.

And with all boiled Fiſh, you ſhould put a good deal of Salt and Horſe-raddiſh in the Water; except Mackrel, with which put Salt and Mint, Parſley and Fennel, which you muſt chop to put into the Butter, and ſome love ſcalded Gooſeberries with them. And be ſure to boil your Fiſh well; but take great Care they don't break.

To broil Mackrel.

CLEAN them, cut off the Heads, ſplit them, ſeaſon them with Pepper and Salt, flour them, and broil them of a fine light Brown. Let your Sauce be plain Butter.

To broil Weavers.

GUT them and waſh them clean, dry them in a clean Cloth, flour them, then broil them and have melted Butter in a Cup. They are fine Fiſh, and cut as firm as a Soal; but you muſt take Care not to hurt yourſelf with the two ſharp Bones in the Head.

To boil a Turbutt.

LAY it in a good deal of Salt and Water an Hour or two, and if it is not quite ſweet, ſhift your Water five or ſix Times; firſt put in a good deal of Salt in the Mouth and Belly.

In the mean Time ſet on your Fiſh-Kettle with clean Water and Salt, a little Vinegar, and a Piece of Horſe-raddiſh. When the Water boils, lay the Turbutt on a Fiſh-Plate, put it into the Kettle, let it be well boiled, but take great Care it is not too much done; when enough, take off the Fiſh-Kettle, ſet it before the Fire, then carefully lift up the Fiſh-Plate and ſet it acroſs the Kettle to drain: In the mean Time melt a good deal of freſh Butter, and bruiſe in either the Body of one or two Lobſters, and the Meat cut ſmall, then give it a boil and pour it into Baſons. This is the beſt Sauce; but you may make what you pleaſe. Lay the Fiſh in the Diſh. Garniſh with ſcraped Horſe-raddiſh and Lemon, and pour a few Spoonfuls of Sauce over it.

To bake a Turbutt.

TAKE a Diſh the Size of your Turbutt, rub Butter all over it thick, throw a little Salt, a little beaten Pepper and Half a large Nutmeg, ſome Parſley minced fine and throw all over, pour in a Pint of Wine, cut off the Head and Tail, lay the Turbutt into the Diſh, pour another Pint of White Wine all over it, grate the other Half of the Nutmeg over it, and a little Pepper, ſome Salt and chopped Parſley. Lay a Piece of Butter here and there all over, and throw a little Flour all over, and then a good many Crumbs of Bread. Bake it, and be ſure that it is of a fine Brown; then lay it in your Diſh, ſtir the Sauce in your Diſh all together, pour it into a Sauce-pan, ſhake in a little Flour, let it boil, then ſtir in a Piece of Butter and two Spoonfuls of Catchup, let it boil and pour it into Baſons. Garniſh your Diſh with Lemon; and you

may

may add what you fancy to the Sauce, as Shrimps, Anchovies, Muſhrooms, *&c.* If a ſmall Turburt, Half the Wine will do; it eats finely thus: Lay it in a Diſh, skim off all the Fat, and pour the reſt over it. Let it ſtand till cold, and it is good with Vinegar, and a fine Diſh to ſet out a cold Table.

To dreſs a Jole of pickled Salmon.

LAY it in freſh Water all Night, then lay it in a Fiſh-Plate, put it into a large Stew-pan, ſeaſon it with a little Whole Pepper, a Blade or two of Mace in a coarſe Muſlin Rag tied, a Whole Onion, a Nutmeg bruiſed, a Bundle of Sweet Herbs and Parſley, a little Lemon-peel, put to it three large Spoonfuls of Vinegar, a Pint of White Wine, and a Quarter of a Pound of freſh Butter rolled in Flour; cover it cloſe, and let it ſimmer over a ſlow Fire for a Quarter of an Hour, then carefully take up your Salmon, and lay it in your Diſh, ſet it over hot Water and cover it. In the mean Time let your Sauce boil till it is thick and good. Take out the Spice, Onion and Sweet Herbs, and pour it over the Fiſh. Garniſh with Lemon.

To broil Salmon.

CUT freſh Salmon into thick Pieces, flour them and broil them, lay them in your Diſh, and have plain melted Butter in a Cup.

Baked Salmon.

TAKE a little Piece cut into Slices, about an Inch thick, butter the Diſh that you would ſerve it to Table on, lay the Slices in the Diſh, take off the Skin, make a Force-Meat thus: Take the Fleſh of an Eel, the Fleſh of a Salmon, an equal Quantity, beat it in a Mortar, ſeaſon it with beaten Pepper, Salt, Nutmeg, two or three Cloves, ſome Parſley, a few Muſhrooms, and a Piece of Butter, ten or a dozen Coriander-ſeeds beat fine. Beat all together, boil the Crumb of a Halfpenny Roll in Milk, beat up four Eggs, ſtir it together till it is thick, let it cool and mix it well together with the reſt; then mix all together with four raw Eggs, on every Slice lay this Force-Meat all over, pour a very little melted Butter over them and a few Crumbs of Bread, lay a Cruſt round the Edge of the Diſh, and ſtick Oyſters round upon it. Bake it in an Oven, and when it is of a very fine Brown ſerve it up; pour a little plain Butter, with a little Red Wine in it, into the Diſh, and the Juice of a Lemon: Or you may bake it in

any Diſh, and when it is enough lay the Slices into another Diſh. Pour the Butter and Wine into the Diſh it was baked in, give it a boil and pour it into the Diſh. Garniſh with Lemon. This is a fine Diſh, ſqueeze the Juice of a Lemon in.

To broil Mackrel *Whole.*

CUT off their Heads, gut them, waſh them clean, pull out the Row at the Neck-end, boil it in a little Water, then bruiſe it with a Spoon, beat up the Yolk of an Egg, with a little Nutmeg, a little Lemon-peel cut fine, a little Thyme, ſome Parſley boiled and chopped fine, a little Pepper and Salt, a few Crumbs of Bread: Mix all well together, and fill the Mackrel; flour it well, and broil it nicely. Let your Sauce be plain Butter, with a little Catchup or Walnut-Pickle.

To broil Herrings.

SCALE them, gut them, cut off their Heads, waſh them clean, dry them in a Cloth, flour them and broil them, but with your Knife juſt notch them acroſs: Take the Heads and maſh them, boil them in Small Beer or Ale, with a little Whole Pepper and Onion. Let it boil a Quarter of an Hour, then ſtrain it, thicken it with Butter and Flour and a good deal of Muſtard. Lay the Fiſh in the Diſh, and pour the Sauce into a Baſon, or plain melted Butter and Muſtard.

To fry Herrings.

CLEAN them as above, fry them in Butter, have ready a good many Onions peeled and cut thin. Fry them of a light Brown with the Herrings; lay the Herrings in your Diſh, and the Onions round, Butter and Muſtard in a Cup. You muſt do them with a quick Fire.

To dreſs Herring *and* Cabbage.

BOIL your Cabbage tender, then put it into a Sauce-pan, and chop it with a Spoon; put in a good Piece of Butter, let it ſtew, ſtirring leſt it ſhould burn. Take ſome Red Herrings and ſplit them open, and toaſt them before the Fire till they are hot through. Lay the Cabbage in a Diſh and lay the Herring on it, and ſend it to Table hot.

Or pick your Herring from the Bones, and throw all over your Cabbage. Have ready a hot Iron, and juſt hold it over the Herring to make it hot, and ſend it away quick.

To

To make Water-Sokey.

TAKE ſome of the ſmalleſt Plaiſe or Flounders you can get, waſh them clean, cut the Fins cloſe, put them into a Stew-pan, put juſt Water enough to boil them in, a little Salt and a Bunch of Parſley; when they are enough, ſend them to Table in a Soop-Diſh, with the Liquor to keep them hot. Have Parſley and Butter in a Cup.

To ſtew Eels.

SKIN, gut and waſh them very clean in ſix or eight Waters, to waſh away all the Sand; then cut them in Pieces, about as long as your Finger, put juſt Water enough for Sauce, put in a ſmall Onion ſtuck with Cloves, a little Bundle of Sweet Herbs, a Blade or two of Mace, and ſome Whole Pepper in a thin Muſlin Rag. Cover it cloſe, and let them ſtew very ſoftly.

Look at them now and then, put in a little Piece of Butter rolled in Flour and a little chopped Parſley. When you find they are quite tender and well done, take out the Onion, Spice and Sweet Herbs. Put in Salt enough to ſeaſon it. Then diſh them up with the Sauce.

To ſtew Eels *with* Broth.

CLEANSE your Eels as above, put them into a Sauce-pan, with a Blade or two of Mace and a Cruſt of Bread. Put juſt Water enough to cover them cloſe, let them ſtew very ſoftly; when they are enough, diſh them up with the Broth, and have a little plain melted Butter in a Cup to eat the Eels with. The Broth will be very good, and is fit for weakly and conſumptive Conſtitutions.

To dreſs a Pike.

GUT it, cleanſe it and make very clean, then turn it round with the Tail in the Mouth, lay it in a little Diſh, cut Toaſts Three-corner-ways, fill the Middle with them, flour it and ſtick Pieces of Butter all over; then throw a little more Flour, and ſend it to the Oven to bake: Or it will do better in a Tin Oven before the Fire, then you can baſte it as you will. When it is done lay it in your Diſh, and have ready melted Butter, with an Anchovy diſſolved in it, and a few Oyſters or Shrimps; and if there is any Liquor in the Diſh it was baked in, add it to the Sauce and put in juſt what you fancy. Pour your Sauce into the Diſh. Garniſh

it

it with Toaſt about the Fiſh, and Lemon about the Diſh. You ſhould have a Pudding in the Belly, made thus: Take grated Bread, two hard Eggs chopped fine, Half a Nutmeg grated, a little Lemon-peel cut fine, and either the Row or Liver, or both, if any, chopped fine; and if you have none, get either the Piece of the Liver of a Cod, or the Row of any Fiſh, mix them all together with a raw Egg and a good Piece of Butter. Roll it up, and put it into the Fiſh's Belly before you bake it. A Haddock done this Way eats very well.

To broil Haddocks, *when they are in High Seaſon.*

SCALE them, gut and waſh them clean, don't rip open their Bellies, but take the Guts out with the Gills, dry them in a clean Cloth very well: If there be any Row or Liver take it out, but put it in again; flour them well, and have a clear good Fire. Let your Gridiron be hot and clean, lay them on, turn them quick two or three Times for fear of ſticking; then let one Side be enough, and turn the other Side. When that is done, lay them in your Diſh, and have plain Butter in a Cup.

They eat finely ſalted a Day or two before you dreſs them, and hung up to dry, or boiled with Egg-Sauce. *Newcaſtle* is a famous Place for ſalted Haddocks. They come in Barrels, and keep a great while.

To broil Cod-Sounds.

YOU muſt firſt lay them in hot Water a few Minutes; take them out and rub them well with Salt, to take off the Skin and Black Dirt, then they will look White, then put them in Water and give them a boil. Take them out and flour them well, Pepper and Salt them, and broil them. When they are enough, lay them in your Diſh, and pour melted Butter and Muſtard into the Diſh. Broil them Whole.

To fricaſey Cod-Sounds.

CLEAN them very well as above, then cut them into little pretty Pieces, boil them tender in Milk and Water, then throw them into a Cullender to drain, put them into a clean Sauce-pan, ſeaſon them with a little beaten Mace and grated Nutmeg, and a very little Salt; pour to them juſt Cream enough for Sauce and a good Piece of Butter rolled in Flour, keep ſhaking your Sauce-pan round all the Time till it is thick enough: Then diſh it up, and garniſh with Lemon.

To

To dreſs Salmon au Court-Bouillon.

AFTER having waſhed and made your Salmon very clean, ſcore the Sides pretty deep, that it may take the Seaſon, take a Quarter of an Ounce of Mace, a Quarter of an Ounce of Cloves, a Nutmeg, dry them and beat them fine, a Quarter of an Ounce of Black Pepper beat fine, and an Ounce of Salt. Lay the Salmon in a Napkin, ſeaſon it well with this Spice, cut ſome Lemon-peel fine and Parſley, throw all over, and in the Notches put about a Pound of freſh Butter rolled in Flour, roll it up tight in the Napkin, and bind it about with Packthread. Put it in a Fiſh-Kettle, juſt big enough to hold it, pour in a Quart of White Wine, a Quart of Vinegar, and as much Water as will juſt boil it.

Set it over a quick Fire, cover it cloſe; when it is enough, which you muſt judge by the Bigneſs of your Salmon, ſet it over a Stove to ſtew till you are ready. Then have a clean Napkin folded in the Diſh it is to lay in, turn it out of the Napkin it was boiled in on the other Napkin. Garniſh the Diſh with a good deal of Parſley criſped before the Fire.

For Sauce have nothing but plain Butter in a Cup, or Horſe-raddiſh and Vinegar. Serve it up for a Firſt Courſe.

To dreſs Salmon a la Braiſe.

TAKE a fine large Piece of Salmon, or a large Salmon-Trout, make a Pudding thus: Take a large Eel, make it clean, ſlit it open, take out the Bone, and take all the Meat clean from the Bone, chop it fine, with two Anchovies, a little Lemon-peel cut fine, a little Pepper, and a grated Nutmeg with Parſley chopped, and a very little Bit of Thyme, a few Crumbs of Bread, the Yolk of an hard Egg chopped fine; roll it up in a Piece of Butter, and put it into the Belly of the Fiſh, ſew it up, lay it in an oval Stew-pan, or little Kettle that will juſt hold it, take Half a Pound of freſh Butter, put it into a Sauce-pan, when it is melted ſhake in a Handful of Flour, ſtir it till it is a little brown, then pour to it a Pint of Fiſh Broth, ſtir it together, pour it to the Fiſh, with a Bottle of White Wine. Seaſon it with Salt to your Palate, put ſome Mace, Cloves, and Whole Pepper into a coarſe Muſlin Rag, tye it, put to the Fiſh an Onion, and a little Bundle of Sweet Herbs. Cover it cloſe, and let it ſtew very ſoftly over a ſlow Fire, put in ſome freſh Muſhrooms, or pickled ones cut ſmall, an Ounce of Truffles and Morels cut ſmall, let them all ſtew together, when it is enough, take up your Salmon carefully, lay it in your Diſh,

and

and pour the Sauce all over. Garniſh with ſcraped Horſe-raddiſh and Lemon notched, ſerve it up hot. This is a fine Diſh for a firſt Courſe.

Salmon *in* Caſes.

CUT your Salmon into little Pieces, ſuch as will lay rolled in Half Sheets of Paper. Seaſon it with Pepper, Salt and Nutmeg; butter the Inſide of the Paper well, fold the Paper ſo as nothing can come out, then lay them on a Tin Plate to be baked, pour a little melted Butter over the Papers, and then Crumbs of Bread all over them. Don't let your Oven be too hot, for fear of burning the Paper. A Tin Oven before the Fire does beſt. When you think they are enough, ſerve them up juſt as they are. There will be Sauce enough in the Papers.

To dreſs Flat Fiſh.

IN dreſſing all Sorts of flat Fiſh, take great Care in the boiling of them, be ſure to have them enough, but don't let them be broke; mind to put a good deal of Salt in, and Horſe-raddiſh in the Water, let your Fiſh be well drained, and mind to cut the Fins off. When you fry them, let them be well drained in a Cloth and floured, and fry them of a fine light Brown, either in Oil or Butter. If there be any Water in your Diſh with the boiled Fiſh, take it out with a Sponge. As to your fry'd Fiſh, a coarſe Cloth is the beſt Thing to drain it on.

To dreſs Salt Fiſh.

OLD Ling, which is the beſt Sort of Salt Fiſh, lay it in Water twelve Hours, then lay it twelve Hours on a Board, and then twelve more in Water. When you boil it put it into the Water cold: If it is good, it will take about fifteen Minutes boiling ſoftly. Boil Parſnips very tender, ſcrape them, and put them into a Sauce-pan, put to them ſome Milk, ſtir them till thick, then ſtir in a good Piece of Butter, and a little Salt; when they are enough lay them in a Plate, the Fiſh by itſelf dry, and Butter and hard Eggs chopped in a Baſon.

As to Water-Cod, that need only be boiled and well skimmed. *Scotch* Haddocks you muſt lay in Water all Night. You may boil or broil them. If you broil, you muſt ſplit them in two. You may garniſh your Diſhes with hard Eggs and Parſnips.

To

To dreſs Lampreys.

THE beſt of this Sort of Fiſh are taken in the River *Severn*; and, when they are in Seaſon, the Fiſhmongers and others in *London*, have them from *Glouceſter*. But if you are where they are to be had freſh, you may dreſs them as you pleaſe.

To fry Lampreys.

BLEED them and ſave the Blood, then waſh them in hot Water to take off the Slime, and cut them to Pieces. Fry them in a little freſh Butter not quite enough, pour out the Fat, put in a little White Wine, give the Pan a Shake round, ſeaſon it with Whole Pepper, Nutmeg, Salt, Sweet Herbs and a Bay-Leaf, put in a few Capers, a good Piece of Butter rolled in Flour, and the Blood; give the Pan a Shake round often, and cover them cloſe. When you think they are enough take them out, ſtrain the Sauce, then give them a boil quick, ſqueeze in a little Lemon and pour over the Fiſh. Garniſh with Lemon, and dreſs them juſt what Way you fancy.

To pitchcock Eels.

YOU muſt ſplit a large Eel down the Back, and joint the Bones, cut it in two or three Pieces, melt a little Butter, put in a little Vinegar and Salt, let your Eel lay in two or three Minutes; then take the Pieces up one by one, turn them round with a little fine Skewer, roll them in Crumbs of Bread, and broil them of a fine Brown. Let your Sauce be plain Butter, with the Juice of Lemon.

To fry Eels.

MAKE them very clean, cut them into Pieces, ſeaſon them with Pepper and Salt, flour them and fry them in Butter. Let your Sauce be plain Butter melted, with the Juice of Lemon. Be ſure they be well drained from the Fat before you lay them in the Diſh.

To broil Eels.

TAKE a large Eel, skin it and make it very clean. Open the Belly, cut it in four Pieces, take the Tail-end, ſtrip off the Fleſh, beat it in a Mortar, ſeaſon it with a little beaten Mace, a little grated Nutmeg, Pepper and Salt, a little Parſley and Thyme, a little Lemon-peel, an equal Quantity of Crumbs of Bread, roll it in a little Piece of Butter; then mix it again with the Yolk of

an Egg, roll it up again, and fill the three Pieces of Belly with it. Cut the Skin of the Eel, wrap the Pieces in and ſew up the Skin. Broil them well, have Butter and an Anchovy for Sauce, with the Juice of Lemon.

To farce Eels *with* White Sauce.

SKIN and clean your Eel well, pick off all the Fleſh clean from the Bone, which you muſt leave Whole to the Head. Take the Fleſh, cut it ſmall and beat it in a Mortar; then take Half the Quantity of Crumbs of Bread, beat it with the Fiſh, ſeaſon it with Nutmeg and beaten Pepper, an Anchovy, a good deal of Parſley chopped fine, a few Truffles boiled tender in a very little Water, chop them fine, put them into the Mortar with the Liquor and a few Muſhrooms: Beat it well together, mix in a little Cream, then take it out and mix it well together with your Hand, lay it round the Bone in the Shape of the Eel, lay it on a buttered Pan, drudge it well with fine Crumbs of Bread and bake it. When it is done, lay it carefully in your Diſh, have ready Half a Pint of Cream, a Quarter of a Pound of freſh Butter, ſtir it one Way till it is thick, pour it over your Eels and garniſh with Lemon.

To dreſs Eels *with* Brown Sauce.

SKIN and clean a large Eel very well, cut it in Pieces, put it into a Sauce-pan or Stew-pan, put to it a Quarter of a Pint of Water, a Bundle of Sweet Herbs, an Onion, ſome Whole Pepper, a Blade of Mace and a little Salt. Cover it cloſe, and when it begins to ſimmer, put in a Gill of Red Wine, a Spoonful of Muſhroom Pickle, a Piece of Butter as big as a Walnut rolled in Flour; cover it cloſe, and let it ſtew till it is enough, which you will know by the Eel being very tender. Take up your Eel, lay it in a Diſh, ſtrain your Sauce, give it a boil quick, and pour it over your Fiſh. You muſt make Sauce according to the Largeneſs of your Eel, more or leſs. Garniſh with Lemon.

To roaſt a Piece of Freſh Sturgeon.

GET a Piece of freſh Sturgeon, of about eight or ten Pounds, let it lay in Water and Salt ſix or eight Hours, with its Scales on; then faſten it on the Spit, and baſte it well with Butter for a Quarter of an Hour, then with a little Flour, then grate a Nutmeg all over it, a little Mace and Pepper beaten fine, and Salt thrown over it, and a few Sweet Herbs dried and powdered fine, and then Crumbs of Bread; then keep baſting a little, and drudging

with

with Crumbs of Bread, and what falls from it till it is enough. In the mean Time prepare this Sauce: Take a Pint of Water, an Anchovy, a little Piece of Lemon-peel, an Onion, a Bundle of Sweet Herbs, Mace, Cloves, Whole Pepper, Black and White, a little Piece of Horſe-raddiſh; cover it cloſe, let it boil a Quarter of an Hour, then ſtrain it, put it into the Sauce-pan again, pour in a Pint of White Wine, about a dozen Oyſters and the Liquor, two Spoonfuls of Catchup, two of Walnut-Pickle, the Inſide of a Crab bruiſed fine or Lobſter, Shrimps or Prawns, a good Piece of Butter rolled in Flour, a Spoonful of Muſhroom-Pickle, or Juice of Lemon. Boil it all together; when your Fiſh is enough, lay it in your Diſh and pour the Sauce over it. Garniſh with fry'd Toaſts and Lemon.

To roaſt a Fillet *or* Collar of Sturgeon.

TAKE a Piece of freſh Sturgeon, ſcale it, gut it, take out the Bones and cut in Lengths about ſeven or eight Inches; then provide ſome Shrimps and Oyſters chopped ſmall, an equal Quantity of Crumbs of Bread and a little Lemon-peel grated, ſome Nutmeg, a little beaten Mace, a little Pepper and chopped Parſley, a few Sweet Herbs, an Anchovy, mix it together. When it is done, butter one Side of your Fiſh, and ſtrew ſome of your Mixture upon it; then begin to roll it up as cloſe as poſſible, and when the firſt Piece is rolled up, roll upon that another, prepared in the ſame Manner, and bind it round with a narrow Fillet, leaving as much of the Fiſh apparent as may be; but you muſt mind that the Roll muſt not be above four Inches and a Half thick, for elſe one Part will be done before the Inſide is warm, therefore we often parboil the inſide Roll before we roll it. When it is enough, lay it in your Diſh, and prepare Sauce as above. Garniſh with Lemon.

To boil Sturgeon.

CLEAN your Sturgeon, and prepare as much Liquor as will juſt boil it. To two Quarts of Water a Pint of Vinegar, a Stick of Horſe-raddiſh, two or three Bits of Lemon-peel, ſome Whole Pepper, a Bay-Leaf, and a ſmall Handful of Salt. Boil your Fiſh in this, and ſerve it with the following Sauce: Melt a Pound of Butter, diſſolve an Anchovy in it, put in a Blade or two of Mace, bruiſe the Body of a Crab in the Butter, a few Shrimps or Crawfiſh, a little Catchup, a little Lemon-juice, give it a Boil, drain your Fiſh well and lay it in your Diſh. Garniſh with fry'd Oyſters, ſliced Lemon and ſcraped Horſe-raddiſh;

pour your Sauce into Boats or Baſons. So you may fry it, ragoo it, or bake it.

To crimp Cod *the* Dutch *Way.*

TAKE a Gallon of Pump Water, a Pound of Salt, then boil it Half an Hour, skim it well, cut your Cod into Slices, and when the Salt and Water has boiled Half an Hour, put in your Slices. Two Minutes is enough to boil them. Take them out, lay them on a Sieve to drain, then flour them and broil them. Make what Sauce you pleaſe.

To crimp Scate.

IT muſt be cut into long Slips croſs-ways, about an Inch broad. Boil Water and Salt as above, then throw in your Scate. Let your Water boil quick, and about three Minutes will boil it. Drain it, and ſend it to Table hot, with Butter and Muſtard in one Cup, and Butter and Anchovy in the other Cup.

To fricaſey Scate *or* Thornback *White.*

CUT the Meat clean from the Bone, Fins, *&c.* and make it very clean. Cut it into little Pieces, about an Inch broad and two Inches long, lay it in your Stew-pan. To a Pound of the Fleſh, put a Quarter of a Pint of Water, a little beaten Mace and grated Nutmeg, a little Bundle of Sweet Herbs and a little Salt; cover it, and let it boil three Minutes. Take out the Sweet Herbs, put in a Quarter of a Pint of good Cream, a Piece of Butter as big as a Walnut rolled in Flour, a Glaſs of White Wine, keep ſhaking the Pan all the while one Way, till it is thick and ſmooth. Then diſh it up, and garniſh with Lemon.

To fricaſey it Brown.

TAKE your Fiſh as above, flour it and fry it of a fine Brown, in freſh Butter; then take it up, lay it before the Fire to keep warm, pour the Fat out of the Pan, ſhake in a little Flour, and with a Spoon ſtir in a Piece of Butter as big as an Egg; ſtir it round till it is well mixed in the Pan, then pour in a Quarter of a Pint of Water, ſtir it round, ſhake in a very little beaten Pepper, a little beaten Mace, put in an Onion, and a little Bundle of Sweet Herbs, an Anchovy, ſhake it round and let it boil; then pour in a Quarter of a Pint of Red Wine, a Spoonful of Catchup, a little Juice of Lemon, ſtir it all together and let it boil. When

it

it is enough, take out the Sweet Herbs and Onion, and put in the Fiſh to heat. Then diſh it up, and garniſh with Lemon.

To fricaſey Soals *White.*

SKIN, waſh and gut your Soals very clean, cut off their Heads, dry them in a Cloth, then with your Knife very carefully cut the Fleſh from the Bones and Fins on both Sides. Cut the Fleſh long-ways, and then a-croſs, ſo that each Soal will be in eight Pieces: Take the Heads and Bones, then put them into a Sauce-pan with a Pint of Watet, a Bundle of Sweet Herbs, an Onion, a little Whole Pepper, two or three Blades of Mace, a little Salt, a very little Piece of Lemon-peel, and a little Cruſt of Bread. Cover it cloſe, let it boil till Half is waſted, then ſtrain it through a fine Sieve, put it into a Stew-pan, put in the Soals and Half a Pint of White Wine, a little Parſley chopped fine, a few Muſhrooms cut ſmall, a Piece of Butter as big as an Hen's Egg rolled in Flour, grate in a little Nutmeg, ſet all together on the Fire, but keep ſhaking the Pan all the while till your Fiſh is enough. Then diſh it up, and garniſh with Lemon.

To fricaſey Soals *Brown.*

CLEANSE and cut your Soals, boil the Water as in the foregoing Receipt, flour your Fiſh and fry them in freſh Butter of a fine light Brown. Take the Fleſh of a ſmall Soal, beat it in a Mortar, with a Piece of Bread as big as an Hen's Egg ſoaked in Cream, the Yolks of two hard Eggs and a little melted Butter, a little Bit of Thyme, a little Parſley, an Anchovy, ſeaſon it with Nutmeg, mix all together with the Yolk of a raw Egg and with a little Flour, roll it up into little Balls and fry them, but not too much. Then lay your Fiſh and Balls before the Fire, pour out all the Fat of the Pan, pour in the Liquor which is boiled with the Spice and Herbs, ſtir it round in the Pan, then put in Half a Pint of Red Wine, a few Truffles and Morels, a few Muſhrooms, a Spoonful of Catchup and the Juice of Half a ſmall Lemon. Stir it all together and let it boil, then ſtir in a Piece of Butter rolled in Flour; ſtir it round, when your Sauce is of a fine Thickneſs, put in your Fiſh and Balls, and when it is hot diſh it up, put in the Balls and pour your Sauce over it. Garniſh with Lemon. In the ſame Manner dreſs a ſmall Turbutt, or any flat Fiſh.

To boil Soals.

TAKE a Pair of Soals, make them clean, lay them in Vinegar, Salt and Water two Hours; then dry them in a Cloth, put them into a Stew-pan, put to them a Pint of White Wine, a Bundle of Sweet Herbs, an Onion ſtuck with ſix Cloves, ſome Whole Pepper and a little Salt; cover them, and let them boil. When they are enough, take them up, lay them in your Diſh, ſtrain the Liquor, and thicken it up with Butter and Flour. Pour the Sauce over, and garniſh with ſcraped Horſe-raddiſh and Lemon. In this Manner dreſs a little Turbutt. It is a genteel Diſh for Supper. You may add Prawns or Shrimps, or Muſſels to the Sauce.

To make a Collar of Fiſh *in Ragoo, to look like a* Breaſt of Veal *Collared.*

TAKE a large Eel, skin it, waſh it clean and parboil it, pick off the Fleſh and beat it in a Mortar. Seaſon it with beaten Mace, Nutmeg, Pepper, Salt, a few Sweet Herbs, Parſley and a little Lemon-peel chopped ſmall. Beat all well together with an equal Quantity of Crumbs of Bread; mix it well together, then take a Turbutt, Soals, Scate or Thornback, or any flat Fiſh that will roll cleverly. Lay the flat Fiſh on the Dreſſer, take away all the Bones and Fins, and cover your Fiſh with the Farce: Then roll it up as tight as you can, and open the Skin of your Eel, and bind the Collar with it nicely, ſo that it may be flat Top and Bottom to ſtand well in the Diſh; then butter an earthen Diſh, and ſet it in upright; flour it all over, and ſtick a Piece of Butter on the Top and round the Edges, ſo that it may run down on the Fiſh, and let it be well baked; but take great Care it is not broke. Let there be a Quarter of a Pint of Water in the Diſh.

In the mean Time, take the Water the Eel was boiled in, and all the Bones of the Fiſh. Set them on to boil, ſeaſon them with Mace, Cloves, Black and White Pepper, Sweet Herbs and Onion. Cover it cloſe, and let it boil till there is about a Quarter of a Pint; then ſtrain it, add to it a few Truffles and Morels, a few Muſhrooms, two Spoonfuls of Catchup, a Gill of Red Wine, a Piece of Butter as big as a large Walnut rolled in Flour. Stir all together, ſeaſon it with Salt to your Palate, ſave ſome of the Farce you make of the Eel and mix with the Yolk of an Egg, and roll them up in little Balls with Flour, and fry them of a light Brown. When your Fiſh is enough, lay it in your Diſh, skim all the Fat off the Pan and pour the Gravy to your Sauce. Let it all boil

together

together till it is thick. Then pour it over the Roll, and put in your Balls. Garniſh with Lemon.

This does beſt in a Tin Oven before the Fire, becauſe then you can baſte it as you pleaſe. This is a fine Bottom-Diſh.

To butter Crabs, *or* Lobſters.

TAKE two Crabs, or Lobſters, being boiled, and cold, take all the Meat out of the Shells and Bodies, mince it ſmall, and put it all together into a Sauce-pan; add to it a Glaſs of White Wine, two Spoonfuls of Vinegar, a Nutmeg grated, then let it boil up till it is thorough hot. Then have ready Half a Pound of freſh Butter, melted with an Anchovy, and the Yolks of two Eggs beat up and mixed with the Butter; then mix Crab and Butter all together, ſhaking the Sauce-pan conſtantly round till it is quite hot. Then have ready the great Shell, either of the Crab, or Lobſter, lay it in the Middle of your Diſh, pour ſome into the Shell, and the reſt in little Saucers round the Shell, ſticking three-corner Toaſts between the Saucers, and round the Shell. This is a fine Side-Diſh at a Second Courſe.

To butter Lobſters *another Way.*

PARBOIL your Lobſters, then break the Shells, pick out all the Meat, cut it ſmall, take the Meat out of the Body, mix it fine with a Spoon in a little White Wine: For Example, a ſmall Lobſter, one Spoonful of Wine, put it into a Sauce-pan with the Meat of the Lobſter, four Spoonfuls of White Wine, a Blade of Mace, a little beaten Pepper and Salt. Let it ſtew all together a few Minutes, then ſtir in a Piece of Butter, ſhake your Sauce-pan round till your Butter is melted, put in a Spoonful of Vinegar, and ſtrew in as many Crumbs of Bread as will make it thick enough. When it is hot, pour it into your Plate, and garniſh with the Chine of a Lobſter cut in four, peppered, ſalted, and broiled. This makes a pretty Plate, or a fine Diſh, with two or three Lobſters. You may add one Tea Spoonful of fine Sugar to your Sauce.

To roaſt Lobſters.

BOIL your Lobſters, then lay them before the Fire, and baſte them with Butter, till they have a fine Froth. Diſh them up with plain melted Butter in a Cup. This is as good a Way to the full as roaſting them, and not Half the Trouble.

To

To make a fine Diſh of Lobſters.

TAKE three Lobſters, boil the largeſt as above, and froth it before the Fire. Take the other two boiled, and butter them as in the foregoing Receipt. Take the two Body-ſhells, heat them hot, and fill them with the buttered Meat. Lay the large Lobſter in the Middle, and the two Shells on each Side; and the two great Claws of the middle Lobſter at each End; and the four Pieces of Chines of the two Lobſters broiled, and laid on each End. This, if nicely done, makes a pretty Diſh.

To dreſs a Crab.

HAVING taken out the Meat, and cleanſed it from the Skin, put it into a Stew-pan, with Half a Pint of White Wine, a little Nutmeg, Pepper and Salt, over a ſlow Fire. Throw in a few Crumbs of Bread, beat up one Yolk of an Egg with one Spoonful of Vinegar, throw it in, then ſhake the Sauce-pan round a Minute, and ſerve it up on a Plate.

To ſtew Prawns, Shrimps, *or* Crawfiſh.

PICK out the Tails, lay them by about two Quarts, take the Bodies, give them a bruiſe, and put them into a Pint of White Wine, with a Blade of Mace. Let them ſtew a Quarter of an Hour, ſtir them together, and ſtrain them; then waſh out the Sauce-pan, put to it the ſtrained Liquor, and Tails: Grate a ſmall Nutmeg in, add a little Salt, and a Quarter of a Pound of Butter rolled in Flour; ſhake it all together, cut a pretty thin Toaſt round a Quarter of a Peck Loaf, toaſt it Brown on both Sides, cut it into ſix Pieces, lay it cloſe together in the Bottom of your Diſh, and pour your Fiſh and Sauce over it. Send it to Table hot. If it be Crawfiſh or Prawns, garniſh your Diſh with ſome of the biggeſt Claws, laid thick round. Water will do in the room of Wine, only add a Spoonful of Vinegar.

To make Collops *of* Oyſters.

PUT your Oyſters into Scollop-ſhells for that purpoſe, ſet them on your Gridiron over a good clear Fire, let them ſtew till you think your Oyſters are enough, then have ready ſome Crumbs of Bread rubbed in a clean Napkin, fill your Shells, and ſet them before a good Fire, and baſte them well with Butter. Let them be of a fine Brown, keeping them turning, to be brown all over alike; but a Tin Oven does them beſt before the Fire. They eat much

much the beſt done this Way, though moſt People ſtew the Oyſters firſt in a Sauce-pan, with a Blade of Mace, thicken'd with a Piece of Butter and fill the Shells, and then cover them with Crumbs, and Brown them with a hot Iron: But the Bread has not the fine Taſte of the former.

To ſtew Muſſels.

WASH them very clean from the Sand in two or three Waters, put them into a Stew-pan, cover them cloſe, and let them ſtew till all the Shells are opened; then take them out one by one, pick them out of the Shells, and look under the Tongue to ſee if there be a Crab; if there is, you muſt throw away the Muſſel; ſome will only pick out the Crab, and eat the Muſſel. When you have picked them all clean, put them into a Sauce-pan; to a Quart of Muſſels put Half a Pint of the Liquor ſtrained through a Sieve, put in a Blade or two of Mace, a Piece of Butter as big as a large Walnut rolled in Flour; let them ſtew, toaſt ſome Bread Brown, and lay them round the Diſh, cut Three-corner-ways; pour in the Muſſels, and ſend them to Table hot.

Another Way to ſtew Muſſels.

CLEAN and ſtew your Muſſels as in the foregoing Receipt, only to a Quart of Muſſels put a Pint of Liquor and a Quarter of a Pound of Butter rolled in a very little Flour. When they are enough, have ſome Crumbs of Bread ready, and cover the Bottom of your Diſh thick, grate Half a Nutmeg over them, and pour the Muſſels and Sauce all over the Crumbs, and ſend them to Table.

A third Way to dreſs Muſſels.

STEW them as above, and lay them in your Diſh; ſtrew your Crumbs of Bread thick all over them, then ſet them before a good Fire, turning the Diſh round and round, that they may be Brown all alike. Keep baſting them with Butter, that the Crumbs may be criſp, and it will make a pretty Side-diſh. You may do Cockles the ſame Way.

To ſtew Scollops.

BOIL them very well in Salt and Water, take them out and ſtew them in a little of the Liquor, a little White Wine, a little Vinegar, two or three Blades of Mace, two or three Cloves,

a Piece of Butter rolled in Flour, and the Juice of a *Seville* Orange. Stew them well, and diſh them up.

To ragoo Oyſters.

TAKE a Quart of the largeſt Oyſters you can get, open them, ſave the Liquor, and ſtrain it through a fine Sieve; waſh your Oyſters in warm Water, make a Batter thus: Take two Yolks of Eggs, beat them well, grate in Half a Nutmeg, cut a little Lemon-peel ſmall, a good deal of Parſley, a Spoonful of the Juice of Spinach, two Spoonfuls of Cream or Milk, beat it up with Flour to a thick Batter, have ready ſome Butter in a Stew-pan, dip your Oyſters one by one into the Batter, and have ready Crumbs of Bread, then roll them in it, and fry them quick and Brown; ſome with the Crumbs of Bread, and ſome without. Take them out of the Pan, and ſet them before the Fire, then have ready a Quart of Cheſnuts ſhelled and skinned, fry them in the Butter; when they are enough take them up, pour the Fat out of the Pan, ſhake a little Flour all over the Pan, and rub a Piece of Butter as big as a Hen's Egg all over the Pan with your Spoon, till it is melted and thick; then put in the Oyſter-Liquor, three or four Blades of Mace, ſtir it round, put in a few Piſtacho-Nuts ſhelled, let them boil, then put in the Cheſnuts, and Half a Pint of White Wine, have ready the Yolks of two Eggs beat up with four Spoonfuls of Cream; ſtir all well together, when it is thick and fine, lay the Oyſters in the Diſh, and pour the Ragoo over them. Garniſh with Cheſnuts and Lemon.

You may ragoo Muſſels the ſame Way. You may leave out the Piſtacho-Nuts, if you don't like them; but they give the Sauce a fine Flavour.

To ragoo Endive.

TAKE ſome fine White Endive, three Heads, lay them in Salt and Water two or three Hours, take a Hundred of Aſparagus, cut off the Green Heads, chop the reſt as far as is tender ſmall, lay it in Salt and Water, take a Bunch of Sellery, waſh it and ſcrape it clean, cut it in Pieces about three Inches long, put it into a Sauce-pan, with a Pint of Water, three or four Blades of Mace, ſome Whole Pepper tied in a Rag, let it ſtew till it is quite tender; then put in the Aſparagus, ſhake the Sauce-pan, let it ſimmer till the Graſs is enough. Take the Endive out of the Water, drain it, leave one large Head whole, the other pick Leaf by Leaf, put it into a Stew-pan, put to it a Pint of White Wine; cover the Pan cloſe, let it boil till the Endive is juſt enough, then put in a Quarter

Quarter of a Pound of Butter rolled in Flour, cover it cloſe, ſhaking the Pan when the Endive is enough. Take it up, lay the whole Head in the Middle, and with a Spoon take out the Sellery and Graſs and lay round, the other Part of the Endive over that, then pour the Liquor off the Sauce-pan into the Stew-pan, ſtir it together, ſeaſon it with Salt, and have ready the Yolks of two Eggs, beat up with a Quarter of a Pint of Cream and Half a Nutmeg grated in. Mix this with the Sauce, keep it ſtirring all one Way till it is thick; then pour it over your Ragoo, and ſend it to Table hot.

To ragoo French Beans.

TAKE a few Beans, boil them tender, then take your Stew-pan, put in a Piece of Butter, when it is melted, ſhake in ſome Flour, and peel a large Onion, ſlice it and fry it Brown in that Butter; then put in the Beans, ſhake in a little Pepper and a little Salt, grate a little Nutmeg in, have ready the Yolk of an Egg and ſome Cream; ſtir them all together for a Minute or two, and diſh them up.

To make good Brown Gravy.

TAKE Half a Pint of Small Beer, or Ale that is not bitter, and Half a Pint of Water, an Onion cut ſmall, a little Bit of Lemon-peel cut ſmall, three Cloves, a Blade of Mace, ſome Whole Pepper, a Spoonful of Muſhroom-Pickle, a Spoonful of Walnut-Pickle, a Spoonful of Catchup and an Anchovy; firſt put a Piece of Butter into a Sauce-pan, as big as a Hen's Egg, when it is melted ſhake in a little Flour, and let it be a little Brown; then by Degrees ſtir in the above Ingredients, and let it boil a Quarter of an Hour, then ſtrain it, and it is fit for Fiſh or Roots.

To fricaſey Skirrets.

WASH the Roots very well, and boil them till they are tender; then the Skin of the Roots muſt be taken off, cut in Slices, and have ready a little Cream, a Piece of Butter rolled in Flour, the Yolk of an Egg beat, a little Nutmeg grated, two or three Spoonfuls of White Wine, a very little Salt, and ſtir all together. Your Roots being in the Diſh, pour the Sauce over them. It is a pretty Side-diſh. So likewiſe you may dreſs Root of *Salſify* and *Scorzonera*.

Chardoons *fry'd and butter'd.*

YOU muſt cut them about ten Inches, and ſtring them; then tie them up in Bundles like Aſparagus, or cut them in ſmall Dice; boil them like Peas, toſs them up with Pepper, Salt and melted Butter.

Chardoons a la Framage.

AFTER they are ſtringed, cut them an Inch long, ſtew them in a little Red Wine till they are tender; ſeaſon with Pepper and Salt, and thicken it with a Piece of Butter rolled in Flour; then pour them into your Diſh, ſqueeze the Juice of Orange over it, then ſcrape *Cheſhire* Cheeſe all over them, then Brown it with a Cheeſe-Iron, and ſerve it up quick and hot.

To make a Scotch Rabbit.

TOAST a Piece of Bread very nicely on both Sides, butter it, cut a Slice of Cheeſe about as big as the Bread, toaſt it on both Sides, and lay it on the Bread.

To make a Welch Rabbit.

TOAST the Bread on both Sides, then toaſt the Cheeſe on one Side, lay it on the Toaſt, and with a hot Iron Brown the other Side. You may rub it over with Muſtard.

To make an Engliſh Rabbit.

TOAST a Slice of Bread Brown on both Sides, then lay it in a Plate before the Fire, pour a Glaſs of Red Wine over it, and let it ſoak the Wine up; then cut ſome Cheeſe very thin, and lay it very thick over the Bread, put it in a Tin Oven before the Fire, and it will be toaſted and brown'd preſently. Serve it away hot.

Or do it thus.

TOAST the Bread and ſoak it in the Wine, ſet it before the Fire, cut your Cheeſe in very thin Slices, rub Butter over the Bottom of a Plate, lay the Cheeſe on, pour in two or three Spoonfuls of White Wine, cover it with another Plate, ſet it over a Chaffing-diſh of hot Coals for two or three Minutes, then ſtir it till it is done and well mixed. You may ſtir in a little Muſtard; when it is enough lay it on the Bread, juſt Brown it with a hot Shovel. Serve it away hot.

Sorrel

Sorrel *with* Eggs.

FIRST your Sorrel muſt be quite boiled and well ſtrained, then poach three Eggs ſoft and three hard, butter your Sorrel well, fry ſome three corner Toaſts Brown, lay the Sorrel in the Diſh, lay the ſoft Eggs on it and the hard between; ſtick the Toaſt in and about it. Garniſh with quartered Orange.

A fricaſey of Artichoke-Bottoms.

TAKE them either dried or pickled; if dried, you muſt lay them in warm Water for three or four Hours, ſhifting the Water two or three Times; then have ready a little Cream, and a Piece of freſh Butter, ſtirred together one Way over the Fire till it is melted, then put in the Artichokes, and when they are hot diſh them up.

To fry Artichokes.

FIRST blanch them in Water, then flour them, fry them in freſh Butter, lay them in your Diſh and pour melted Butter over them. Or you may put a little Red Wine into the Butter, and ſeaſon with Nutmeg, Pepper and Salt.

A White Fricaſey of Muſhrooms.

TAKE a Quart of freſh Muſhrooms, make them clean, put them into a Sauce-pan, with three Spoonfuls of Water and three of Milk, a very little Salt, ſet them on a quick Fire and let them boil up three Times; then take them off, grate in a little Nutmeg, put in a little beaten Mace, Half a Pint of thick Cream, a Piece of Butter rolled well in Flour, put it all together into the Sauce-pan, and Muſhrooms all together, ſhake the Sauce-pan well all the Time. When it is fine and thick, diſh them up; be careful they don't curdle. You may ſtir the Sauce-pan carefully with a Spoon all the Time.

To make Buttered Loaves.

BEAT up the Yolks of twelve Eggs, with Half the Whites, and a Quarter of a Pint of Yeaſt, ſtrain them into a Diſh, ſeaſon with Salt and beaten Ginger, then make it into a high Paſte with Flour, lay it in a warm Cloth for a Quarter of an Hour; then make it up into little Loaves, and bake them or boil them with Butter, and put in a Glaſs of White Wine. Sweeten well with

with Sugar, lay the Loaves in the Diſh, pour the Sauce over them, and throw Sugar over the Diſh.

Brockely *and* Eggs.

BOIL your Brockely tender, ſaving a large Bunch for the Middle, and ſix or eight little thick Sprigs to ſtick round. Take a Toaſt Half an Inch thick, toaſt it Brown, as big as you would have it for your Diſh or Butter-plate, butter ſome Eggs thus: Take ſix Eggs, more or leſs as you have Occaſion, beat them well, put them into a Sauce-pan with a good Piece of Butter, a little Salt, keep beating them with a Spoon till they are thick enough, then pour them on the Toaſt; ſet the biggeſt Bunch of Brockely in the Middle, and the other little Pieces round and about, and garniſh the Diſh round with little Sprigs of Brockely. This is a pretty Side-diſh, or a Corner-plate.

Aſparagus *and* Eggs.

TOAST a Toaſt as big as you have Occaſion for, butter it and lay it in your Diſh, butter ſome Eggs as above, and lay over it. In the mean Time boil ſome Graſs tender, cut it ſmall, and lay it over the Eggs. This makes a pretty Side-diſh for a Second Courſe, or a Corner-plate.

Brockely *in* Sallad.

BROCKELY is a pretty Diſh, by way of Sallad in the Middle of a Table. Boil it like Aſparagus (in the Beginning of the Book you have an Account how to cleau it) lay it in your *Diſh*, beat up Oil and Vinegar, and a little Salt. Garniſh with Stertion-buds.

Or boil it, and have plain Butter in a Cup. Or farce *French* Rolls with it, and buttered Eggs together for Change. Or farce your Rolls with Muſſels done the ſame Way as Oyſters, only no Wine.

To make Potatoe Cakes.

TAKE Potatoes, boil them, peel them, beat them in a Mortar, mix them with Yolks of Eggs, a little Sack, Sugar, a little beaten Mace, a little Nutmeg, a little Cream or melted Butter, work it up into a Paſte; then make it into Cakes, or juſt what Shapes you pleaſe with Molds, fry them Brown in freſh Butter, lay them in Plates or Diſhes, melt Butter with Sack and Sugar, and pour over them.

A Pudding

A Pudding *made thus.*

MIX it as before, make it up in the Shape of a Pudding, and bake it; pour Butter, Sack and Sugar over it.

To make Potatoes *like a* Collar of Veal *or* Mutton.

MAKE the Ingredients as before, make it up in the Shape of a Collar of Veal, and with ſome of it make round Balls. Bake it with the Balls, ſet the Collar in the Middle, lay the Balls round, let your Sauce be Half a Pint of Red Wine, Sugar enough to ſweeten it, the Yolks of two Eggs, beat up a little Nutmeg, ſtir all theſe together for fear of curdling; when it is thick enough, pour it over the Collar. This is a pretty Diſh for a Firſt or Second Courſe.

To broil Potatoes.

FIRST boil them, peel them, cut them in two, broil them till they are Brown on both Sides; then lay them in the Plate or Diſh, and pour melted Butter over them.

To fry Potatoes.

CUT them into thin Slices, as big as a Crown-piece, fry them Brown, lay them in the Plate or Diſh, pour melted Butter, and Sack and Sugar over them. Theſe are a pretty Corner-plate.

Maſhed Potatoes.

BOIL your Potatoes, peel them and put them into a Sauce-pan, maſh them well: To two Pounds of Potatoes, put a Pint of Milk, a little Salt, ſtir them well together, take Care they don't ſtick to the Bottom, then take a Quarter of a Pound of Butter, ſtir in and ſerve it up.

To grill Shrimps.

SEASON them with Salt and Pepper, ſhred Parſley, Butter, and Scollop-ſhells well; add ſome grated Bread, and let them ſtew for Half an Hour. Brown them with an hot Iron, and ſerve them up.

Buttered

Buttered Shrimps.

STEW two Quarts of Shrimps in a Pint of White Wine, with Nutmeg, beat up eight Eggs, with a little White Wine and Half a Pound of Butter, ſhaking the Sauce-pan one Way all the Time over the Fire till they are thick enough, lay toaſted Sippets round a Diſh, and pour them over it, ſo ſerve them up.

To dreſs Spinach.

PICK and waſh your Spinach well, put it into a Sauce-pan, with a little Salt. Cover it cloſe, and let it ſtew till it is juſt tender; then throw it into a Sieve, drain all the Liquor out, and chop it ſmall, as much as the Quantity of a *French* Roll, add Half a Pint of Cream to it, ſeaſon with Salt, Pepper, and grated Nutmeg, put in a Quarter of a Pound of Butter, and ſet it a ſtewing over the Fire for a Quarter of an Hour, ſtirring it often. Cut a *French* Roll into long Pieces, about as thick as your Finger, fry them, poach ſix Eggs, lay them round on the Spinach, ſtick the Pieces of Roll in and about the Eggs. Serve it up either for a Supper, or a Side-diſh at a Second Courſe.

Stewed Spinach *and* Eggs.

PICK and waſh your Spinach very clean, put it into a Sauce-pan, with a little Salt; cover it cloſe, ſhake the Pan often, when it is juſt tender, and whilſt it is green, throw it into a Sieve to drain, lay it into your Diſh. In the mean Time have a Stew-pan of Water boiling, break as many Eggs into Cups as you would poach. When the Water boils put in the Eggs, have an Egg ſlice ready to take them out with, lay them on the Spinach, and garniſh the Diſh with Orange cut into Quarters, with melted Butter in a Cup.

To boil Spinach, *when you have not Room on the Fire, to do by itſelf.*

HAVE a Tin-box, or any other Thing that ſhuts very cloſe, put in your Spinach, cover it ſo cloſe as no Water can get in, and put it into Water or a Pot of Liquor, or any Thing you are boiling. It will take about an Hour, if the Pot or Copper boils. In the ſame Manner you may boil Peas without Water.

Aſparagus *forced in* French Rolls.

TAKE three *French* Rolls, take out all the Crumb, by firſt cutting a Piece of the Top-cruſt off; but be careful that the Cruſt fits again the ſame Place. Fry the Rolls Brown in freſh Butter; then take a Pint of Cream, the Yolks of ſix Eggs beat fine, a little Salt and Nutmeg, ſtir them well together over a ſlow Fire till it begins to be thick. Have ready a Hundred of ſmall Graſs boiled, then ſave Tops enough to ſtick the Rolls with, the reſt cut ſmall and put into the Cream, fill the Loaves with them. Before you fry the Rolls, make Holes thick in the Top-cruſt to ſtick the Graſs in; then lay on the Piece of Cruſt, and ſtick the Graſs in, that it may look as if it was growing. It makes a pretty Side-diſh at a Second Courſe.

To make Oyſter Loaves.

FRY the *French* Rolls as above, take Half a Pint of Oyſters, ſtew them in their own Liquor, then take out the Oyſters with a Fork, ſtrain the Liquor to them, put them into a Sauce-pan again, with a Glaſs of White Wine, a little beaten Mace, a little grated Nutmeg, a Quarter of a Pound of Butter rolled in Flour, ſhake them well together, then put them into the Rolls, and theſe make a pretty Side-diſh for a Firſt Courſe. You may rub in the Crumbs of two Rolls, and toſs up with the Oyſters.

To ſtew Parſnips.

BOIL them tender, ſcrape them from the Duſt, cut them into Slices, put them into a Sauce-pan with Cream enough; for Sauce a Piece of Butter rolled in Flour, a little Salt, and ſhake the Sauce-pan often. When the Cream boils, pour them into a Plate for a Corner-diſh, or a Side-diſh at Supper.

To maſh Parſnips.

BOIL them tender, ſcrape them clean, then ſcrape all the Soft into a Sauce-pan, put as much Milk or Cream as will ſtew them. Keep them ſtirring, and when quite thick, ſtir in a good Piece of Butter, and ſend them to Table.

To ſtew Cucumbers.

PARE twelve Cucumbers and ſlice them as thick as a Half-crown, lay them in a coarſe Cloth to drain, and when they are dry, flour them and fry them Brown in freſh Butter; then take them

out with an Egg-ſlice, lay them in a Plate before the Fire, and have ready one Cucumber Whole, cut a long Piece out of the Side and ſcoope out all the Pulp; have ready fry'd Onions peeled and ſliced, and fry'd Brown with the ſliced Cucumber. Fill the whole Cucumber with the fry'd Onion, ſeaſoned with Pepper and Salt; put on the Piece you cut out, and tie it round with a Packthread. Fry it Brown, firſt flouring it, then take it out of the Pan and keep it hot; keep the Pan on the Fire, and with one Hand put in a little Flour, while with the other you ſtir it. When it is thick put in two or three Spoonfuls of Water, and Half a Pint of White or Red Wine, two Spoonfuls of Catchup, ſtir it together, put in three Blades of Mace, four Cloves, Half a Nutmeg, a little Pepper and Salt, all beat fine together; ſtir it into the Sauce-pan, then throw in your Cucumbers, give them a Toſs or two, then lay the whole Cucumbers in the Middle, the reſt round, pour the Sauce all over, untie the Cucumber before you lay it into the Diſh. Garniſh the Diſh with fry'd Onions, and ſend it to Table hot. This is a pretty Side-diſh at a Firſt Courſe.

To ragoo French Beans.

TAKE a Quarter of a Peck of *French* Beans, ſtring them, don't ſplit them, cut them in three a-croſs, lay them in Salt and Water, then take them out and dry them in a coarſe Cloth, fry them Brown, then pour out all the Fat, put in a Quarter of a Pint of hot Water, ſtir it into the Pan by Degrees, let it boil, then take a Quarter of a Pound of freſh Butter rolled in a very little Flour, two Spoonfuls of Catchup, one Spoonful of Muſhroom-Pickle, and four of White Wine, an Onion ſtuck with ſix Cloves, two or three Blades of Mace beat, Half a Nutmeg grated, a little Pepper and Salt; ſtir it all together for a few Minutes, then throw in the Beans, ſhake the Pan for a Minute or two, take out the Onion and pour them into your Diſh. This is a pretty Side-diſh, and you may garniſh with what you fancy, either pickled *French* Beans, Muſhrooms, or Sampier, or any Thing elſe.

A Ragoo of Beans, *with a Force.*

RAGOO them as above, take two large Carrots, ſcrape and boil them tender, then maſh them in a Pan, ſeaſon with Pepper and Salt, mix them with a little Piece of Butter and the Yolks of two raw Eggs. Make it into what Shape you pleaſe, and baking it a Quarter of an Hour in a quick Oven will do; but a Tin Oven is the beſt. Lay it in the Middle of the Diſh, and the Ragoo round. Serve it up hot for a Firſt Courſe.

Or

Or this Way Beans *ragoo'd with a* Cabbage.

TAKE a nice little Cabbage, about as big as a Pint Baſon; when the outſide Leaves, Top, and Stalks are cut off, half boil it, cut a Hole in the Middle pretty big, take what you cut out and chop it very fine, with a few of the Beans boiled, a Carrot boiled and maſhed, and a Turnip boiled; maſh all together, put them into a Sauce-pan, ſeaſon them with Pepper, Salt and Nutmeg, a good Piece of Butter, ſtew them a few Minutes over the Fire, ſtirring the Pan often. In the mean Time put the Cabbage into a Sauce-pan, but take great Care it does not fall to Pieces; put to it four Spoonfuls of Water, two of Wine and one of Catchup; have a Spoonful of Muſhroom-Pickle, a Piece of Butter rolled in a little Flour, a very little Pepper, cover it cloſe and let it ſtew ſoftly till it is tender; then take it up carefully, and lay it in the Middle of the Diſh, pour your maſh'd Roots in the Middle to fill it up high and your Ragoo round it. You may add the Liquor the Cabbage was ſtewed in, and ſend it to Table hot. This will do for a Top, Bottom, Middle, or Side-diſh. When Beans are not to be had, you may cut Carrots and Turnips into little Slices and fry them; the Carrots in little round Slices, the Turnips in long Pieces about two Inches long and as thick as one's Finger, and toſs them up in the Ragoo.

Beans *ragoo'd with* Parſnips.

TAKE two large Parſnips, ſcrape them clean and boil them in Water. When tender, take them up, ſcrape all the Soft into a Sauce-pan, add to them four Spoonfuls of Cream, a Piece of Butter as big as a Hen's Egg, chop them in the Sauce-pan well; and when they are quite thick, heap them up in the Middle of the Diſh and the Ragoo round.

Beans *ragoo'd with* Potatoes.

BOIL two Pounds of Potatoes ſoft, then peel them, put them into a Sauce-pan, put to them Half a Pint of Milk, ſtir them about, and a little Salt; then ſtir in a Quarter of a Pound of Butter, keep ſtirring all the Time till it is ſo thick, that you can't ſtir the Spoon in it hardly for Stiffneſs, then put it into a Halfpenny *Welch* Diſh, firſt buttering the Diſh. Heap them as high as they will lye, flour them, pour a little melted Butter over it and then a few Crumbs of Bread. Set it into a Tin Oven before the Fire; and when Brown, lay it in the Middle of the Diſh, (take

great Care you don't maſh it) pour your Ragoo round it and ſend it to Table hot.

To ragoo Sellery.

WASH and make a Bunch of Sellery very clean, cut it in Pieces about two Inches long, put them into a Stew-pan, with juſt as much Water as will cover it, tie three or four Blades of Mace, two or three of Cloves, about twenty Corns of Whole Pepper in a Muſlin Rag looſe, put it into the Stew-pan, a little Onion, a little Bundle of Sweet Herbs, cover it cloſe and let it ſtew ſoftly till tender; then take out the Spice, Onion and Sweet Herbs, put in Half an Ounce of Truffles and Morels, two Spoonfuls of Catchup, a Gill of Red Wine, a Piece of Butter as big as an Egg rolled in Flour, ſix Farthing *French* Rolls, ſeaſon with Salt to your Palate, ſtir it all together, cover it cloſe and let it ſtew till the Sauce is thick and good. Take Care that your Rolls don't break, ſhake your Pan often; when it is enough, diſh it up and garniſh with Lemon. The Yolks of ſix hard Egg, or more, put in with the Rolls, will make it a fine Diſh. This for a Firſt Courſe.

If you would have it White, put in White Wine inſtead of Red, and ſome Cream for a Second Courſe.

To ragoo Muſhrooms.

PEEL and ſcrape the Flaps, put a Quart into a Sauce-pan, a very little Salt, ſet them on a quick Fire, let them boil up, then take them off, put to them a Gill of Red Wine, a Quarter of a Pound of Butter rolled in a little Flour, a little Nutmeg, a little beaten Mace, ſet it on the Fire, ſtir it now and then; when it is thick and fine, have ready the Yolks of ſix Eggs hot and boiled in a Bladder hard, lay it in the Middle of your Diſh, and pour the Ragoo over it. Garniſh with broiled Muſhrooms.

A pretty Diſh of Eggs.

BOIL ſix Eggs hard, peel them and cut them in thin Slices, put a Quarter of a Pound of Butter into the Stew-pan, then put in your Eggs and fry them quick. Half a Quarter of an Hour will do them. You muſt be very careful not to break them, throw over them Pepper, Salt and Nutmeg, lay them in your Diſh before the Fire, pour out all the Fat, ſhake in a little Flour, and have ready two Shallots cut ſmall; throw them into the Pan, pour in a Quarter of a Pint of White Wine, a little Juice of Lemon, and a little Piece of Butter rolled in Flour. Stir all together till it is thick; if you have not Sauce enough, put in a little more Wine,

Wine, toaſt ſome thin Slices of Bread cut Three-corner-ways, and lay round your Diſh, pour the Sauce all over and ſend it to Table hot. You may put Sweet Oil on the Toaſt, if it be agreeable.

Eggs a la Tripe.

BOIL your Eggs hard, take off the Shells and cut them Long-ways in four Quarters, put a little Butter into a Stew-pan, let it melt, ſhake in a little Flour, ſtir it with a Spoon, then put in your Eggs, throw a little grated Nutmeg all over, a little Salt, a good deal of ſhred Parſley, ſhake your Pan round, pour in a little Cream, toſs the Pan round carefully, that you don't break the Eggs. When your Sauce is thick and fine, take up your Eggs, pour the Sauce all over them, and garniſh with Lemon.

A Fricaſey of Eggs.

BOIL eight Eggs hard, take off the Shells, cut them into Quarters, have ready Half a Pint of Cream, and a Quarter of a Pound of freſh Butter; ſtir it together over the Fire till it is thick and ſmooth, lay the Eggs in your Diſh and pour the Sauce all over. Garniſh with the hard Yolks of three Eggs cut in two, and lay round the Edge of the Diſh.

A Ragoo of Eggs.

BOIL twelve Eggs hard, take off the Shells, and with a little Knife very carefully cut the White a-croſs Long-ways, ſo that the White may be in two Halves, and the Yolks Whole. Be careful neither to break the Whites nor Yolks, take a Quarter of a Pint of pickled Muſhrooms chopped very fine, Half an Ounce of Truffles and Morels, boiled in three or four Spoonfuls of Water, ſave the Water, and chop the Truffles and Morels very ſmall, boil a little Parſley, chop it fine, mix them together with the Truffle-Water you ſaved, grate a little Nutmeg in, a little beaten Mace, put it into a Sauce-pan with three Spoonfuls of Water, a Gill of Red Wine, one Spoonful of Catchup, a Piece of Butter as big as a large Walnut rolled in Flour, ſtir all together and let it boil. In the mean Time get ready your Eggs, lay the Yolks and Whites in Order in your Diſh, the hollow Parts of the Whites uppermoſt, that they may be filled; take ſome Crumbs of Bread, and fry them brown and criſp, as you do for Larks, with which fill up the Whites of the Eggs as high as they will lye, then pour in your Sauce all over and garniſh with fry'd Crumbs of Bread. This is a very genteel pretty Diſh, if it be well done.

To broil Eggs.

CUT a Toaſt round a Quartern Loaf, toaſt it Brown, lay it on your Diſh, butter it, and very carefully break ſix or eight Eggs on the Toaſt, and take a red-hot Shovel, and hold over them. When they are done, ſqueeze a *Seville* Orange over them, grate a little Nutmeg over it, and ſerve it up for a Side-plate. Or you may poach your Eggs, and lay them on the Toaſt; or toaſt your Toaſt criſp, and pour a little boiling Water over it; ſeaſon it with a little Salt, and then lay your poached Eggs on it.

To dreſs Eggs *with* Bread.

TAKE a Penny-Loaf, ſoak it in a Quart of hot Milk for two Hours, or till the Bread is ſoft, then ſtrain it through a courſe Sieve, put to it two Spoonfuls of Orange-flower Water, or Roſe-Water; ſweeten it, grate in a little Nutmeg, take a little Diſh, butter the Bottom of it, break in as many Eggs as will cover the Bottom of the Diſh, pour in the Bread and Milk, ſet it in a Tin Oven before the Fire, and Half an Hour will bake it; or it will do on a Chaffing-diſh of Coals. Cover it cloſe before the Fire, or bake it in a ſlow Oven.

To farce Eggs.

GET two Cabbage-Lettuces, ſcald them, with a few Muſhrooms, Parſley, Sorrel and Chervil; then chop them very ſmall, with the Yolks of hard Eggs, ſeaſoned with Salt and Nutmeg, then ſtew them in Butter; and when they are enough, put in a little Cream, then pour them into the Bottom of a Diſh. Take the Whites, and chop them very fine with Parſley, Nutmeg and Salt. Lay this round the Brim of the Diſh, and run a red-hot Fire-ſhovel over it, to Brown it.

Eggs *with* Lettuce.

SCALD ſome Cabbage-Lettuce in fair Water, ſqueeze them well, then ſlice them and toſs them up in a Sauce-pan with a Piece of Butter; ſeaſon them with Pepper, Salt and a little Nutmeg. Let them ſtew Half an Hour, chop them well together, when they are enough, lay them in your Diſh, fry ſome Eggs nicely in Butter and lay on them. Garniſh with *Seville* Orange.

To

To fry Eggs *as round as* Balls.

HAVING a deep Frying-pan, and three Pints of clarified Butter, heat it as hot as for Fritters, and ſtir it with a Stick, till it runs round like a Whirlpool; then break an Egg into the Middle, and turn it round with your Stick, till it be as hard as a poached Egg; the whirling round of the Butter will make it as round as a Ball, then take it up with a Slice, and put it in a Diſh before the Fire: They will keep hot Half an Hour and yet be ſoft; ſo you may do as many as you pleaſe. You may ſerve theſe with what you pleaſe, nothing better than ſtewed Spinach, and garniſh with Orange.

To make an Egg *as big as* Twenty.

PART the Yolks from the Whites, ſtrain them both ſeparate through a Sieve, tye the Yolks up in a Bladder in the Form of a Ball. Boil them hard, then put this Ball into another Bladder, and the Whites round it; tye it up oval Faſhion, and boil it. Theſe are uſed for grand Sallads. This is very pretty for a Ragoo, boil five or ſix Yolks together, and lay in the Middle of the Ragoo of Eggs; and ſo you may make them of any Size you pleaſe.

To make a Grand Diſh of Eggs.

YOU muſt break as many Eggs as the Yolks will fill a Pint Baſon, the Whites by themſelves, tie the Yolks by themſelves in a Bladder round: Boil them hard, then have a wooden Bowl that will hold a Quart, made like two Butter-diſhes, but in the Shape of an Egg, with a Hole through one at the Top. You are to obſerve, when you boil the Yolks to run a Packthread through it, and a Quarter of a Yard hanging out. When the Yolk is boiled hard, put it into the Bowl-diſh; but be careful to hang it ſo as to be in the Middle. The String being drawn through the Hole, then clap the two Bowls together and tie them tight, and with a fine Tunnel pour in the Whites through the Hole: Then ſtop the Hole cloſe, and boil it hard. It will take an Hour. When it is boiled enough, carefully open it, and cut the String cloſe. In the mean Time take twenty Eggs, beat them well, the Yolks by themſelves, and the Whites by themſelves; divide the Whites into two, and boil them in Bladders the Shape of an Egg. When they are boiled hard, cut one in two long-ways and one croſs-ways, and with a fine ſharp Knife cut out ſome of the White in the Middle; lay the great Egg in the Middle, the two long Halves

on

on each Side, with the hollow Part uppermoſt, and the two round flat between. Take an Ounce of Truffles and Morels, cut them very ſmall, boil them in Half a Pint of Water till they are tender, then chop a Pint of freſh Muſhrooms clean picked, waſhed and chopped ſmall, and put into the Truffles and Morels. Let them boil, add a little Salt, a little beaten Nutmeg, a little beaten Mace, and add a Gill of pickled Muſhrooms chopped fine. Boil ſixteen of the Yolks hard in a Bladder, then chop them and mix them with the other Ingredients; thicken it with a Lump of Butter rolled in Flour, ſhaking your Sauce-pan round till hot and thick, then fill the round with this, turn them down again, and fill the two long ones; what remains, ſave to put into the Sauce-pan. Take a Pint of Cream, a Quarter of a Pound of Butter, the other four Yolks beat fine, a Gill of White Wine, a Gill of pickled Muſhrooms, a little beaten Mace, and a little Nutmeg; put all into the Sauce-pan to the other Ingredients, and ſtir all well together one way till it is thick and fine; pour it over all, and garniſh with notched Lemon.

This is a grand Diſh at a Second Courſe. Or you may mix it up with Red Wine and Butter, and it will do for a Firſt Courſe.

To make a pretty Diſh of Whites of Eggs.

TAKE the Whites of twelve Eggs, beat them up with four Spoonfuls of Roſe-water, a little grated Lemon-peel, a little Nutmeg, and ſweeten with Sugar: Mix them well, boil them in four Bladders, tie them in the Shape of an Egg, and boil them hard. They will take Half an Hour. Lay them in your Diſh, when cold; mix Half a Pint of thick Cream, a Gill of Sack, and Half the Juice of a *Seville* Orange. Mix all together, and ſweeten with fine Sugar, and pour over the Eggs. Serve it up for a Side-diſh at Supper, or when you pleaſe.

To dreſs Beans *in Ragoo.*

YOU muſt boil your Beans ſo that the Skins will ſlip off. Take about a Quart, ſeaſon them with Pepper, Salt and Nutmeg, then flour them, and have ready ſome Butter in a Stew-pan, throw in your Beans, fry them of a fine Brown, then drain them from the Fat, and lay them in your Diſh. Have ready a Quarter of a Pound of Butter melted, and Half a Pint of the blanched Beans boiled, and beat in a Mortar, with a very little Pepper, Salt and Nutmeg; then by Degrees mix them in the Butter, and pour over the other Beans. Garniſh with a boil'd and fry'd Bean, and ſo on till

you

you fill the Rim of your Diſh. They are very good without frying, and only plain Butter melted over them.

An Amulet *of* Beans.

BLANCH your Beans, and fry them in ſweet Butter, with a little Parſley, pour out the Butter, and pour in ſome Cream. Let it ſimmer, ſhaking your Pan; ſeaſon with Pepper, Salt and Nutmeg, thicken with three or four Yolks of Eggs, have ready a Pint of Cream, thickned with the Yolks of four Eggs, ſeaſon with a little Salt, pour it in your Diſh, and lay your Beans on the Amulet, and ſerve it up hot.

The ſame Way you may dreſs Muſhrooms, Truffles, Green Peas, Aſparagus, and Artichoke-bottoms, Spinach, Sorrel, *&c.* all being firſt cut into ſmall Pieces, or ſhred fine.

To make a Bean Tanſey.

TAKE two Quarts of Beans, blanch, and beat them very fine in a Mortar; ſeaſon with Pepper, Salt and Mace; then put in the Yolks of ſix Eggs, and a Quarter of a Pound of Butter, a Pint of Cream, Half a Pint of Sack, and ſweeten to your Palates. Soak four *Naples* Biſcuits in Half a Pint of Milk, mix them with the other Ingredients. Butter a Pan and bake it, then turn it on a Diſh, and ſtick Citron and Orange-peel candied, cut ſmall, and ſtuck about it. Garniſh with *Seville* Orange.

To make a Water Tanſey.

TAKE twelve Eggs, beat them very well, Half a Manchet grated, and ſifted through a Cullender, or Half a Penny Roll, Half a Pint of fair Water. Colour it with Juice of Spinach, and one ſmall Sprig of Tanſey beat together; ſeaſon it with Sugar to your Palate, a little Salt, a ſmall Nutmeg grated, two or three Spoonfuls of Roſe-water, put it into a Skellet, ſtir it all one Way, and let it thicken like a Haſty-pudding. Then bake it, or you may butter a Stew-pan and put it into. Butter a Diſh and lay over it; when one Side is enough, turn it with the Diſh, and ſlip the other Side into the Pan. When that is done, ſet it into a Maſſereen and throw Sugar all over, and garniſh with Orange.

Peas Francoiſe.

TAKE a Quart of ſhelled Peas, cut a large *Spaniſh* Onion, or two middling ones ſmall, and two Cabbage or *Sileſia* Lettuces cut ſmall, put them into a Sauce-pan, with Half a Pint of Water, ſeaſon them with a little Salt, a little beaten Pepper, and a little

beaten Mace and Nutmeg. Cover them close, and let them stew a Quarter of an Hour, then put in a Quarter of a Pound of fresh Butter rolled in a little Flour, a Spoonful of Catchup, a little Piece of burnt Butter as big as a Nutmeg; cover them close, and let it simmer softly an Hour, often shaking the Pan. When it is enough, serve it up for a Side-dish.

For an Alteration, you may stew the Ingredients as above; then take a small Cabbage-Lettuce, and Half boil it, then drain it, cut the Stalk flat at the Bottom, so that it will stand firm in the Dish, and with a Knife very carefully cut out the Middle, leaving the outside Leaves whole. Put what you cut out into a Sauce-pan, chop it, and put a Piece of Butter, a little Pepper, Salt and Nutmeg, the Yolk of a hard Egg chopped, a few Crumbs of Bread, mix all together, and when it is hot fill your Cabbage, put some Butter into a Stew-pan, tie your Cabbage, and fry it till you think it is enough; then take it up, untie it, and first pour the Ingredients of Peas into your Dish, set the forced Cabbage in the Middle, and have ready four Artichoke-bottoms fry'd, and cut in two, and laid round the Dish. This will do for a Top Dish.

Green Peas *with* Cream.

TAKE a Quart of fine Green Peas, put them in a Stew-Pan with a Piece of Butter as big as an Egg, rolled in a little Flour, season them with a little Salt and Nutmeg, a Bit of Sugar as big as a Nutmeg, a little Bundle of Sweet Herbs, some Parsley chopped fine, a Quarter of a Pint of boiling Water. Cover them close, and let them stew very softly Half an Hour, then pour in a Quarter of a Pint of good Cream. Give it one boil, and serve it up for a Side-plate.

A Farce Meagre Cabbage.

TAKE a White-heart Cabbage, as big as the Bottom of a Plate, let it boil five Minutes in Water, then drain it, cut the Stalk flat to stand in the Dish, then carefully open the Leaves, and take out the Inside, leaving the outside Leaves whole. Chop what you take out very fine, take the Flesh of two or three Flounders or Plaise clean from the Bone; chop it with the Cabbage and the Yolks and Whites of four hard Eggs, a Handful of picked Parsley, beat all together in a Mortar, with a Quarter of a Pound of melted Butter; mix it up with the Yolk of an Egg, and a few Crumbs of Bread, fill the Cabbage, and tie it together, put it into a deep Stew-pan, or Sauce-pan, put to it Half a Pint of Water, a Quarter of a Pound of Butter rolled in a little Flour, the Yolks of four

four hard Eggs, an Onion ſtuck with ſix Cloves, Whole Pepper, and Mace tied in a Muſlin Rag, Half an Ounce of Truffles and Morels, a Spoonful of Catchup, a few pickled Muſhrooms; cover it cloſe, and let it ſimmer an Hour. If you find it is not enough, you muſt do it longer. When it is done, lay it in your Diſh, untie it, and pour the Sauce over it.

To farce Cucumbers.

TAKE ſix large Cucumbers, cut a Piece off the Top, and ſcoop out all the Pulp; take a large White Cabbage boiled tender, take only the Heart, chop it fine, cut a large Onion fine, ſhred ſome Parſley and pickled Muſhrooms ſmall, two hard Eggs chopped very fine, ſeaſon it with Pepper, Salt and Nutmeg; ſtuff your Cucumbers full, and put on the Pieces, tie them with a Packthread, and fry them in Butter of a light Brown; have the following Sauce ready: Take a Quarter of a Pint of Red Wine, a Quarter of a Pint of boiling Water, a ſmall Onion chopped fine, a little Pepper and Salt, a Piece of Butter as big as a Walnut rolled in Flour; when the Cucumbers are enough, lay them in your Diſh, pour the Fat out of the Pan and pour in this Sauce; let it boil, and have ready two Yolks of Eggs beat fine, mixed with two or three Spoonfuls of the Sauce, then turn them into the Pan, let them boil, keeping it ſtirring all the Time, untie the Strings and pour the Sauce over. Serve it up for a Side-diſh. Garniſh with the Tops.

To ſtew Cucumbers.

TAKE ſix large Cucumbers, ſlice them; take ſix large Onions, peel and cut them in thin Slices, fry them both Brown, then drain them and pour out the Fat, put them into the Pan again, with three Spoonfuls of hot Water, a Quarter of a Pound of Butter rolled in Flour, and a Tea Spoonful of Muſtard; ſeaſon with Pepper and Salt, and let them ſtew a Quarter of an Hour ſoftly, ſhaking the Pan often. When they are enough, diſh them up.

Fry'd Sellery.

TAKE ſix or eight Heads of Sellery, cut off the green Tops, and take off the outſide Stalks, waſh them clean and pare the Roots clean; then have ready Half a Pint of White Wine, the Yolks of three Eggs beat fine, and a little Salt and Nutmeg; mix all well together with Flour into a Batter, dip every Head into the

Batter, and fry them in Butter. When enough, lay them in your Diſh, and pour melted Butter over them.

Sellery *with* Cream.

WASH and clean ſix or eight Heads of Sellery, cut them about three Inches long, boil them tender, pour away all the Water, and take the Yolks of four Eggs beat fine, Half a Pint of Cream, a little Salt and Nutmeg, pour it over, keeping the Pan ſhaking all the while. When it begins to be thick, diſh it up.

Cauliflowers *fry'd.*

TAKE two fine Cauliflowers, boil them in Milk and Water, then leave one Whole, and pull the other to Pieces; take Half a Pound of Butter, with two Spoonfuls of Water, a little Duſt of Flour, and melt the Butter in a Stew-pan; then put in the whole Cauliflower cut in two, and the other pull to Pieces, and fry it till it is of a very light Brown. Seaſon it with Pepper and Salt. When it is enough, lay the two Halves in the Middle, and pour the reſt all over.

To make an Oatmeal Pudding.

TAKE a Pint of fine Oatmeal, boil it in three Pints of new Milk, ſtirring it till it is as thick as a Haſty-Pudding; take it off, and ſtir in Half a Pound of freſh Butter, a little beaten Mace and Nutmeg, and a Gill of Sack; then beat up eight Eggs, Half the Whites, ſtir it all well together, lay a Puff-paſte all over the Diſh, pour in the Pudding, and bake it Half an Hour. Or you may boil it with a few Currants.

To make a Potatoe Pudding.

TAKE a Quart of Potatoes, boil them ſoft, peel them and maſh them with a Back of a Spoon, and rub them through a Sieve, to have them fine and ſmooth; take Half a Pound of freſh Butter melted, Half a Pound of fine Sugar, ſo beat them well together till they are very ſmooth, beat ſix Eggs, Whites and all, ſtir them in, and a Glaſs of Sack or Brandy. You may add Half a Pound of Currants, boil it Half an Hour, melt Butter with a Glaſs of White Wine; ſweeten with Sugar, and pour over it. You may bake it in a Diſh, with Puff-paſte all round the Diſh and at the Bottom.

To

To make a ſecond Potatoe Pudding.

BOIL two Pounds of Potatoes, and beat them in a Mortar fine, beat in Half a Pound of melted Butter, boil it Half an Hour, pour melted Butter over it, with a Glaſs of White Wine, or the Juice of *Seville* Orange, and throw Sugar all over the Pudding and Diſh.

To make a third Sort of Potatoe Pudding.

TAKE two Pounds of white Potatoes, boil them ſoft, peel and beat them in a Mortar, or ſtrain them through a Sieve till they are quite fine; then mix in Half a Pound of freſh Butter melted, then beat up the Yolks of eight Eggs and three Whites, ſtir them in, and Half a Pound of White Sugar finely pounded, Half a Pint of Sack, ſtir it well together, grate in Half a large Nutmeg, and ſtir in Half a Pint of Cream, make a Puff-paſte, and lay all over your Diſh and round the Edges; pour in the Pudding, and bake it of a fine light Brown.

For Change, put in Half a Pound of Currants; or you may ſtrew over the Top Half an Ounce of Citron and Orange-peel cut thin, before you put it into the Oven.

To make an Orange Pudding.

TAKE the Yolks of ſixteen Eggs, beat them well, with Half a Pound of melted Butter, grate in the Rind of two fine *Seville* Oranges, beat in Half a Pound of fine Sugar, two Spoonfuls of Orange-flower Water, two of Roſe Water, a Gill of Sack, Half a Pint of Cream, two *Naples* Biſcuits, or the Crumb of a Halfpenny Roll ſoaked in the Cream, and mix all well together. Make a thin Puff-paſte, and lay all over the Diſh and round the Rim, pour in the Pudding and bake it. It will take about as long baking as a Cuſtard.

To make a ſecond Sort of Orange Pudding.

YOU muſt take ſixteen Yolks of Eggs, beat them fine, mix them with Half a Pound of freſh Butter melted, and Half a Pound of White Sugar, a little Roſe-Water and a little Nutmeg. Cut the Peel of a fine large *Seville* Orange ſo thin as none of the White appears, beat it fine in a Mortar till it is like a Paſte, and by Degrees mix in the above Ingredients all together, then lay a Puff-paſte all over the Diſh; pour in the Ingredients, and bake it.

To make a third Orange Pudding.

YOU muſt take two large *Seville* Oranges, and grate off the Rind as far as they are yellow, then put your Oranges in fair Water, and let them boil till they are tender. Shift the Water three or four Times to take out the Bitterneſs; when they are tender, cut them open and take away the Seeds and Strings, and beat the other Part in a Mortar, with Half a Pound of Sugar, till it is a Paſte; then put to it the Yolks of ſix Eggs, three or four Spoonfuls of thick Cream, Half a *Naples* Biſcuit grated, mix theſe together, and melt a Pound of freſh Butter very thick and ſtir it well in. When it is cold, put a little thin Puff-paſte about the Bottom and Rim of your Diſh; pour in the Ingredients, and bake it about three Quarters of an Hour.

To make a fourth Orange Pudding.

YOU muſt take the outſide Rind of three *Seville* Oranges, boil them in ſeveral Waters till they are tender, then pound them in a Mortar with three Quarters of a Pound of Sugar; then blanch Half a Pound of Sweet Almonds, beat them very fine with Roſe-Water to keep them from oiling, then beat ſixteen Eggs, but ſix Whites, a Pound of freſh Butter, and beat all theſe together till it is light and hollow; then lay a thin Puff-paſte all over a Diſh, and put in the Ingredients. Bake it with your Tarts.

To make a Lemon Pudding.

GRATE the outſide Rind of two clear Lemons, then grate two *Naples* Biſcuits and mix with the grated Peel, and add to it three Quarters of a Pound of White Sugar, twelve Yolks of Eggs, and Half the Whites, three Quarters of a Pound of melted Butter, Half a Pint of thick Cream; mix all well together, lay a Puff-paſte all over the Diſh, pour the Ingredients in and bake it. An Hour will bake it.

To bake an Almond Pudding.

BLANCH Half a Pound of ſweet Almonds, and four bitter ones, in warm Water, take them and pound them in a Marble Mortar, with two Spoonfuls of Orange-flower Water, and two of Roſe-Water, a Gill of Sack; mix in four grated *Naples* Biſcuits, three Quarters of a Pound of melted Butter, beat eight Eggs and mix them with a Quart of Cream boiled, grate in Half a Nutmeg and a Quarter of a Pound of Sugar; mix all well together, make a thin

thin Puff-paſte and lay all over the Diſh, pour in the Ingredients and bake it.

To boil an Almond Pudding.

BEAT a Pound of ſweet Almonds as ſmall as poſſible, with three Spoonfuls of Roſe-Water, and a Gill of Sack or White Wine, and mix in Half a Pound of freſh Butter melted, with five Yolks of Eggs and two Whites, a Quart of Cream, a Quarter of a Pound of Sugar, Half a Nutmeg grated, one Spoonful of Flour and three Spoonfuls of Crumbs of White Bread; mix all well together, and boil it. It will take Half an Hour boiling.

To make a Sagoe Pudding.

LET Half a Pound of Sagoe be waſhed well in three or four hot Waters, then put to it a Quart of new Milk, and let it boil together till it is thick; ſtir it carefully, (for it is apt to burn) put in a Stick of Cinnamon when you ſet it on the Fire: When it is boiled take it out; before you pour it out, ſtir in Half a Pound of freſh Butter, then pour it into a Pan and beat up nine Eggs, with five of the Whites and four Spoonfuls of Sack; ſtir all together, and ſweeten to your Taſte. Put in a Quarter of a Pound of Currants clean waſhed and rubbed, and juſt plump'd in two Spoonfuls of Sack and two of Roſe-Water: Mix all well together, lay a Puff-paſte over a Diſh, pour in the Ingredients and bake it.

To make a Millet Pudding.

YOU muſt get Half a Pound of Millet-Seed, and after it is waſhed and picked clean, put to it Half a Pound of Sugar, a whole Nutmeg grated, and three Quarts of Milk. When you have mixed all well together, break in Half a Pound of freſh Butter; butter your Diſh, pour it in and bake it.

To make a Carrot Pudding.

YOU muſt take a raw Carrot, ſcrape it very clean and grate it: Take Half a Pound of the grated Carrot, and a Pound of grated Bread, beat up eight Eggs, leave out Half the Whites, and mix the Eggs with Half a Pint of Cream; then ſtir in the Bread and Carrot, Half a Pound of freſh Butter melted, Half a Pint of Sack, and three Spoonfuls of Orange-flower Water, a Nutmeg grated. Sweeten to your Palate. Mix all well together, and if it is not thin enough, ſtir in a little new Milk or Cream. Let it be of a moderate Thickneſs, lay a Puff-paſte all over the Diſh

and

and pour in the Ingredients. Bake it; it will take an Hour's baking. Or you may boil it; but then you muſt melt Butter, and put in White Wine and Sugar.

A ſecond Carrot Pudding.

GET two Penny-Loaves, pare off the Cruſt, ſoak them in a Quart of boiling Milk, let it ſtand till it is cold, then grate in two or three large Carrots, then put in eight Eggs well beat and three Quarters of a Pound of freſh Butter melted, grate in a little Nutmeg and ſweeten to your Taſte. Cover your Diſh with Puff-paſte, pour in the Ingredients and bake it an Hour.

To make a Cowſlip Pudding.

HAVING got the Flowers of a Peck of Cowſlips, cut them ſmall and pound them ſmall, with Half a Pound of *Naples* Biſcuits grated and three Pints of Cream. Boil them a little; then take them off the Fire, and beat up ſixteen Eggs, with a little Cream and a little Roſe-Water. Sweeten to your Palate. Mix it all well together, butter a Diſh and pour it in. Bake it; and when it is enough, throw fine Sugar over and ſerve it up.

Note, New Milk will do in all theſe Puddings, when you have no Cream.

To make a Quince, Apricot, *or* White Pear-Plumb Pudding.

SCALD your Quinces very tender, pare them very thin, ſcrape off the Soft; mix it with Sugar very ſweet, put in a little Ginger and a little Cinnamon. To a Pint of Cream, you muſt put three or four Yolks of Eggs, and ſtir it into your Quinces till they are of a good Thickneſs. It muſt be pretty thick. So you may do Apricots, or White Pear-Plumbs. Butter your Diſh, pour it in and bake it.

To make a Pearl Barley Pudding.

GET a Pound of Pearl Barley, waſh it clean, put to it three Quarts of new Milk and Half a Pound of double-refined Sugar, a Nutmeg grated; then put it into a deep Pan, and bake it with Brown Bread. Take it out of the Oven, beat up ſix Eggs; mix all well together, butter a Diſh, pour it in, bake it again an Hour, and it will be excellent.

To

To make a French Barley Pudding.

PUT to a Quart of Cream ſix Eggs well beaten, Half the Whites, ſweeten to your Palate, a little Orange-flower Water, or Roſe Water, and a Pound of melted Butter; then put in ſix Handfuls of *French* Barley, that has been boiled tender in Milk, butter a Diſh and put it in. It will take as long baking as a Veniſon-paſty.

To make an Apple Pudding.

TAKE twelve large Pippins, pare them and take out the Cores, put them into a Sauce-pan, with four or five Spoonfuls of Water. Boil them till they are ſoft and thick; then beat them well, ſtir in a Quarter of a Pound of Butter, a Pound of Loaf Sugar, the Juice of three Lemons, the Peel of two Lemons cut thin and beat fine in a Mortar, the Yolks of eight Eggs beat; mix all well together, bake it in a ſlack Oven, when it is near done, throw over a little fine Sugar. You may bake it in a Puff-paſte, as you do the other Puddings.

To make an Italian Pudding.

TAKE a Pint of Cream, and ſlice in ſome *French* Roll, as much as you think will make it thick enough, beat ten Eggs fine, grate a Nutmeg, butter the Bottom of your Diſh, ſlice twelve Pippins into it, throw ſome Orange-peel and Sugar over, and Half a Pint of Red Wine; then pour your Cream, Bread and Eggs over it; firſt lay a Puff-paſte at the Bottom of the Diſh and round the Edges, and bake it Half an Hour.

To make a Rice Pudding.

TAKE a Quarter of a Pound of Rice, put it into a Sauce-pan, with a Quart of new Milk, a Stick of Cinnamon, ſtir it often to keep it from ſticking to the Sauce-pan. When it is boiled thick, pour it into a Pan, ſtir in a Quarter of a Pound of freſh Butter and Sugar to your Palate; grate in Half a Nutmeg, add three or four Spoonfuls of Roſe Water, and ſtir all well together; when it is cold, beat up eight Eggs, with Half the Whites, beat it all well together, butter a Diſh, and pour it in and bake it. You may lay a Puff-paſte firſt all over the Diſh; for Change, put in a few Currants and Sweet-Meats, if you chuſe it.

A ſecond Rice Pudding.

GET Half a Pound of Rice, put to it three Quarts of Milk, ſtir in Half a Pound of Sugar, grate a ſmall Nutmeg in and break in Half a Pound of freſh Butter; butter a Diſh, and pour it in and bake it. You may add a Quarter of a Pound of Currants, for Change. If you boil the Rice and Milk, and then ſtir in the Sugar, you may bake it before the Fire, or in a Tin Oven. You may add Eggs, but it will be good without.

A third Rice Pudding.

TAKE ſix Ounces of the Flour of Rice, put it into a Quart of Milk, and let it boil till it is pretty thick, ſtirring it all the while; then pour it into a Pan, ſtir in Half a Pound of freſh Butter and a Quarter of a Pound of Sugar; when it is cold, grate in a Nutmeg, beat ſix Eggs with a Spoonful or two of Sack, beat and ſtir all well together, lay a thin Puff-paſte at the Bottom of your Diſh, pour it in and bake it.

To boil a Cuſtard Pudding.

TAKE a Pint of Cream, out of which take two or three Spoonfuls, and mix with a Spoonful of fine Flour; ſet the reſt to boil. When it is boiled, take it off, and ſtir in the cold Cream and Flour very well; when it is cool, beat up five Yolks and two Whites of Eggs, and ſtir in a little Salt and ſome Nutmeg, and two or three Spoonfuls of Sack; ſweeten to your Palate; butter a Wooden Bowl, and pour it in, tie a Cloth over it and boil it Half an Hour. When it is enough, untie the Cloth, turn the Pudding out into your Diſh and pour melted Butter over it.

To make a Flour Pudding.

TAKE a Quart of Milk, beat up eight Eggs, but four of the Whites, mix with them a Quarter of a Pint of Milk, and ſtir into that four large Spoonfuls of Flour, beat it well together, boil ſix bitter Almonds in two Spoonfuls of Water, pour the Water into the Eggs, blanch the Almonds and beat them fine in a Mortar; then mix them in, with Half a large Nutmeg and a Tea Spoonful of Salt, then mix in the reſt of the Milk, flour your Cloth well, and boil it an Hour; pour melted Butter over it, and Sugar, if you like it, thrown all over. Obſerve always in boiling Puddings, that the Water boils before you put them into the Pot, and have ready, when they are boiled, a Pan of clean cold Water; juſt

juſt give your Pudding one dip in, then untie the Cloth, and it will turn out, without ſticking to the Cloth.

To make a Batter Pudding.

TAKE a Quart of Milk, beat up ſix Eggs, Half the Whites, mix as above, ſix Spoonfuls of Flour, a Tea Spoonful of Salt and one of beaten Ginger; then mix all together, boil it an Hour and a Quarter, and pour melted Butter over it. You may put in eight Eggs, if you have Plenty, for Change, and Half a Pound of Pruens or Currants.

To make a Batter Pudding *without* Eggs.

TAKE a Quart of Milk, mix ſix Spoonfuls of Flour, with a little of the Milk firſt, a Tea Spoonful of Salt, two Tea Spoonfuls of beaten Ginger, and two of the Tincture of Saffron; then mix all together, and boil it an Hour. You may add Fruit, as you think proper.

To make a Grateful Pudding.

TAKE a Pound of fine Flour and a Pound of White Bread grated, take eight Eggs, but Half the Whites, beat them up, and mix with them a Pint of new Milk, then ſtir in the Bread and Flour, a Pound of Raiſins ſtoned, a Pound of Currants, Half a Pound of Sugar, a little beaten Ginger; mix all well together, and either bake or boil it. It will take three Quarters of an Hour's baking. Put Cream in, inſtead of Milk, if you have it. It will be an Addition to the Pudding.

To make a Bread Pudding.

CUT off all the Cruſt of a Penny White Loaf, and ſlice it thin into a Quart of new Milk, ſet it over a Chaffing-diſh of Coals till the Bread has ſoaked up all the Milk, then put in a Piece of ſweet Butter, ſtir it round, let it ſtand till cold; or you may boil your Milk, and pour over your Bread and cover it up cloſe, does full as well; then take the Yolks of ſix Eggs, the Whites of three, and beat them up with a little Roſe Water and Nutmeg, a little Salt and Sugar, if you chuſe it. Mix all well together, and boil it Half an Hour.

To make a fine Bread Pudding.

TAKE all the Crumb of a ſtale Penny-Loaf, cut it thin, a Quart of Cream, ſet it over a ſlow Fire till it is ſcalding hot, then let it ſtand till it is cold, beat up the Bread and Cream well together, grate in ſome Nutmeg, take twelve bitter Almonds, boil them in two Spoonfuls of Water, pour the Water to the Cream and ſtir it in with a little Salt, ſweeten it to your Palate, blanch the Almonds and beat them in a Mortar, with two Spoonfuls of Roſe or Orange-flower Water till they are a fine Paſte; then mix them by Degrees with the Cream, till they are well mixed in the Cream, then take the Yolks of eight Eggs, the Whites of but four, beat them well and mix them with your Cream, then mix all well together. A Wooden Diſh is beſt to boil it in; but if you boil it in a Cloth, be ſure to dip it in the hot Water and flour it well, tie it looſe and boil it Half an Hour. Be ſure the Water boils when you put it in, and keeps boiling all the Time. When it is enough, turn it into your Diſh, melt Butter and put in two or three Spoonfuls of White Wine or Sack, give it a boil and pour it over your Pudding; then ſtrew a good deal of fine Sugar all over the Pudding and Diſh, and ſend it to Table hot. New Milk will do, when you cannot get Cream. You may, for Change, put in a few Currants.

To make an ordinary Bread Pudding.

TAKE two Halfpenny Rolls, ſlice them thin, Cruſt and all, pour over them a Pint of new Milk boiling hot, cover them cloſe, let it ſtand ſome Hours to ſoak; then beat it well with a little melted Butter, and beat up the Yolks and Whites of two Eggs, beat all together well with a little Salt. Boil it Half an Hour; when it is done, turn it into your Diſh, pour melted Butter over it and Sugar. Some love a little Vinegar in the Butter. If your Rolls are ſtale and grated, they will do better; add a little Ginger. You may bake it with a few Currants.

To make a baked Bread Pudding.

TAKE the Crumb of a Penny-Loaf, as much Flour, the Yolks of four Eggs and two Whites, a Tea Spoonful of Ginger, Half a Pound of Raiſins ſtoned, Half a Pound of Currants clean waſhed and picked, a little Salt. Mix firſt the Bread and Flour, Ginger, Salt, and Sugar to your Palate, then the Eggs, and as much Milk as will make it like a good Batter, then the Fruit, butter the Diſh, pour it in and bake it.

To make a Boiled Loaf.

TAKE a Penny-Loaf, pour over it Half a Pint of Milk boiling hot, cover it cloſe, let it ſtand till it has ſoaked up the Milk; then tie it up in a Cloth, and boil it a Quarter of an Hour. When it is done, lay it in your Diſh, pour melted Butter over it, and throw Sugar all over; a Spoonful of Wine, or Roſe-Water, does as well in the Butter, or Juice of *Seville* Orange. A *French* Manchet does beſt; but there are little Loaves made on Purpoſe for the Uſe. A *French* Roll, or Oat-cake, does very well boiled thus.

To make a Cheſnut Pudding.

PUT a Dozen and a Half of Cheſnuts in a Skillet or Sauce-pan of Water, boil them a Quarter of an Hour, then blanch and peel them and beat them in a Marble Mortar, with a little Orange-flower, or Roſe-Water and Sack, till they are a fine thin Paſte; then beat up twelve Eggs, with Half the Whites, and mix them well; grate Half a Nutmeg, a little Salt, mix them with three Pints of Cream and Half a Pound of melted Butter; ſweeten it to your Palate, and mix all together. Lay a Puff-paſte all over the Diſh, pour in the Mixture and bake it. When you can't get Cream, take three Pints of Milk, beat up the Yolks of four Eggs and ſtir into the Milk; ſet it over the Fire, ſtirring it all the Time till it is ſcalding hot, then mix it in the room of the Cream.

To make a fine plain baked Pudding.

YOU muſt take a Quart of Milk, and put three Bay-leaves into it. When it has boiled a little, with fine Flour, make it into a Haſty-pudding, with a little Salt, pretty thick; take it off the Fire, and ſtir in Half a Pound of Butter, a Quarter of a Pound of Sugar, beat up twelve Eggs and Half the Whites, ſtir all well together, lay a Puff-paſte all over the Diſh and pour in your Stuff. Half an Hour will bake it.

To make pretty little Cheeſe-curd Puddings.

YOU muſt take a Gallon of Milk, and turn it with Runnet, then drain all the Curd from the Whey, put the Curd into a Mortar, and beat it with Half a Pound of freſh Butter till the Butter and Curd are well mixed; then beat ſix Eggs, Half the Whites, and ſtrain them to the Curd, two *Naples* Biſcuits, or Half a Penny Roll grated; mix all theſe together, and ſweeten to your Palate; butter your Patty-pans, and fill them with the Ingredients.

Bake

Bake them, but don't let your Oven be too hot; when they are done, turn them out into a Diſh, cut Citron and Candied Orange-peel into little narrow Bits, about an Inch long, and blanched Almonds cut in long Slips, ſtick them here and there on the Tops of the Puddings, juſt as you fancy; pour melted Butter with a little Sack in it into the Diſh, and throw fine Sugar all over the Puddings and Diſh. They make a pretty Side-diſh.

To make an Apricot Pudding

CODLE ſix large Apricots very tender, break them very ſmall, ſweeten them to your Taſte. When they are cold, add ſix Eggs, only two Whites well beat; mix them well together with a Pint of good Cream, lay a Puff-paſte all over your Diſh and pour in your Ingredients. Bake it Half an Hour, don't let the Oven be too hot; when it is enough, throw a little fine Sugar all over it, and ſend it to Table hot.

To make the Ipſwich Almond Pudding.

STEEP ſomewhat above three Ounces of the Crumb of White Bread ſliced, in a Pint and a Half of Cream, or grate the Bread, then beat Half a Pound of blanched Almonds very fine till they are like a Paſte, with a little Orange-flower Water, beat up the Yolks of eight Eggs and the Whites of four; mix all well together, put in a Quarter of a Pound of White Sugar, and ſtir in a little melted Butter about a Quarter of a Pound, lay a Sheet of Puff-paſte at the Bottom of your Diſh and pour in the Ingredients. Half an Hour will bake it.

To make a Vermicella Pudding.

YOU muſt take the Yolks of two Eggs, and mix it up with as much Flour as will make it pretty ſtiff, ſo as you can roll it out very thin, like a thin Wafer; and when it is ſo dry as you can roll it up together without breaking, roll it as cloſe as you can; then with a ſharp Knife begin at one End, and cut it as thin as you can, have ſome Water boiling, with a little Salt in it, put in the Paſte, and juſt give it a boil for a Minute or two; then throw it into a Sieve to drain, then take a Pan, lay a Layer of Vermicella and a Layer of Butter, and ſo on. When it is cool, beat it up well together, and melt the reſt of the Butter and pour on it; beat it well (a Pound of Butter is enough, mix Half with the Paſte and the other Half melt) grate the Crumb of a Penny-Loaf, and mix in; beat up ten Eggs, and mix in a ſmall Nutmeg grated, a Gill of Sack, or ſome Roſe-Water, a Tea Spoonful of Salt, beat

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it all well together, and ſweeten it to your Palate; grate a little Lemon-peel in, and dry two large Blades of Mace and beat them fine. You may, for Change, add a Pound of Currants nicely waſhed and picked clean, butter the Pan or Diſh you bake it in, and then pour in your Mixture. It will take an Hour and a Half baking; but the Oven muſt not be too hot. If you lay a good thin Cruſt round the Bottom of the Diſh or Sides, it will be better.

Puddings *for little Diſhes.*

YOU muſt take a Pint of Cream and boil it, and ſlit a Half-penny-Loaf and pour the Cream hot over it, and cover it cloſe till it is cold; then beat it fine, and grate in Half a large Nutmeg, a Quarter of a Pound of Sugar, the Yolks of four Eggs, but two Whites well beat, beat it all well together. With the Half of this, fill four little Wooden Diſhes; colour one Yellow with Saffron, one Red with Cochineal, Green with the Juice of Spinach, and Blue with Syrup of Violets; the reſt mix, an Ounce of ſweet Almonds blanched and beat fine, and fill a Diſh. Your Diſhes muſt be ſmall, and tie your Covers over very cloſe with Packthread. When your Pot boils, put them in. An Hour will boil them; when enough, turn them out in a Diſh, the white one in the Middle, and the four coloured ones round. When they are enough, melt ſome freſh Butter, with a Glaſs of Sack, and pour over, and throw Sugar all over the Diſh. The White Pudding-Diſh muſt be of a larger Size than the reſt; and be ſure to butter your Diſhes well before you put them in, and don't fill them too full.

To make a Sweet-Meat Pudding.

PUT a thin Puff-paſte all over your Diſh, then have candied Orange and Lemon-peel and Citron, of each an Ounce, ſlice them thin, and lay them all over the Bottom of your Diſh; then beat eight Yolks of Eggs, and two Whites, near Half a Pound of Sugar, and Half a Pound of melted Butter. Beat all well together; when the Oven is ready, pour it on your Sweet-Meats. An Hour or leſs will bake it. The Oven muſt not be too hot.

To make a fine Plain Pudding.

GET a Quart of Milk, put into it ſix Laurel-leaves, boil it, then take out your Leaves, and ſtir in as much Flour as will make it a Haſty-pudding pretty thick, take it off, and then ſtir in Half a Pound of Butter, then a Quarter of a Pound of Sugar, a ſmall Nutmeg grated, and twelve Yolks and ſix Whites of Eggs well

well beaten. Mix all well together, butter a Diſh and put in your Stuff. A little more than Half an Hour will bake it.

To make a Ratifia Pudding.

GET a Quart of Cream, boil it with four or five Laurel-leaves, then take them out, and break in Half a Pound of *Naples* Biſcuits, Half a Pound of Butter, ſome Sack, Nutmeg and a little Salt; take it off the Fire, cover it up, when it is almoſt cold, put in two Ounces of blanched Almonds beat fine and the Yolks of five Eggs. Mix all well together, and bake it in a moderate Oven Half an Hour. Scrape Sugar on it, as it goes into the Oven.

To make a Bread *and* Butter Pudding.

GET a Penny-Loaf, and cut it into thin Slices of Bread and Butter, as you do for Tea. Butter your Diſh as you cut them, lay Slices all over the Diſh, then ſtrew a few Currants clean waſhed and picked, then a Row of Bread and Butter, then a few Currants, and ſo on till all your Bread and Butter is in; then take a Pint of Milk, beat up four Eggs, a little Salt, Half a Nutmeg grated, mix all together with Sugar to your Taſte; pour this over the Bread, and bake it Half an Hour. A Puff-paſte under does beſt. You may put in two Spoonfuls of Roſe-Water.

To make a boiled Rice Pudding.

HAVING got a Quarter of a Pound of the Flour of Rice, put it over the Fire in a Pint of Milk, and keep it ſtirring conſtantly that it may not clod nor burn. When it is of a good Thickneſs, take it off, and pour it into an earthen Pan; ſtir in Half a Pound of Butter very ſmooth and Half a Pint of Cream or new Milk, ſweeten to your Palate, grate in Half a Nutmeg and the outward Rind of a Lemon, beat up the Yolks of ſix Eggs and two Whites, beat all well together; boil it either in ſmall China Baſons, or Wooden Bowls. When boiled, turn them in a Diſh, pour melted Butter over them, with a little Sack, and throw Sugar all over.

To make a cheap Rice Pudding.

GET a Quarter of a Pound of Rice, and Half a Pound of Raiſins ſtoned, and tie them in a Cloth. Give the Rice a great deal of Room to ſwell. Boil it two Hours; when it is enough, turn it into your Diſh, and pour melted Butter and Sugar over it, with a little Nutmeg.

To make a cheap Plain Rice Pudding.

GET a Quarter of a Pound of Rice, tie it in a Cloth, but give room for Swelling. Boil it an Hour, then take it up, untie it, and with a Spoon ſtir in a Quarter of a Pound of Butter, grate ſome Nutmeg, and ſweeten to your Taſte, then tie it up cloſe and boil it another Hour; then take it up, turn it into your Diſh and pour melted Butter over it.

To make a cheap baked Rice Pudding.

YOU muſt take a Quarter of a Pound of Rice, boil it in a Quart of new Milk, ſtir it that it does not burn; when it begins to be thick, take it off, let it ſtand till it is a little cool, then ſtir in well a Quarter of a Pound of Butter and Sugar to your Palate; grate a ſmall Nutmeg, butter your Diſh, pour it in and bake it.

To make a Spinach Pudding.

TAKE a Quarter of a Peck of Spinach, picked and waſhed clean, put it into a Sauce-pan, with a little Salt, cover it cloſe, and when it is boiled juſt tender, throw it into a Sieve to drain; then chop it with a Knife, beat up ſix Eggs, mix well with it Half a Pint of Cream and a ſtale Roll grated fine, a little Nutmeg, and a Quarter of a Pound of melted Butter; ſtir all well together, put it into the Sauce-pan you boiled the Spinach, and keep ſtirring it all the Time till it begins to thicken; then wet and flour your Cloth very well, tie it up and boil it an Hour. When it is enough, turn it into your Diſh, pour melted Butter over it, and the Juice of a *Seville* Orange, if you like it; as to Sugar, you muſt add, or let it alone, juſt to your Taſte. You may bake it; but then you ſhould put in a Quarter of a Pound of Sugar. You may add Biſcuit in the room of Bread, if you like it better.

To make a Quaking Pudding.

TAKE a Pint of good Cream, ſix Eggs, and Half the Whites, beat them well and mix with the Cream; grate a little Nutmeg in, add a little Salt, and a little Roſe Water if it be agreeable; grate in the Crumb of a Halfpenny Roll, or a Spoonful of Flour, firſt mixed with a little of the Cream, or a Spoonful of the Flour of Rice, which you pleaſe. Butter a Cloth well, and

flour it; then put in your Mixture, tie it not too close, and boil it Half an Hour fast. Be sure the Water boils before you put it in.

To make a Cream Pudding

TAKE a Quart of Cream, boil it with a Blade of Mace, and Half a Nutmeg grated, let it cool, beat up eight Eggs, and three Whites, strain them well, mix a Spoonful of Flour with them, a Quarter of a Pound of Almonds blanched, and beat very fine, with a Spoonful of Orange-flower, or Rose Water, mix with the Eggs, then by Degrees mix in the Cream, beat all well together, take a thick Cloth, wet it and flour it well, pour in your Stuff, tie it close, and boil it Half an Hour. Let the Water boil all the Time fast; when it is done, turn it into your Dish, pour melted Butter over, with a little Sack, and throw fine Sugar all over it.

To make a Pruen Pudding.

TAKE a Quart of Milk, beat six Eggs, Half the Whites, with Half a Pint of the Milk and four Spoonfuls of Flour, a little Salt and two Spoonfuls of beaten Ginger; then by Degrees mix in all the Milk, and a Pound of Pruens, tie it in a Cloth, boil it an Hour, melt Butter and pour over it. Damsons eat well done this Way, in room of Pruens.

To make a Spoonful Pudding.

TAKE a Spoonful of Flour, a Spoonful of Cream or Milk, an Egg, a little Nutmeg, Ginger and Salt; mix all together, and boil it in a little Wooden Dish Half an Hour. You may add a few Currants.

To make an Apple Pudding.

MAKE a good Puff-paste, roll it out Half an Inch thick, pare your Apples, and core them, enough to fill the Crust, and close it up, tie it in a Cloth and boil it. If a small Pudding, two Hours; if a large one, three or four Hours. When it is enough turn it into your Dish, cut a Piece of the Crust out of the Top, butter and sugar it to your Palate; lay on the Crust again, and send it to Table hot. A Pear Pudding make the same Way. And thus you may make a Damson Pudding, or any Sort of Plumbs, Apricots, Cherries, or Mulberries, and are very fine.

To make Yeaſt Dumplings.

FIRST make a light Dough as for Bread, with Flour, Water, Salt and Yeaſt, cover with a Cloth, and ſet it before the Fire for Half an Hour; then have a Sauce-pan of Water on the Fire, and when it boils take the Dough, and make it into little round Balls, as big as a large Hen's Egg; then flat them with your Hand, and put them into the boiling Water; a few Minutes boils them. Take great Care they don't fall to the Bottom of the Pot or Sauce-pan, for then they will be heavy; and be ſure to keep the Water boiling all the Time. When they are enough, take them up (which they will be in ten Minutes or leſs) lay them in your Diſh, and have melted Butter in a Cup. As good a Way as any to ſave Trouble, is to ſend to the Baker's for Half a Quartern of Dough (which will make a great many) and then you have only the Trouble of boiling it.

To make Norfolk Dumplings.

MIX a good thick Batter, as for Pancakes; take Half a Pint of Milk, two Eggs, a little Salt, and make it into a Batter with Flour. Have ready a clean Sauce-pan of Water boiling, into which drop this Batter. Be ſure the Water boils faſt, and two or three Minutes will boil them; then throw them into a Sieve to drain the Water away, then turn them into a Diſh and ſtir a Lump of freſh Butter into them; eat them hot, and they are very good.

To make Hard Dumplings.

MIX Flour and Water, with a little Salt, like a Paſte, roll them in Balls, as big as a Turkey's Egg, roll them in a little Flour, have the Water boiling, throw them in the Water, and Half an Hour will boil them. They are beſt boiled with a good Piece of Beef. You may add, for Change, a few Currants. Have melted Butter in a Cup.

Another Way to make Hard Dumplings.

RUB into your Flour firſt a good Piece of Butter, then make it like a Cruſt for a Pye; make them up, and boil them as above.

To make Apple Dumplings.

MAKE a good Puff-paſte, pare ſome large Apples, cut them in Quarters, and take out the Cores very nicely; take a Piece of Cruſt, and roll it round, enough for one Apple; if they are big, they will not look pretty, ſo roll the Cruſt round each Apple, and make them round like a Ball, with a little Flour in your Hand. Have a Pot of Water boiling, take a clean Cloth, dip it in the Water, and ſhake Flour over it; tie each Dumpling by itſelf, and put them in the Water boiling, which keep boiling all the Time; and if your Cruſt is light and good, and the Apples not too large, Half an Hour will boil them; but if the Apples be large, they will take an Hour's boiling. When they are enough, take them up and lay them in a Diſh; throw fine Sugar all over them, and ſend them to Table. Have good freſh Butter melted in a Cup, and fine beaten Sugar in a Saucer.

Another Way to make Apple Dumplings.

MAKE a good Puff-paſte, roll it out a little thicker than a Crown-piece, pare ſome large Apples, and roll every Apple in a Piece of this Paſte, tie them cloſe in a Cloth ſeparate, boil them an Hour, cut a little Piece of the Top off and take out the Core, take a Tea Spoonful of Lemon-peel ſhred as fine as poſſible, juſt give it a Boil in two Spoonfuls of Roſe or Orange-flower Water. In each Dumpling put a Tea Spoonful of this Liquor, ſweeten the Apple with fine Sugar, pour in ſome melted Butter, and lay on your Piece of Cruſt again. Lay them in your Diſh, and throw fine Sugar all over them.

To make a Cheeſe-curd Florendine.

TAKE two Pounds of Cheeſe-curd, break it all to Pieces with your Hand, a Pound of blanched Almonds finely pounded, with a little Roſe Water, Half a Pound of Currants clean waſhed and picked, a little Sugar to your Palate, ſome ſtewed Spinath cut ſmall; mix all well together, lay a Puff-paſte in a Diſh, put in your Ingredients, cover it with a thin Cruſt rolled, and laid acroſs, and bake it in a moderate Oven Half an Hour. As to the Top-Cruſt lay it in what Shape you pleaſe, either rolled or marked with an Iron on Purpoſe.

A Florendine

A Florendine of Oranges *or* Apples.

GET Half a Dozen *Seville* Oranges, ſave the Juice, take out the Pulp, lay them in Water twenty-four Hours, ſhift them three or four Times, then boil them in three or four Waters, then drain them from the Water, put them in a Pound of Sugar, and their Juice, boil them to a Syrup, take great Care they do not ſtick to the Pan you do them in, and ſet them by for Uſe. When you uſe them, lay a Puff-paſte all over the Diſh, boil ten Pippins pared, quartered and cored, in a little Water and Sugar, and ſlice two of the Oranges and mix with the Pippins in the Diſh. Bake it in a ſlow Oven, with Cruſt as above: Or juſt bake the Cruſt, and then lay in the Ingredients.

To make an Artichoke Pye.

BOIL twelve Artichokes, take off all the Leaves and Choke, take the Bottoms clear from the Stalk, make a good Puff-paſte Cruſt, and lay a Quarter of a Pound of good freſh Butter all over the Bottom of your Pye; then lay a Row of Artichokes, ſtrew a little Pepper, Salt, and beaten Mace over them, then another Row, and ſtrew the reſt of your Spice over them, put in a Quarter of a Pound more of Butter in little Bits, take Half an Ounce of Truffles and Morels, boil them in a Quarter of a Pint of Water, pour the Water into the Pye, cut the Truffles and Morels very ſmall, throw all over the Pye; then have ready twelve Eggs boiled hard, take only the hard Yolks, lay them all over the Pye, pour in a Gill of White Wine, cover your Pye and bake it. When the Cruſt is done, the Pye is enough. Four large Blades of Mace and twelve Peppercorns well beat will do, with a Tea Spoonful of Salt.

To make a ſweet Egg Pye.

MAKE a good Cruſt, cover your Diſh with it, then have ready twelve Eggs boiled hard, cut them in Slices, and lay them in your Pye; throw Half a Pound of Currants, clean waſhed and picked, all over the Eggs; then beat up four Eggs well, mixt with Half a Pint of White Wine, grate in a ſmall Nutmeg, and make it pretty ſweet with Sugar. You are to mind to lay a Quarter of a Pound of Butter between the Eggs, then pour in your Wine and Eggs, and cover your Pye. Bake it Half an Hour, or till the Cruſt is done.

To

To make a Potatoe Pye.

BOIL three Pounds of Potatoes, peel them, make a good Cruſt and lay in your Diſh; lay at the Bottom Half a Pound of Butter, then lay in your Potatoes, throw over them three Tea Spoonfuls of Salt, and a ſmall Nutmeg grated all over, ſix Eggs boiled hard and chopped fine, throw all over, a Tea Spoonful of Pepper ſtrewed all over, then Half a Pint of White Wine. Cover your Pye, and bake it Half an Hour, or till the Cruſt is enough.

To make an Onion Pye.

WASH and pare ſome Potatoes, and cut them in Slices, peel ſome Onions, cut them in Slices, pare ſome Apples and ſlice them, make a good Cruſt, cover your Diſh, lay a Quarter of a Pound of Butter all over, take a Quarter of an Ounce of Mace beat fine, a Nutmeg grated, a Tea Spoonful of beaten Pepper, three Tea Spoonfuls of Salt, mix all together, ſtrew ſome over the Butter, lay a Layer of Potatoes, a Layer of Onion, a Layer of Apple and a Layer of Eggs, and ſo on till you have filled your Pye, ſtrewing a little of the Seaſoning between each Layer, and a Quarter of a Pound of Butter in Bits, and ſix Spoonfuls of Water. Cloſe your Pye, and bake it an Hour and a Half. A Pound of Potatoes, a Pound of Onions, a Pound of Apples and twelve Eggs, will do.

To make an Orangeado Pye.

MAKE a good Cruſt, lay it over your Diſh, take two Oranges, boil them with two Lemons till tender, in four or five Quarts of Water. In the laſt Water, which there muſt be about a Pint of, add a Pound of Loaf Sugar, boil it, take them out and ſlice them into your Pye; then pare twelve Pippins, core them and give them one boil in the Syrup; lay them all over the Orange and Lemon, pour in the Syrup, and pour on them ſome Orangeado Syrup. Cover your Pye, and bake it in a ſlow Oven Half an Hour.

To make a Skirrit Pye.

TAKE your Skirrits and boil them tender, peel them, ſlice them, fill your Pye, and take to Half a Pint of Cream the Yolk of an Egg, beat fine with a little Nutmeg, a little beaten Mace and a little Salt; beat all together well, with a Quarter of a Pound of freſh Butter melted, then pour in as much as your Diſh will hold, put on the Top-cruſt and bake it Half an Hour.

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You may put in ſome hard Yolks of Eggs; if you cannot get Cream, put in Milk, but Cream is beſt. About two Pounds of the Root will do.

To make an Apple Pye.

MAKE a good Puff-paſte Cruſt, lay ſome round the Sides of the Diſh, pare and quarter your Apples, and take out the Cores, lay a Row of Apples thick, throw in Half the Sugar you deſign for your Pye, mince a little Lemon-peel fine, throw over and ſqueeze a little Lemon over them, then a few Cloves, here and there one, then the reſt of your Apples and the reſt of your Sugar. You muſt ſweeten to your Palate, and ſqueeze a little more Lemon. Boil the Peeling of the Apples and the Cores in ſome fair Water, with a Blade of Mace, till it is very good; ſtrain it and boil the Syrup with a little Sugar, till there is but very little and good, pour it into your Pye, put on your Upper-cruſt and bake it. You may put in a little Quince or Marmalate, if you pleaſe.

Thus make a Pear Pye, but don't put in any Quince. You may butter them when they come out of the Oven; or beat up the Yolks of two Eggs and Half a Pint of Cream, with a little Nutmeg, ſweeten'd with Sugar, take off the Lid and pour in the Cream. Cut the Cruſt in little Three-corner Pieces, and ſtick about the Pye, and ſend it to Table.

To make a Cherry Pye.

MAKE a good Cruſt, lay a little round the Sides of your Diſh, throw Sugar at the Bottom, and lay in your Fruit and Sugar at Top. A few Red Currants does well with them; put on your Lid, and bake in a ſlack Oven.

Make a Plumb Pye the ſame Way, and a Gooſeberry Pye. If you would have it Red, let it ſtand a good while in the Oven, after the Bread is drawn. A Cuſtard is very good with the Gooſeberry Pye.

To make a Salt-Fiſh Pye.

GET a Side of Salt-Fiſh, lay it in Water all Night, next Morning put it over the Fire in a Pan of Water till it is tender, drain it and lay it on the Dreſſer, take off all the Skin and pick the Meat clean from the Bones, mince it ſmall, then take the Crumb of two *French* Rolls, cut in Slices and boiled up with a Quart of new Milk, break your Bread very fine with a Spoon, put to it your minced Salt-Fiſh, a Pound of melted Butter, two Spoon-

fuls

fuls of minced Parſley, Half a Nutmeg grated, a little beaten Pepper and three Tea Spoonfuls of Muſtard; mix all well together, make a good Cruſt, and lay all over your Diſh and cover it up. Bake it an Hour.

To make a Carp Pye.

TAKE a large Carp, ſcale, waſh and gut it clean; take an Eel, boil it juſt a little tender, pick off all the Meat and mince it fine, with an equal Quantity of Crumbs of Bread, a few Sweet Herbs, a little Lemon-peel cut fine, a little Pepper, Salt and grated Nutmeg, an Anchovy, Half a Pint of Oyſters parboiled and chopped fine, the Yolks of three hard Eggs cut ſmall, roll it up with a Quarter of a Pound of Butter, and fill the Belly of the Carp. Make a good Cruſt, cover the Diſh, and lay in your Carp; ſave the Liquor you boil your Eel in, put in the Eel Bones, boil them with a little Mace, Whole Pepper, an Onion, ſome Sweet Herbs, and an Anchovy. Boil it till there is about Half a Pint, ſtrain it, add to it a Quarter of a Pint of White Wine, and a Lump of Butter mix'd in a very little Flour; boil it up, and pour into your Pye. Put on the Lid, and bake it an Hour in a quick Oven. If there be any Force-Meat left after filling the Belly, make Balls of it, and put into the Pye. If you have not Liquor enough, boil a few ſmall Eels to make enough to fill your Diſh.

To make a Soal Pye.

MAKE a good Cruſt, cover your Diſh, boil two Pounds of Eels tender, pick all the Fleſh clean from the Bones, throw the Bones into the Liquor you boil the Eels in, with a little Mace and Salt till it is very good, and about a Quarter of a Pint, then ſtrain it. In the mean Time cut the Fleſh of your Eel fine, with a little Lemon-peel ſhred fine, a little Salt, Pepper and Nutmeg, a few Crumbs of Bread, chopped Parſley and an Anchovy; melt a Quarter of a Pound of Butter, and mix with it, then lay it in the Diſh, cut the Fleſh of a Pair of large Soals, or three Pair of very ſmall ones, clean from the Bones and Fins, lay it on the Force-Meat and pour in the Broth of the Eels you boiled; put the Lid of the Pye on, and bake it. You ſhould boil the Bones of the Soals with the Eel Bones, to make it good. If you boil the Soal Bones with one or two little Eels, without the Force-Meat, your Pye will be very good. And thus you may do a Turbutt.

To make an Eel Pye.

MAKE a good Cruſt, clean, gut and waſh your Eels very well, then cut them in Pieces Half as long as your Finger; ſeaſon them with Pepper, Salt, and a little beaten Mace to your Palate, either high or low. Fill your Diſh with Eels, and put as much Water as the Diſh will well hold; put on your Cover, and bake them well.

To make a Flounder Pye.

GET ſome Flounders, waſh them clean, dry them in a Cloth, juſt boil them, cut off the Meat clean from the Bones, lay a good Cruſt over your Diſh, and lay a little freſh Butter at the Bottom, and on that the Fiſh; ſeaſon them with Pepper and Salt to your Mind. Boil the Bones in the Water your Fiſh was boiled in, with a little Bit of Horſe-raddiſh, a little Parſley, a very little Bit of Lemon-peel and a Cruſt of Bread. Boil it till there is juſt enough Liquor for the Pye, then ſtrain it, and put it into your Pye; put on the Top-cruſt, and bake it.

To make a Herring Pye.

SCALE, gut and waſh them very clean, cut off the Heads, Fins and Tails. Make a good Cruſt, cover your Diſh, then ſeaſon your Herrings with beaten Mace, Pepper and Salt; put a little Butter in the Bottom of your Diſh, then a Row of Herrings, pare ſome Apples and cut them in thin Slices all over, then peel ſome Onions and cut them in Slices all over thick, lay a little Butter on the Top, put in a little Water, lay on the Lid and bake it well.

To make a Salmon Pye.

MAKE a good Cruſt, cleanſe a Piece of Salmon well, ſeaſon it with Salt, Mace and Nutmeg, lay a little Piece of Butter at the Bottom of the Diſh, and lay your Salmon in. Melt Butter according to your Pye; take a Lobſter, boil it, pick out all the Fleſh, chop it ſmall, bruiſe the Body, mix it well with the Butter, which muſt be very good; pour it over your Salmon, put on the Lid, and bake it well.

To make a Lobſter Pye.

MAKE a good Cruſt, boil two Lobſters, take out the Tails, cut them in two, take out the Gut, cut each Tail in four Pieces, and lay them in the Diſh. Take the Bodies, bruiſe them well with the Claws, and pick out all the reſt of the Meat; chop it all together, ſeaſon it with Pepper, Salt, and two or three Spoonfuls of Vinegar, melt Half a Pound of Butter, ſtir all together, with the Crumb of a Halfpenny Roll rubbed in a clean Cloth ſmall, lay it over the Tails, put on your Cover, and bake it in a ſlow Oven.

To make a Muſſel Pye.

MAKE a good Cruſt, lay it all over the Diſh, waſh your Muſſels clean in ſeveral Waters, then put them in a deep Stew-pan, cover them and let them ſtew till they are all open, pick them out and ſee there be no Crabs under the Tongue; put them in a Sauce-pan, with two or three Blades of Mace, ſtrain the Liquor juſt enough to cover them, a good Piece of Butter, and a few Crumbs of Bread; ſtew them a few Minutes, fill your Pye, put on the Lid, and bake it Half an Hour. So you may make an Oyſter Pye.

To make Lent Mince Pies.

SIX Eggs boiled hard and chopped fine, twelve Pippins pared and chopped ſmall, a Pound of Raiſins of the Sun ſtoned and chopped fine, a Pound of Currants waſhed, picked and rubbed clean, a large Spoonful of fine Sugar beat fine, an Ounce of Citron, an Ounce of candied Orange, both cut fine, a Quarter of an Ounce of Mace and Cloves beat fine and a large Nutmeg beat fine; mix all together with a Gill of Brandy, and a Gill of Sack. Make your Cruſt good, and bake it in a ſlack Oven. When you make your Pye, ſqueeze in the Juice of a *Seville* Orange, and a Glaſs of Red Wine.

To Collar Salmon.

TAKE a Side of Salmon, cut off about a Handful of the Tail, waſh your large Piece very well, dry it with a clean Cloth, then waſh it over with Yolks of Eggs, and then make Force-Meat with that you cut off the Tail; but take off the Skin, and put to it a Handful of parboiled Oyſters, a Tail or two of Lobſters, the Yolks of three or four Eggs boiled hard, ſix Anchovies, a Handful of Sweet Herbs chopped ſmall, a little Salt, Cloves, Mace, Nutmeg,

meg, Pepper beat fine, and grated Bread. Work all theſe together into a Body, with the Yolks of Eggs, lay it all over the fleſhy Part, and a little more Pepper and Salt over the Salmon; ſo roll it up into a Collar, and bind it with broad Tape, then boil it in Water, Salt and Vinegar; but let the Liquor boil firſt, then put in your Collars, a Bunch of Sweet Herbs, ſliced Ginger and Nutmeg; let it boil, but not too faſt. It will take near two Hours boiling. When it is enough, take it up into your Souſing-pan, and when the Pickle is cold, put it to your Salmon, and let it ſtand in it till uſed; or otherwiſe you may pot it. Fill it up with clarified Butter, as you pot Fowls; that Way will keep longeſt.

To Collar Eels.

TAKE your Eel and cut it open, take out the Bones, cut off the Head and Tail, lay the Eel flat on the Dreſſer, and ſhred ſome Sage as fine as poſſible, and mix it with Black Pepper beat, grated Nutmeg and Salt, lay it all over the Eel, roll it up hard in little Cloths, and tie both Ends tight; then ſet over the Fire ſome Water, with Pepper and Salt, five or ſix Cloves, three or four Blades of Mace, a Bay-Leaf or two. Boil it Bones, Head and Tail well together; then take out your Heads and Tails, put in your Eels and let them boil till they are tender, then take them out and boil the Liquor longer, till you think there is enough to cover them. Take it off, and when cold pour it over the Eels, and cover it cloſe. Don't take off the Cloths till you uſe them.

To pickle or bake Herrings.

SCALE and waſh them clean, cut off the Heads, take out the Rows, or waſh them clean, and put them in again juſt as you like. Seaſon them with a little Mace and Cloves beat, a very little beaten Pepper and Salt, lay them in a deep Pan, lay two or three Bay-Leaves between each Lay, then put in Half Vinegar and Half Water, or Rap Vinegar. Cover it cloſe with a Brown Paper, and ſend it to the Oven to bake; let it ſtand till cold, then pour off that Pickle, and put freſh Vinegar and Water and ſend them to the Oven again to bake. Thus do Sprats; but don't bake them the ſecond Time. Some uſe only All-ſpice, but that is not ſo good.

To pickle or bake Mackrel, *to keep all the Year.*

GUT them, cut off their Heads, cut them open, dry them very well with a clean Cloth, take a Pan which they will lie cleaverly in, lay a few Bay-Leaves at the Bottom, rub the Bone with a

little Bay-ſalt beat fine, take a little beaten Mace, a few Cloves beat fine, Black and White Pepper beat fine; mix a little Salt, rub them inſide and out with the Spice, lay them in a Pan, and between every Lay of the Mackrel put a few Bay-Leaves, then cover them with Vinegar, tie them down cloſe with Brown Paper, put them into a ſlow Oven; they will take a good while doing; when they are enough, uncover them, let them ſtand till cold, then pour away all that Vinegar, and put as much good Vinegar as will cover them, and put in an Onion ſtuck with Cloves. Send them to the Oven again, let them ſtand two Hours in a very ſlow Oven, and they will keep all the Year; but you muſt not put in your Hands to take out the Mackrel, if you can avoid it, but take a Slice to take them out with. The great Bones of the Mackrel taken out and broiled, is a pretty little Plate to fill up a Corner of a Table.

To Souſe Mackrel.

YOU muſt waſh them clean, gut them, and boil them in Salt and Water till they are enough; take them out, lay them in a clean Pan, cover them with the Liquor, add a little Vinegar; and when you ſend them to Table, lay Fennel over them.

To Pot a Lobſter.

TAKE a live Lobſter, boil it in Salt and Water, and peg it that no Water gets in; when it is cold, pick out all the Fleſh and Body, take out the Gut, beat it in a Mortar fine, and ſeaſon it with beaten Mace, grated Nutmeg, Pepper and Salt. Mix all together, melt a little Piece of Butter as big as a large Walnut, and mix it with the Lobſter as you are beating it; when it is beat to a Paſte, put it into your Potting-pot, and put it down as cloſe and hard as you can; then ſet ſome freſh Butter in a deep broad Pan before the Fire, and when it is all melted, take off the Scum at the Top, if any, and pour the clear Butter over the Meat as thick as a Crown-Piece. The Whey and Churn Milk will ſettle at the Bottom of the Pan; but take great Care none of that goes in, and always let your Butter be very good, or you will ſpoil all: Or only put the Meat Whole, with the Body mix'd among it, laying them as cloſe together as you can, and pour the Butter over them. You muſt be ſure to let the Lobſter be well boiled. A midling one will take Half an Hour boiling.

To Pot Eels.

TAKE a large Eel, skin it, cleanſe it and waſh it very clean, dry it in a Cloth, and cut it into Pieces as long as your Finger. Seaſon them with a little beaten Mace and Nutmeg, Pepper, Salt, and a little Sal Prunella beat fine; lay them in a Pan, then pour as much good Butter over them as will cover them, and clarified as above. They muſt be baked Half an Hour in a quick Oven; if a ſlow Oven longer, till they are enough, but that you muſt judge by the Largeneſs of the Eels. With a Fork take them out, and lay them on a coarſe Cloth to drain. When they are quite cold, ſeaſon them again with the ſame Seaſoning, lay them in the Pot cloſe, then take off the Butter they were baked in clear from the Gravy of the Fiſh, and ſet in a Diſh before the Fire. When it is melted pour the clear Butter over the Eels, and let them be covered with the Butter.

In the ſame Manner you may pot what you pleaſe. You may bone your Eels, if you chuſe it; but then don't put in any Sal Prunella.

To Pot Lampreys.

SKIN them, cleanſe them with Salt, and then wipe them dry; beat ſome Black Pepper, Mace and Cloves, mix them with Salt and ſeaſon them. Lay them in a Pan, and cover them with clarified Butter. Bake them an Hour; order them as the Eels, only let them be ſeaſoned, and one will be enough for a Pot. You muſt ſeaſon them well, let your Butter be good, and they will keep a long Time.

To Pot Charrs.

AFTER having cleanſed them, cut off the Fins, Tails and Heads, then lay them in Rows in a long Baking-pan; cover them with Butter, and order them as above.

To Pot a Pike.

YOU muſt ſcale it, cut off the Head, ſplit it and take out the Chine-Bone, then ſtrew all over the Inſide ſome Bay-Salt and Pepper, roll it up round, and lay it in a Pot. Cover it, and bake it an Hour. Then take it out, and lay it on a coarſe Cloth to drain; when it is cold, put it into your Pot, and cover it with clarified Butter.

To

To Pot Salmon.

TAKE a Piece of freſh Salmon, ſcale it, and wipe it clean (let your Piece, or Pieces, be as big as will lie cleaverly on your Pot) ſeaſon it with *Jamaica* Pepper, Black Pepper, Mace and Cloves beat fine, mix'd with Salt, a little Sal Prunella beat fine, and rub the Bone with. Seaſon with a little of the Spice, pour clarified Butter over it, and bake it well. Then take it out carefully, and lay it to drain; when cold, ſeaſon it well, lay it in your Pot cloſe, and cover it with clarified Butter as above.

Thus you may do Carp, Tench, Trout, and ſeveral Sorts of Fiſh.

Another Way to Pot Salmon.

SCALE and clean your Salmon down the Back, dry it well, and cut it as near the Shape of your Pot as you can. Take two Nutmegs, an Ounce of Mace and Cloves beaten, Half an Ounce of White Pepper, and an Ounce of Salt; then take out all the Bones, cut off the Jole below the Fins, and cut off the Tail. Seaſon the ſcaly Side firſt, lay that at the Bottom of the Pot, then rub the Seaſoning on the other Side, cover it with a Diſh, and let it ſtand all Night. It muſt be put double, and the ſcaly Side, Top and Bottom; put Butter Bottom and Top, and cover the Pot with ſome ſtiff coarſe Paſte. Three Hours will bake it, if a large Fiſh; if a ſmall one, two Hours; and when it comes out of the Oven, let it ſtand Half an Hour; then uncover it, and raiſe it up at one End, that the Gravy may run out, then put a Trencher and a Weight on it to preſs out the Gravy. When the Butter is cold, take it out clear from the Gravy, add ſome more to it, and put it in a Pan before the Fire; when it is melted, pour it over the Salmon; and when it is cold, paper it up. As to the Seaſoning of theſe Things, it muſt be according to your Palate, more or leſs.

Note, Always take great Care that no Gravy or Whey of the Butter is left in the Potting, if there is it will not keep.

CHAP.

CHAP. X.

Directions for the SICK.

I don't pretend to meddle here in the Phyſical Way; but a few Directions for the Cook, or Nurſe, I preſume will not be improper, to make ſuch Diet, &c. as the Doctor ſhall order.

To make Mutton Broth.

TAKE a Pound of a Loin of Mutton, take off the Fat, put to it one Quart of Water, let it boil and skim it well, then put in a good Piece of Upper-cruſt of Bread, and one large Blade of Mace. Cover it cloſe, and let it boil ſlowly an Hour; don't ſtir it, but pour the Broth clear off. Seaſon it with a little Salt, and the Mutton will be fit to eat. If you boil Turnips, don't boil them in the Broth, but by themſelves in another Sauce-pan.

To boil a Scrag of Veal.

SET on the Scrag in a clean Sauce-pan: To each Pound of Veal put a Quart of Water, skim it very clean, then put in a good Piece of Upper-cruſt, a Blade of Mace to each Pound, and a little Parſley tied with a Thread. Cover it cloſe, then let it boil very ſoftly two Hours, and both Broth and Meat will be fit to eat.

To make Beef *or* Mutton Broth *for very weak People, who take but little Nouriſhment.*

TAKE a Pound of Beef, or Mutton, or both together: To a Pound put two Quarts of Water, firſt skin the Meat and take off all the Fat; then cut it into little Pieces, and boil it till it comes to a Quarter of a Pint. Seaſon it with a very little Corn of Salt, skim off all the Fat, and give a Spoonful of this Broth at a Time. To very weak People, Half a Spoonful is enough; to ſome a Tea Spoonful at a Time; and to others a Tea-cup full. There is greater Nouriſhment from this than any Thing elſe.

To make Beef Drink, *which is ordered for weak People.*

TAKE a Pound of lean Beef, then take off all the Fat and Skin, cut it into Pieces, put it into a Gallon of Water, with the Under-cruſt of a Penny-Loaf, and a very little Salt. Let it boil till it comes to two Quarts; then ſtrain it off, and it is a very hearty Drink.

To make Pork Broth.

TAKE two Pounds of young Pork, then take off the Skin and Fat, boil it in a Gallon of Water, with a Turnip and a very little Corn of Salt. Let it boil till it comes to two Quarts, then ſtrain it off and let it ſtand till cold. Take off the Fat, then leave the Settling at the Bottom of the Pan, and drink Half a Pint in the Morning faſting, an Hour before Breakfaſt; and at Noon, if the Stomach will bear it.

To boil a Chicken.

LET your Sauce-pan be very clean and nice; when the Water boils put in your Chicken, which muſt be very nicely picked and clean, and laid in cold Water a Quarter of an Hour before it is boiled, then take it up out of the Water boiling and lay it in a Pewter-diſh. Save all the Liquor that runs from it in the Diſh, cut up your Chicken all in Joints in the Diſh, then bruiſe the Liver very fine, add a little boiled Parſley chopped very fine, a very little Salt, and a very little grated Nutmeg: Mix it all well together with two Spoonfuls of the Liquor of the Fowl, and pour it into the Diſh with the reſt of the Liquor in the Diſh. If there is not Liquor enough, take two or three Spoonfuls of the Liquor it was boiled in, clap another Diſh over it, then ſet it over a Chaffing-diſh of hot Coals five or ſix Minutes, and carry it to Table hot with the Cover on. This is better than Butter, and lighter for the Stomach, though ſome chuſe it only with the Liquor, and no Parſley, nor Liver, or any Thing elſe, and that is according to different Palates. If it is for a very weak Perſon, take off the Skin of the Chicken before you ſet it on the Chaffing-diſh. If you roaſt it, make nothing but Bread-Sauce, and that is lighter than any Sauce you can make for a weak Stomach.

Thus you may dreſs a Rabbit, only bruiſe but a little Piece of the Liver.

To boil Pigeons.

LET your Pigeons be cleaned, washed, drawn and skinned. Boil them in Milk and Water ten Minutes, and pour over them Sauce, made thus: Take the Livers parboiled, and bruise them fine with as much Parsley boiled and chopped fine. Melt some Butter, mix a little with the Liver and Parsley first, then mix all together, and pour over the Pigeons.

To boil a Partridge, *or any other* Wild Fowl.

WHEN your Water boils, put in your Partridge, let it boil ten Minutes, then take it up into a Pewter Plate, and cut it in two, laying the Insides next the Plate, and have ready some Bread-Sauce, made thus: Take the Crumb of a Halfpenny Roll, or thereabouts, and boil it in Half a Pint of Water, with a Blade of Mace. Let it boil two or three Minutes, pour away most of the Water, then beat it up with a little Piece of nice Butter, a little Salt, and pour it over the Partridge. Clap a Cover over it, then set it over a Chafing-dish of Coals four or five Minutes, and send it away hot, covered close.

Thus you may dress any Sort of Wild Fowl, only boiling it more or less, according to the Bigness. Ducks, take off the Skins before you pour the Bread-Sauce over them; and if you roast them, lay Bread-Sauce under them. It is lighter than Gravy for weak Stomachs.

To boil a Plaise *or* Flounder.

LET your Water boil, throw some Salt in, then put in your Fish, boil it till you think it is enough, and take it out of the Water in a Slice to drain. Take two Spoonfuls of the Liquor with a little Salt, a little grated Nutmeg, then beat up the Yolk of an Egg very well with the Liquor, and stir in the Egg; beat it well together, with a Knife carefully slice away all the little Bones round the Fish, pour the Sauce over it, then set it over a Chafing-dish of Coals for a Minute, and send it hot away. Or in the room of this Sauce, add melted Butter in a Cup.

To mince Veal *or* Chicken, *for the* Sick, *or* weak People.

MINCE a Chicken or Veal very fine, taking off the Skin; just boil as much Water as will moisten it, and no more, with a very little Salt, grate a very little Nutmeg, then throw a

little Flour over it, and when the Water boils put in the Meat. Keep ſhaking it about over the Fire a Minute; then have ready two or three very thin Sippets toaſted nice and brown, laid in the Plate, and pour the Mince-meat over it.

To pull a Chicken *for the* Sick.

YOU muſt take as much cold Chicken as you think proper, take off the Skin, and pull the Meat into little Bits as thick as a Quill; then take the Bones, boil them with a little Salt till they are good, ſtrain it, then take a Spoonful of the Liquor, a Spoonful of Milk, a little Bit of Butter as big as a large Nutmeg rolled in Flour, a little chopped Parſley as much as will lye on a Six-pence, and a little Salt, if wanted. This will be enough for Half a ſmall Chicken. Put all together into the Sauce-pan; then keep ſhaking it till it is thick, and pour it into a hot Plate.

To make Chicken Broth.

YOU muſt take an old Cock, or large Fowl, ſlea it, then pick off all the Fat, and break it all to Pieces with a Rolling-pin; put it into two Quarts of Water, with a good Cruſt of Bread, and a Blade of Mace. Let it boil ſoftly till it is as good as you would have it. If you do it as it ſhould be done, it will take five or ſix Hours doing; pour it off, then put a Quart more of boiling Water, and cover it cloſe. Let it boil ſoftly till it is good, and ſtrain it off. Seaſon with a very little Salt. When you boil a Chicken ſave the Liquor, and when the Meat is eat, take the Bones, then break them and put to the Liquor you boiled the Chicken, with a Blade of Mace, and a Cruſt of Bread. Let it boil till it is good, and ſtrain it off.

To make Chicken Water.

TAKE a Cock, or large Fowl, ſlea it, then bruiſe it with a Hammer, and put it into a Gallon of Water, with a Cruſt of Bread. Let it boil Half away, and ſtrain it off.

To make White Caudle.

YOU muſt take two Quarts of Water, mix in four Spoonfuls of Oatmeal, a Blade or two of Mace, a Piece of Lemon-peel, let it boil, and keep ſtirring of it often. Let it boil about a Quarter of an Hour, and take Care it does not boil over; then ſtrain

it

it through a coarſe Sieve. When you uſe it, ſweeten it to your Palate, grate in a little Nutmeg, and what Wine is proper; and if it is not for a ſick Perſon, ſqueeze in the Juice of a Lemon.

To make Brown Caudle.

BOIL the Gruel as above, with ſix Spoonfuls of Oatmeal, and ſtrain it; then add a Quart of good Ale, not bitter; boil it, then ſweeten it to your Palate, and add Half a Pint of White Wine. When you don't put in White Wine, let it be Half Ale.

To make Water Gruel.

YOU muſt take a Pint of Water, and a large Spoonful of Oatmeal; then ſtir it together, and let it boil up three or four Times, ſtirring it often. Don't let it boil over, then ſtrain it through a Sieve, ſalt it to your Palate, put in a good Piece of freſh Butter, brue it with a Spoon till the Butter is all melted, then it will be fine and ſmooth, and very good. Some love a little Pepper in it.

To make Panado.

YOU muſt take a Quart of Water in a nice clean Sauce-pan, a Blade of Mace, a large Piece of Crumb of Bread; let it boil two Minutes, then take out the Bread, and bruiſe it in a Baſon very fine. Mix as much Water as will make it as thick as you would have it, the reſt pour away, and ſweeten it to your Palate. Put in a Piece of Butter as big as a Walnut, don't put in any Wine, it ſpoils it; you may grate in a little Nutmeg. This is hearty and good Diet for ſick People.

To boil Sego.

PUT a large Spoonful of Sego into three Quarters of a Pint of Water, ſtir it and boil it ſoftly till it is as thick as you would have it; then put in Wine and Sugar, with a little Nutmeg to your Palate.

To boil Salup.

IT is a hard Stone ground to Powder, and generally ſold for One Shilling an Ounce: Take a large Tea Spoonful of the Powder, and put it into a Pint of boiling Water, keep ſtirring it till it is like a fine Jelly; then put Wine and Sugar to your Palate, and Lemon, if it will agree.

To make Iſinglaſs Jelly.

TAKE a Quart of Water, one Ounce of Iſinglaſs, Half an Ounce of Cloves; boil them to a Pint, then ſtrain it upon a Pound of Loaf Sugar, and when cold ſweeten your Tea with it. You make the Jelly as above, and leave out the Cloves. Sweeten to your Palate, and add a little Wine. All other Jellies you have in another Chapter.

To make the Pectoral Drink.

TAKE a Gallon of Water, and Half a Pound of Pearl Barley, boil it with a Quarter of a Pound of Figs ſplit, a Pennyworth of Liquorice ſliced to Pieces, a Quarter of a Pound of Raiſins of the Sun ſtoned; boil all together till Half is waſted, then ſtrain it off. This is ordered in the Meaſles, and ſeveral other Diſorders, for a Drink.

To make Buttered Water, *or what the* Germans *call* Egg-Soop, *and are very fond of it for Supper. You have it in the* Chapter *for* Lent.

TAKE a Pint of Water, beat up the Yolk of an Egg with the Water, put in a Piece of Butter as big as a ſmall Walnut, two or three Nobs of Sugar, and keep ſtirring it all the Time it is on the Fire. When it begins to boil, bruiſe it between the Sauce-pan and a Mug till it is ſmooth, and has a great Froth; then it is fit to drink. This is ordered in a Cold, or where Egg will agree with the Stomach.

To make Seed Water.

TAKE a Spoonful of Coriander Seed, Half a Spoonful of Caraway Seed bruiſed and boiled in a Pint of Water; then ſtrain it, and bruiſe it up with the Yolk of an Egg. Mix it with Sack and double-refined Sugar, according to your Palate.

To make Bread-Soop *for the* Sick.

TAKE a Quart of Water, ſet it on the Fire in a clean Sauce-pan, and as much dry Cruſt of Bread cut to Pieces as the Top of a Penny-Loaf, the drier the better, a Bit of Butter as big as a Walnut; let it boil, then beat it with a Spoon, and keep boiling it till the Bread and Water is well mixed; then ſeaſon it with a very little Salt, and it is a pretty Thing for a weak Stomach.

To

To make artificial Asses Milk.

TAKE two Ounces of Pearl Barley, two large Spoonfuls of Hartshorn Shavings, one Ounce of Eringo Root, one Ounce of *China* Root, one Ounce of Preserved Ginger, eighteen Snails bruised with the Shells, to be boiled in three Quarts of Water, till it comes to three Pints, then boil a Pint of new Milk, mix it with the rest, and put in two Ounces of Balsam of *Tolu*. Take Half a Pint in the Morning, and Half a Pint at Night.

Cows Milk *next to* Asses Milk, *done thus.*

TAKE a Quart of Milk, set it in a Pan over Night, the next Morning take off all the Cream, then boil it, and set it in the Pan again till Night; then skim it again, boil it, set it in the Pan again, and the next Morning skim it, warm it Blood-warm, and drink it as you do Asses Milk. It is very near as good, and with some consumptive People it is better.

To make a good Drink.

BOIL a Quart of Milk and a Quart of Water, with the Top-crust of a Penny Loaf and one Blade of Mace, a Quarter of an Hour very softly, then pour it off, and when you drink it let it be warm.

To make Barley Water.

PUT a Quarter of a Pound of Pearl Barley into two Quarts of Water, let it boil, skim it very clean, boil Half away, and strain it off. Sweeten to your Palate, but not too sweet, and put in two Spoonfuls of White Wine. Drink it luke-warm.

To make Sage Drink.

TAKE a little Sage, a little Balm, put it into a Pan, slice a Lemon, Peel and all, a few Nobs of Sugar, one Glass of White Wine, pour on these two or three Quarts of boiling Water, cover it, and drink when dry. When you think it strong enough of the Herbs, take them out, otherwise it will make it bitter.

To make it for a Child.

A Little Sage, Balm, Rue, Mint and Penny-royal, pour boiling Water on, and sweeten to your Palate. Syrup of Cloves, *&c.* and Black Cherry Water, you have in the Chapter of Preserves.

Liquor

Liquor *for a* Child *that has the* Thruſh.

TAKE Half a Pint of Spring Water, a Nob of double-refined Sugar, a very little Bit of Alum, beat it well together with the Yolk of an Egg, then beat it in a large Spoonful of the Juice of Sage, tie a Rag to the End of a Stick, dip it in this Liquor and often clean the Mouth. Give the Child over Night one Drop of Laudanum, and the next Day proper Phyſick, waſhing the Mouth often with this Liquor.

To boil Comfery Roots.

TAKE a Pound of Comfery Roots, ſcrape them clean, cut them into little Pieces, and put them into three Pints of Water. Let them boil till there is about a Pint, then ſtrain it, and when it is cold, put it into a Sauce-pan. If there is any Settling at the Bottom, throw it away; mix it with Sugar to your Palate, Half a Pint of Mountain Wine, and the Juice of a Lemon. Let it boil, then pour it into a clean earthen Pot, and ſet it by for Uſe. Some boil it in Milk, and it is very good where it will agree, and is reckoned a very great Strengthener.

CHAP. XI.

For Captains of Ships.

To make Catchup *to keep twenty Years.*

TAKE a Gallon of ſtrong Stale Beer, one Pound of Anchovies waſhed from the Pickle, a Pound of Shalots peeled, Half an Ounce of Mace, Half an Ounce of Cloves, a Quarter of an Ounce of Whole Pepper, three or four large Races of Ginger, two Quarts of the large Muſhroom-flaps rubbed to Pieces. Cover all this cloſe, and let it ſimmer till it is Half waſted, then ſtrain it thro' a Flannel Bag, let it ſtand till it is quite cold, then bottle it. You may carry it to the *Indies*. A Spoonful of this to a Pound of freſh Butter melted, makes fine Fiſh-Sauce: Or in the room of Gravy-Sauce. The ſtronger and ſtaler the Beer is, the better the Catchup will be.

To make Fiſh-Sauce *to keep the whole Year.*

YOU muſt take twenty-four Anchovies, chop them, Bones and all, put to them ten Shalots cut ſmall, a Handful of ſcraped Horſe-raddiſh, a Quarter of an Ounce of Mace, a Quart of White Wine, a Pint of Water, one Lemon cut into Slices, Half a Pint of Anchovy Liquor, a Pint of Red Wine, twelve Cloves, twelve Pepper-corns. Boil them together till it comes to a Quart; ſtrain it off, cover it cloſe, and keep it in a cool dry Place. Two Spoonfuls will be ſufficient for a Pound of Butter.

It is a pretty Sauce either for boiled Fowl, Veal, *&c.* or in the room of Gravy, lowering it with hot Water, and thicken it with a Piece of Butter rolled in Flour.

To pot Dripping, *to fry* Fiſh, Meat, *or* Fritters, *&c.*

TAKE ſix Pounds of good Beef-Dripping, boil it in ſoft Water, ſtrain it into a Pan, let it ſtand till cold; then take off the hard Fat, and ſcrape off the Gravy which ſticks to the Inſide. Thus do eight Times; when it is cold and hard, take it off clean from the Water, put it into a large Sauce-pan, with ſix Bay-Leaves, twelve Cloves, Half a Pound of Salt, and a Quarter of a Pound of whole Pepper. Let the Fat be all melted and juſt hot, let it ſtand till it is hot enough to ſtrain through a Sieve into the Pot, and ſtand till it is quite cold, then cover it up. Thus you may do what Quantity you pleaſe. The beſt Way to keep any Sort of Dripping is to turn the Pot upſide-down, and then no Rats can get at it. If it will keep on Ship-board, it will make as fine Puff-paſte Cruſt, as any Butter can do, or Cruſt for Puddings, *&c.*

To pickle Muſhrooms *for the Sea.*

WASH them clean with a Piece of Flannel in Salt and Water, put them into a Sauce-pan and throw a little Salt over them. Let them boil up three Times in their own Liquor, then throw them into a Sieve to drain, and ſpread them on a clean Cloth; let them lie till cold, then put them in wide-mouth'd Bottles, put in with them a good deal of whole Mace, a little Nutmeg ſliced, and a few Cloves. Boil the Sugar-Vinegar of your own making, with a good deal of whole Pepper, ſome Races of Ginger, and two or three Bay-Leaves. Let it boil a few Minutes, then ſtrain it, when it is cold pour it on, and fill the Bottle with Mutton Fat fryed; cork them, tie a Bladder, then a Leather over them, keep it down cloſe, and in as cool a Place as poſſible. As to all other Pickles, you have them in the Chapter of Pickles.

To make Muſhroom Powder.

TAKE Half a Peck of fine large thick Muſhrooms freſh, waſh them clean from Grit and Dirt with a Flannel Rag, ſcrape out the Inſide, cut out all the Worms, put them into a Kettle over the Fire without any Water, two large Onions ſtuck with Cloves, a large Handful of Salt, a Quarter of an Ounce of Mace, two Tea Spoonfuls of beaten Pepper, let them ſimmer till all the Liquor is boiled away, take great Care they don't burn; then lay them on Sieves to dry in the Sun, or on Tin Plates, and ſet them in a ſlack Oven all Night to dry, till they are well beat to Powder. Preſs the Powder down hard in a Pot, and keep it for Uſe. You may put what Quantity you pleaſe for the Sauce.

To keep Muſhrooms *without* Pickle.

TAKE large Muſhrooms, peel them, ſcrape out the Inſide, put them into a Sauce-pan, throw a little Salt over them, and let them boil in their own Liquor; then throw them into a Sieve to drain, then lay them on Tin Plates, and ſet them in a cool Oven. Repeat it often till they are perfectly dry, put them into a clean Stone Jar, tie them down tight, and keep them in a dry Place. They eat deliciouſly, and look as well as Truffles.

To keep Artichoke-Bottoms *dry.*

BOIL them juſt ſo as you can pull off the Leaves and the Choke, cut them from the Stalks, lay them on Tin Plates, ſet them in a very cool Oven, and repeat it till they are quite dry; then put them into a Stone Pot, and tie them down. Keep them in a dry Place; and when you uſe them, lay them in warm Water till they are tender. Shift the Water two or three Times. They are fine in almoſt all Sauces cut to little Pieces, and put in juſt before your Sauce is enough.

To fry Artichoke-Bottoms.

LAY them in Water as above; then have ready ſome Butter hot in the Pan, flour the Bottoms, and fry them. Lay them in your Diſh, and pour melted Butter over them.

To ragoo Artichoke-Bottoms.

TAKE twelve Bottoms, ſoften them in warm Water, as in the foregoing Receipts: Take Half a Pint of Water, a Piece of the ſtrong Soop, as big as a ſmall Walnut, Half a Spoonful of the Catchup,

Catchup, five or ſix of the dried Muſhrooms, a Tea Spoonful of the Muſhroom-Powder, ſet it on the Fire, ſhake all together, and let it boil ſoftly two or three Minutes. Let the laſt Water you put to the Bottoms boil; take them out hot, lay them in your Diſh, pour the Sauce over them, and ſend them to Table hot.

To fricaſey Artichoke-Bottoms.

SCALD them, then lay them in boiling Water till they are quite tender; take Half a Pint of Milk, a Quarter of a Pound of Butter rolled in Flour, ſtir it all one Way till it is thick, then ſtir in a Spoonful of Muſhroom-Pickle, lay the Bottoms in a Diſh, and pour the Sauce over them.

To dreſs Fiſh.

AS to frying Fiſh, firſt waſh it very clean, then dry it well and flour it; take ſome of the Beef-Dripping, make it boil in the Stew-pan, then throw in your Fiſh, and fry it of a fine light Brown. Lay it on the Bottom of a Sieve, or coarſe Cloth to drain, and make Sauce according to your Fancy.

To bake Fiſh.

BUTTER the Pan, lay in the Fiſh, throw a little Salt over it and Flour; put a very little Water in the Diſh, an Onion and a Bundle of Sweet Herbs, ſtick ſome little Bits of Butter or the fine Dripping on the Fiſh. Let it be baked of a fine light Brown; when enough, lay it on a Diſh before the Fire, and ſkim off all the Fat in the Pan; ſtrain the Liquor, and mix it up either with the Fiſh-Sauce or ſtrong Soop, or the Catchup.

To make a Gravy Soop.

ONLY boil ſoft Water, and put as much of the ſtrong Soop to it, as will make it to your Palate. Let it boil; and if it wants Salt, you muſt ſeaſon it. The Receipt for the Soop, you have in the Chapter for Soops.

To make Peas Soop.

GET a Quart of Peas, boil them in two Gallons of Water till they are tender, then have ready a Piece of ſalt Pork, or Beef, which has been laid in Water the Night before; put it into the Pot, with two large Onions peeled, a Bundle of Sweet Herbs,

Sellery if you have it, Half a Quarter of an Ounce of Whole Pepper, let it boil till the Meat is enough, then take it up, and if the Soop is not enough let it boil till the Soop is good; then ſtrain it, ſet it on again to boil, and rub in a good deal of dry Mint. Keep the Meat hot, when the Soop is ready, put in the Meat again for a few Minutes, and let it boil; then ſerve it away. If you add a Piece of the portable Soop, it will be very good. The Onion Soop you have in the *Lent* Chapter.

To make Pork Pudding, *or* Beef, *&c.*

MAKE a good Cruſt with the Dripping, or Mutton Sewet, if you have it, ſhred fine; make a thick Cruſt, take a Piece of Salt Pork or Beef, which has been twenty-four Hours in ſoft Water; ſeaſon it with a little Pepper, put it into this Cruſt, roll it up cloſe, tie it in a Cloth, and boil it; if about four or five Pounds, boil it five Hours.

And when you kill Mutton, make a Pudding the ſame Way, only cut the Steaks thin; ſeaſon them with Pepper and Salt, and boil it three Hours, if large; or two Hours, if ſmall, and ſo according to the Size.

Apple Pudding make with the ſame Cruſt, only pare the Apples, core them, and fill your Pudding; if large, it will take five Hours boiling. When it is enough, lay it in the Diſh, cut a Hole in the Top, and ſtir in Butter and Sugar; lay the Piece on again, and ſend it to Table.

A Pruen Pudding eats fine, made the ſame Way, only when the Cruſt is ready fill it with Pruens, and ſweeten it according to your Fancy; cloſe it up, and boil it two Hours.

To make a Rice Pudding.

TAKE what Rice you think proper, tie it looſe in a Cloth, and boil it an Hour; then take it up, and untie it, grate a good deal of Nutmeg in, ſtir in a good Piece of Butter, and ſweeten to your Palate. Tie it up cloſe, boil it an Hour more, then take it up and turn it into your Diſh; melt Butter, with a little Sugar and a little White Wine for Sauce.

To make a Sewet Pudding.

GET a Pound of Sewet ſhred fine, a Pound of Flour, a Pound of Currants picked clean, Half a Pound of Raiſins ſtoned, two Tea Spoonfuls of beaten Ginger, and a Spoonful of Tincture of Saffron; mix all together with Salt Water very thick, then either boil or bake it.

A Liver Pudding *boiled.*

GET the Liver of a Sheep when you kill one, and cut it as thin as you can and chop it; mix it with as much Sewet ſhred fine, Half as many Crumbs of Bread or Biſcuit grated, ſeaſon it with ſome Sweet Herbs ſhred fine, a little Nutmeg grated, a little beaten Pepper, and an Anchovy ſhred fine; mix all together with a little Salt, or the Anchovy Liquor, with a Piece of Butter, fill the Cruſt and cloſe it. Boil it three Hours.

To make an Oatmeal Pudding.

GET a Pint of Oatmeal once cut, a Pound of Sewet ſhred fine, a Pound of Currants, and Half a Pound of Raiſins ſtoned; mix all together well with a little Salt, tie it in a Cloth, leaving room for the Swelling.

To bake an Oatmeal Pudding.

BOIL a Quart of Water, ſeaſon it with a little Salt; when the Water boils, ſtir in the Oatmeal till it is ſo thick you can't eaſily ſtir your Spoon, then take it off the Fire, ſtir in two Spoonfuls of Brandy, or a Gill of Mountain, and ſweeten it to your Palate. Grate in a little Nutmeg, and ſtir in Half a Pound of Currants clean waſhed and picked; then butter a Pan, pour it in, and bake it Half an Hour.

A Rice Pudding *baked.*

BOIL a Pound of Rice juſt till it is tender, then drain all the Water from it as dry as you can, but don't ſqueeze it; then ſtir in a good Piece of Butter, and ſweeten to your Palate. Grate a ſmall Nutmeg in, ſtir it well together, butter a Pan, and pour it in and bake it. You may add a few Currants for Change.

To make a Peas Pudding.

BOIL it till it is quite tender, then take it up, untie it, ſtir in a good Piece of Butter, a little Salt, and a good deal of beaten Pepper, then tie it up tight again, boil it an Hour longer, and it will eat fine. All other Puddings you have in the Chapter of Puddings.

To make a Harrico of French Beans.

TAKE a Pint of the Seeds of *French* Beans, which are ready dry'd for Sowing, waſh them clean, and put them into a two Quart Sauce-pan, fill it with Water, and let them boil two Hours; if the Water waſtes away too much, you muſt put in more boiling Water to keep them boiling. In the mean Time take almoſt Half a Pound of nice freſh Butter, put it into a clean Stew-pan, and when it is all melted and done making any Noiſe, have ready a Pint Baſon heaped up with Onions peeled and ſliced thin, throw them into the Pan and fry them of a fine Brown, ſtirring them about that they may be all alike, then pour off the clear Water from the Beans into a Baſon, and throw the Beans all into the Stew-pan; ſtir all together, and throw in a large Tea Spoonful of beaten Pepper, two heap'd full of Salt, and ſtir it all together for two or three Minutes. You may make this Diſh of what Thickneſs you think proper (either to eat with a Spoon, or otherways) with the Liquor you poured off the Beans. For Change, you may make it thin enough for a Soop. When it is of the proper Thickneſs you like it, take it off the Fire, and ſtir in a large Spoonful of Vinegar and the Yolks of two Eggs beat. The Eggs may be left out, if diſliked. Diſh it up, and ſend it to Table.

To make a Fowl Pye.

FIRST make a rich thick Cruſt, cover the Diſh with the Paſte, then take ſome very fine Bacon, or cold boiled Ham, ſlice it, and lay a Layer all over. Seaſon with a little Pepper, then put in the Fowl, after it is picked and cleaned, and ſinged; ſhake a very little Pepper and Salt into the Belly, put in a little Water, cover it with Ham, ſeaſoned with a little beaten Pepper, put on the Lid and bake it two Hours. When it comes out of the Oven, take Half a Pint of Water, boil it, and add to it as much of the ſtrong Soop as will make the Gravy quite rich, pour it boiling hot into the Pan and lay on the Lid again.

Send

Send it to Table hot, or lay a Piece of Beef or Pork in ſoft Water twenty-four Hours, ſlice it in the room of the Ham, and it will eat fine.

To make a Cheſhire Pork Pye *for Sea.*

TAKE ſome ſalt Pork that has been boiled, cut it into thin Slices, an equal Quantity of Potatoes pared and ſliced thin, make a good Cruſt, cover the Diſh, lay a Layer of Meat, ſeaſoned with a little Pepper, and a Layer of Potatoes; then a Layer of Meat, a Layer of Potatoes, and ſo on till your Pye is full. Seaſon it with Pepper; when it is full, lay ſome Butter on the Top, and fill your Diſh above Half full of ſoft Water. Cloſe your Pye up, and bake it in a gentle Oven.

To make Sea Veniſon.

WHEN you kill a Sheep, keep ſtirring the Blood all the Time till it is cold, or at leaſt as cold as it will be, that it may not congeal; then cut up the Sheep, take one Side, cut the Leg like a Haunch, cut off the Shoulder and Loin, the Neck and Breaſt in two, ſteep them all in the Blood, as long as the Weather will permit you, then take out the Haunch, and hang it out of the Sun as long as you can to be ſweet, and roaſt it as you do a Haunch of Veniſon. It will eat very fine, eſpecially if the Heat will give you leave to keep it long. Take off all the Sewet before you lay it in the Blood, take the other Joints and lay them in a large Pan, pour over them a Quart of Red Wine and a Quart of Rap Vinegar. Lay the fat Side of the Meat downwards in the Pan, on a hollow Tray is beſt, and pour the Wine and Vinegar over it; let it lay twelve Hours, then take the Neck, Breaſt and Loin out of the Pickle, let the Shoulder lay a Week, if the Heat will let you, rub it with Bay Salt, Salt Petre, and coarſe Sugar, of each a Quarter of an Ounce, one Handful of common Salt, and let it lay a Week or ten Days. Bone the Neck, Breaſt and Loin; ſeaſon them with Pepper and Salt to your Palate, and make a Paſty as you do Veniſon. Boil the Bones for Gravy to fill the Pye, when it comes out of the Oven; and the Shoulder boil freſh out of the Pickle, with a Peas Pudding.

And when you cut up the Sheep, take the Heart, Liver and Lights, boil them a Quarter of an Hour, then cut them ſmall, and chop them very fine; ſeaſon them with four large Blades of Mace, twelve Cloves, and a large Nutmeg all beat to Powder. Chop a Pound of Sewet fine, Half a Pound of Sugar, two Pounds of Currants

rants clean washed, Half a Pint of Red Wine, mix all well together, and make a Pye. Bake it an Hour, it is very rich.

To make Dumplings *when you have* White Bread.

TAKE the Crumb of a Twopenny-Loaf grated fine, as much Beef Sewet shred as fine as possible, a little Salt, Half a small Nutmeg grated, a large Spoonful of Sugar, beat two Eggs with two Spoonfuls of Sack, mix all well together, and roll them up as big as a Turky's Egg. Let the Water boil, and throw them in. Half an Hour will boil them. For Sauce, melt Butter with a little Sack, lay the Dumplings in a Dish, pour the Sauce over them, and strew Sugar all over the Dish.

These are very pretty, either at Land or Sea. You must observe to rub your Hands with Flour, when you make them up.

The Portable Soap to carry Abroad, you have in the sixth Chapter.

CHAP. XII.

Of *Hogs Puddings, Sausages,* &c.

To make Almond Hogs Puddings.

TAKE two Pounds of Beef Sewet or Marrow, shred very small, a Pound and a Half of Almonds blanched, and beat very fine with Rose-water, one Pound of grated Bread, a Pound and a Quarter of fine Sugar, a little Salt, Half an Ounce of Mace, Nutmeg and Cinnamon together, twelve Yolks of Eggs, four Whites, a Pint of Sack, a Pint and a Half of thick Cream, some Rose or Orange-flower-water; boil the Cream, tie the Saffron in a Bag, and dip in the Cream, to colour it. First beat your Eggs very well, then stir in your Almonds, then the Spice, the Salt and Sewet, and mix all your Ingredients together; fill your Guts but Half full, put some Bits of Citron in the Guts as you fill them, tie them up, and boil them a Quarter of an Hour.

Another

Another Way.

TAKE a Pound of Beef Marrow chopped fine, Half a Pound of ſweet Almonds blanched, and beat fine with a little Orange-flower or Roſe-water, Half a Pound of White Bread grated fine, Half a Pound of Currants clean waſhed and picked, a Quarter of a Pound of fine Sugar, a Quarter of an Ounce of Mace, Nutmeg, and Cinnamon together, of each an equal Quantity, and Half a Pint of Sack; mix all well together, with Half a Pint of good Cream, and the Yolks of four Eggs. Fill your Guts Half full, tie them up, and boil them a Quarter of an Hour. You may leave out the Currants for Change; but then you muſt add a Quarter of a Pound more of Sugar.

A third Way.

HALF a Pint of Cream, a Quarter of a Pound of Sugar, a Quarter of a Pound of Currants, the Crumb of a Halfpenny Roll grated fine, ſix large Pippins pared and chopped fine, a Gill of Sack, or two Spoonfuls of Roſe-water, ſix biter Almonds blanched and beat fine, the Yolks of two Eggs, and one White beat fine; mix all together, fill the Guts better than Half full, and boil them a Quarter of an Hour.

To make Hogs Puddings *with* Currants.

TAKE three Pounds of grated Bread to four Pounds of Beef Sewet finely ſhred, two Pounds of Currants clean picked and waſhed, Cloves, Mace and Cinnamon, of each a Quarter of an Ounce, finely beaten, a little Salt, a Pound and a Half of Sugar, a Pint of Sack, a Quart of Cream, a little Roſe-water, twenty Eggs well beaten, but Half the Whites; mix all theſe well together, fill the Guts Half full, boil them a little, and prick them as they boil, to keep them from breaking the Guts. Take them up upon clean Cloths, then lay them on your Diſh; or when you uſe them, boil them a few Minutes, or eat them cold.

To make Black Puddings.

FIRST, before you kill your Hog, get a Peck of Gruts, boil them Half an Hour in Water, then drain them and put them into a clean Tub or large Pan, then kill your Hog and ſave two Quarts of the Blood of the Hog, and keep ſtirring it till the Blood is quite cold; then mix it with your Gruts, and ſtir them well together. Seaſon with a large Spoonful of Salt, a Quarter of

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an Ounce of Cloves, Mace and Nutmeg together, an equal Quantity of each; dry it, beat it well and mix in. Take a little Winter Savoury, Sweet Marjoram and Thyme, Pennyroyal ſtriped of the Stalks and chopped very fine, juſt enough to ſeaſon them, and to give them a Flavour, but no more. The next Day, take the Leaf of the Hog and cut into Dice, ſcrape and waſh the Guts very clean, then tie one End, and begin to fill them; mix in the Fat as you fill them, be ſure put in a good deal of Fat, fill the Skins three Parts full, tie the other End, and make your Puddings what Length you pleaſe; prick them with a Pin, and put them into a Kettle of boiling Water. Boil them very ſoftly an Hour; then take them out, and lay them on clean Straw.

In *Scotland* they make a Pudding with the Blood of a Gooſe. Chop off the Head, and ſave the Blood; ſtir it till it is cold, then mix it with Gruts, Spice, Salt, and Sweet Herbs, according to their Fancy, and ſome Beef Sewet chopped. Take the Skin off the Neck, then pull out the Wind-pipe and Fat, fill the Skin, tie it at both Ends, ſo make a Pye of the Giblets, and lay the Pudding in the Middle.

To make Fine Sauſages.

YOU muſt take ſix Pounds of good Pork, free from Skin, Griſles and Fat, cut it very ſmall, and beat it in a Mortar till it is very fine; then ſhred ſix Pounds of Beef Sewet very fine and free from all Skin. Shred it as fine as poſſible; then take a good deal of Sage, waſh it very clean, pick off the Leaves, and ſhred it very fine. Spread your Meat on a clean Dreſſer or Table, then ſhake the Sage all over, about three large Spoonfuls; ſhred the thin Rhind of a middling Lemon very fine and throw over, with as many Sweet Herbs, when ſhred fine, as will fill a large Spoon; grate two Nutmegs over, throw over two Tea Spoonfuls of Pepper, a large Spoonful of Salt, then throw over the Sewet, and mix it all well together. Put it down cloſe in a Pot; when you uſe them, roll them up with as much Egg as will make them roll ſmooth. Make them the Size of a Sauſage, and fry them in Butter or good Dripping. Be ſure it be hot before you put them in, and keep rolling them about. When they are thorough hot and of a fine light Brown, they are enough. You may chop this Meat very fine, if you don't like it beat. Veal eats well done thus, or Veal and Pork together. You may clean ſome Guts, and fill them.

To make Common Sauſages.

TAKE three Pounds of nice Pork, Fat and Lean together, without Skin or Griſles; chop it as fine as poſſible, ſeaſon it with a Tea Spoonful of beaten Pepper, and two of Salt, ſome Sage ſhred fine, about three Tea Spoonfuls; mix it well together, have the Guts very nicely cleaned, and fill them, or put them down in a Pot, ſo roll them of what Size you pleaſe, and fry them. Beef makes very good Sauſages.

To make Bolognia Sauſages.

TAKE a Pound of Bacon, Fat and Lean together, a Pound of Beef, a Pound of Veal, a Pound of Pork, a Pound of Beef Sewet, cut them ſmall and chop them fine, take a ſmall Handful of Sage, pick off the Leaves, chop it fine, with a few Sweet Herbs; ſeaſon pretty high with Pepper and Salt. You muſt have a large Gut, and fill it; then ſet on a Sauce-pan of Water, when it boils put it in, and prick the Gut for fear of burſting. Boil it ſoftly an Hour, then lay it on clean Straw to dry.

CHAP. XIII.

To pot and make Hams, *&c.*

To pot Pigeons, *or* Fowls.

CUT off their Legs, draw them, and wipe them with a Cloth, but don't waſh them. Seaſon them pretty well with Pepper and Salt, put them in a Pot, with as much Butter as you think will cover them, when melted, and baked very tender; then drain them very dry from the Gravy, lay them on a Cloth, and that will ſuck up all the Gravy; ſeaſon them again with Salt, Mace, Cloves, and Pepper beaten fine, and put them down cloſe into a Pot. Take the Butter, when cold, clear from the Gravy, ſet it before the Fire to melt, and pour over the Birds; if you have not enough, clarify ſome more, and let the Butter be near an Inch thick above the Birds. Thus you may do all Sorts of Fowl; only Wild Fowl ſhould be boned, but that you may do as you pleaſe.

To pot a Cold Tongue, Beef, *or* Veniſon.

CUT it ſmall, beat it well in a Marble Mortar, with melted Butter, and two Anchovies, till the Meat is mellow and fine; then put it down cloſe in your Pots, and cover it with clarified Butter. Thus you may do cold Wild Fowl; or you may pot any Sort of cold Fowl whole, ſeaſoning them with what Spice you pleaſe.

To pot Veniſon.

TAKE a Piece of Veniſon, Fat and Lean together, lay it in a Diſh, and ſtick Pieces of Butter all over; tie a Brown Paper over it, and bake it. When it comes out of the Oven, take it out of the Liquor hot, drain it, and lay it in a Diſh; when cold, take off all the Skin, and beat it in a Marble Mortar, Fat and Lean together; ſeaſon it with Mace, Cloves, Nutmeg, Black Pepper, and Salt to your Mind. When the Butter is cold, that it was baked in, take a little of it, and beat in with it to moiſten it; then put it down cloſe, and cover it with clarified Butter.

You muſt be ſure to beat it, till it is like a Paſte.

To pot Tongues.

TAKE a Neat's Tongue, rub it with a Pound of White Salt, an Ounce of Salt-petre, Half a Pound of coarſe Sugar, rub it well, turn it every Day in this Pickle for a Fortnight. This Pickle will do ſeveral Tongues, only adding a little more White Salt; or we generally do them after our Hams. Take the Tongue out of the Pickle, cut off the Root, and boil it well, till it will peel; then take your Tongues and ſeaſon them with Salt, Pepper, Cloves, Mace and Nutmeg, all beat fine, rub it well with your Hands whilſt it is hot, then put it into a Pot, and melt as much Butter as will cover it all over. Bake it an Hour in the Oven, then take it out, let it ſtand to cool, rub a little freſh Spice on it; and when it is quite cold, lay it in your Pickling-pot. When your Butter is cold you baked it in, take it off clean from the Gravy, ſet it in an earthen Pan before the Fire; and when it is melted, pour it over the Tongue. You may lay Pigeons or Chickens on each Side; be ſure to let the Butter be about an Inch above the Tongue.

A fine

A fine Way to pot a Tongue.

TAKE a dried Tongue, boil it till it is tender, then peel it; take a large Fowl, bone it, a Gooſe, and bone it; take a Quarter of an Ounce of Mace, a Quarter of an Ounce of Cloves, a large Nutmeg, a Quarter of an Ounce of Black Pepper, beat all well together, a Spoonful of Salt, rub the Inſide of the Fowl well, and the Tongue. Put the Tongue into the Fowl, then ſeaſon the Gooſe, and fill the Gooſe with the Fowl and Tongue, and the Gooſe will look as if it was Whole. Lay it in a Pan that will juſt hold it, melt freſh Butter enough to cover it, ſend it to the Oven, and bake it an Hour and a Half; then uncover the Pot, and take out the Meat. Carefully drain it from the Butter, lay it on a coarſe Cloth till it is cold; and when the Butter is cold, take off the hard Fat from the Gravy, and lay it before the Fire to melt, put your Meat into the Pot again, and pour the Butter over. If there is not enough, clarify more, and let the Butter be an Inch above the Meat; and this will keep a great while, eats fine, and looks beautiful. When you cut it, it muſt be cut croſs-ways down through, and looks very pretty. It makes a pretty Corner-Diſh at Table, or Side-diſh for Supper. If you cut a Slice down the Middle quite through, lay it in a Plate, and garniſh with Green Parſley and Stertion-Flowers. If you will be at the Expence, bone a Turky, and put over the Gooſe. Obſerve, when you pot it, to ſave a little of the Spice to throw over it, before the laſt Butter is put on, or the Meat will not be ſeaſoned enough.

To pot Beef *like* Veniſon.

CUT the Lean of a Buttock of Beef in Pound Pieces; for eight Pounds of Beef, take four Ounces of Salt-petre, four Ounces of Peter-ſalt, a Pint of White Salt, and one Ounce of Sal-prunella, beat the Salts all very fine, mix them well together, rub the Salts all into the Beef, then let it lye four Days, turning it twice a Day; then put it into a Pan, cover it with Pump-water, and a little of its own Brine, then bake it in an Oven with Houſhold Bread till it is as tender as a Chicken, then drain from the Gravy and bruiſe it abroad, and take out all the Skin and Sinews, then pound it in a Marble Mortar, then lay it in a broad Diſh, mix in it an Ounce of Cloves and Mace, three Quarters of an Ounce of Pepper, and one Nutmeg all beat very fine. Mix it all very well with the Meat, then clarify a little freſh Butter and mix with the Meat, to make it a little moiſt; mix it very well together, preſs it down into Pots very hard, ſet it at the Oven's Mouth juſt to

ſettle, and cover it two Inches thick with clarified Butter. When cold, cover it with White Paper.

To pot Cheſhire Cheeſe.

TAKE three Pounds of *Cheſhire* Cheeſe, and put it into a Mortar, with Half a Pound of the beſt freſh Butter you can get, pound them together, and in the beating, add a Gill of rich Canary Wine and Half an Ounce of Mace finely beat, then ſifted fine like a fine Powder. When all is extreamly well mixed, preſs it hard down into a Gallipot, cover it with clarified Butter, and keep it cool. A Slice of this exceeds all the Cream-Cheeſe that can be made.

To collar a Breaſt of Veal, *or a* Pig.

BONE the Pig or Veal, then ſeaſon it all over the Inſide with Cloves, Mace, and Salt beat fine, a Handful of Sweet Herbs ſtripped off the Stalks, and a little Pennyroyal and Parſley ſhred very fine, with a little Sage; then roll it up as you do Brawn, bind it with narrow Tape very cloſe, then tie a Cloth round it, and boil it very tender in Vinegar and Water, a like Quantity, with a little Cloves, Mace, Pepper and Salt, all Whole. Make it boil, then put in the Collars, when boiled tender, take them up; and when both are cold, take off the Cloth, lay the Collar in an earthen Pan, and pour the Liquor over; cover it cloſe, and keep it for Uſe. If the Pickle begins to ſpoil, ſtrain it through a coarſe Cloth, boil it and skim it; when cold, pour it over. Obſerve, before you ſtrain the Pickle, to waſh the Collar, wipe it dry, and wipe the Pan clean. Strain it again after it is boiled, and cover it very cloſe.

To collar Beef.

TAKE a thin Piece of Flank Beef, and ſtrip the Skin to the End, beat it with a Rolling-pin, then diſſolve a Quart of Peterſalt in five Quarts of Pump-water, ſtrain it, put the Beef in, and let it lye five Days, ſometimes turning it; then take a Quarter of an Ounce of Cloves, a good Nutmeg, a little Mace, a little Pepper, beat very fine, and a Handful of Thyme ſtripped off the Stalks; mix it with the Spice, ſtrew all over the Beef, lay on the Skin again, then roll it up very cloſe, tie it hard with Tape, then put it into a Pot, with a Pint of Claret, and bake it in the Oven with the Bread.

Another

Another Way to ſeaſon a Collar of Beef.

TAKE the Surloin or Flank of Beef, or any Part you think proper, and lay it in as much Pump-water as will cover it; put to it four Ounces of Salt-petre, five or ſix Handfuls of White Salt, let it lay in it three Days, then take it out, and take Half an Ounce of Cloves and Mace, one Nutmeg, a Quarter of an Ounce of Coriander-ſeeds, beat theſe well together, and Half an Ounce of Pepper, ſtrew them upon the Inſide of the Beef, roll it up, and bind it up with coarſe Tape. Bake it in the ſame Pickle; and when it is baked, take it out, hang it in a Net to drain, within the Air of the Fire three Days, and put it into a clean Cloth, and hang it up again, within the Air of the Fire; for it muſt be kept dry, as you do Neats Tongues.

To collar Salmon.

TAKE a Side of Salmon, and cut off about a Handful of the Tail, waſh your large Piece very well, and dry it with a Cloth; then waſh it over with the Yolks of Eggs, then make ſome Force-Meat with that you cut off the Tail, but take care of the Skin, and put to it a Handful of parboiled Oyſters, a Tail or two of Lobſter, the Yolks of three or four Eggs boiled hard, ſix Anchovies, a good Handful of Sweet Herbs chopped ſmall, a little Salt, Cloves, Mace, Nutmeg, Pepper, all beat fine and grated Bread. Work all theſe together into a Body, with the Yolks of Eggs, lay it all over the fleſhy Part, and a little more Pepper and Salt over the Salmon; ſo roll it up into a Collar, and bind it with broad Tape; then boil it in Water, Salt and Vinegar, but let the Liquor boil firſt, then put in your Collar, a Bunch of Sweet Herbs, ſliced Ginger and Nutmeg. Let it boil, but not too faſt. It will take near two Hours boiling; and when it is enough, take it up, put it into your Souſing-pan, and when the Pickle is cold put it to your Salmon, and let it ſtand in it till uſed. Or you may pot it, after it is boiled, pour clarified Butter over it. It will keep longeſt ſo; but either Way is good. If you pot it, be ſure the Butter be the niceſt you can get.

To make Dutch Beef.

TAKE the lean Part of a Buttock of Beef raw, rub it well with Brown Sugar all over, and let it lye in a Pan or Tray two or three Hours, turning it two or three Times, then ſalt it well with common Salt and Salt-petre, and let it lye a Fortnight, turning it every Day; then roll it very ſtrait in a coarſe Cloth, put it in a

Cheeſe-

Cheeſe-preſs a Day and a Night, and hang it to dry in a Chimney. When you boil it, you muſt put it in a Cloth; when it is cold, it will cut in Slivers as *Dutch* Beef.

To make Sham Brawn.

BOIL two Pair of Neats Feet tender, take a Piece of Pork, of the thick Flank, and boil it almoſt enough, then pick off the Fleſh of the Feet, and roll it up in the Pork tight, like a Collar of Brawn; then take a ſtrong Cloth and ſome coarſe Tape, roll it tight round with the Tape, then tie it up in a Cloth, and boil it till a Straw will run through it; then take it up, and hang it up in a Cloth till it is quite cold; then put it into ſome Souſing Liquor, and uſe it at your own Pleaſure.

To ſouſe a Turky, *in Imitation of* Sturgeon.

YOU muſt take a fine large Turky, dreſs it very clean, dry and bone it, then tie it up as you do Sturgeon; put into the Pot you boil it in, one Quart of White Wine, one Quart of Water, one Quart of good Vinegar, a very large Handful of Salt, let it boil, skim it well, and then put in the Turky. When it is enough, take it out, and tie it tighter. Let the Liquor boil a little longer; and if you think the Pickle wants more Vinegar or Salt, add it when it is cold, and pour it upon the Turky. It will keep ſome Months, covering it cloſe from the Air, and keeping it in a dry cool Place. Eat it with Oil, Vinegar and Sugar, juſt as you like it. Some admire it more than Sturgeon; it looks pretty covered with Fennel for a Side-diſh.

To pickle Pork.

BONE your Pork, cut it into Pieces, of a Size fit to lye in the Tub or Pan you deſign it to lye in, rub your Pieces well with Salt-petre, then take two Parts of common Salt and two of Bay-ſalt, and rub every Piece well; lay a Layer of common Salt in the Bottom of your Veſſel, cover every Piece over with common Salt, lay them one upon another as cloſe as you can, filling the hollow Places on the Sides with Salt. As your Salt melts on the Top, ſtrew on more, lay a coarſe Cloth over the Veſſel, a Board over that, and a Weight on the Board to keep it down. Keep it cloſe covered; it will thus ordered keep the whole Year. Put a Pound of Salt-petre, and two Pounds of Bay-ſalt to a Hog.

A Pickle

A Pickle for Pork, *which is to be eat ſoon.*

YOU muſt take two Gallons of Pump-water, one Pound of Bay-ſalt, one Pound of coarſe Sugar, ſix Ounces of Salt-petre; boil it all together, and skim it when cold. Cut the Pork in what Pieces you pleaſe, lay it down cloſe, and pour the Liquor over it. Lay a Weight on it to keep it cloſe, and cover it cloſe from the Air, and it will be fit to uſe in a Week. If you find the Pickle begins to ſpoil, boil the Pickle again, and skim it; when it is cold, pour it on your Pork again.

To make Veal Hams.

CUT the Leg of Veal like a Ham, then take a Pint of Bay-ſalt, two Ounces of Salt-petre, and a Pound of common Salt; mix them together, with an Ounce of Juniper Berries beat; rub the Ham well, and lay it in a hollow Tray, with the skinny Side downwards. Baſte it every Day with the Pickle for a Fortnight, and then hang it in Wood-Smoke for a Fortnight. You may boil it or parboil it, and roaſt it. In this Pickle you may do two or three Tongues, or a Piece of Pork.

To make Beef Hams.

YOU muſt take the Leg of a fat, but ſmall Beef, the fat *Scotch* or *Welch* Cattle is beſt, and cut it Ham Faſhion. Take an Ounce of Bay-ſalt, an Ounce of Salt-petre, a Pound of common Salt, and a Pound of coarſe Sugar (this Quantity for about fourteen or fifteen Pounds Weight, and ſo accordingly, if you pickle the whole Quarter) rub it with the above Ingredients, turn it every Day, and baſte it well with the Pickle for a Month: Take it out and roll it in Bran or Sawduſt, then hang it in Wood-ſmoke, where there is but little Fire, and a conſtant Smoke for a Month; then take it down, and hang it in a dry Place, not hot, and keep it for Uſe. You may cut a Piece off as you have Occaſion, and either boil it or cut it in Raſhers, and broil it with poached Eggs, or boil a Piece, and it eats fine cold, and will ſhiver like *Dutch* Beef. After this Beef is done, you may do a thick Briſcuit of Beef in the ſame Pickle. Let it lay a Month, rubbing it every Day with the Pickle, then boil it till it is tender, hang it in a dry Place, and it eats finely cold cut in Slices on a Plate. It is a pretty Thing for a Side-diſh, or for Supper. A Shoulder of Mutton laid in this Pickle a Week, hung in Wood-ſmoke two or three Days, and then boiled with Cabbage, is very good.

To

To make Mutton Hams.

YOU muſt take a Hind-Quarter of Mutton, cut it like a Ham, take one Ounce of Salt-petre, a Pound of coarſe Sugar, a Pound of common Salt; mix them and rub your Ham, lay it in a hollow Tray with the Skin downwards, baſte it every Day for a Fortnight, then roll it in Sawduſt, and hang it in the Wood-ſmoke a Fortnight; then boil it, and hang it in a dry Place, and cut it out in Raſhers. It don't eat well boiled, but eats finely broiled.

To make Pork Hams.

YOU muſt take a fat Hind-Quarter of Pork, and cut off a fine Ham. Take an Ounce of Salt-petre, a Pound of coarſe Sugar, and a Pound of common Salt; mix all together, and rub it well. Let it lye a Month in this Pickle, turning and baſting it every Day, then hang it in Wood-ſmoke as you do your Beef in a dry Place, ſo as no Heat comes to it; and if you keep them long, hang them a Month or two in a damp Place, ſo as they will be mouldy, and it will make them cut fine and ſhort. Never lay theſe Hams in Water till you boil them, and then boil them in a Copper, if you have one, or the biggeſt Pot you have. Put them in the cold Water, and let them be four or five Hours before they boil. Skim the Pot well and often, till it boils. If it is a very large one, two Hours will boil it; if a ſmall one, an Hour and a Half will do, provided it be a great while before the Water boils. Take it up Half an Hour before Dinner, pull off the Skin, and throw Raſpings finely ſifted all over. Hold a red-hot Fire-ſhovel over it, and when Dinner is ready take a few Raſpings in a Sieve and ſift all over the Diſh; then lay in your Ham, and with your Finger make fine Figures round the Edge of the Diſh. Be ſure to boil your Ham in as much Water as you can, and to keep it skimming all the Time till it boils. It muſt be at leaſt four Hours before it boils.

This Pickles does finely for Tongues, afterwards to lye in it a Fortnight, and then hung in the Wood-ſmoke a Fortnight, or to boil them out of the Pickle.

Yorkſhire is famous for Hams; and the Reaſon is this: Their Salt is much finer than ours in *London*, it is a large clear Salt, and gives the Meat a fine Flavour. I uſed to have it from *Malding* in *Eſſex*, and that Salt will make any Ham as fine as you can deſire. It is by much the beſt Salt, for ſalting of Meat. A deep hollow Wooden Tray is better than a Pan, becauſe the Pickle ſwells beſt about it.

When

When you broil any of theſe Hams in Slices or Bacon, have ſome boiling Water ready, and let the Slices lay a Minute or two in the Water; then broil them, it takes out the Salt, and makes them eat finer.

To make Bacon.

TAKE a Side of Pork, then take off all the inſide Fat, lay it on a long Board or Dreſſer, that the Blood may run away, rub it well with good Salt on both Sides, let it lye thus a Week, then take a Pint of Bay-ſalt, a Quarter of a Pound of Salt-petre, beat them fine, two Pounds of coarſe Sugar, and a Quarter of a Peck of common Salt. Lay your Pork in ſomething that will hold the Pickle, and rub it well with the above Ingredients. Lay the skinny Side downwards, and baſte it every Day with the Pickle for a Fortnight; then hang it in Wood-Smoke as you do the Beef, and afterwards hang it in a dry Place, but not hot. You are to obſerve, that all Hams and Bacon ſhould hang clear from every Thing, and not againſt a Wall.

Obſerve to wipe off all the old Salt before you put it into this Pickle, and never keep Bacon nor Hams in a hot Kitchen, or in a Room where the Sun comes. It makes them all ruſty.

To ſave potted Birds, *that begin to be bad.*

I HAVE ſeen potted Birds which have come a great Way, often ſmell ſo bad, that no Body could bear the Smell for the Rankneſs of the Butter, and by managing them in the following Manner, have made them as good as ever was eat.

Set a large Sauce-pan of clean Water on the Fire; when it boils, take off the Butter of the Top, then take the Fowls out one by one, throw them into that Sauce-pan of Water Half a Minute, whip it out, and dry it in a clean Cloth inſide and out; ſo do all till they are quite done. Scald the Pot clean, when the Birds are quite cold; ſeaſon them with Mace, Pepper, and Salt to your Mind, put them down cloſe in the Pot, and pour clarified Butter over them.

To pickle Mackrel, *call'd*, Caveach.

CUT your Mackrel into round Pieces, and divide one into five or ſix Pieces: To ſix large Mackrel, you may take one Ounce of beaten Pepper, three large Nutmegs, a little Mace, and a Handful of Salt. Mix your Salt and beaten Spice together, then make two or three Holes in each Piece, and thruſt the Seaſoning into the Holes with your Finger, rub the Piece all over with the Sea-

ſoning, fry them brown in Oil, and let them ſtand till they are cold; then put them into Vinegar, and cover them with Oil. They will keep well covered a great while, and are delicious.

CHAP. XIV.

Of PICKLING.

To pickle Walnuts *Green.*

TAKE the largeſt and cleareſt you can get, pare them as thin as you can, have a Tub of Spring water ſtand by you, and throw them in as you do them. Put into the Water a Pound of Bay-ſalt, let them lye in that Water twenty-four Hours, take them out of the Water, then put them into a Stone Jar, and between every Layer of Walnuts, lay a Layer of Vine Leaves at the Bottom and Top, and fill it up with cold Vinegar. Let them ſtand all Night, then pour that Vinegar from them into a Copper or Bell-metal Skillet, with a Pound of Bay-ſalt; ſet it on the Fire, let it boil, then pour it hot on your Nuts, tie them over with a Woolen Cloth, and let them ſtand a Week; then pour that Pickle away, rub your Nuts clean with a Piece of Flannel, then put them again in your Jar, with Vine Leaves as above and boil freſh Vinegar. Put into your Pot to every Gallon of Vinegar, a Nutmeg ſliced, cut four large Races of Ginger, a Quarter of an Ounce of Mace, the ſame of Cloves, a Quarter of an Ounce of whole Black Pepper, the like of *Ordingal* Pepper; then pour your Vinegar boiling hot on your Walnuts, and cover them with a Woolen Cloth. Let it ſtand three or four Days, ſo do two or three Times; when cold, put in Half a Pint of Muſtard-ſeed, a large Stick of Horſe-raddiſh ſliced, tie them down cloſe with a Bladder, and then with a Leather. They will be fit to eat in a Fortnight. Take a large Onion, ſtick the Cloves in, and lay in the Middle of the Pot. If you do them for keeping, don't boil your Vinegar, but then they will not be fit to eat under ſix Months; and the next Year you may boil the Pickle this Way: They will keep two or three Years good and firm.

To pickle Walnuts *White.*

TAKE the largeſt Nuts you can get, juſt before the Shell begins to turn, pare them very thin till the White appears, and throw them into Spring-water, with a Handful of Salt as you do them.

Let

Let them ſtand in that Water ſix Hours, lay on them a thin Board to keep them under the Water, then ſet a Stew-pan on a Charcoal Fire, with clean Spring-water, take your Nuts out of the other Water, and put them into the Stew-pan. Let them ſimmer four or five Minutes, but not boil; then have ready by you a Pan of Spring-water, with a Handful of White Salt in it, ſtir it with your Hand till the Salt is melted, then take your Nuts out of the Stew-pan with a Wooden Ladle, and put them into the cold Water and Salt. Let them ſtand a Quarter of an Hour, lay the Board on them as before, if they are not kept under the Liquor they will turn black, then lay them on a Cloth, and cover them with another to dry; then carefully wipe them with a ſoft Cloth, put them into your Jar or Glaſs, with ſome Blades of Mace, and Nutmeg ſliced thin. Mix your Spice between your Nuts, and pour diſtilled Vinegar over them; firſt let your Glaſs be full of Nuts, pour Mutton Fat over them, and tie a Bladder, and then a Leather.

To pickle Walnuts *Black.*

YOU muſt take large full-grown Nuts at their full Growth, before they are hard, lay them in Salt and Water; let them lye two Days, then ſhift them into freſh Water; let them lye two Days longer, then ſhift them again, and let them lye three Days; then take them out of the Water, and put them into your Pickling-pot. When the Pot is Half full, put in a large Onion ſtuck with Cloves. To a Hundred of Walnuts, put in Half a Pint of Muſtard-ſeed, a Quarter of an Ounce of Mace, Half an Ounce of Black Pepper, Half an Ounce of All-ſpice, ſix Bay-Leaves, and a Stick of Horſe-raddiſh; then fill your Pot, and pour boiling Vinegar over them. Cover them with a Plate, and when they are cold tie them down with a Bladder and Leather, and they will be fit to eat in two or three Months. The next Year, if any remains, boil up your Vinegar again, and ſkim it; when cold, pour it over your Walnuts. This is by much the beſt Pickle for Uſe; therefore you may add more Vinegar to it, what Quantity you pleaſe. If you pickle a great many Walnuts, and eat them faſt, make your Pickle for a Hundred or two, the reſt keep in a ſtrong Brine of Salt and Water boiled till it will bear an Egg, and as your Pot empties, fill them up with thoſe in the Salt and Water. Take care they are covered with Pickle.

In the ſame Manner you may do a ſmaller Quantity; but if you can get Rap Vinegar, uſe that inſtead of Salt and Water. Do them thus; put your Nuts into the Pot you intend to pickle them in, throw in a good Handful of Salt, and fill the Pot with *Rap* Vine-

gar. Cover it close, and let them ſtand a Fortnight; then pour them out of the Pot, wipe it clean, and juſt rub the Nuts with a coarſe Cloth, and then put them in the Jar with the Pickle as above. If you have the beſt Sugar Vinegar of your own making, you need not boil it the firſt Year, but pour it on cold; and the next Year, if any remains, boil it up again, skim it, put freſh Spice to it, and it will do again.

To pickle Gerkins.

TAKE what Quantity of Cucumbers you think fit and put them in a Stone Jar, then take as much Spring-water as you think will cover them: To every Gallon of Water, put as much Salt as will make it bear an Egg; ſet it on the Fire, and let it boil two or three Minutes, then pour it on the Cucumbers and cover them with a Woolen Cloth, and over that a Pewter Diſh; tie them down cloſe, and let them ſtand twenty-four Hours, then take them out, lay them in a Cloth, and another over them to dry them. When they are pretty dry, wipe your Jar out with a dry Cloth, put your Cucumbers in, and with them a little Dill and Fennel, a very ſmall Quantity. For the Pickle, to every three Quarts of Vinegar, one Quart of Spring-water, till you think you have enough to cover them; put in a little Bay-ſalt and a little White Salt, but not too much. To every Gallon of Pickle, put one Nutmeg cut in Quarters, a Quarter of an Ounce of Cloves, a Quarter of an Ounce of Mace, a Quarter of an Ounce of Whole Pepper, and a large Race of Ginger ſliced; boil all theſe together in a Bell-metal or Copper Pot, pour it boiling hot on your Cucumbers, and cover them as before. Let them ſtand two Days, then boil your Pickle again, and pour it on as before, do ſo a third Time; when they are cold cover them with a Bladder and then a Leather. Mind always to keep your Pickles cloſe cover'd, and never take them out with any Thing but a Wooden Spoon, or one for the Purpoſe. This Pickle will do the next Year, only boiling it up again.

You are to obſerve to put the Spice in the Jar with the Cucumbers, and only boil the Vinegar, Water and Salt, and pour over them. The boiling of your Spice in all Pickles ſpoils them, and loſes the fine Flavour of the Spice.

To pickle large Cucumbers *in Slices.*

TAKE the large Cucumbers before they are too ripe, ſlice them the Tickneſs of Crown-pieces in a Pewter Diſh: To every Dozen of Cucumbers ſlice two large Onions thin, and ſo on till you

you have filled your Diſh, with a Handful of Salt between every Row; then cover them with another Pewter Diſh, and let them ſtand twenty-four Hours, then put them in a Cullender, and let them drain very well; put them into a Jar, cover them over with White Wine Vinegar, and let them ſtand four Hours; pour the Vinegar from them into a Copper Sauce-pan, and boil it with a little Salt; put to the Cucumbers a little Mace, a little whole Pepper, a large Race of Ginger ſliced, and then pour the boiling Vinegar on. Cover them cloſe, and when they are cold, tie them down. They will be fit to eat in two or three Days.

To pickle Aſparagus.

TAKE the largeſt Aſparagus you can get, cut off the white Ends, and waſh the green Ends in Spring-water, then put them in another clean Water, and let them lye two or three Hours in it; then have a large broad Stew-pan full of Spring-water, with a good large Handful of Salt; ſet it on the Fire and when it boils put in the Graſs, not tied up, but looſe, and not too many at a Time, for fear you break the Heads. Juſt ſcald them, and no more, take them out with a broad Skimmer, and lay them on a Cloth to cool. Then for your Pickle: To a Gallon of Vinegar put one Quart of Spring-water, and a Handful of Bay-ſalt; let them boil, then put your Aſparagus in your Jar; to a Gallon of Pickle, two Nutmegs, a Quarter of an Ounce of Mace, the ſame of whole white Pepper, and pour the Pickle hot over them. Cover them with a Linnen Cloth three or four Times double, let them ſtand a Week and boil the Pickle. Let them ſtand a Week longer, boil the Pickle again, and pour it on hot as before. When they are cold, cover them up cloſe with a Bladder and Leather.

To pickle Peaches.

TAKE your Peaches when they are at their full Growth, juſt before they turn to be ripe; be ſure they are not bruiſed; then take Spring-water, as much as you think will cover them; make it ſalt enough to bear an Egg, with Bay and common Salt, an equal Quantity each; then put in your Peaches, and lay a thin Board over them to keep them under the Water. Let them ſtand three Days, and then take them out and wipe them very carefully with a fine ſoft Cloth, and lay them in your Glaſs or Jar, then take as much White Wine Vinegar, as will fill your Glaſs or Jar: To every Gallon put one Pint of the beſt well made Muſtard, two or three Heads of Garlick, a good deal of Ginger ſliced, Half an Ounce of Cloves, Mace, and Nutmeg; mix your Pickle well together,

together, and pour over your Peaches. Tie them cloſe with a Bladder and Leather, they will be fit to eat in two Months. You may with a fine Penknife cut them a-croſs, take out the Stone, fill them with made Muſtard and Garlick, and Horſe-radiſh, and Ginger; tie them together.

To pickle Raddiſh-Pods.

MAKE a ſtrong Pickle, with cold Spring-water and Bay-ſalt, ſtrong enough to bear an Egg, then put your Pods in, and lay a thin Board on them, to keep them under Water. Let them ſtand ten Days, then drain them in a Sieve, and lay them on a Cloth to dry; then take White Wine Vinegar, as much as you think will cover them, boil it, and put your Pods in a Jar, with Ginger, Mace, Cloves, and *Jamaica* Pepper. Pour your Vinegar boiling hot on, cover them with a coarſe Cloth, three or four Times double, that the Steam may come through a little, and let them ſtand two Days. Repeat this two or three Times; when it is cold, put in a Pint of Muſtard-ſeed, and ſome Horſe-raddiſh; cover it cloſe.

To pickle French Beans.

PICKLE your Beans as you do the Gerkins.

To pickle Cauliflowers.

TAKE the largeſt and fineſt you can get, cut them in little Pieces, or more properly pull them into little Pieces, pick the ſmall Leaves that grow in the Flowers clean from them; then have a broad Stew-pan on the Fire with Spring-water, and when it boils, put in your Flowers, with a good Handful of white Salt, and juſt let them boil up very quick; be ſure you don't let them boil above one Minute; then take them out with a broad Slice, lay them on a Cloth and cover them with another, and let them lye till they are quite cold. Then put them in your wide-mouth'd Bottles, with two or three Blades of Mace in each Bottle, and a Nutmeg ſliced thin; then fill up your Bottles with diſtilled Vinegar, cover them over with Mutton Fat, over that a Bladder, and then a Leather. Let them ſtand a Month before you open them.

If you find the Pickle taſte ſweet, as may be it will, pour off the Vinegar, and put freſh in, the Spice will do again. In a Fort-

night,

night, they will be fit to eat. Obſerve to throw them out of the boiling Water into cold, and then dry them.

To pickle Beat-Root.

SET a Pot of Spring-water on the Fire, when it boils, put in your Beats, and let them boil till they are tender, then peel them with a Cloth, and lay them in a Stone Jar; take three Quarts of Vinegar, two of Spring-water, and ſo do till you think you have enough to cover your Beats. Put your Vinegar and Water in a Pan, and Salt to your Taſte; ſtir it well together, till the Salt is all melted, then pour them on the Beats, and cover it with a Bladder. Do not boil the Pickle.

To pickle White Plumbs.

TAKE the large White Plumbs, and if they have Stalks, let them remain on; and do them as you do your Peaches.

To pickle Nectarines *and* Apricots.

THEY are done the ſame as the Peaches. All theſe ſtrong Pickles will waſte with the keeping, therefore you muſt fill them up with cold Vinegar.

To pickle Onions.

TAKE your Onions when they are dry enough to lye up in your Houſe, ſuch as are about as big as a large Walnut; or you may do ſome as ſmall as you pleaſe. Take off only the outward dry Coat, then boil them in one Water without ſhifting, till they begin to grow tender, then drain them through a Cullender, and let them cool; as ſoon as they are quite cold, ſlip off two outward Coats or Skins, ſlip them till they look white from each other, rub them gently with a fine ſoft Linnen Cloth, and lay them on a Cloth to cool. When this is done, put them into wide-mouth'd Glaſſes, with about ſix or eight Bay-Leaves. To a Quart of Onions, a Quarter of an Ounce of Mace, two large Races of Ginger ſliced; all theſe Ingredients muſt be interſperſed here and there, in the Glaſſes among the Onions; then boil to each Quart of Vinegar two Ounces of Bay-ſalt, skim it well as the Skim riſes, and let it ſtand till it is cold; then pour it into the Glaſs, cover it cloſe with a wet Bladder dipped in Vinegar, and tie them down. They will eat well, and look white. As the Pickle waſtes, fill them with cold Vinegar.

To

To pickle Lemons.

TAKE twelve Lemons, ſcrape them with a Piece of broken Glaſs, then cut them croſs in two, four Parts downright, but not quite through, but that they will hang together; then put in as much Salt as they will hold, rub them well, and ſtrew them over with Salt. Let them lye in an earthen Diſh for three Days, and turn them every Day, then ſlit an Ounce of Ginger very thin, and ſalted for three Days, twelve Cloves of Garlick, parboiled and ſalted three Days, a ſmall Handful of Muſtard-ſeeds bruiſed and ſearched through a Hair-ſieve, and ſome Red *India* Pepper; take your Lemons out of the Salt, ſqueeze them very gently, put them into a Jar, with the Spice and Ingredients, and cover them with the beſt White Wine Vinegar. Stop them up very cloſe, and in a Month's Time they will be fit to eat.

To pickle Muſhrooms *White.*

TAKE ſmall Buttons, cut and prime them at the Bottom, waſh them with a Bit of Flannel through two or three Waters, then ſet on the Fire in a Stew-pan Spring-water, and a ſmall Handful of Salt; when it boils, pour your Muſhrooms in. Let it boil three or four Minutes; then throw them into a Collender, lay them on a Linnen Cloth quick, and cover them with another.

To make Pickle *for* Muſhrooms.

TAKE a Gallon of the beſt Vinegar, put it into a cold Still: To every Gallon of Vinegar, put Half a Pound of *Bay*-ſalt, a Quarter of a Pound of Mace, a Quarter of an Ounce of Cloves, a Nutmeg cut into Quarters, keep the Top of the Still covered with a wet Cloth. As the Cloth dries, put on a wet one; don't let the Fire be too large, leſt you burn the Bottom of the Still. Draw it as long as you taſte the Acid, and no longer. When you fill your Bottles, put in your Muſhrooms, here and there put in a few Blades of Mace, and a Slice of Nutmeg; then fill the Bottle with Pickle, and melt ſome Mutton Fat, ſtrain it, and pour over it. It will keep them better than Oil.

You muſt put your Nutmeg over the Fire in a little Vinegar, and give it a boil. While it is hot, you may ſlice it as you pleaſe. When it is cold, it will not cut; for it will crack to Pieces.

Note, In the 19th Chapter, at the End of the Receipt for making Vinegar, you will ſee the beſt Way of pickling Muſhrooms, only they will not be ſo white.

To

To pickle Codlings.

WHEN you have greened them as you do your Pippins, and they are quite cold, with a ſmall Scoop very carefully take off the Eye as whole as you can, ſcoop out the Core, put in a Clove of Garlick, fill it up with Muſtard-ſeed, lay on the Eye again, and put them in your Glaſſes, with the Eye uppermoſt. Put the ſame Pickle as you do to the Pippins, and tie them down cloſe.

To pickle Red Currants.

THEY are done the ſame Way as Barberries.

To pickle Fennel.

SET Spring-water on the Fire, with a Handful of Salt; when it boils, tie your Fennel in Bunches, put them into the Water, juſt give them a ſcald, lay them on a Cloth to dry; when cold, put it in a Glaſs, with a little Mace and Nutmeg, fill it with cold Vinegar, lay a Bit of green Fennel on the Top, and over that a Bladder and Leather.

To pickle Grapes.

GET Grapes at the full Growth, but not ripe, cut them in ſmall Bunches fit for garniſhing, put them in a Stone Jar, with Vine-Leaves between every Layer of Grapes; then take as much Spring-water as you think will cover them, put in a Pound of Bay-ſalt, and as much White Salt as will make it bear an Egg. Dry your Bay-ſalt and pound it, it will melt the ſooner, put it into a Bell-metal or Copper Pot, boil it and skim it very well; as it boils, take all the black Scum off, but not the white Skim. When it has boiled a Quarter of an Hour, let it ſtand to cool and ſettle; when it is almoſt cold, pour the clear Liquor on the Grapes, lay Vine-Leaves on the Top, tie them down cloſe with a Linnen Cloth, and cover them with a Diſh. Let them ſtand twenty-four Hours, then take them out, and lay them on a Cloth, cover them over with another, let them be dried between the Cloths, then take two Quarts of Vinegar, one Quart of Spring-water, and one Pound of coarſe Sugar. Let it boil a little while, skim it as it boils very clean, let it ſtand till it is quite cold, dry your Jar with a Cloth, put freſh Vine-Leaves at the Bottom, and between every Bunch of Grapes, and on the Top; then pour the Clear off the

the Pickle on the Grapes, fill your Jar that the Pickle may be above the Grapes, tie a thin Bit of Board in a Piece of Flannel, lay it on the Top of the Jar to keep the Grapes under the Pickle, tie them down with a Bladder, and then a Leather; take them out with a Wooden Spoon. Be ſure to make Pickle enough to cover them.

To pickle Barberries.

TAKE of White Wine Vinegar and Water, of each an equal Quantity: To every Quart of this Liquor, put in Half a Pound of Sixpenny Sugar, then pick the worſt of your Barberries, and put into this Liquor, and the beſt into Glaſſes; then boil your Pickle with the worſt of your Barberries, and skim it very clean. Boil it till it looks of a fine Colour, then let it ſtand to be cold before you ſtrain; then ſtrain it through a Cloth, wringing it to get all the Colour you can from the Barberries. Let it ſtand to cool and ſettle, then pour it clear into the Glaſſes in a little of the Pickle, boil a little Fennel; when cold, put a little Bit at the Top of the Pot or Glaſs, and cover it cloſe with a Bladder and Leather. To every Half Pound of Sugar, put a Quarter of a Pound of White Salt.

To pickle Red Cabbage.

SLICE the Cabbage thin, put to it Vinegar and Salt, and an Ounce of All-ſpice cold; cover it cloſe, and keep it for Uſe. It is a Pickle of little Uſe, but for garniſhing of Diſhes, Sallads and Pickles, though ſome People are fond of it.

To pickle Golden Pippins.

TAKE the fineſt Pippins you can get, free from Spots and Bruiſes, put them into a Preſerving-pan of cold Spring-water, and ſet them on a Charcoal Fire. Keep them turning with a Wooden Spoon, till they will peel; do not let them boil. When they are boiled, peel them, and put them into the Water again, with a Quarter of a Pint of the beſt Vinegar, and a Quarter of an Ounce of Allum, cover them very cloſe with a Pewter diſh, and ſet them on the Charcoal Fire again, a ſlow Fire not to boil. Let them ſtand, turning them now and then till they look green, then take them out, and lay them on a Cloth to cool; when cold, make your Pickle as for the Peaches, only inſtead of made Muſtard, this muſt be Muſtard-ſeed whole. Cover them cloſe, and keep them for Uſe.

To pickle Stertion-buds *and* Limes, *you pick them off the Lime-Trees in the Summer.*

TAKE new Stertion-ſeeds or Limes, pickle them when large, have ready Vinegar, with what Spice you pleaſe, throw them in, and ſtop the Bottle cloſe.

To pickle Oyſters, Cockles *and* Muſſels.

TAKE two Hundred of Oyſters, the neweſt and beſt you can get, be careful to ſave the Liquor in ſome Pan as you open them, cut off the black Verge, ſaving the reſt, put them into their own Liquor, then put all the Liquor and Oyſters into a Kettle, boil them about Half an Hour, on a very gentle Fire, do them very ſlowly, skimming them as the Scum riſes, then take them off the Fire, take out the Oyſters, ſtrain the Liquor through a fine Cloth, then put in the Oyſters again; then take out a Pint of the Liquor whilſt it is hot, put thereto three Quarters of an Ounce of Mace, and Half an Ounce of Cloves. Juſt give it one Boil, then put it to the Oyſters, and ſtir up the Spices well among the Oyſters, then put in about a Spoonful of Salt, three Quarters of a Pint of the beſt White Wine Vinegar, and a Quarter of an Ounce of Whole Pepper; then let them ſtand till they be cold, then put the Oyſters as many as you well can into a Barrel, put in as much Liquor as the Barrel will hold, letting them ſettle a while, and they will ſoon be fit to eat, or you may put them into Stone Jars, cover them cloſe with a Bladder and Leather, and be ſure they be quite cold before you cover them up. Thus do Cockels and Muſſels; only this, Cockels are ſmall, and to this Spice you muſt have at leaſt two Quarts, nor is there any Thing to pick off them. Muſſels you muſt have two Quarts, take great care to pick the Crab out under the Tongue, and a little Fus which grows at the Root of the Tongue. The two latter, Cockles and Muſſels, muſt be waſhed in ſeveral Waters, to clean them from the Grit, put them in a Stew-pan by themſelves; cover them cloſe, and when they are open, pick them out of the Shells and ſtrain the Liquor.

To pickle young Suckers, *or* young Artichokes, *before the Leaves are hard.*

TAKE young Suckers, pare them very nicely, all the hard Ends of the Leaves and Stalks, juſt ſcald them in Salt and Water, and when they are cold put them into little Glaſs Bottles, with two or three Blades of large Mace and a Nutmeg ſliced thin,

fill them either with diſtilled Vinegar, or the Sugar Vinegar of your own making, with Half Spring-water.

To pickle Artichoke-Bottoms.

BOIL Artichokes till you can pull the Leaves off, then take off the Chokes, and cut them from the Stalk; take great Care you don't let the Knife touch the Top, throw them into Salt and Water for an Hour, then take them out and lay them on a Cloth to drain, then put them into large wide-mouth'd Glaſſes, put a little Mace and ſliced Nutmeg between, fill them either with diſtilled Vinegar, or your Sugar Vinegar and Spring-water; cover them with Mutton Fat try'd, and tie them down with a Bladder and Leather.

To pickle Samphire.

TAKE the Samphire that is green, lay it in a clean Pan, throw two or three Handfuls of Salt over, and cover it with Spring-water. Let it lye twenty-four Hours, then put it into a clean Braſs Sauce-pan, throw in a Handful of Salt, and cover it with good Vinegar. Cover the Pan cloſe, and ſet it over a very ſlow Fire; let it ſtand till it is juſt green and criſp, then take it off in a Moment, for if it ſtands to be ſoft it is ſpoiled; put it in your Pickling-pot, and cover it cloſe. When it is cold, tie it down with a Bladder and Leather, and keep it for Uſe. Or you may keep it all the Year, in a very ſtrong Brine of Salt and Water, and throw it into Vinegar juſt before you uſe it.

Elder-Shoots, *in Imitation of* Bamboo.

TAKE the largeſt and youngeſt Shoots of Elder, which put out in the Middle of *May*, the middle Stalks are moſt tender and biggeſt; the ſmall ones not worth doing. Peel off the outward Peel or Skin, and lay them in a ſtrong Brine of Salt and Water for one Night, then dry them in a Cloth, Piece by Piece. In the mean Time, make your Pickle of Half White Wine, and Half Beer Vinegar: To each Quart of Pickle, you muſt put an Ounce of White or Red Pepper, an Ounce of Ginger ſliced, a little Mace, and a few Corns of *Jamaica* Pepper. When the Spice has boiled in the Pickle, pour it hot upon the Shoots, ſtop them cloſe immediately, and ſet the Jar two Hours before the Fire, turning it often. It is as good a Way of greening Pickles, as often boiling; or you may boil the Pickle two or three Times, and pour it on boiling hot, juſt as you pleaſe. If you make the Pickle of the Sugar Vinegar,

you

you muſt let one Half be Spring-water. You have the Receipt for this Vinegar, in the 19th Chapter.

Rules to be obſerved in Pickling.

ALWAYS uſe Stone Jars for all Sorts of Pickles, that require hot Pickle to them. The firſt Charge is the leaſt, for theſe not only laſt longer, but keep the Pickle better; for Vinegar and Salt will penetrate through all earthen Veſſels, Stone and Glaſs is the only Thing to keep Pickles in. Be ſure never to put your Hands in to take Pickles out, it will ſoon ſpoil it. The beſt Way is, to every Pot tie a Wooden Spoon full of little Holes, to take the Pickles out with.

CHAP. XV.

Of making CAKES, *&c.*

To make a Rich Cake.

TAKE four Pounds of Flour well dried and ſifted, ſeven Pounds of Currants waſhed and rubbed, ſix Pounds of the beſt freſh Butter, two Pounds of *Jordan* Almonds blanched, and beaten with Orange-flower Water and Sack till they are fine, then take four Pounds of Eggs, put Half the Whites away, three Pounds of double-refined Sugar beaten and ſifted, a Quarter of an Ounce of Mace, the ſame of Cloves and Cinnamon, three large Nutmegs, all beaten fine, a little Ginger, Half a Pint of Sack, Half a Pint of right *French* Brandy, Sweet-meats to your liking, they muſt be Orange, Lemon, and Citron. Work your Butter to a Cream with your Hands before any of your Ingredients are in, then put in your Sugar and mix it well together; let your Eggs be well beat and ſtrained through a Sieve, work in your Almonds firſt, then put in your Eggs, beat them all together till they look white and thick, then put in your Sack, Brandy and Spices, ſhake your Flour in by Degrees, and when your Oven is ready, put in your Currants and Sweet-meats as you put it in your Hoop. It will take four Hours baking in a quick Oven. You muſt keep it beating with your Hand all the while you are mixing of it, and when your Currants are well waſhed and cleaned, let them be kept before the Fire, ſo that they may go warm into your Cake. This Quantity will bake beſt in two Hoops.

To

To Ice a Great Cake.

TAKE the Whites of twenty-four Eggs, and a Pound of double-refin'd Sugar beat and ſifted fine; mix both together in a deep earthen Pan, and with a Wisk wisk it well for two or three Hours together till it looks white and thick, then with a thin broad Board or Bunch of Feathers ſpread it all over the Top and Sides of the Cake; ſet it at a proper Diſtance before a good clear Fire, and keep turning it continually for fear of its changing Colour; but a cool Oven is beſt, and an Hour will harden it. You may perfume the Icing with what Perfume you pleaſe.

To make a Pound Cake.

TAKE a Pound of Butter, beat it in an earthen Pan with your Hand one Way, till it is like a fine thick Cream, then have ready twelve Eggs, but Half the Whites; beat them well, and beat them up with the Butter, a Pound of Flour beat in it, a Pound of Sugar, and a few Carraways. Beat it all well together for an Hour with your Hand, or a great Wooden Spoon, butter a Pan and put it in, and then bake it an Hour in a quick Oven.

For Change, you may put in a Pound of Currants clean waſhed and picked.

To make a cheap Seed Cake.

YOU muſt take Half a Peck of Flour, a Pound and a Half of Butter, put it in a Sauce-pan with a Pint of new Milk, ſet it on the Fire, take a Pound of Sugar, Half an Ounce of All-ſpice beat fine, and mix them with the Flour. When the Butter is melted, pour the Milk and Butter in the Middle of the Flour, and work it up like Paſte. Pour in with the Milk Half a Pint of good Ale Yeaſt, ſet it before the Fire to riſe, juſt before it goes to the Oven. Either put in ſome Currants or Carraway-ſeeds, and bake it in a quick Oven. Make it into two Cakes. They will take an Hour and a Half baking.

To make a Butter Cake.

YOU muſt take a Diſh of Butter, and beat it like Cream with your Hands, two Pounds of fine Sugar well beat, three Pounds of Flour well dried, and mix them in with the Butter, twenty-four Eggs, leave out Half the Whites, and then beat all together for an Hour. Juſt as you are going to put it into the Oven, put in a Quarter

Quarter of an Ounce of Mace, a Nutmeg beat, a litttle Sack or Brandy, and Seeds or Currants, juſt as you pleaſe.

To make Ginger-Bread Cakes.

TAKE three Pounds of Flour, one Pound of Sugar, one Pound of Butter rubbed in very fine, two Ounces of Ginger beat fine, a large Nutmeg grated; then take a Pound of Treacle, a Quarter of a Pint of Cream, make them warm together, and make up the Bread ſtiff; roll it out, and make it up into thin Cakes, cut them out with a Tea-Cup, or ſmall Glaſs, or roll them round like Nuts, and bake them on Tin Plates in a ſlack Oven.

To make a fine Seed *or* Saffron Cake.

YOU muſt take a Quarter of a Peck of fine Flour, a Pound and a Half of Butter, three Ounces of Carraway-ſeeds, ſix Eggs beat well, a Quarter of an Ounce of Cloves and Mace beat together very fine, a Pennyworth of Cinnamon beat, a Pound of Sugar, a Pennyworth of Roſe Water, a Pennyworth of Saffron, a Pint and a Half of Yeaſt, and a Quart of Milk; mix it all together lightly with your Hands thus: Firſt boil your Milk and Butter, then ſkim off the Butter, and mix it with your Flour and a little of the Milk; ſtir the Yeaſt into the reſt and ſtrain it, mix it with the Flour, put in your Seed and Spice, Roſe Water, Tincture of Saffron, Sugar and Eggs; beat it all up well with your Hands lightly, and bake it in a Hoop or Pan, but be ſure to butter the Pan well. It will take an Hour and a Half in a quick Oven. You may leave out the Seed, if you chuſe it, and I think it rather better without it, but that you muſt do as you like.

To make a rich Seed Cake, *called the* Nun's Cake.

YOU muſt take four Pounds of the fineſt Flour, and three Pounds of double-refined Sugar beaten and ſifted; mix them together, and dry them by the Fire till you prepare your other Materials. Take four Pounds of Butter, beat it with your Hand till it is ſoft like Cream, then beat thirty-five Eggs, leave out ſixteen Whites, ſtrain off your Eggs from the Treds, and beat them and the Butter together till all appears like Butter. Put in four or five Spoonfuls of Roſe or Orange-flower Water, and beat again; then take your Flour and Sugar, with ſix Ounces of Carraway-ſeeds, and ſtrew them in by Degrees, beating it up all the Time for two Hours together. You may put in as much Tincture of Cinnamon or Amber-greaſe as you pleaſe; butter your Hoop, and

let

let it ſtand three Hours in a moderate Oven. You muſt obſerve always in beating of Butter to do it with a cool Hand, and beat it always one Way in a deep earthen Diſh.

To make Pepper Cakes.

TAKE Half a Gill of Sack, Half a Quarter of an Ounce of whole white Pepper, put it in and boil it together a Quarter of an Hour, then take the Pepper out, and put in as much double refined Sugar as will make it like a Paſte, then drop it in what Shape you pleaſe on Plates, and let it dry itſelf.

To make Portugal Cakes.

MIX into a Pound of fine Flour, a Pound of Loaf Sugar beat and ſifted, then rub into it a Pound of pure ſweet Butter, till it is thick like grated white Bread, then put to it two Spoonfuls of Roſe Water, two of Sack, ten Eggs, whip them very well with a Whisk, then mix into it eight Ounces of Currants, mix'd all well together; butter the Tin Pans, fill them but Half full, and bake them; if made without Currants they'll keep Half a Year; add a Pound of Almonds blanched, and beat with Roſe Water as above, and leave out the Flour. Theſe are another Sort and better.

To make a Pretty Cake.

TAKE five Pounds of Flour well dried, one Pound of Sugar, Half an Ounce of Mace, as much Nutmeg, beat your Spice very fine, mix the Sugar and Spice in the Flour, take twenty-two Eggs, leave out ſix Whites, beat them, put a Pint of Ale Yeaſt and the Eggs in the Flour, take two Pounds and a Half of freſh Butter, a Pint and a Half of Cream, ſet the Cream and Butter over the Fire, till the Butter is melted, let it ſtand till it is Blood-warm, before you put it into the Flour, ſet it an Hour by the Fire to riſe, then put in ſeven Pounds of Currants, which muſt be plumped in Half a Pint of Brandy, and three Quarters of a Pound of candied Peels. It muſt be an Hour and a Quarter in the Oven. You muſt put two Pounds of chopped Raiſins in the Flour, and a Quarter of a Pint of Sack. When you put the Currants in, bake it in a Hoop.

To make Ginger-Bread.

TAKE three Quarts of fine Flour, two Ounces of beaten Ginger, a Quarter of an Ounce of Nutmeg, Cloves, and Mace beat fine, but moſt of the laſt; mix all together, three Quarters of a Pound of fine Sugar, two Pounds of Treacle, ſet it over the Fire,

but

but don't let it boil; three Quarters of a Pound of Butter melted in the Treacle, and ſome candied Lemon and Orange-peel cut fine, mix all theſe together well. An Hour will bake it in a quick Oven.

To make little Fine Cakes.

ONE Pound of Butter beat to Cream, a Pound and a Quarter of Flour, a Pound of fine Sugar beat fine, a Pound of Currants clean waſhed and picked, ſix Eggs, two Whites left out, beat them fine, mix the Flour, Sugar and Eggs by Degrees into the Batter, beat it all well with both Hands, either make it into little Cakes, or bake it in one.

Another Sort of Little Cakes.

A Pound of Flour and Half a Pound of Sugar, beat Half a Pound of Butter with your Hand, and mix them well together. Bake it in little Cakes.

To make Drop Biſcuits.

TAKE eight Eggs, and one Pound of double-refined Sugar beaten fine, twelve Ounces of fine Flour well dried, beat your Eggs very well, then put in your Sugar and beat it, and then your Flour by Degrees, beat it all very well together without ceaſing; your Oven muſt be as hot as for Halfpenny Bread, then flour ſome Sheets of Tin, and drop your Biſcuits of what Bigneſs you pleaſe, put them in the Oven as faſt as you can, and when you ſee them riſe, watch them, if they begin to colour take them out, and put in more; and if the firſt is not enough, put them in again. If they are right done, they will have a white ice on them. You may, if you chuſe it, put in a few Carraways; when they are all baked, put them in the Oven again to dry, then keep them in a very dry Place.

To make Common Biſcuits.

BEAT up ſix Eggs, with a Spoonful of Roſe Water and a Spoonful of Sack, then add a Pound of fine powdered Sugar, and a Pound of Flour; mix them into the Eggs by Degrees, and an Ounce of Coriander-ſeeds, mix all well together, ſhape them on white thin Paper, or Tin Moulds, in any Form you pleaſe. Beat the White of an Egg, with a Feather rub them over, and duſt fine Sugar over them. Set them in an Oven moderately heated, till they riſe and come to a good Colour, take them out; and

when you have done with the Oven, if you have no Stove to dry them in, put them in the Oven again, and let them ſtand all Night to dry.

To make French Biſcuits.

HAVING a Pair of clean Scales ready, in one Scale put three new-laid Eggs, in the other Scale put as much dried Flour, an equal Weight with the Eggs, take out the Flour, and as much fine powdered Sugar; firſt beat the Whites of the Eggs up well with a Wisk till they are of a fine Froth, then whip in Half an Ounce of candied Lemon-peel cut very thin and fine, and beat well; then by Degrees whip in the Flour and Sugar, then ſlip in the Yolks, and with a Spoon temper it well together, then ſhape your Biſcuits on fine white Paper with your Spoon, and throw powdered Sugar over them. Bake them in a moderate Oven, not too hot, giving them a fine Colour on the Top. When they are baked, with a fine Knife cut them off from the Paper, and lay them in Boxes for Uſe.

To make Mackeroons.

TAKE a Pound of Almonds, let them be ſcaled, blanched and thrown into cold Water, then dry them in a Cloth, and pound them in a Mortar, moiſten them with Orange-flower Water, or the White of an Egg, leſt they turn to an Oil; afterwards take an equal Quantity of fine Powder Sugar, with three or four Whites of Eggs, and a little Muſk, beat all well together, and ſhape them on Wafer-paper with a Spoon round. Bake them in a gentle Oven on Tin Plates.

To make Shrewsbury Cakes.

TAKE two Pounds of Flour, a Pound of Sugar finely ſearch'd, mix them together (take out a Quarter of a Pound to roll them in) take four Eggs beat, four Spoonfuls of Cream, and two Spoonfuls of Roſe Water, beat them well together, and mix them with the Flour into a Paſte, roll them into thin Cakes, and bake them in a quick Oven.

To make Madling Cakes.

TO a Quarter of a Peck of Flour well dried at the Fire, add two Pounds of Mutton-ſewet tried and ſtrained clear off, when it is a little cool, mix it well with the Flour, ſome Salt, and a very

very little All-ſpice beat fine: Take Half a Pint of good Yeaſt, and put in Half a Pint of Water, ſtir it well together, ſtrain it, and mix up your Flour into a Paſte of a moderate Stiffneſs. You muſt add as much cold Water as will make the Paſte of a right order; make it into Cakes about the Thickneſs and Bigneſs of an Oat-Cake; have ready ſome Currants clean waſhed and picked, ſtrew ſome juſt in the Middle of your Cakes between your Dough, ſo that none can be ſeen till the Cake is broke. You may leave the Currants out, if you don't chuſe them.

To make Light Wigs.

TAKE a Pound and a Half of Flour, and Half a Pint of Milk made warm, mix theſe together, cover it up, and let it lye by the Fire Half an Hour; then take Half a Pound of Sugar, and Half a Pound of Butter, then work theſe into a Paſte and make it into Wigs, with as little Flour as poſſible. Let the Oven be pretty quick, and they will riſe very much. Mind to mix a Quarter of a Pint of good Ale Yeaſt in Milk.

To make very good Wigs.

TARE a Quarter of a Peck of the fineſt Flour, rub into it three Quarters of a Pound of freſh Butter till it is like grated Bread, ſomething more than Half a Pound of Sugar, Half a Nutmeg, Half a Race of Ginger grated, three Eggs, Yolks and Whites beat very well, and put to them Half a Pint of thick Ale Yeaſt, three or four Spoonfuls of Sack, make a Hole in the Flour, and pour in your Yeaſt and Eggs, as much Milk, juſt warm, as will make it into a light Paſte. Let it ſtand before the Fire to riſe Half an Hour, then make it into a Dozen and a Half of Wigs, waſh them over with Egg juſt as they go into the Oven. A quick Oven, and Half an Hour will bake them.

To make Buns.

TAKE two Pounds of fine Flour, a Pint of good Ale Yeaſt, put a little Sack in the Yeaſt, and three Eggs beaten, knead all theſe together with a little warm Milk, a little Nutmeg, and a little Salt; then lay it before the Fire till it riſe very light, then knead in a Pound of freſh Butter, a Pound of rough Carraway-Comfits, and bake them in a quick Oven, in what Shape you pleaſe on flour'd Papers.

To make little Plumb Cakes.

TAKE two Pounds of Flour dried in the Oven, or at a great Fire, and Half a Pound of Sugar finely powder'd, four Yolks of Eggs, two Whites, Half a Pound of Butter waſh'd with Roſe Water, ſix Spoonfuls of Cream warmed, a Pound and a Half of Currants unwaſhed, but picked and rubbed very clean in a Cloth; mix it all well together, then make them up into Cakes, bake them in an Oven almoſt as hot as for a Manchet, and let them ſtand Half an Hour till they are coloured on both Sides, then take down the Oven-Lid, and let them ſtand to ſoak. You muſt rub the Butter into the Flour very well, then the Egg and Cream, and then the Currants.

CHAP. XVI.

Of Cheeſecakes, Creams, Jellies, Whip Syllabubs, *&c.*

To make fine Cheeſecakes.

TAKE a Pint of Cream, warm it, and put it to five Quarts of Milk warm from the Cow, then put Runnet to it, and juſt give it a ſtir about; and when it is come, put the Curd in a Linnen Bag or Cloth, let it drain well away from the Whey, but do not ſqueeze it much; then put it in a Mortar, and break the Curd as fine as Butter, then put to your Curd Half a Pound of ſweet Almonds blanched and beat exceeding fine, and Half a Pound of Mackeroons beat very fine. If you have no Mackeroons, get *Naples* Biſcuits, then add to it the Yolks of nine Eggs beaten, a whole Nutmeg grated, two perfumed Plumbs, diſſolved in Roſe or Orange-flower Water, Half a Pound of fine Sugar; mix all well together, then melt a Pound and a Quarter of Butter, and ſtir it well in it, and Half a Pound of Currants plumped, to let ſtand to cool till you uſe it, then make your Puff-paſte thus: Take a Pound of fine Flour, wet it with cold Water, roll it out, put into it by Degrees a Pound of freſh Butter, and ſhake a little Flour on each Coat as you roll it. Make it juſt as you uſe it.

You

You may leave out the Currants, for Change, nor need you put in the perfumed Plumbs, if you diſlike them; and for Variety, when you make them of Mackeroons, put in as much Tincture of Saffron as will give them a high Colour, but no Currants. This we call Saffron Cheeſecakes; the other without Currants, Almond Cheeſecakes; with Currants, fine Cheeſecakes; with Mackeroons, Mackeroon Cheeſecakes.

To make Lemon Cheeſecakes.

TAKE the Peel of two large Lemons, boil it very tender, then pound it well in a Mortar, with a Quarter of a Pound or more of Loaf Sugar, the Yolks of ſix Eggs, and Half a Pound of freſh Butter; pound and mix all well together, lay a Puff-paſte in your Patty-pans, fill them Half full, and bake them. Orange Cheeſecakes are done the ſame Way, only you boil the Peel in two or three Waters, to take out the Bitterneſs.

A ſecond Sort of Lemon Cheeſecakes.

TAKE two large Lemons, grate off the Peel of both, and ſqueeze out the Juice of one, and add to it Half a Pound of double-refined Sugar, twelve Yolks of Eggs, eight Whites well beaten, then melt Half a Pound of Butter, in four or five Spoonfuls of Cream, them ſtir it all together, and ſet it over the Fire, ſtirring it till it begins to be pretty thick; then take it off, and when it is cold, fill your Patty-pans little more than Half full. Put a Paſte very thin at the Bottom of your Patty-pans. Half an Hour, with a quick Oven, will bake them.

To make Almond Cheeſecakes.

TAKE Half a Pound of *Jordan* Almonds, and lay them in cold Water all Night; the next Morning blanch them into cold Water, then take them out, and dry them in a clean Cloth, beat them very fine in a little Orange-flower Water, then take ſix Eggs, leave out four Whites, beat them and ſtrain them, then Half a Pound of White Sugar, with a little beaten Mace; beat them well together in a Marble Mortar, take ten Ounces of good freſh Butter, melt it, a little grated Lemon-peel, and put them in the Mortar with the other Ingredients; mix all well together, and fill your Patty-pans.

To make Fairy Butter.

TAKE the Yolks of two hard Eggs, and beat them in a Marble Mortar, with a large Spoonful of Orange-flower Water, and two Tea Spoonfuls of fine Sugar beat to Powder; beat this all together till it is fine Paſte, then mix it up with about as much freſh Butter out of the Churn, and force it through a fine Strainer full of little Holes into a Plate. This is a pretty Thing to ſet off a Table at Supper.

To make Almond Cuſtards.

TAKE a Pint of Cream, blanch and beat a Quarter of a Pound of Almonds fine, with two Spoonfuls of Roſe Water. Sweeten it to your Palate. Beat up the Yolks of four Eggs, ſtir all together one Way over the Fire till it is thick, then pour it out into Cups; or you may bake it in little China Cups.

To make Baked Cuſtards.

ONE Pint of Cream boil'd with Mace and Cinnamon; when cold, take four Eggs, two Whites left out, a little Roſe and Orange-flower Water and Sack, Nutmeg and Sugar to your Palate; mix them well together, and bake them in China Cups.

To make plain Cuſtards.

TAKE a Quart of new Milk, ſweeten it to your Taſte, grate in a little Nutmeg, beat up eight Eggs, leave out Half the Whites, beat them up well, ſtir them into the Milk, and bake it in China Baſons, or put them in a deep China Diſh; have a Kettle of Water boiling, ſet the Cup in, let the Water come above Half Way, but don't let it boil too faſt for fear of its getting into the Cups. You may add a little Roſe Water.

To make Orange Butter.

TAKE the Yolks of ten Eggs beat very well, Half a Pint of *Rheniſh*, ſix Ounces of Sugar, and the Juice of three ſweet Oranges; ſet them over a gentle Fire, ſtirring them one Way till it is thick. When you take it off, ſtir in a Piece of Butter as big as a large Walnut.

To

To make Steeple Cream.

TAKE five Ounces of Hartſhorn, and two Ounces of Ivory, and put them into a Stone Bottle, fill it up with fair Water to the Neck, put in a ſmall Quantity of Gum Arabick, and Gum Dragon; then tie up the Bottle very cloſe, and ſet it into a Pot of Water, with Hay at the Bottom. Let it ſtand ſix Hours, then take it out, and let it ſtand an Hour before you open it, leſt it fly in your Face; then ſtrain it, and it will be a ſtrong Jelly, then take a Pound of blanched Almonds, beat them very fine, mix it with a Pint of thick Cream, and let it ſtand a little; then ſtrain it out, and mix it with a Pound of Jelly, ſet it over the Fire till it is ſcalding hot, ſweeten it to your Taſte with double-refined Sugar, then take it off, put in a little Amber, and pour it into ſmall high Gallipots, like a Sugar-Loaf at Top; when it is cold, turn them out, and lay cold Whipt Cream about them in Heaps. Be ſure it does not boil when the Cream is in.

Lemon Cream.

TAKE five large Lemons, pare them as thin as poſſible, ſteep them all Night in twenty Spoonfuls of Spring-water, with the Juice of the Lemons, then ſtrain it through a Jelly Bag into a Silver Sauce-pan, if you have one, the Whites of ſix Eggs beat well, ten Ounces of double-refined Sugar, ſet it over a very ſlow Charcoal Fire, ſtir it all the Time one Way, skim it, and when it is as hot as you can bear your Fingers in, pour it into Glaſſes.

A ſecond Lemon Cream.

TAKE the Juice of four large Lemons, Half a Pint of Water, a Pound of double-refined Sugar beaten fine, the Whites of ſeven Eggs, and the Yolk of one beaten very well; mix all together, ſtrain it, and ſet it on a gentle Fire, ſtirring it all the while, and ſcum it clean, put into it the Peel of one Lemon, when it is very hot, but don't boil, take out the Lemon-peel, and pour it into China Diſhes. You muſt obſerve to keep it ſtirring one Way all the Time it is over the Fire.

Jelly

Jelly of Cream.

TAKE four Ounces of Hartſhorn, put it on in three Pints of Water, let it boil till it is a ſtiff Jelly, which you will know by taking a little in a Spoon to cool; then ſtrain it off, and add to it Half a Pint of Cream, two Spoonfuls of Roſe Water, two Spoonfuls of Sack, and ſweeten it to your Taſte; then give it a gentle Boil, but keep ſtirring it all the Time, or it will curdle; then take it off, and ſtir it till it is cold; then put it into broad bottom Cups, let them ſtand all Night, and turn them out into a Diſh; take Half a Pint of Cream, two Spoonfuls of Roſe Water, and as much Sack. Sweeten it to your Palate, and pour over them.

To make Orange Cream.

TAKE a Pint of Juice of *Seville* Oranges, and put to it the Yolks of ſix Eggs, the Whites of but four, beat the Eggs very well, and ſtrain them and the Juice together; add to it a Pound of double-refined Sugar, beaten and ſifted; ſet all thoſe together on a ſoft Fire, and put the Peel of Half an Orange to it, keep it ſtirring all the while one Way. When it is almoſt ready to boil, take out the Orange-peel, and pour out the Cream into Glaſſes, or China Diſhes.

To make Gooſeberry Cream.

TAKE two Quarts of Gooſeberries, put to them as much Water as will cover them, ſcald them, and then run them through a Sieve with a Spoon: To a Quart of the Pulp, you muſt have ſix Eggs well beaten; and when the Pulp is hot, put in an Ounce of freſh Butter, ſweeten it to your Taſte, put in your Eggs, and ſtir them over a gentle Fire till they grow thick, then ſet it by; and when it is almoſt cold, put into it two Spoonfuls of Juice of Spinach, and a Spoonful of Orange-flower Water, or Sack; ſtir it well together, and put it into your Baſon. When it is cold, ſerve it to the Table.

To make Barley Cream.

TAKE a ſmall Quantity of Pearl-Barley, boil it in Milk and Water till it is tender, then ſtrain the Liquor from it, put your Barley into a Quart of Cream, and let it boil a little,

little, then take the Whites of five Eggs and the Yolk of one, beaten with a Spoonful of fine Flour, and two Spoonfuls of Orange-flower Water; then take the Cream off the Fire, and mix in the Eggs by Degrees, and ſet it over the Fire again to thicken. Sweeten it to your Taſte, pour it into Baſons, and when it is cold ſerve it up.

To make Blanch'd Cream.

TAKE a Quart of the thickeſt ſweet Cream you can get, ſeaſon it with fine Sugar and Orange-flower Water, and boil it; then beat the Whites of twenty Eggs with a little cold Cream, take out the Treddles, which you muſt do by ſtraining it after it is beat, and when the Cream is on the Fire and boils, pour in your Eggs, ſtirring it all the Time one Way till it comes to a thick Curd, then take it up and paſs through a Hair-ſieve, then beat it very well with a Spoon till cold, and put it into Diſhes for Uſe.

To make Almond Cream.

TAKE a Quart of Cream, boil it with Half a Nutmeg grated, a Blade or two of Mace, a Bit of Lemon-peel, and ſweeten it to your Taſte; then blanch a Quarter of a Pound of Almonds, beat them very fine, with a Spoonful of Roſe or Orange-flower Water, take the Whites of nine Eggs well beat, and ſtrain them to your Almonds, beat them together, rub them very well through a coarſe Hair-ſieve; mix all together with your Cream, ſet it on the Fire, ſtir it all one Way all the Time till it boils, pour it into your Cups or Diſhes, and when it is cold ſerve it up.

To make a fine Cream.

TAKE a Pint of Cream, ſweeten it to your Palate, grate a little Nutmeg, put in a Spoonful of Orange-flower Water and Roſe Water, and two Spoonfuls of Sack, beat up four Eggs, but two Whites; ſtir all together one Way over the Fire till it is thick, have Cups ready, and pour it in.

To make Ratafia Cream.

TAKE ſix large Laurel-leaves, boil them in a Quart of thick Cream, when it is boiled throw away the Leaves, beat the Yolks of five Eggs with a little cold Cream, and Sugar to your Taſte, then thicken the Cream with your Eggs, ſet it over the Fire again, but don't let it boil, keep it ſtirring all the while one Way and pour it into China Diſhes; when it is cold it is fit for Uſe.

To make Whipt Cream.

TAKE a Quart of thick Cream, and the Whites of eight Eggs beat well, with Half a Pint of Sack; mix it together, and ſweeten it to your Taſte with double-refined Sugar. You may perfume it, if you pleaſe, with a little Musk or Amber-greaſe tied in a Rag, and ſteeped a little in the Cream, whip it up with a Whisk, and ſome Lemon-peel tied in the Middle of the Whisk; take the Froth with a Spoon, and lay it in your Glaſſes or Baſons. This does well over a fine Tart.

To make Whipt Syllabubs.

TAKE a Quart of thick Cream, and Half a Pint of Sack, the Juice of two *Seville* Oranges or Lemons, grate in the Peel of two Lemons, Half a Pound of double-refined Sugar, pour it into a broad earthen Pan, and whisk it well; but firſt ſweeten ſome Red Wine or Sack, and fill your Glaſſes as full as you chuſe; then as the Froth riſes take it off with a Spoon, and lay it carefully into your Glaſſes till they are as full as they will hold. Don't make theſe long before you uſe them. Many uſe Cyder ſweetened, or any Wine you pleaſe, or Lemon, or Orange Whey made thus: Squeeze the Juice of a Lemon or Orange into a Quarter of a Pint of Milk, when the Curd is hard, pour the Whey clear off, and ſweeten it to your Palate. You may colour ſome with Juice of Spinach, ſome with Saffron, and ſome with Cochineal, juſt as you Fancy.

To make everlaſting Syllabubs.

TAKE five Half Pints of thick Cream, Half a Pint of *Rheniſh*, Half a Pint of Sack and the Juice of two large *Seville* Oranges; grate in juſt the yellow Rhind of three Lemons, and a Pound of double-refined Sugar well beat and ſifted; mix all together with a Spoonful of Orange-flower Water, beat it well together with a Whisk Half an Hour, then with a Spoon fill your Glaſſes. Theſe will keep above a Week, and is better made the Day before. The beſt Way to whip Syllabub is, have a fine large Chocolate Mill, which you muſt keep on Purpoſe, and a large deep Bowl to mill them in. It is both quicker done, and the Froth ſtronger. The Thin that is left at the Bottom, have ready ſome Calf's Foot Jelly boiled and clarified, there muſt be nothing but the Calf's Foot boiled to a hard Jelly; when cold, take off the Fat, clear it with the Whites of Eggs, run it through a Flannel Bag, and mix it with the Clear, which you ſaved of the Syllabubs. Sweeten it to your Palate, and give it a Boil; then pour it into Baſons, or what you pleaſe. When cold, turn it out, and it is a fine Flummery.

To make a Trifle.

COVER the Bottom of your Diſh or Bowl with *Naples* Biſcuits, broke in Pieces, Mackeroons broke in Halves, and Ratafia Cakes. Juſt wet them all through with Sack, then make a good boiled Cuſtard not too thick, and when cold pour over it, then put a Syllabub over that. You may garniſh it with Ratafia Cakes, Current Jelly and Flowers.

To make Hartſhorn Jelly.

BOIL Half a Pound of Hartſhorn in three Quarts of Water over a gentle Fire, till it becomes a Jelly. If you take out a little to cool, and it hangs on the Spoon, it is enough. Strain it while it is hot, put it in a well-tined Sauce-pan, put to it a Pint of *Rheniſh* Wine, and a Quarter of a Pound of Loaf Sugar; beat the Whites of four Eggs or more to a Froth, ſtir it all together that the Whites mix well with the Jelly, and pour it in, as if you were cooling it. Let it boil for two or three Minutes, then put in the Juice of three or four Lemons; let it boil a Minute or two longer. When it is finely curdled, and of a pure white Colour, have ready a Swanskin Jelly Bag over a China Baſon, pour in your Jelly, and pour back again till it is as clear as Rock-water; then ſet a very clean China Baſon under, have your Glaſſes as clean as poſſible, and with a clean Spoon fill your Glaſſes. Have ready ſome thin Rhind of the Lemons, and when you have filled Half your Glaſſes throw your Peel into the Baſon; and when the Jelly is all run out of the Bag, with a clean Spoon fill the reſt of the Glaſſes, and they will look of a fine Amber Colour. Now in putting in the Ingredients there is no certain Rule. You muſt put Lemon and Sugar to your Palate. Moſt People love them ſweet; and indeed they are good for nothing, unleſs they are.

To make Ribband Jelly.

TAKE out the great Bones of four Calves Feet, put the Feet into a Pot with ten Quarts of Water, three Ounces of Hartſhorn, three Ounces of Iſinglaſs, a Nutmeg quartered, and four Blades of Mace; then boil this till it comes to two Quarts, ſtrain it through a Flannel Bag, let it ſtand twenty-four Hours, then ſcrape off all the Fat from the Top very clean, then ſlice it, put to it the Whites of ſix Eggs beaten to a Froth, boil it a little, and ſtrain it again through a Flannel Bag, then run the Jelly into little high Glaſſes, run every Colour as thick as your Finger, one Colour muſt be thorough cold before you put another on, and that

you put on muſt not be but Blood-warm, for fear it mix together. You muſt colour Red with Cochineal, Green with Spinach, Yellow with Saffron, Blue with Syrup of Violets, White with thick Cream, and ſometimes the Jelly by itſelf. You may add Orange-flower Water, or Wine and Sugar, and Lemon if you pleaſe, but this is all Fancy.

To make Calves Feet Jelly.

BOIL two Calves Feet in a Gallon of Water till it comes to a Quart, then ſtrain it, let it ſtand till cold, skim off all the Fat clean, and take the Jelly up clean. If there is any Settling in the Bottom, leave it; put the Jelly into a Sauce-pan, with a Pint of Mountain Wine, Half a Pound of Loaf Sugar, the Juice of four large Lemons, beat up ſix or eight Whites of Eggs with a Wiſk, then put them into the Sauce pan, and ſtir all together well till it boils. Let it boil a few Minutes. Have ready a large Flannel Bag, pour it in, it will run through quick, pour it in again till it runs clear, then have ready a large China Baſon, with the Lemon-peels cut as thin as poſſible, let the Jelly run into that Baſon, and the Peels both give it a fine Amber Colour, and alſo a Flour; with a clean Silver Spoon fill your Glaſſes.

To make Currant Jelly.

STRIP the Currants from the Stalks, put them in a Stone Jar, ſtop it cloſe, ſet it in a Kettle of boiling Water Half-way the Jar, let it boil Half an Hour, take it out and ſtrain the Juice thro' a coarſe Hair-ſieve. To a Pint of Juice put a Pound of Sugar, ſet it over a fine clear quick Fire in your Preſerving-pan or a Bell-metal Skillet; keep ſtirring it all the Time till the Sugar is melted, then skim the Scum off as faſt as it riſes. When your Jelly is very clear and fine, pour it into Gallipots; when cold, cut white Paper juſt the Bigneſs of the Top of the Pot and lay on the Jelly, dip thoſe Papers in Brandy, then cover the Top cloſe with white Paper, and prick it full of Holes; ſet it in a dry Place, put ſome into Glaſſes, and paper them.

To make Rasberry Giam.

TAKE a Pint of this Currant Jelly, and a Quart of Rasberries, bruiſe them well together, ſet them over a ſlow Fire, keeping them ſtirring all the Time till it boils. Let it boil five or ſix Minutes, pour it into your Gallipots, paper as you do the Currant Jelly, and keep it for Uſe. They will keep ſo two or three Years, and have the full Flavour of the Rasberry.

To make Hartſhorn Flummery.

BOIL Half a Pound of the Shavings of Hartſhorn in three Pints of Water till it comes to a Pint, then ſtrain it through a Sieve into a Baſon, and ſet it by to cool; then ſet it over the Fire, let it juſt melt, and put to it Half a Pint of thick Cream, ſcalded and grown cold again, a Quarter of a Pint of White Wine, and two Spoonfuls of Orange-flower Water; ſweeten it with Sugar, and beat it for an Hour and a Half or it will not mix well, nor look well; dip your Cups in Water before you put in your Flummery, or elſe it will not turn out well. It is beſt when it ſtands a Day or two before you turn it out. When you ſerve it up, turn it out of the Cups, and ſtick blanched Almonds cut in long narrow Bits on the Top. You may eat them either with Wine or Cream.

A ſecond Way to make Hartſhorn Flummery.

TAKE three Ounces of Hartſhorn, and put it to two Quarts of Spring-water, let it ſimmer over the Fire ſix or ſeven Hours, till Half the Water is conſumed, or elſe put it in a Jug, and ſet it in the Oven with Houſhold Bread, then ſtrain it through a Sieve, and beat Half a Pound of Almonds very fine, with ſome Orange-flower Water in the beating; when they are beat, mix a little of your Jelly with it and ſome fine Sugar, ſtrain it out and mix it with your other Jelly, ſtir it together till it is little more than Blood-warm, then pour it into Half-pint Baſons or Diſhes for the Purpoſe, and fill them but Half full. When you uſe them, turn them out of the Diſh as you do Flummery. If it does not come out clean, ſet your Baſon a Minute or two in warm Water. You may ſtick Almonds in it or not, juſt as you pleaſe. Eat it with Wine and Sugar, or make your Jelly this Way: Put ſix Ounces of Hartſhorn in a glazed Jug with a long Neck, and put to it three Pints of ſoft Water, cover the Top of the Jug cloſe, and put a Weight on it to keep it ſteady; ſet it in a Pot or Kettle of Water twenty-four Hours, let it not boil, but be ſcalding hot, then ſtrain it out, and make your Jelly.

To make Oatmeal Flummery.

GET ſome Oatmeal, put it into a broad deep Pan, then cover it with Water, ſtir it together and let it ſtand twelve Hours, then pour off that Water clear, and put on a good deal of freſh Water, ſhift it again in twelve Hours, and ſo in twelve more; then pour off the Water clear, and ſtrain the Oatmeal through a coarſe Hair-

Hair-ſieve, and pour it into a Sauce-pan, keeping it ſtirring all the Time with a Stick till it boils and is very thick, then pour it into Diſhes; when cold turn it into Plates, and eat it with what you pleaſe, either Wine and Sugar, or Beer and Sugar, or Milk. It eats very pretty with Cyder and Sugar.

You muſt obſerve to put a great deal of Water to the Oatmeal, and when you pour off the laſt Water, pour on juſt enough freſh as to ſtrain the Oatmeal well. Some let it ſtand forty-eight Hours, ſome three Days, ſhifting the Water every twelve Hours; but that is as you love it for Sweetneſs or Tartneſs. Grotes once cut does better than Oatmeal. Mind to ſtir it together when you put in freſh Water.

To make a fine Syllabub *from the* Cow.

MAKE your Syllabub of either Cyder or Wine, ſweeten it pretty ſweet, and grate Nutmeg in, then milk the Milk into the Liquor; when this is done, pour over the Top Half a Pint or Pint of Cream, according to the Quantity of Syllabub you make.

You may make this Syllabub at Home, only have new Milk; make it as hot as Milk from the Cow, and out of a Tea-pot, or any ſuch Thing, pour it in holding your Hand very high.

To make a Hedge-Hog.

TAKE two Pounds of blanched Almonds, beat them well in a Mortar, with a little Canary and Orange-flower Water, to keep them from oiling. Make them into ſtiff Paſte, then beat in the Yolks of twelve Eggs, leave out five of the Whites, put to it a Pint of Cream, ſweeten'd with Sugar, put in Half a Pound of ſweet Butter melted, ſet it on a Furnace or ſlow Fire, and keep it conſtantly ſtirring, till it is ſtiff enough to be made in the Form of a Hedge-Hog; then ſtick it full of blanched Almonds, ſlit and ſtuck up like the Briſtles of a Hedge-Hog, then put it into a Diſh, take a Pint of Cream and the Yolks of four Eggs beat up, ſweeten'd with Sugar to your Palate. Stir them together over a ſlow Fire till it is quite hot, then pour it round the Hedge-Hog in a Diſh, and let it ſtand till it is cold, and ſerve it up. Or a rich Calf's Foot Jelly made clear and good, and pour into the Diſh round the Hedge-Hog; and when it is cold, it looks pretty, and makes a pretty Diſh; or it looks pretty in the Middle of a Table for Supper.

To make French Flummery.

YOU muſt take a Quart of Cream and Half an Ounce of Iſinglaſs, beat it fine, and ſtir it into the Cream. Let it boil ſoftly over a ſlow Fire a Quarter of an Hour, keep it ſtirring all the Time; then take it off the Fire, ſweeten it to your Palate, and put in a Spoonful of Roſe Water and a Spoonful of Orange-flower Water, ſtrain it and pour it into a Glaſs or Baſon, or juſt what you pleaſe, and when it is cold, turn it out. It makes a fine Side-diſh. You may eat it with Cream, Wine, or what you pleaſe. Lay round it baked Pears. It both looks very pretty, and eats fine.

A Buttered Tort.

TAKE eight or ten large Codlings and ſcald them, when cold skin them, take the Pulp and beat it as fine as you can with a Silver Spoon, then mix in the Yolks of ſix Eggs, and the Whites of four beat all well together, a *Seville* Orange, ſqueeze in the Juice, and ſhred the Rhind as fine as poſſible, with ſome grated Nutmeg and Sugar to your Taſte; melt ſome fine freſh Butter, and beat up with it according as it wants, till it is all like a fine thick Cream, then make a fine Puff-paſte, have a large Tin Patty that will juſt hold it, cover the Patty with the Paſte, and pour in the Ingredients. Don't put any Cover on, bake it a Quarter of an Hour, then ſlip it out of the Patty on a Diſh, and throw fine Sugar well beat all over it. It is a very pretty Side-diſh for a Second Courſe. You may make this of any large Apple you pleaſe.

Moon-ſhine.

FIRST have a Piece of Tin, made in the Shape of a Half-moon, as deep as a Half-pint Baſon, and one in the Shape of a large Star, and two or three leſſer Ones. Boil two Calves Feet in a Gallon of Water till it comes to a Quart, then ſtrain it off, and when cold skim off all the Fat, take Half the Jelly, and ſweeten it with Sugar to your Palate, beat up the Whites of four Eggs, ſtir all together over a ſlow Fire till it boils, then run it through a Flannel Bag till clear, put it in a clean Sauce-pan, and take an Ounce of ſweet Almonds blanched and beat very fine in a Marble Mortar, with two Spoonfuls of Roſe Water and two of Orange-flower Water; then ſtrain it through a coarſe Cloth, mix it with the Jelly, ſtir in four large Spoonfuls of thick Cream, ſtir it all together till it boils, then have ready the Diſh you intend it for,

lay

lay the Tin in the Shape of a Half-Moon in the Middle, and the Stars round it; lay little Weights on the Tin to keep them in the Places you would have them lye, then pour in the above *Blanc Manger* into the Diſh, and when it is quite cold take out the Tin Things, and mix the other Half of the Jelly with Half a Pint of good White Wine and the Juice of two or three Lemons, with Loaf Sugar enough to make it ſweet, and the Whites of eight Eggs beat fine; ſtir it all together over a ſlow Fire till it boils, then run it through a Flannel Bag till it is quite clear in a China Baſon, and very carefully fill up the Places where you took the Tin out; let it ſtand till cold, and ſend it to Table.

Note, You may for Change fill the Diſh with a fine thick Almond Cuſtard; and when it is cold, fill up the Half-Moon and Stars with the clear Jelly.

The Floating Iſland, *a pretty Diſh for the Middle of a Table at a Second Courſe, or for Supper.*

YOU may take a Soop-diſh, according to the Size and Quantity you would make, but a pretty deep Glaſs Diſh is beſt, and ſet it on a China Diſh: Firſt take a Quart of the thickeſt Cream you can get, make it pretty ſweet with fine Sugar, pour in a Gill of Sack, grate the yellow Rhind of a Lemon in, and mill the Cream till it is all of a thick Froth, then as carefully as you can pour the Thin from the Froth into a Diſh; take a *French* Roll, or as many as you want, cut it as thin as you can, lay a Layer of that as light as poſſible on the Cream, then a Layer of Currant Jelly, then a very thin Layer of Roll, and then Hartſhorn Jelly, then *French* Roll, and over that whip your Froth which you ſaved off the Cream very well milled up, and lay at Top as high as you can heap it; and as for the Rim of the Diſh, ſet it round with Fruit or Sweet-meats, according to your Fancy. This looks very pretty in a Middle of a Table with Candles round it, and you may make it of as many different Colours as you fancy, and according to what Jellies and Giams or Sweet-meats you have, or at the Bottom of your Diſh you may put the thickeſt Cream you can get, but that is as you fancy.

CHAP.

CHAP. XVII.

Of *Made-Wines*, *Brewing*, French *Bread*, *Muffins*, &c.

To make Raiſin Wine.

TAKE two Hundred of Raiſins, Stalks and all, and put them into a large Hogſhead, fill it up with Water, let them ſteep a Fortnight, ſtirring them every Day; then pour off all the Liquor, and dreſs the Raiſins. Put both Liquors together in a nice clean Veſſel that will juſt hold it, for it muſt be full; let it ſtand till it has done Hiſſing, or making the leaſt Noiſe, then ſtop it cloſe, and let it ſtand ſix Months. Peg it, and if you find it quite clear, rack it off into another Veſſel; ſtop it cloſe, and let it ſtand three Months longer, then Bottle it, and when you uſe it, rack it off into a Decanter.

To make Elder Wine.

PICK the Elder-berries when full ripe, put them into a Stone Jar, and ſet them in the Oven, or a Kettle of boiling Water till the Jar is hot through; then take them out and ſtrain them through a coarſe Cloth, wringing the Berries, and put the Juice into a clean Kettle: To every Quart of Juice put a Pound of fine *Liſbon* Sugar, let it boil and ſkim it well. When it is clear and fine, pour it into a Jar; when cold, cover it cloſe, and keep it till you make Raiſin Wine: Then when you tun your Wine, to every Gallon of Wine put Half a Pint of the Elder Syrup.

To make Orange Wine.

TAKE twelve Pounds of the beſt Powder Sugar, with the Whites of eight or ten Eggs well beaten, into ſix Gallons of Spring-water, and boil it three Quarters of an Hour. When it is cold, put into it ſix Spoonfuls of Yeaſt, and alſo the Juice of twelve Lemons, which being pared muſt ſtand with two Pounds of white Sugar in a Tankard, and in the Morning ſkim off the Top, and then put it into the Water: Then add the Juice and Rinds of fifty Oranges, but not the white Part of the Rinds, and ſo let it work all together two Days and two Nights; then add two Quarts of *Rheniſh* or White Wine, and put it into your Veſſel.

To make Orange Wine *with* Raiſins.

TAKE thirty Pounds of new *Malaga* Raiſins picked clean, chop them ſmall, you muſt have twenty large *Seville* Oranges, ten of them you muſt pare as thin as for preſerving; boil about eight Gallons of ſoft Water till a third Part be conſumed, let it cool a

little, then put five Gallons of it hot upon your Raiſins and Orange-peel, ſtir it well together, cover it up, and when it is cold let it ſtand five Days, ſtirring it up once or twice a Day, then paſs it thro' a Hair-ſieve, and with a Spoon preſs it as dry as you can, put it up in a Runtlet fit for it, and put to it the Rinds of the other ten Oranges, cut as thin as the firſt; then make a Syrup of the Juice of the twenty Oranges, with a Pound of white Sugar. It muſt be made the Day before you tun it up, ſtir it well together, and ſtop it cloſe; let it ſtand two Months to clear, then bottle it up. It will keep three Years, and is the better for keeping.

To make Elder-flower Wine, *very like* Frontiniac.

TAKE ſix Gallons of Spring-water, twelve Pounds of white Sugar, ſix Pounds of Raiſins of the Sun chopped. Boil theſe together one Hour, then take the Flowers of Elder, when they are falling, and rub them off to the Quantity of Half a Peck. When the Liquor is cold, put them in, the next Day put in the Juice of three Lemons, and four Spoonfuls of good Ale Yeaſt. Let it ſtand covered up two Days, then ſtrain it off, and put it in a Veſſel fit for it. To every Gallon of Wine put a Quart of *Rheniſh*, and put your Bung lightly on a Fortnight, then ſtop it down cloſe. Let it ſtand ſix Months; and if you find it is fine, bottle it off.

To make Gooſeberry Wine.

GATHER your Gooſeberries in dry Weather, when they are Half ripe, pick them, and bruiſe a Peck in a Tub, with a wooden Mallet; then take a Horſe-hair Cloth, and preſs them as much as poſſible, without breaking the Seeds. When you have preſſed out all the Juice, to every Gallon of Gooſeberries, put three Pounds of fine dry Powder Sugar, ſtir it together till the Sugar is all diſſolved, then put it in a Veſſel or Cask, which muſt be quite full. If ten or twelve Gallons, let it ſtand a Fortnight; if a twenty Gallon Cask, let it ſtand five Weeks. Set it in a cool Place, then draw it off from the Lees, clear the Veſſel of the Lees, and pour in the clear Liquor again. If it be a ten Gallon Cask, let it ſtand three Months; if a twenty Gallon, four or five Months, then bottle it off.

To make Currant Wine.

GATHER your Currants of a fine dry Day, when the Fruit is full ripe, ſtrip them, put them in a large Pan, and bruiſe them with a wooden Peſtle till they are all bruiſed. Let them ſtand in a Pan or Tub twenty-four Hours to foment; then run it through a Hair-ſieve, and don't let your Hand touch your Liquor. To every Gallon of this Liquor, put two Pounds and a Half

Half of white Sugar, ſtir it well together, and put it into your Veſſel. To every ſix Gallons, put in a Quart of Brandy, and let it ſtand ſix Weeks. If it is fine, bottle it; if it is not, draw it off, as clear as you can, into another Veſſel, or large Bottles; and in a Fortnight, bottle it in ſmall Bottles.

To make Cherry Wine.

PULL your Cherries when full ripe, pull off the Stalks, and preſs them thro' a Hair-ſieve. To every Gallon of Liquor put two Pounds of Lump Sugar beat fine, ſtir it together and put it into a Veſſel, it muſt be full; when it has done working and making any Noiſe, ſtop it cloſe for three Months, and bottle it off.

To make Birch Wine.

THE Seaſon for procuring the Liquor from the Birch Trees is in the Beginning of *March*, while the Sap is riſing, and before the Leaves ſhoot out; for when the Sap is come forward, and the Leaves appear, the Juice by being long digeſted in the Bark, grows thick and colour'd, which before was thin and clear.

The Method of procuring the Juice is, by boring Holes in the Body of the Tree, and putting in Foſſets, which are commonly made of the Branches of Elder, the Pith being taken out. You may without hurting the Tree, if large, tap it in ſeveral Places, four or five at a Time, and by that Means ſave from a good many Trees ſeveral Gallons every Day; if you have not enough in one Day, the Bottles in which it drops muſt be cork'd cloſe, and roſined or waxed; however make uſe of it as ſoon as you can.

Take the Sap and boil it as long as any Scum riſes, skimming it all the Time: To every Gallon of Liquor put four Pounds of good Sugar, the thin Peel of a Lemon, boil it afterwards Half an Hour, ſcumming it very well, pour it into a clean Tub, and when it is almoſt cold, ſet it to work with Yeaſt ſpread on a Toaſt, let it ſtand five or ſix Days, ſtirring it often; then take ſuch a Cask as will hold the Liquor, fire a large Match dipt in Brimſtone, and throw it into the Cask, ſtop it cloſe till the Match is extinguiſhed, tun your Wine, lay the Bung on light till you find it has done working; ſtop it cloſe and keep it three Months, then bottle it off.

To make Quince Wine.

GATHER the Quinces when dry and full ripe; take twenty large Quinces, wipe them clean with a coarſe Cloth, and grate them with a large Grate or Raſp as near the Core as you can, but none of the Core; boil a Gallon of Spring-water, throw in your Quinces, let it boil ſoftly about a Quarter of an Hour, then ſtrain them well into an earthen Pan on two Pounds of double-

refined Sugar, pare the Peel of two large Lemons, throw in and ſqueeze the Juice in thro' a Sieve, ſtir it about till it is very cool, then toaſt a little Bit of Bread very thin and brown, rub a little Yeaſt on it, let it ſtand cloſe cover'd twenty-four Hours, then take out the Toaſt and Lemon, put it up in a Caig, keep it three Months, and then bottle it. If you make a twenty Gallon Cask, let it ſtand ſix Months before you bottle it; when you ſtrain your Quinces, you are to wring them hard in a coarſe Cloth.

To make Cowſlip *or* Clary Wine.

TAKE ſix Gallons of Water, twelve Pounds of Sugar, the Juice of ſix Lemons, the Whites of four Eggs beat very well, put all together in a Kettle, let it boil Half an Hour, ſkim it very well, take a Peck of Cowſlips; if dry ones, Half a Peck; put them into a Tub with the thin Peeling of the ſix Lemons, then pour on the boiling Liquor, and ſtir them about; when almoſt cold, put in a thin Toaſt baked dry and rubbed with Yeaſt. Let it ſtand two or three Days to work. If you put in before you tun it ſix Ounces of Syrup of Citron or Lemons, with a Quart of *Rheniſh* Wine, it will be a great Addition; the third Day ſtrain it off, and ſqueeze the Cowſlips through a coarſe Cloth, then ſtrain it through a Flannel Bag and tun it up, lay the Bung looſe for two or three Days to ſee if it works, and if it don't bung it down tight; let it ſtand three Months, then bottle it.

To make Turnip Wine.

TAKE a good many Turnips, pare them, ſlice them, put them in a Cyder-preſs, and preſs out all the Juice very well. To every Gallon of Juice, have three Pounds of Lump Sugar, have a Veſſel ready, juſt big enough to hold the Juice, put your Sugar into a Veſſel; and alſo to every Gallon of Juice Half a Pint of Brandy. Pour in the Juice, and lay ſomething over the Bung for a Week, to ſee if it works. If it does, you muſt not bung it down till it has done working; then ſtop it cloſe for three Months, and draw it off into another Veſſel. When it is fine, bottle it off.

To make Raſpberry Wine.

TAKE ſome fine ripe Raſpberries, bruiſe them with the Back of a Spoon, then ſtrain them through a Flannel Bag into a Stone Jar. To each Quart of Juice, put a Pound of double-refined Sugar, ſtir it well together, and cover it cloſe; let it ſtand three Days, then pour it off clear. To a Quart of Juice, put two Quarts of White Wine, bottle it off, it will be fit to drink in a Week. Brandy made thus is a very fine Dram, and a much better Way than ſteeping the Raſpberries.

Rules

Rules for Brewing.

CARE muſt be taken in the firſt Place to have the Malt clean; and after it is grinded, it ought to ſtand four or five Days.

For ſtrong *October*, five Quarters of Malt to three Hogſheads, and twenty-four Pounds of Hops. This will afterwards make two Hogſheads of good keeping ſmall Beer, allowing five Pounds of Hops to it.

For good middling Beer, a Quartern of Malt makes a Hogſhead of Ale, and one of ſmall Beer; or it will make three Hogſheads of good ſmall Beer, allowing eight Pounds of Hops. This will keep all the Year; or it will make twenty Gallons of ſtrong Ale, and two Hogſheads of ſmall Beer, that will keep all the Year.

If you intend your Ale to keep a great while, allow a Pound of Hops to every Buſhel; if to keep ſix Months, five Pounds to a Hogſhead; if for preſent drinking, three Pounds to a Hogſhead, the ſofteſt and cleareſt Water you can get.

Obſerve the Day before to have all your Veſſels very clean, and never uſe your Tubs for any Uſe, except to make Wines.

Let your Casks be very clean the Day before with boiling Water; and if your Bung is big enough, ſcrub them well with a little Birch Broom or Bruſh; but if they be very bad, take out the Heads, and let them be ſcrubbed clean with a Hand Bruſh and Sand and Fuller's Earth. Put on the Head again and ſcald them well, throw into the Barrel a Piece of unſlacked Lime, and ſtop the Bung cloſe.

The firſt Copper of Water, when it boils, pour into your Maſh-tub, and let it be cool enough to ſee your Face in; then put in your Malt, and let it be well maſhed, have a Copper of Water boiling in the mean Time, and when your Malt is well maſhed, fill your Maſhing-tub, ſtir it well again, and cover it over with the Sacks. Let it ſtand three Hours, then ſet a broad ſhallow Tub under the Cock, let it run very ſoftly, and if it is thick throw it up again till it runs fine, then throw a Handful of Hops in the under Tub, and let the Maſh run into it, and fill your Tubs till all is run off. Have Water boiling in the Copper, and lay as much more on as you have Occaſion for, allowing one Third for boiling and waſte. Let that ſtand an Hour, boiling more Water to fill the Maſh-tub for ſmall Beer; let the Fire down a little, and put it into Tubs enough to fill your Maſh. Let the ſecond Maſh be run off, and fill your Copper with the firſt Wort; put in Part of your Hops, and make it boil quick. About an Hour is long enough; when it is Half boiled, throw in a Handful of Salt. Have a clean white Wand and dip it into the Copper, and if the Wort feels clammy, it is boiled enough; then ſlacken your Fire, and take off

your

your Wort. Have ready a large Tub, put two Sticks a-croſs and ſet your ſtraining Basket over the Tub on the Sticks, and ſtrain your Wort thro' it. Put your other Wort on to boil with the reſt of the Hops; let your Maſh be ſtill covered again with Water, and thin your Wort that is cooled in as many Things as you can; for the thinner it lies, and the quicker it cools, the better. When quite cool, put it into the Tunning-tub Mind to throw a Handful of Salt into every Boil. When the Maſh has ſtood an Hour draw it off, then fill your Maſh with cold Water, take off the Wort in the Copper, and order it as before. When cool, add to it the firſt in the Tub; ſo ſoon as you empty one Copper, fill the other, ſo boil your ſmall Beer well. Let the laſt Maſh run off, and when both are boiled with freſh Hops, order them as the two firſt Boilings; when cool, empty the Maſh-tub, and put the ſmall Beer to work there. When cool enough, work it, ſet a wooden Bowl of Yeaſt in the Beer, and it will work over with a little of the Beer in the Boil. Stir your Tun up every twelve Hours, let it ſtand two Days, then tun it, taking off the Yeaſt. Fill your Veſſels full, and ſave ſome to fill your Barrels; let it ſtand till it has done working, then lay on your Bung lightly for a Fortnight, after that ſtop it as cloſe as you can. Mind you have a Vent-peg at the Top of the Veſſel in warm Weather, open it; and if your Drink hiſſes, as it often will, looſen it till it has done, then ſtop it cloſe again. If you can boil your Ale in one Boiling it is beſt, if your Copper will allow of it; if not, boil it as Conveniency ſerves. The Strength of your Beer muſt be according to the Malt you allow, more or leſs; there is no certain Rule.

When you come to draw your Beer, and find it is not fine, draw off a Gallon, and ſet it on the Fire, with two Ounces of Iſinglaſs cut ſmall and beat. Diſſolve it in the Beer over the Fire; when it is all melted, let it ſtand till it is cold, and pour it in at the Bung, which muſt lay looſe on till it has done fomenting, then ſtop it cloſe for a Month.

Take great Care your Casks are not Muſty, or have any ill Taſte; if they have, it is the hardeſt Thing in the World to ſweeten them.

You are to waſh your Cask with cold Water before you ſcald them, and they ſhould lye a Day or two ſoaking, and clean them well, then ſcald them.

The beſt Thing for Rope Beer.

MIX two Handfuls of Bean Flour, and one Handful of Salt, throw this into a Kilderkin of Beer, don't ſtop it cloſe till it has done fomenting, then let it ſtand a Month, and draw it off; but ſometimes nothing will do with it.

When

When a Barrel of Beer *is turn'd ſour.*

TO a Kilderkin of Beer throw in at the Bung a Quart of Oatmeal, lay the Bung on looſe two or three Days, then ſtop it down cloſe, and let it ſtand a Month. Some throw in a Piece of Chalk as big as a Turkey's Egg, and when it has done working ſtop it cloſe for a Month, then tap it.

To make White Bread, *after the* London *Way.*

YOU muſt take a Buſhel of the fineſt Flour well dreſſed, put it in the Kneading-trough at one End ready to mix, take a Gallon of Water (which we call Liquor) and ſome Yeaſt; ſtir it into the Liquor till it looks of a good brown Colour and begins to curdle, ſtrain it and mix it with your Flour till it is about the Thickneſs of a good Seed Cake; then cover it up with the Lid of the Trough, and let it ſtand three Hours, and as ſoon as you ſee it begin to fall take a Gallon more of Liquor, and weigh three Quarters of a Pound of Salt, and with your Hand mix it well with the Water: Strain it, and with this Liquor make your Dough of a moderate Thickneſs, fit to make up into Loaves; then cover it again with the Lid, and let it ſtand three Hours more. In the mean Time, put the Wood into the Oven and heat it. It will take two Hours heating. When your Spunge has ſtood its proper Time, clear the Oven, and begin to make your Bread. Set it in the Oven and cloſe it up, and three Hours will juſt bake it. When once it is in, you muſt not open the Oven till the Bread is baked; and obſerve in Summer that your Water be Milk warm, and in Winter as hot as you can bear your Finger in it.

Note, As to the exact Quantity of Liquor your Dough will take, Experience will teach you in two or three Times making, for all Flour does not want the ſame Quantity of Liquor; and if you make any Quantity, it will raiſe up the Lid and run over, when it has ſtood its Time.

To make French Bread.

TAKE three Quarts of Water, and one of Milk; in Winter ſcalding hot, in Summer a little more than Milk warm. Seaſon it well with Salt, then take a Pint and a Half of good Ale Yeaſt not bitter, lay it in a Gallon of Water the Night before, pour it off the Water, ſtir in your Yeaſt into the Milk and Water, then with your Hand break in a little more than a Quarter of a Pound of Butter, work it well till it is diſſolved, then beat up two Eggs in a Baſon, and ſtir them in, have about a Peck and a Half of Flour, mix it with your Liquor; in Winter make your Dough

pretty

pretty ſtiff, in Summer more ſlack; ſo that you may uſe a little more or leſs of Flour, according to the Stiffneſs of your Dough; mix it well, but the leſs you work it the better. Make it into Rolls, and have a very quick Oven, but not to burn. When they have lain about a Quarter of an Hour turn them on the other Side, let them lye about a Quarter longer, take them out and chip all your *French* Bread with a Knife, which is better than raſping it, and makes it look ſpungy and of a fine yellow, whereas the raſping takes off all that fine Colour, and makes it look too ſmooth. You muſt ſtir your Liquor into the Flour as you do for Pye-Cruſt. After your Dough is made cover it with a Cloth, and let it lye to riſe while the Oven is heating.

To make Muffins *and* Oat-Cakes.

TO a Buſhel of *Hertfordſhire* white Flour, take a Pint and a Half of good Ale Yeaſt, from pale Malt, if you can get it, becauſe it is whiteſt; let the Yeaſt lye in Watet all Night, the next Day pour off the Water clear, make two Gallons of Water juſt Milk warm, not to ſcald your Yeaſt, and two Ounces of Salt; mix your Water, Yeaſt and Salt well together for about a Quarter of an Hour, then ſtrain it and mix up your Dough as light as poſſible, and let it lye in your Trough an Hour to riſe, then with your Hand roll it, and pull it into little Pieces about as big as a large Walnut, roll them with your Hand like a Ball, lay them on your Table, and as faſt as you do them lay a Piece of Flannel over them, and be ſure to keep your Dough covered with Flannel; when you have rolled out all your Dough begin to bake the firſt, and by that Time they will be ſpread out in the right Form; lay them on your Iron, as one Side begins to change Colour turn the other, and take great Care they don't burn, or be too much diſcoloured, but that you will be a Judge of in two or three Makings. Take Care the Middle of the Iron is not too hot, as it will be, but then you may put a Brickbat or two in the Middle of the Fire to ſlacken the Heat. The Thing you bake on muſt be made thus:

Build a Place juſt as if you was going to ſet a Copper, and in the Stead of a Copper, a Piece of Iron all over the Top fixed in Form juſt the ſame as the Bottom of an Iron Pot, and make your Fire underneath with Coal as in a Copper. Obſerve, Muffins are made the ſame Way; only this, when you pull them to Pieces roll them in a good deal of Flour, and with a Rolling-pin roll them thin, cover them with a Piece of Flannel, and they will riſe to a proper Thickneſs; and if you find them too big or too little, you muſt roll Dough accordingly. Theſe muſt not be the leaſt diſcoloured.

When

When you eat them, roaſt them with a Fork criſp on both Sides, then with your Hand pull them open, and they will be like a Honey-comb; lay in as much Butter as you intend to uſe, then clap them together again, and ſet it by the Fire. When you think the Butter is melted turn them, that both Sides may be buttered alike, but don't touch them with the Knife, either to ſpread or cut them open, if you do they will be as heavy as Lead, only when they are quite buttered and done, you may cut them croſs with a Knife.

Note, Some Flour will ſoak up a Quart or three Pints more Water than other Flour, then you muſt add more Water, or ſhake in more Flour in the making up, for the Dough muſt be as light as poſſible.

A Receipt for making Bread *without* Barm, *by the Help of a* Leaven.

TAKE a Lump of Dough, about two Pounds of your laſt making, which has been raiſed by Barm, keep it by you in a wooden Veſſel, and cover it well with Flour. This is your Leaven; then the Night before you intend to bake put the ſaid Leaven to a Peck of Flour, and work them well together with warm Water. Let it lye in a dry wooden Veſſel, well covered with a Linnen Cloth and a Blanket, and keep it in a warm Place. This Dough kept warm will riſe again next Morning, and will be ſufficient to mix with two or three Buſhels of Flour, being worked up with warm Water and a little Salt. When it is well worked up, and thoroughly mixed with all the Flour, let it be well covered with the Linnen and Blanket, until you find it riſe; then knead it well, and work it up into Bricks or Loaves, making the Loaves broad, and not ſo thick and high as is frequently done, by which Means the Bread will be better baked. Then bake your Bread.

Always keep by you two or more Pounds of the Dough of your laſt Baking, well covered with Flour to make Leaven to ſerve from one baking Day to another; the more Leaven is put to the Flour, the lighter and ſpungier the Bread will be. The freſher the Leaven, the Bread will be leſs ſour.

From the Dublin *Society.*

A Method to preſerve a large Stock of Yeaſt, *which will keep and be of Uſe for ſeveral Months, either to make* Bread *or* Cakes.

WHEN you have Yeaſt in Plenty, take a Quantity of it, ſtir and work it well with a Whisk until it becomes liquid and thin, then get a large wooden Platter, Cooler or Tub, clean and dry, and

with a ſoft Bruſh, lay a thin Layer of the Yeaſt on the Tub, and turn the Mouth downwards that no Duſt may fall upon it, but ſo that the Air may get under to dry it. When that Coat is very dry, then lay on another Coat and let it dry, and ſo go on to put one Coat upon another till you have a ſufficient Quantity, even two or three Inches thick, to ſerve for ſeveral Months, always taking Care the Yeaſt in the Tub be very dry before you lay more on. When you have occaſion to make Uſe of this Yeaſt cut a Piece off, and lay it in warm Water; ſtir it together, and it will be fit for Uſe. If it is for Brewing, take a large Handful of Birch tied together, and dip it into the Yeaſt and hang it up to dry; take great Care no Duſt comes to it, and ſo you may do as many as you pleaſe. When your Beer is fit to ſet to work, throw in one of theſe, and it will make it work as well as if you had freſh Yeaſt. You muſt whip it about in the Wort, and then let it lye; when the Fat works well, take out the Broom and dry it again, it will do for the next Brewing.

Note, In the building your Oven for Baking, obſerve that you make it round, low-roofed, and a little Mouth; then it will take leſs Fire, and keep in the Heat better than a long Oven and high roofed, and will bake the Bread better.

CHAP. XVIII.

Jarring Cherries *and* Preſerves, &c.

To jar Cherries, *Lady* North's *Way.*

TAKE twelve Pounds of Cherries, then ſtone them, put them in your Preſerving-pan, with three Pounds of double-refin'd Sugar and a Quart of Water; then ſet them on the Fire till they are ſcalding hot, take them off a little while, and ſet them on the Fire again. Boil them till they are tender, then ſprinkle them with Half a Pound of double-refined Sugar pounded, and ſkim them clean. Put them all together in a China Bowl, let them ſtand in the Syrup three Days; then drain them thro' a Sieve, take them out one by one, with the Holes downwards on a Wicker-ſieve, then ſet them in a Stove to dry, and as they dry turn them upon clean Sieves. When they are dry enough, put a clean white Sheet of Paper in a Preſerving-pan, then put all the Cherries in, with another clean white Sheet of Paper on the Top of them; cover them cloſe with a Cloth, and ſet them over a cool Fire till they ſweat. Take them off the Fire, then let them ſtand till they are cold; and put them in Boxes or Jars to keep.

To

To dry Cherries.

TO four Pounds of Cherries put one Pound of Sugar, and juſt put as much Water to the Sugar as will wet it; when it is melted, make it boil, ſtone your Cherries, put them in, and make them boil: Skim them two or three Times, take them off, and let them ſtand in the Syrup two or three Days, then boil your Syrup and put to them again, but don't boil your Cherries any more. Let them ſtand three or four Days longer, then take them out, lay them in Sieves to dry, and lay them in the Sun, or in a ſlow Oven to dry; when dry, lay them in Rows in Papers, and ſo a Row of Cherries, and a Row of white Paper in Boxes.

To preſerve Cherries, *with the Leaves and Stalks Green.*

FIRST dip the Stalk and Leaves in the beſt Vinegar, boiling hot, ſtick the Sprig upright in a Sieve till they are dry; in the mean Time boil ſome double-refined Sugar to a Syrup, and dip the Cherries, Stalks and Leaves in the Syrup, and juſt let them ſcald; lay them on a Sieve, and boil the Sugar to a candy Height, then dip the Cherries, Stalks, Leaves and all, then ſtick the Branches in Sieves, and dry them as you do other Sweet-meats. They look very pretty at Candle-light in a Deſart.

To make Orange Marmalade.

TAKE the beſt *Seville* Oranges, cut them in Quarters, grate them to take out the Bitterneſs, and put them in Water which you muſt ſhift twice or thrice a Day, for three Days. Then boil them, ſhifting the Water till they are tender, ſhred them very ſmall, then pick out the Skins and Seeds from the Meat which you pulled out, and put it to the Peel that is ſhred; and to a Pound of that Pulp, take a Pound of double-refined Sugar. Wet your Sugar with Water, and boil it up to a candy Height, (with a very quick Fire) which you may know by the dropping of it, for it hangs like a Hair; then take it off the Fire, put in your Pulp, ſtir it well together, then ſet it on the Embers, and ſtir it till it is thick, but let it not boil. If you would have it cut like Marmalade, add ſome Jelly of Pippins, and allow Sugar for it.

To make White Marmalade.

PARE and core the Quinces as faſt as you can, then take to a Pound of Quinces (being cut in Pieces, leſs than Half Quarters) three Quarters of a Pound of double-refined Sugar beat ſmall, then throw Half the Sugar on the raw Quinces, ſet it on a very ſlow Fire till the Sugar is melted, and the Quinces tender; then put in the reſt of the Sugar, and boil it up as faſt as you can. When it is almoſt

enough, put in ſome Jelly and boil it apace; then put it up, and when it is quite cold cover it with white Paper.

To preſerve Oranges *Whole.*

TAKE the beſt *Bermudas* or *Seville* Oranges you can get, and pare them with a Penknife very thin, and lay your Oranges in Water three or four Days, ſhifting them every Day; then put them in a Kettle with fair Water, and put a Board on them to keep them down in the Water, and have a Skillet on the Fire with Water, that may be ready to ſupply the Kettle with boiling Water; as it waſtes it muſt be filled up three or four Times, while the Oranges are doing, for they will take up ſeven or eight Hours boiling; they muſt be boiled till a Wheat Straw will run thro' them, then take them out, and ſcoop the Seeds out of them very carefully, by making a little Hole in the Top, and weigh them. To every Pound of Oranges put a Pound and three Quarters of double-refined Sugar, beat well and ſifted thro' a clean Lawn ſieve, fill your Oranges with Sugar, and ſtrow ſome on them; let them lye a little while, and make your Jelly thus:

Take two Dozen of Pippins or John Apples, and ſlice them into Water, and when they are boiled tender ſtrain the Liquor from the Pulp, and to every Pound of Oranges you muſt have a Pint and a Half of this Liquor, and put to it three Quarters of the Sugar you left in filling the Oranges, ſet it on the Fire and let it boil, and skim it well, and put it in a clean earthen Pan till it is cold, then put it in your Skillet; put in your Oranges, and with a ſmall Bodkin job your Oranges as they are boiling to let the Syrup into them, ſtrew on the reſt of your Sugar whilſt they are boiling, and when they look clear take them up and put them in your Glaſſes, but one in a Glaſs juſt fit for them, and boil the Syrup till it is almoſt a Jelly, then fill up your Glaſſes; when they are cold, paper them up, and keep them in a dry Place.

To make Red Marmalade.

SCALD the Quinces tender in Water, then cut them in Quarters, core and pare the Pieces. To four Pounds of Quinces put three Pounds of Sugar, and four Pints of Water; boil the Sugar and Water to a Syrup, then put in the Quinces and cover it. Let it ſtand all Night over a very little Fire, but not to boil; when they are red enough, put in a Porringer full of Jelly or more, and boil them up as faſt as you can. When it is enough put it up, but do not break the Quinces too much.

Red

Red Quinces *Whole.*

TAKE ſix of the fineſt Quinces, core and ſcald them tender, drain them from the Water, and when they are cold pare them; then take their Weight in good Sugar, a Pint of Water to every Pound of Sugar, boil it to a Syrup, skim it well, then put in the Quinces, and let them ſtand all Night; when they are red enough, boil them as the Marmalade, with two Porringers full of Jelly. When they are as ſoft as you can run a Straw thro' them, put them into Glaſſes; let the Liquor boil till it is a Jelly, and then pour it over the Quinces.

Jelly *for the* Quinces.

TAKE ſome of the leſſer Quinces, and wipe them with a clean coarſe Cloth; cut them in Quarters, put as much Water as will cover them; let it boil apace till it is ſtrong of the Quinces, then ſtrain it thro' a Jelly Bag. If it be for White Quinces pick out the Seeds, but none of the Cores nor Quinces pared.

To make Conſerve *of* Red Roſes, *or any other* Flowers.

TAKE Roſe Buds, or any other Flowers, and pick them, cut off the white Part from the red, and put the red Flowers and ſift them thro' a Sieve to take out the Seeds; then weigh them, and to every Pound of Flowers take two Pounds and a Half of Loaf Sugar; beat the Flowers pretty fine in a Stone Mortar, then by Degrees put the Sugar to them, and beat it very well till it is well incorporated together; then put it into Gallipots, tie it over with Paper, over that a Leather, and it will keep ſeven Years.

To make Conſerve *of* Hips.

GATHER Hips before they grow ſoft, cut off the Heads and Stalks, ſlit them in Halves, take out all the Seeds and White that is in them very clean, then put them into an earthen Pan, and ſtir them every Day, or they will grow mouldy. Let them ſtand till they are ſoft enough to rub them thro' a coarſe Hair-ſieve, as the Pulp comes take it off the Sieve: They are a dry Berry, and will require Pains to rub them thro'; then add its Weight in Sugar, mix them well together without boiling, and keep it in deep Gallipots for Uſe.

To make Syrup *of* Roſes.

INFUSE three Pounds of Damask Roſe-leaves in a Gallon of warm Water, in a well glazed earthen Pot, with a narrow Mouth, for eight Hours, which ſtop ſo cloſe, that none of the

Virtue

Virtue may exhale. When they have infuſed ſo long, heat the Water again, ſqueeze them out, and put in three Pounds more of Roſe-leaves, to infuſe for eight Hours more, then preſs them out very hard; then to every Quart of this Infuſion, add four Pounds of fine Sugar, and boil it to a Syrup.

To make Syrup *of* Citron.

PARE and ſlice your Citrons thin, lay them in a Baſon, with Layers of fine Sugar. The next Day pour off the Liquor into a Glaſs, skim it, and clarify it over a gentle Fire.

To make Syrup *of* Clove Gilliflowers.

CLIP your Gilliflowers, ſprinkle them with fair Water, put them into a earthen Pot, ſtop it up very cloſe, ſet it in a Kettle of Water, and let it boil for two Hours; then ſtrain out the Juice, put a Pound and a Half of Sugar to a Pint of Juice, put it into a Skillet, ſet it on the Fire, keep it ſtirring till the Sugar is all melted, but let it not boil, then ſet it by to cool, and put it into Bottles.

To make Syrup *of* Peach Bloſſoms.

INFUSE Peach Bloſſoms in hot Water, as much as will handſomely cover them. Let them ſtand in Balneo, or in Sand, for twenty-four Hours covered cloſe; then ſtrain out the Flowers from the Liquor, and put in freſh Flowers. Let them ſtand to infuſe as before, then ſtrain them out, and to the Liquor put freſh Peach Bloſſoms the third Time; and, if you pleaſe, a fourth Time. Then to every Pound of your Infuſion, add two Pounds of double-refined Sugar; and ſetting it in Sand, or Balneo, make a Syrup, which keep for Uſe.

To make Syrup *of* Quinces.

GRATE Quinces, paſs their Pulp thro' a Cloth to extract their Juice, ſet their Juice in the Sun to ſettle, or before the Fire, and by that Means clarify it: For every four Ounces of this Juice, take a Pound of Sugar boiled to a blown Degree. If the putting in the Juice of the Quinces ſhould check the boiling of the Sugar too much, give the Syrup ſome boiling till it becomes pearled; then take it off the Fire, and when it is cold, put it into the Bottles.

To preſerve Apricots.

TAKE your Apricots, ſtone and pare them thin, and take their Weight in double-refined Sugar beaten and ſifted, put your Apricots in a Silver Cup or Tankard, cover them over with Sugar, and let them ſtand ſo all Night. The next Day put them in a Preſerving-

ſerving-pan, ſet them on a gentle Fire, and let them ſimmer a little while, then let them boil till tender and clear, taking them off ſometimes to turn and skim. Keep them under the Liquor as they are doing, and with a ſmall clean Bodkin or great Needle, job them ſometimes, that the Syrup may penetrate into them. When they are enough, take them up, and put them in Glaſſes. Boil and skim your Syrup; and when it is cold, put it on your Apricots.

To preſerve Damſons *Whole.*

YOU muſt take ſome Damſons and cut them in Pieces, put them in a Skillet over the Fire, with as much Water as will cover them. When they are boiled and the Liquor pretty ſtrong, ſtrain it out: Add for every Pond of the whole Damſons wiped clean, a Pound of ſingle-refined Sugar, put the third Part of your Sugar into the Liquor, ſet it over the Fire, and when it ſimmers put in the Damſons. Let them have one good Boil, and take them off for Half an Hour covered up cloſe; then ſet them on again, and let them ſimmer over the Fire after turning them, then take them out and put them in a Baſon, ſtrew all the Sugar that was left on them, and pour the hot Liquor over them. Cover them up, and let them ſtand till next Day, then boil them up again till they are enough. Take them up, and put them in Pots; boil the Liquor till it jellies, and pour it on them when it is almoſt cold, to paper them up.

To candy any Sort of Flowers.

TAKE the beſt treble refined Sugar, break it into Lumps, and dip it Piece by Piece in Water, put them into a Veſſel of Silver, and melt them over the Fire; when it juſt boils, ſtrain it and ſet it on the Fire again, and let it boil till it draws in Hairs, which you may perceive by holding up your Spoon, then put in the Flowers, and ſet them in Cups or Glaſſes. When it is of a hard Candy, break it in Lumps, and lay it as high as you pleaſe. Dry it in a Stove, or in the Sun, and it will look like Sugar-candy.

To preſerve Gooſeberries *Whole, without ſtoning.*

TAKE the largeſt preſerving Gooſeberries, and pick off the back Eye, but not the Stalk, then ſet them over the Fire in a Pot of Water to ſcald, cover them very cloſe to ſcald, but not boil or break, and when they are tender take them up into cold Water; then take a Pound and a Half of double-refined Sugar to a Pound of Gooſeberries, and clarify the Sugar with Water; a Pint to a Pound of Sugar, and when your Syrup is cold put the Gooſeberries ſingle in your Preſerving-pan, put the Syrup to them, and

ſet

ſet them on a gentle Fire; let them boil, but not too faſt, leſt they break, and when they have boiled and you perceive the Sugar has entered them, take them off; cover them with white Paper, and ſet them by till the next Day. Then take them out of the Syrup, and boil the Syrup till it begins to be ropy; skim it, and put it to them again, then ſet them on a gentle Fire, and let them preſerve gently till you perceive the Syrup will rope; then take them off, ſet them by till they are cold, cover them with Paper, then boil ſome Gooſeberries in fair Water, and when the Liquor is ſtrong enough ſtrain it out. Let it ſtand to ſettle, and to every Pint take a Pound of double-refined Sugar, then make a Jelly of it, put the Gooſeberries in Glaſſes, when they are cold; cover them with the Jelly the next Day, paper them wet, and then Half dry the Paper that goes in the Inſide, it cloſes down better, and then white Paper over the Glaſs. Set it in your Stove, or a dry Place.

To preſerve White Walnuts.

FIRST pare your Walnuts till the White appears, and nothing elſe. You muſt be very careful in the doing them that they don't turn black, and as faſt as you do them, throw them into Salt and Water, and let them lye till your Sugar is ready. Take three Pounds of good Loaf Sugar, put it into your Preſerving-pan, ſet it over a Charcoal Fire, and put as much Water as will juſt wet the Sugar. Let it boil, then have ready ten or a dozen Whites of Eggs ſtrained and beat up to a Froth, cover your Sugar with the Froth as it boils, and skim it; then boil it, and skim it till it is as clear as Chryſtal, then throw in your Walnuts, juſt give them a Boil till they are tender, then take them out, and lay them in a Diſh to cool; when cool, put them in your Preſerving-pan, and when the Sugar is as warm as Milk pour it over them; when quite cold, paper them down.

Thus clear your Sugar for all Preſerves, Apricots, Peaches, Gooſeberries, Currants, *&c.*

To preſerve Walnuts *Green.*

WIPE them very clean, and lay them in ſtrong Salt and Water twenty-four Hours; then take them out, and wipe them very clean, have ready a Skillet of Water boiling, throw them in, let them boil a Minute, and take them out. Lay them on a coarſe Cloth, and boil your Sugar as above; then juſt give your Walnuts a ſcald in the Sugar, take them up and lay them to cool. Put them in your Preſerving-pot, and pour on your Syrup as above.

To

To preſerve the large Green Plumbs.

FIRST dip the Stalk and Leaves in boiling Vinegar, when they are dry have your Syrup ready, and firſt give them a ſcald, and very carefully with a Pin take off the Skin; boil your Sugar to a candy Height, and dip in your Plumbs, hang them by the Stalk to dry, and they will look finely tranſparent, and by hanging that Way to dry, will have a clear Drop at the Top. You muſt take great Care to clear your Sugar nicely.

A nice Way to preſerve Peaches.

PUT your Peaches in boiling Water, juſt give them a ſcald, but don't let them boil, take them out and put them in cold Water, then dry them in a Sieve, and put them in long wide-mouth'd Bottles: To Half a Dozen Peaches take a Quarter of a Pound of Sugar, clarify it, pour it over your Peaches, and fill the Bottles with Brandy. Stop them cloſe, and keep them in a cloſe Place.

A ſecond Way to preſerve Peaches.

MAKE your Syrup as above, and when it is clear juſt dip in your Peaches and take them out again, lay them on a Diſh to cool, then put them into large wide-mouth'd Bottles, and when the Syrup is cool pour it over them; let them ſtand till cold, and fill up the Bottle with the beſt *French* Brandy. Obſerve that you leave room enough for the Peaches to be well cover'd with Brandy, and cover the Glaſs cloſe with a Bladder and Leather, and tie them cloſe down.

To make Quince Cakes.

YOU muſt let a Pint of the Syrup of Quinces, with a Quart or two of Raſpberries be boiled and clarified over a clear gentle Fire, taking Care that it be well skimmed from Time to Time; then add a Pound and a Half of Sugar, cauſe as much more to be brought to a candy Height, and pour'd in hot. Let the Whole be continually ſtirred about till it is almoſt cold, then ſpread it on Plates, and cut it out into Cakes.

CHAP. XIX.

To make Anchovies, Vermicella, Catchup, Vinegar, and to keep Artichokes, French *Beans,* &c.

To make Anchovies.

TO a Peck of Sprats, two Pounds of common Salt, a Quarter of a Pound of Bay-ſalt, four Pounds of Salt-petre, two Ounces of Sal Prunella, Two-pennyworth of Cochineal, pound all in a Mortar, put them into a Stone Pot, a Row of Sprats, a Layer of your Compound, and ſo on to the Top alternately. Preſs them hard down, cover them cloſe, let them ſtand ſix Months, and they will be fit for Uſe. Obſerve that your Sprats be very freſh, and don't waſh nor wipe them, but juſt take them as they come out of the Water.

To pickle Smelts, *where you have Plenty.*

TAKE a Quarter of a Peck of Smelts, Half an Ounce of Pepper, Half an Ounce of Nutmeg, a Quarter of an Ounce of Mace, Half an Ounce of Petre-ſalt, a Quarter of a Pound of common Salt, beat all very fine, waſh and clean the Smelts, gut them, then lay them in Rows in a Jar, and between every Layer of Smelts, ſtrew the Seaſoning with four or five Bay-leaves, then boil Red Wine, and pour over them enough to cover them. Cover them with a Plate, and when cold tie them down cloſe. They exceed Anchovies.

To make Vermicella.

MIX Yolks of Eggs and Flour together into a pretty ſtiff Paſte, ſo as you can work it up cleverly, then roll it as thin as it is poſſible to roll the Paſte. Let it dry in the Sun, when it is quite dry, with a very ſharp Knife cut it as thin as poſſible, and keep it in a dry Place. It will run up like little Worms, as Vermicella does; though the beſt Way is to run it through a coarſe Sieve, whilſt the Paſte is ſoft. If you want ſome to be made in haſte, dry it by the Fire, and cut it ſmall. It will dry by the Fire in a Quarter of an Hour. This far exceeds what comes from Abroad, being freſher.

To make Catchup.

TAKE the large Flaps of Muſhrooms, pick nothing but the Straws and Dirt from it, then lay them in a broad earthen Pan, ſtrow a good deal of Salt over them, let them lye till next Morning,

Morning, then with your Hand break them, put them into a Stew-pan, let them boil a Minute or two, then ſtrain them through a coarſe Cloth, and wring it hard. To take out all the Juice, let it ſtand to ſettle, then pour it off clear, run it through a thick Flannel Bag (ſome filtre it through brown Paper, but that is a very tedious Way) then boil it; to a Quart of the Liquor put a Quarter of an Ounce of whole Ginger, and Half a Quarter of an Ounce of whole Pepper. Boil it briskly a Quarter of an Hour, then ſtrain it, and when it is cold, put it into Pint Bottles. In each Bottle put four or five Blades of Mace, and ſix Cloves, cork it tight, and it will keep two Years. This gives the beſt Flavour of the Muſhrooms to any Sauce. If you put to a Pint of this Catchup, a Pint of Mum, it will taſte like foreign Catchup.

Another Way to make Catchup.

TAKE the large Flaps, and ſalt them as above; boil the Liquor, ſtrain it through a thick Flannel Bag: To a Quart of that Liquor put a Quart of ſtale Beer, a large Stick of Horſe-raddiſh cut in little Slips, five or ſix Bay-leaves, an Onion ſtuck with twenty or thirty Cloves, a Quarter of an Ounce of Mace, a Quarter of an Ounce of Nutmegs beat, a Quarter of an Ounce of Black and White Pepper, a Quarter of an Ounce of All-ſpice, and four or five Races of Ginger. Cover it cloſe, and let it ſimmer very ſoftly till about one Third is waſted; then ſtrain it through a Flannel Bag, when it is cold bottle it in Pint Bottles, cork it cloſe, and it will keep a great while. You may put Red Wine in the room of Beer; ſome put in a Head of Garlick, but I think that ſpoils it. The other Receipt you have in the Chapter for the Sea.

Artichokes *to keep all the Year.*

BOIL as many Artichokes as you intend to keep; boil them ſo as juſt the Leaves will come out, then pull off all the Leaves and Choke, cut them from the Strings, lay them on a Tin Plate, and put them in an Oven where Tarts are drawn; let them ſtand till the Oven is heated again, take them out before the Wood is put in, and ſet them in again after the Tarts are drawn; ſo do till they are as dry as a Board, then put them in a Paper Bag, and hang them in a dry Place. You ſhould lay them in warm Water three or four Hours before you uſe them, ſhifting the Water often. Let the laſt Water be boiling hot; they will be very tender, and eat as fine as freſh ones. You need not dry all your Bottoms at once, as the Leaves are good to eat; ſo boil a Dozen at a Time, and ſave the Bottoms for this Uſe.

To keep French Beans *all the Year.*

TAKE fine young Beans, gather them of a very fine Day, have a large Stone Jar ready clean and dry, lay a Layer of Salt at the Bottom, and then a Layer of Beans, then Salt, and then Beans, and ſo on till the Jar is full; cover them with Salt, tie a coarſe Cloth over them and a Board on that, and then a Weight to keep it cloſe from all Air; ſet them in a dry Cellar, and when you uſe them take ſome out and cover them cloſe again; waſh them you took out very clean, and let them lye in ſoft Water twenty-four Hours, ſhifting the Water often; when you boil them, don't put any Salt in the Water. The beſt Way of dreſſing them is, boil them with juſt the white Heart of a ſmall Cabbage, then drain them, chop the Cabbage, and put both into a Sauce-pan, with a Piece of Butter as big as an Egg rolled in Flour, ſhake a little Pepper, put in a Quarter of a Pint of good Gravy, let them ſtew ten Minutes, and then diſh them up for a Side-diſh. A Pint of Beans to the Cabbage. You may do more or leſs, juſt as you pleaſe.

To keep Green Peas *till* Chriſtmas.

TAKE fine young Peas, ſhell them, throw them into boiling Water with ſome Salt in, let them boil five or ſix Minutes, throw them into a Cullender to drain, then lay a Cloth four or five Times double on a Table, and ſpread them on; dry them very well, and have your Bottles ready, fill them and cover them with Mutton-fat try'd; when it is a little cool fill the Necks almoſt to the Top, cork them, tie a Bladder and a Lath over them, and ſet them in a cool dry Place. When you uſe them boil your Water, put in a little Salt, ſome Sugar, and a Piece of Butter; when they are boiled enough, throw them into a Sieve to drain, then put them into a Sauce-pan with a good Piece of Butter, keep ſhaking it round all the Time till the Butter is melted, then turn them into a Diſh, and ſend them to Table.

Another Way to preſerve Green Peas.

GATHER your Peas of a very dry Day, when they are neither old, nor yet too young, ſhell them, and have ready ſome Quart Bottles with little Mouths, being well dry'd; fill the Bottles and cork them well, have ready a Pipkin of Roſin melted, into which dip the Necks of the Bottles, and ſet them in a very dry Place that is cool.

To keep Green Gooſeberries *till* Chriſtmas.

PICK your large green Gooſeberries on a dry Day, have ready your Bottles clean and dry, fill the Bottles and cork them, ſet them in a Kettle of Water up to the Necks, let the Water boil very

very ſoftly till you find the Gooſeberries are coddled, take them out, and put in the reſt of the Bottles till all are done; then have ready ſome Roſin melted in a Pipkin, dip the Necks of the Bottles in, and that will keep all Air from coming at the Cork, keep them in a cool dry Place, where no Damp is, and they will bake as red as a Cherry. You may keep them without ſcalding, but then the Skins will not be ſo tender, nor bake ſo fine.

To keep Red Gooſeberries.

PICK them when full ripe, to each Quart of Gooſeberries, put a Quarter of a Pound of *Liſbon* Sugar, and to each Quarter of a Pound of Sugar put a Quarter of a Pint of Water, let it boil, then put in your Gooſeberries and let them boil ſoftly two or three Minutes, then pour them into little Stone Jars, when cold cover them up, and keep them for Uſe; they make fine Pies with little Trouble. You may preſs them through a Cullender, to a Quart of Pulp put Half a Pound of fine *Liſbon* Sugar, keep ſtirring over the Fire till both be well mixed and boiled, then pour it into a Stone Jar, when cold cover it with white Paper, and it makes very pretty Tarts or Puffs.

To keep Walnuts *all the Year.*

TAKE a large Jar, a Layer of Sea-ſand at the Bottom, then a Layer of Walnuts, then Sand, then the Nuts, and ſo on till the Jar is full; and be ſure they don't touch each other in any of the Layers. When you would uſe them, lay them in warm Water for an Hour, ſhifting the Water as it cools; then rub them dry, and they will peel well and eat ſweet. Lemons will keep thus covered, better than any other Way.

Another Way to keep Lemons.

TAKE the fine large Fruit that are quite ſound and good, and take a fine Packthread about a Quarter of a Yard long, run it thro' the hard Nib at the End of the Lemon, then tie the String together, and hang it on a little Hook in a dry airy Place, ſo do as many as you pleaſe; but be ſure they don't touch one another, nor any Thing elſe, but hang as high as you can. Thus you may keep Pears, *&c.* only tying the String to the Stalk.

To keep White Bullice, *or* Pear Plumbs, *or* Damſons, *&c. for* Tarts, *or* Pies.

GATHER them when full grown, and juſt as they begin to turn. Pick all the largeſt out, ſave about two Thirds of the Fruit, the other Third put as much Water to as you think will cover the reſt. Let them boil, and skim them; when the Fruit is boiled

boiled very ſoft, then ſtrain it thro' a coarſe Hair-ſieve; and to every Quart of this Liquor, put a Pound and a Half of Sugar, boil it, and skim it very well; then throw in your Fruit, juſt give them a ſcald, take them off the Fire, and when cold put them into Bottles with wide Mouths, pour your Syrup over them, lay a Piece of white Paper over them, and cover them with Oil. Be ſure to take the Oil well off when you uſe them, and don't put them in larger Bottles than you think you ſhall make uſe of at a Time, becauſe all theſe Sorts of Fruits ſpoil with the Air.

To make Vinegar.

TO every Gallon of Water put a Pound of coarſe *Liſbon* Sugar, let it boil, and keep skimming of it as long as the Scum riſes; then pour it into Tubs, and when it is as cold as Beer to work, toaſt a good Toaſt, and rub it over with Yeaſt. Let it work twenty-four Hours; then have ready a Veſſel Iron-hooped, well painted, fixed in a Place where the Sun has full Power, and fix it ſo as not to have any Occaſion to move it. When you draw it off, then fill your Veſſel, lay a Tile on the Bung to keep the Duſt out. Make it in *March*, and it will be fit to uſe in *June* or *July*. Draw it off into little Stone Bottles the latter End of *June* or Beginning of *July*, let it ſtand till you want to uſe it, and it will never foul any more: But when you go to draw it off, and you find it is not ſour enough, let it ſtand a Month longer before you draw it off. For Pickles to go Abroad, uſe this Vinegar alone; but in *England* you will be obliged, when you pickle, to put one Half cold Spring-water to it, and then it will be full ſour with this Vinegar. You need not boil, unleſs you pleaſe, for almoſt any Sort of Pickles, it will keep them quite good. It will keep Walnuts very fine without boiling, even to go to the *Indies*; but then don't put Water to it. For green Pickles, you may pour it ſcalding hot on two or three Times. All other Sorts of Pickles you need not boil it. Muſhrooms only waſh them clean, dry them, put them into little Bottles, with a Nutmeg juſt ſcalded in Vinegar, and ſliced (whilſt it is hot) very thin, and a few Blades of Mace; then fill up the Bottle with the cold Vinegar and Spring-water, pour Mutton-fat try'd over it, and tie a Bladder and Leather over the Top. Theſe Muſhrooms won't be ſo white, but as finely taſted, as if they were juſt gathered; and a Spoonful of this Pickle will give Sauce a very fine Flavour.

White Walnuts, Suckers and Onions, and all white Pickles do in the ſame Manner, after they are ready for the Pickle.

To

To fry Smelts.

LAY your Smelts in a Marinade of Vinegar, Salt, Pepper and Bay-leaves, and Cloves for a few Hours; then dry them in a Napkin, drudge them well with Flour, and have ready ſome Butter hot in a Stew-pan. Fry them quick, lay them into your Diſh, and garniſh with fry'd Parſley.

To roaſt a Pound of Butter.

LAY it in Salt and Water two or three Hours, then ſpit it, and rub it all over with Crumbs of Bread, with a little grated Nutmeg, lay it to the Fire, and as it roaſts, baſte it with the Yolks of two Eggs, and then with Crumbs of Bread all the Time it is a roaſting; but have ready a Pint of Oyſters ſtewed in their own Liquor, and lay in the Diſh under the Butter; when the Bread has ſoak'd up all the Butter, brown the Outſide, and lay it on your Oyſters. Your Fire muſt be very ſlow.

To raiſe a Sallad *in two Hours at the Fire.*

TAKE freſh Horſe-Dung hot, lay it in a Tub near the Fire, then ſprinkle ſome Muſtard-ſeeds thick on it, lay a thin Layer of Horſe-Dung over it, cover it cloſe and keep it by the Fire, and it will riſe high enough to cut in two Hours.

CHAP. XX.

DISTILLING.

To diſtil Walnut Water.

TAKE a Peck of fine green Walnuts, bruiſe them well in a large Mortar, put them in a Pan, with a Handful of Balm bruiſed, put two Quarts of good *French* Brandy to them, cover them cloſe, and let them lye three Days; the next Day diſtil them in a cold Still, from this Quantity draw three Quarts, which you may do in a Day.

How to uſe this ordinary Still.

YOU muſt lay the Plate, then Wood-Aſhes thick at the Bottom, then the Iron Pan, which you are to fill with your Walnuts and Liquor, then put on the Head of the Still, make a pretty brisk Fire till the Still begins to drop, then ſlacken it ſo as juſt to have enough to keep the Still at work, mind all the Time to keep

keep a wet Cloth all over the Head of the Still all the Time it is at Work, and always obſerve not to let the Still work longer than the Liquor is good, and take great Care you don't burn the Still; and thus you may diſtil what you pleaſe. If you draw the Still too far it will burn, and give your Liquor a bad Taſte.

To make Treacle Water.

TAKE the Juice of green Walnuts four Pounds, of Rue, Carduce, Marygold and Balm, of each three Pounds, Roots of Butter-bur Half a Pound, Roots of Burdock one Pound, Angelica and Maſter-wort, of each Half a Pound, Leaves of Scordium ſix Handfuls, *Venice* Treacle and Mithridate of each Half a Pound, old Canary Wine two Pounds, White Wine Vinegar ſix Pounds, Juice of Lemon ſix Pounds, and diſtil this in a Lembick.

To make Black Cherry Water.

TAKE ſix Pounds of Black Cherries, and bruiſe them ſmall; then put to them the Tops of Roſemary, Sweet-Marjoram, Spear-Mint, Angelica, Balm, Marygold Flowers, of each a Handful, dry'd Violets one Ounce, Anni-ſeeds and ſweet Fennel-ſeeds, of each Half an Ounce bruiſed; cut the Herbs ſmall, mix all together, and diſtil them off in a cold Still.

To make Hyſterical Water.

TAKE Redony, Roots of Sovage, Seeds of wild Parſnips, of each two Ounces, Roots of ſingle Piony four Ounces, of Myſletoe of the Oak three Ounces, Myrrh a Quarter of an Ounce, Caſtor Half an Ounce; beat all theſe together, and add to them a Quarter of a Pound of dried Mellipedes, pour on theſe three Quarts of Mug-wort Water, and two Quarts of Brandy; let them ſtand in a cloſe Veſſel eight Days, then diſtil it in a cold Still poſted up. You may draw off nine Pints of Water, and ſweeten it to your Taſte. Mix all together, and bottle it up.

To diſtil red Roſe-Buds.

WET your Roſes in fair Water; four Gallons of Roſes will take near two Gallons of Water, then ſtill them in a cold Still; take the ſame ſtilled Water, and put it unto as many freſh Roſes as it will wet, then ſtill them again.

Mint, Balm, Parſley and Pennyroyal Water, diſtil the ſame Way.

To make Plague Water.

Roots.
Angelica,
Dragon,
Maywort,
Mint,
Rue,
Carduus,
Origany,
Winter-Savoury,
Broad Thyme,
Roſemary,
Pimpernell,
Sage,
Fumetory,
Coltsfoot,
Scabeous,
Burridge,
Saxafreg,
Bittony,
Liverworth,
Jarmander.

Flowers.
Wormwood,
Suckery,
Hyſop,
Agrimony,
Fennel,
Cowſlips,
Poppys,
Plantain,
Setfoyl,
Bugloſs,
Vocvain,
Maidenhair,
Motherwort,
Cowage,
Golden-rod,
Gromwell,
Dill.

Seeds.
Hart's-tongue,
Whorehound,
Fennel,
Melolet,
St. John-wort,
Cumfery,
Featherfew,
Red Roſe-Leaves,
Wood-ſorrel,
Pellitory of the Wall,
Hart's-eaſe,
Sentory,
Seadrink, a good Handful of each of the above-mentioned Things,
Gentian-root,
Dock-root,
Butter-bur-root,
Piony-root,
Bay-berries,
Juniper-berries, of each of theſe a Pound.

One Ounce of Nutmegs, one Ounce of Cloves, and Half an Ounce of Mace; pick the Herbs and Flowers, and ſhred them a little. Cut the Roots, bruiſe the Berries, and pound the Spices fine; take a Peck of green Walnuts, and chop them ſmall, mix all theſe together, and lay them to ſteep in Sack-Lees, or any White Wine-Lees; if not, in good Spirits, but Wine-Lees are beſt. Let them lye a Week, or better; be ſure to ſtir them once a Day with a Stick, and keep them cloſe covered, then ſtill them in a Lembick with a ſlow Fire, and take Care your Still does not burn. The firſt, ſecond, and third Running is good, and ſome of the fourth. Let them ſtand till cold, then put them together.

To make Surfeit Water.

YOU muſt take Scurvy-graſs, Brook-lime, Watercreſſes, Roman Wormwood, Rue, Mint, Balm, Sage, Clivers, of each one Handful; green Merery two Handfuls; Poppys, if freſh Half a Peck, if dry a Quarter of a Peck; Cochineal Six-pennyworth,

Saffron Six-pennyworth; Anni-ſeeds, Carraway-ſeeds, Coriander-ſeeds, Cardamon-ſeeds, of each an Ounce; Liquorice two Ounces ſcraped, Figs ſplit a Pound, Raiſins of the Sun ſtoned a Pound, Juniper-berries an Ounce bruiſed, Nutmeg an Ounce beat, Mace an Ounce bruiſed, ſweet Fennel-ſeeds an Ounce bruiſed, a few Flowers of Roſemary, Marigolds and Sage-flowers; put all theſe into a large Stone Jar, and put to them three Gallons of *French* Brandy; cover it cloſe, and let it ſtand near the Fire for three Weeks. Stir it three Times a Week, and be ſure to keep it cloſe ſtopped, and then ſtrain it off; bottle your Liquor, and pour on the Ingredients a Gallon more of *French* Brandy. Let it ſtand a Week, ſtirring it once a Day, then diſtil it in a cold Still, and this will make fine white Surfeit Water.

You may make this Water at any Time of the Year, if you live at *London*, becauſe the Ingredients are always to be had, either green or dry; but it is beſt made in Summer.

To make Milk Water.

TAKE two good Handfuls of Wormwood, as much Carduus, as much Rue, four Handfuls of Mint, as much Balm, Half as much Angelica, cut theſe a little, put them into a cold Still, and put to them three Quarts of Milk. Let your Fire be quick till your Still drops, and then ſlacken your Fire. You may draw off two Quarts. The firſt Quart will keep all the Year.

How to diſtil Vinegar, you have in the Chapter of Pickles.

CHAP. XXI.

How to Market; and the Seaſons of the Year for Butchers Meat, Poultry, Fiſh, Herbs, Roots, &c. and Fruit.

A Bullock.

THE Head, Tongue, Palate; the Entrails are the Sweetbreads, Kidneys, Skirts and Tripe; there is the Double, the Roll, and the Reed Tripe.

The Fore-Quarter.

Firſt is the Haunch; which includes the Clod, Marrowbone, Shin, and the Sticking-piece; that is the Neck-end. The next is the Leg of Mutton-piece, which has Part of the Blade-bone; then

the

the Chuck-piece, the Briſcuit, the four Ribs, and Middle-rib, which is called the Chuck-rib.

The Hind-Quarter.

Firſt Sirloin and Rump, the Thin and Thick-flank, the Veiny-piece, then the Chuck-bone, Buttock and Leg.

A Sheep.

THE Head and Pluck; which includes the Liver, Lights, Heart, Sweetbreads, and Melt.

The Fore-Quarter.

The Neck, Breaſt, and Shoulder.

The Hind-Quarter.

The Leg and Loin. The two Loins together is called a Saddle of Mutton, which is a fine Joint when it is the little fat Mutton.

A Calf.

THE Head and Inwards are the Pluck; which contains the Heart, Liver, Lights, Nut and Melt, and what they call the Skirts (which eat finely broiled) the Throat Sweetbread, and the Windpipe Sweetbread, which is the fineſt.

The Fore-Quarter is the Shoulder, Neck, and Breaſt.

The Hind-Quarter is the Leg; which contains the Knuckle and Fillet, then the Loin.

Houſe Lamb.

THE Head and Pluck, that is the Liver, Lights, Heart, Nut and Melt. Then there is the Fry, which is the Sweetbreads, Lambſtones and Skirts, with ſome of the Liver.

The Fore-Quarter is the Shoulder, Neck and Breaſt together.

The Hind-Quarter the Leg and Loin. This is in high Seaſon at *Chriſtmas*, but laſts all the Year.

Graſs Lamb comes in, in *April* or *May*, according to the Seaſon of the Year, and holds good till the Middle of *Auguſt*.

A Hog.

THE Head and Inwards; and that is the Haſlet, which is the Liver and Crow, Kidney and Skirts. It is mixed with a great deal of Sage and Sweet Herbs, Pepper, Salt and Spice, ſo rolled in the Caul and roaſted; then there are the Chitterlans and the Guts, which are cleaned for Sauſages.

The Fore-Quarter is the Fore-Loin and Spring; if a large Hog, you may cut a Sparrib off.

The Hind-Quarter, only Leg and Loin.

A Bacon Hog.

THIS is cut different, becauſe of making Ham, Bacon, and pickled Pork. Here you have fine Sparribs, Chines and Griskins, and Fat for Hog's-lard. The Liver and Crow is much admired fry'd with Bacon; the Feet and Ears of both are equally good ſouſed.

Pork comes in Seaſon at *Bartholomew-tide*, and holds good till *Lady-Day*.

How to chuſe Butchers Meat.

To chuſe Lamb.

IN a Fore-Quarter of Lamb, mind the Neck Vein; if it be an azure Blue it is new and good, but if greeniſh or yellowiſh, it is near tainting, if not tainted already. In the Hinder-Quarter, ſmell under the Kidney and try the Knuckle; if you meet with a faint Scent, and the Knuckle be limber, it is ſtale killed. For a Lamb's Head, mind the Eyes if they be ſunk or wrinkled, it is ſtale; if plump and lively, it is new and ſweet.

Veal.

If the bloody Vein in the Shoulder looks blue, or a bright red, it is new killed; but if blackiſh, greeniſh, or yellowiſh, it is flabby and ſtale; if wrapped in wet Cloaths, ſmell whether it be muſty or not. The Loin firſt taints under the Kidney, and the Fleſh, if ſtale killed, will be ſoft and ſlimy.

The Breaſt and Neck taints firſt at the Upper-end, and you will perceive ſome dusky, yellowiſh, or greeniſh Appearance; the Sweetbread on the Breaſt will be clammy, otherwiſe its freſh and good. The Leg is known to be new by the Stiffneſs of the Joint; if limber, and the Fleſh ſeems clammy, and has green or yellowiſh Specks, 'tis ſtale. The Head is known as the Lamb's. The Fleſh of a Bull-Calf is more red and firm than that of a Cow-Calf, and the Fat more hard and curdled.

Mutton.

If the Mutton be young, the Fleſh will pinch tender; if old, it will wrinkle and remain ſo; if young, the Fat will eaſily part from the Lean; if old, it will ſtick by Strings and Skins: If Ram-Mutton, the Fat feels ſpungy, the Fleſh cloſe grained and tough, not riſing again, when dented by your Finger; if Ewe-Mutton, the Fleſh is paler than Weather-Mutton, a cloſer Grain, and eaſily parting. If there be a Rot, the Fleſh will be paliſh, and the Fat a faint whitiſh, inclining to yellow, and the Fleſh be looſe at the Bone. If you ſqueeze it hard,

hard, ſome Drops of Water will ſtand up like Sweat; as to Newneſs and Staleneſs, the ſame is to be obſerved as by Lamb.

Beef.

If it be right Ox-Beef, it will have an open Grain; if young, a tender and oily Smoothneſs: If rough and ſpungy, it is old, or inclining to be ſo, except Neck, Briſcuit, and ſuch Parts as are very fibrous; which in young Meat will be more rough than in other Parts. A Carnation pleaſant Colour betokens good ſpending Meat, the Sewet a curious white, yellowiſh is not ſo good.

Cow-Beef is leſs bound and cloſer grained than the Ox, the Fat whiter, but the Lean ſomewhat paler; if young, the Dent you make with your Finger will riſe again in a little Time.

Bull Beef is of a cloſer Grain, a deep dusky red, tough in pinching, the Fat skinny, hard, and has a rammiſh rank Smell; and for Newneſs or Staleneſs, this Fleſh bought freſh has but few Signs, the more material is its Clammineſs, and the reſt your Smell will inform you. If it be bruiſed, theſe Places will look more dusky or blackiſh than the reſt.

Pork.

If it be young, the Lean will break in pinching between your Fingers, and if you nip the Skin with your Nails, it will make a Dent; alſo if the Fat be ſoft and pulpy, in a Manner like Lard: If the Lean be tough, and the Fat flabby and ſpungy, feeling rough, it is old; eſpecially if the Rind be ſtubborn, and you cannot nip it with your Nails.

If of a Boar, though young, or of a Hog, gelded at full Growth, the Fleſh will be hard, tough, reddiſh, and rammiſh of Smell; the Fat skinny and hard; the Skin very thick and tough, and pinched up it will immediately fall again.

As for old or new killed, try the Legs, Hands and Springs, by putting your Fingers under the Bone that comes out; for if it be tainted, you will there find it by ſmelling your Finger; beſides, the Skin will be ſweaty and clammy when ſtale, but cool and ſmooth when new.

If you find little Kernels in the Fat of Pork, like Hail-ſhot; if many, 'tis meaſly, and dangerous to be eaten.

How to chuſe Brawn, Veniſon, Weſtphalia Hams, *&c.*

BRAWN is known to be old or young, by the extraordinary or moderate Thickneſs of the Rind; the thick is old, the moderate is young. If the Rind and Fat be very tender, it is not Boar-Brawn, but Barrow or Sow.

Veniſon.

Veniſon.

Try the Haunches or Shoulders under the Bones that come out, with your Finger or Knife, and as the Scent is ſweet or rank, it is new or ſtale; and the like of the Sides in the moſt fleſhy Parts: If tainted, they will look greeniſh in ſome Places, or more than ordinary black. Look on the Hoofs, and if the Clifts are very wide and tough, it is old; if cloſe and ſmooth, it is young.

The Seaſon for Veniſon.

The Buck-Veniſon begins in *May*, and is in high Seaſon till *All-Hallows-Day*; the Doe is in Seaſon from *Michaelmas* to the End of *December*, or ſometimes to the End of *January*.

Weſtphalia *Hams and* Engliſh *Bacon.*

Put a Knife under the Bone that ſticks out of the Ham, and if it comes out in a Manner clean, and has a curious Flavour, it is ſweet and good; if much ſmeered and dulled, it is tainted or muſty.

Engliſh Gammons are tried the ſame Way; and for other Parts try the Fat, if it be white, oily in feeling, and does not break or crumble, and the Fleſh ſticks well to the Bone and bears a good Colour, it is good; but if the contrary, and the Lean has ſome little Streaks of Yellow, it is muſty, or will ſoon be ſo.

Butter, Cheeſe and Eggs.

When you buy Butter, truſt not to that which will be given you to taſte, but try in the Middle, and if your Smell and Taſte be good, you cannot be deceived.

Cheeſe is to be choſen by its moiſt and ſmooth Coat; if old Cheeſe be rough coated, rugged, or dry at Top, beware of little Worms or Mites. If it be over full of Holes, moiſt or ſpungy, it is ſubject to Maggots. If any ſoft or periſhed Place appear on the Outſide, try how deep it goes, for the greater Part may be hid within.

Eggs, hold the great End to your Tongue; if it feels warm, be ſure it is new; if cold, it is bad, and ſo in Proportion to the Heat and Cold, ſo is the Goodneſs of the Egg. Another Way to know a good Egg is, to put the Egg into a Pan of cold Water, the freſher the Egg the ſooner it will fall to the Bottom; if rotten, it will ſwim at the Top. This is alſo a ſure Way not to be deceived. As to the keeping of them, pitch them all with the ſmall End downwards in fine Wood-Aſhes, turning them once a Week End-ways, and they will keep ſome Months.

Poultry.

January. Hen-Turkeys, Capons, Pullets with Eggs, Fowls, Chickens, Hares, all Sorts of Wild Fowl, Tame Rabbits, and Tame Pigeons.

February.

February. Turkeys and Pullets with Eggs, Capons, Fowls, ſmall Chickens, Hares, all Sorts of Wild Fowl (which in this Month begin to decline) Tame and Wild Pigeons, Tame Rabbits, Green Geeſe, young Ducklings, and Turkey Poults.

March. This Month the ſame as the preceding Month; and in this Month Wild Fowl goes quite out.

April. Pullets, Spring Fowls, Chickens, Pigeons, young Wild Rabbits, Leverets, young Geeſe, Ducklings, and Turkey Poults.

May. The ſame.

June. The ſame.

July. The ſame; with young Partridges, Pheaſants, and Wild Ducks, called Flappers or Moulters.

Auguſt. The ſame.

September, *October*, *November* and *December*. In theſe Months all Sorts of Fowls, both Wild and Tame, are in Seaſon; and in the three laſt, is the full Seaſon for all Manner of Wild Fowl.

How to chuſe Poultry.

To know whether a Capon *is a true one, young or old, new or ſtale.*

IF he be young his Spurs are ſhort, and his Legs ſmooth; if a true Capon, a fat Vein on the Side of his Breaſt, the Comb pale, and a thick Belly and Rump: If new, he will have a cloſe hard Vent; if ſtale, a looſe open Vent.

A Cock *or* Hen Turkey, Turkey Poults.

If the Cock be young, his Legs will be black and ſmooth, and his Spurs ſhort; if ſtale, his Eyes will be ſunk in his Head, and the Feet dry; if new, the Eyes lively and Feet limber. Obſerve the like by the Hen, and moreover if ſhe be with Egg, ſhe will have a ſoft open Vent; if not, a hard cloſe Vent. Turkey Poults are known the ſame Way, and their Age cannot deceive you.

A Cock, Hen, *&c.*

If young his Spurs are ſhort and dubbed, but take particular Notice they are not pared or ſcraped: If old, he will have an open Vent; but if new, a cloſe hard Vent: And ſo of a Hen for Newneſs or Staleneſs; if old, her Legs and Comb are rough; if young, ſmooth.

A Tame Gooſe, Wild Gooſe, Bran Gooſe.

If the Bill be yellowiſh, and ſhe has but few Hairs, ſhe is young, but if full of Hairs, and the Bill and Foot red, ſhe is old; if new, limber footed; if ſtale, dry footed; and ſo of a Wild Gooſe, and Bran Gooſe.

Wild

Wild and Tame Ducks.

The Duck, when fat, is hard and thick on the Belly, but if not, thin and lean; if new, limber footed; if ſtale, dry footed. A true Wild Duck has a reddiſh Foot, ſmaller than the Tame one.

Goodwets, Marle, Knots, Ruffs, Gull, Dotterels, and Wheat Ears.

If theſe be old, their Legs will be rough; if young, ſmooth; if fat, a fat Kump; if new, limber footed; if ſtale, dry footed.

Pheaſant, Cock and Hen.

The Cock, when young, has dubbed Spurs; when old, ſharp ſmall Spurs; if new, a faſt Vent, and if ſtale, an open flabby one. The Hen, if young, has ſmooth Legs, and her Fleſh of a curious Grain; if with Egg, ſhe will have a ſoft open Vent, and if not, a cloſe one. For Newneſs or Staleneſs, as the Cock.

Heath and Pheaſant Poults.

If new, they will be ſtiff and white in the Vent, and the Feet limber; if fat, they will have a hard Vent; if ſtale, dry footed and limber, and if touched they will peel.

Heath Cock and Hen.

If young, they have ſmooth Legs and Bills; and if old, rough. For the reſt are known as the foregoing.

Partridge, Cock or Hen.

The Bill white and the Legs bluiſh, ſhew Age; for if young, the Bill is black and Legs yellowiſh; if new, a faſt Vent; if ſtale, a green and open one. If their Crops be full, and they have fed on green Wheat, they may taint there; and for this ſmell in their Mouth.

Woodcock and Snipe.

The Woodcock, if fat, is thick and hard; if new, limber footed; when ſtale, dry footed; or if their Noſes are ſnotty, and their Throats muddy and mooriſh, they are nought. A Snipe, if fat, has a fat Vent in the Side under the Wing, and in the Vent feels thick; for the reſt like the Woodcock.

Doves and Pigeons.

To know the Turtle Dove, look for a bluiſh Ring round his Neck, and the reſt moſtly white: The Stock Dove is bigger; and the Ring Dove is leſs than the Stock Dove. The Dove-houſe Pigeons, when old, are red legged; if new and fat, they will feel full and fat in the Vent, and are limber footed; but if ſtale, a flabby and green Vent.

And thus of green or grey Plover, Felfare, Blackbird, Thruſh, Larks, &c.

Of

Of Hare, Leveret, and Rabbit.

Hare will be whitiſh and ſtiff, if new and clean killed; if ſtale, the Fleſh blackiſh in moſt Parts, and the Body limber; if the Cleft in her Lips ſpread very much, and her Claws wide and ragged, ſhe is old, and the contrary young: If the Hare be young, the Ears will tare like a Piece of brown Paper; if old, dry and tuff. To know a true Leveret, feel on the Fore-Leg near the Foot, and if there be a ſmall Bone or Knob it is right, if not, it is a Hare: For the reſt obſerve as in a Hare. A Rabbit, if ſtale, will be limber and ſlimy; if new, white and ſtiff; if old, her Claws are very long and rough, the Wool mottled with grey Hairs; if young, the Claws and Wool ſmooth.

Candlemas *Quarter.*

FISH in Seaſon.

LOBSTERS, Crabs, Crawfiſh, River Crawfiſh, Guard-fiſh, Mackerel, Breams, Barbel, Roach, Shad or Alloc, Lamprey or Lamper-Eels, Dace, Bleak, Prawnes, and Horſe-Mackerel.

The Eels that are taken in Running Water, are better than Pond Eels; of thoſe the ſilver Ones are moſt eſteemed.

Midſummer *Quarter.*

TURBUTS and Trouts, Soals, Grigs, Shafflins and Glout, Tenes, Salmon, Dolphin, Flying-fiſh, Sheep Head, Tollis, both Land and Sea, Sturgeon, Seale, Chubb, Lobſters and Crabs.

Sturgeon is a Fiſh commonly found in the Northern Seas; but now and then we find them in our great Rivers, the *Thames*, the *Severn*, and the *Tyne*. This Fiſh is of a very large Size, and will ſometimes meaſure eighteen Feet in Length. They are much eſteemed when freſh, cut in Pieces, and roaſted or baked, or pickled for cold Treats. The Cavier is eſteem'd a Dainty, which is the Spawn of this Fiſh. The latter End of this Quarter comes Smelts.

Michaelmas *Quarter.*

COD and Haddock, Coalfiſh, White and Pouting Hake, Lyng, Tuske and Mullet, Red and Grey, Weaver, Gurnet, Rocket, Herrings, Sprats, Soales and Flounders, Plaiſe, Dabs and Smeare-Dabs, Eels, Chare, Scate, Thornback and Homlyn, Kinſon, Oyſters and Scollops, Salmon, Sea Pearch and Carp, Pike, Tench, and Sea Tench.

Scate Maides are black, and Thornback Maides white. Gray Baſs comes with the Mullet.

In this Quarter are fine Smelts, and hold till after *Chriſtmas.*

There are two Sorts of Mullets, the Sea Mullet and River Mullet, both equally good.

Chriſtmas *Quarter.*

DOREY, Brile, Gudgeons, Gollin, Smelts, Crouch, Perch, Anchovy and Loach, Scollop and Wilks, Periwinkles, Cockles, Muſſels, Geare, Bearbet and Hollebet.

How to chuſe Fiſh.

To chuſe Salmon, Pike, Trout, Carp, Tench, Grailing, Barbel, Chub, Ruff, Eel, Whiting, Smelt, Shad, &c.

ALL theſe are known to be new or ſtale by the Colour of their Gills, their Faſineſs or Hardneſs to open, the hanging or keeping up their Fins, the ſtanding out or ſinking of their Eyes, *&c.* and by ſmelling their Gills.

Turbutt.

He is choſen by his Thickneſs and Plumpneſs, and if his Belly be of a Cream Colour, he muſt ſpend well; but if thin, and his Belly of a bluiſh White, he will eat very looſe.

Cod and Codling.

Chuſe him by his Thickneſs towards his Head, and the Whiteneſs of his Fleſh when it is cut: And ſo of a Codling.

Ling.

For dried Ling, chuſe that which is thickeſt in the Poll, and the Fleſh of the brighteſt Yellow.

Scate and Thornback.

Theſe are choſen by their Thickneſs, and the She Scate is the ſweeteſt, eſpecially if large.

Soals.

Theſe are choſen by their Thickneſs and Stiffneſs; when their Bellies are of a Cream Colour, they ſpend the firmer.

Sturgeon.

If it cuts without crumbling, and the Veins and Griſtle give a true Blue where they appear, and the Fleſh a perfect White, then conclude it to be good.

Freſh Herrings and Mackerel.

If their Gills are of a lively ſhining Redneſs, their Eyes ſtand full, and the Fiſh is ſtiff, then they are new; but if dusky and faded, or ſinking and wrinkled, and Tails limber, they are ſtale.

Lobſters.

Lobſters.

Chuſe them by their Weight, the heavieſt are beſt, if no Water be in them: If new, the Tail will be full ſmart, like a Spring; if full, the Middle of the Tail will be full of hard, reddiſh-skinned Meat. Cock Lobſter is known by the narrow back Part of the Tail, and the two uppermoſt Fins within his Tail are ſtiff and hard; but the Hen is ſoft, and the Back of her Tail broader.

Prawns, Shrimps, and Crabfiſh.

The two firſt, if ſtale, will be limber, and caſt a Kind of ſlimy Smell, their Colour fading, and they ſlimy: The latter will be limber in their Claws and Joints, their red Colour turn blackiſh and dusky, and will have an ill Smell under their Throats, otherwiſe all of them are good.

Plaiſe and Flounders.

If they are ſtiff, and their Eyes be not ſunk or look dull, they are new, the contrary when ſtale. The beſt Sort of Plaiſe look bluiſh on the Belly.

Pickled Salmon.

If the Fleſh feels oily, and the Scales are ſtiff and ſhining, and it comes in Fleaks, and parts without crumbling, then it is new and good, and not otherwiſe.

Pickled and Red Herrings.

For the firſt, open the Back to the Bone, and if the Fleſh be white, fleaky and oily, and the Bone white, or a bright red, they are good. If Red Herrings carry a good Gloſs, part well from the Bone, and ſmell well, then conclude them to be good.

January *Fruits which are yet laſting, are*

SOME Grapes, the Kentiſh, Ruſſet, Golden, French, Kirton and Dutch Pippins, John Apples, Winter Queenings, the Marigold and Harvey Apples, Pom-water, Golden-dorſet, Renneting, Love's Pearmain, and the Winter Pearmain; Winter Purgomat, Winter Boucretien, Winter Mask, Winter Norwich, and Great Surrin Pears. All Garden Things much the ſame as in *December*.

February *Fruits which are yet laſting.*

THE ſame as in *January*, except the Golden Pippin and Pom-water; alſo the Pomery, and the Winter Pepperning and Dagobent Pear.

March *Fruits which are yet laſting.*

THE Golden Ducket-dauſet, Pippins, Rennetings, Love's Pearmain and John Apples. The latter Boucretien, and Double-bloſſom Pear.

April *Fruits which are yet laſting.*

YOU have now in the Kitchen Garden and Orchard, Autumn Carrots, Winter Spinach, Sprouts of Cabbage and Cauliflowers, Turnip-tops, Aſparagus, young Raddiſhes, *Dutch* Brown Lettuce and Creſſes, Burnet, young Onions, Scullions, Leeks, and early Kidney Beans. On hot Beds, Purſlain, Cucumbers and Muſhrooms. Some Cherries, Green Apricots and Gooſeberries for Tarts.

Pippins, Deuxans, Weſtbury Apple, Ruſſeting, Gilliflower, the latter Boucretien, Oak Pear, *&c.*

May, *the Product of the Kitchen and Fruit Garden this Month.*

ASparagus, Cauliflowers, Imperial, Sileſia, Royal and Cabbage Lettuces, Burnet, Purſlain, Cucumbers, Naſturtian Flowers, Peaſe and Beans, ſown in *October*, Artichokes, Scarlet Strawberries, and Kidney Beans. Upon the hot Beds, May Cherries, May Dukes. On Walls, Green Apricots, and Gooſeberries.

Pippins, Deuxans, or John Apple, Weſtbury Apples, Ruſſetting, Gilliflower Apples, the Codling, *&c.*

The Great Karvile, Winter Boucretien, Black Worceſter Pear, Surrein, and Double-bloſſom Pear. Now the proper Time to diſtil Herbs, which are in their greateſt Perfection.

June, *the Product of the Kitchen and Fruit Garden this Month.*

ASparagus, Garden Beans and Peaſe, Kidney Beans, Cauliflowers, Artichokes, *Batterſea* and *Dutch* Cabbage, Melons on the firſt Ridges, young Onions, Carrots and Parſnips ſown in *February*, Purſlain, Burrage, Burnet, the Flowers of Naſturtian, the *Dutch* Brown, the Imperial, the Royal, the Sileſia and Coſs Lettuces, ſome blanched Endive and Cucumbers, and all Sorts of Pot-herbs.

Green Gooſeberries, Strawberries, ſome Raſpberries, Currants white and black, Duke Cherries, Red Hearts, the Flemiſh and Carnation Cherries, Codlings, Jannatings, and the Maſculine Apricot. And in the forcing Frames all the forward Kind of Grapes.

July, *the Product of the Kitchen and Fruit Garden.*

RONcival and winged Peaſe, Garden and Kidney Beans, Cauliflowers, Cabbages, Artichokes, and their ſmall Suckers, all Sorts of Kitchen and aromatick Herbs. Sallads, as Cabbage Lettuce, Purſlain, Burnet, young Onions, Cucumbers, blanched Endive,

dive, Carrots, Turnips, Beets, Naſturtian Flowers, Musk-melons, Wood Strawberries, Currants, Gooſeberries, Raſpberries, red and white Jannatings, the Margaret Apple, the Primat Ruſſet, Summer Green Chiſſel and Pearl Pears, the Carnation Morella, Great Bearer, Morocco, Erigat and Begarreaux Cherries. The Nutmeg, Iſabella, Perſian, Newington, Violet, Muſcal and Rambouillet Peaches. Nectarines the Primodial, Myrobalan, Red, Blue, Amber, Damask Pear, Apricot and Cinnamon Plumbs; alſo the King's and Lady Elizabeth's Plumbs, *&c.* Some Figs and Grapes. Walnuts in high Seaſon to pickle, and Rock Sampier. The Fruit yet laſting of the laſt Year is, the Deuxans and the Winter Ruſſeting.

Auguſt, *the Product of the Kitchen and Fruit Garden.*

CAbbages, and their Sprouts, Cauliflowers, Artichokes, Cabbage Lettuce, Beets, Carrots, Potatoes, Turnips, ſome Beans, Peaſe, Kidney-Beans, and all Sorts of Kitchen Herbs, Raddiſhes, Horſe-raddiſh, Cucumbers, Creſſes, ſome Taragon, Onions, Garlick, Rocumboles, Melons, and Cucumbers for pickling.

Gooſeberries, Raſpberries, Currants, Grapes, Figs, Mulberries and Filberts, Apples, the Windſor Sovereign, Orange Burgamot Sliper, Red Catherine, King Catherine, Penny Pruſian, Summer Poppening, Sugar and Louding Pears. Crown Bourdeaux, Lavur, Diſput, Savoy and Wallacotta Peaches, the Muroy, Tawny, Red Roman, little Green Cluſter and Yellow Nectarines.

Imperial Blue, Dates, Yellow late Pear, Black Pear, White Nutmeg late Pear, Great Antony or Turkey and Jane Plumbs.

Cluſter Grapes, Muſcadine and Cornelian Grapes.

September, *the Product of the Kitchen and Fruit Garden.*

GArden and ſome Kidney Beans, Roncival Peaſe, Artichokes, Raddiſhes, Cauliflowers, Cabbage Lettuce, Creſſes, Chervile, Onions, Tarragon, Burnet, Cellery, Endive, Muſhrooms, Carrots, Turnips, Skirrets, Beets, Scorzonera, Horſe-raddiſh, Garlick, Shalots, Rocumbole, Cabbage and their Sprouts, with Savoys, which are better, when more ſweetened with the Froſt.

Peaches, Grapes, Figs, Pears, Plumbs, Walnuts, Filberts, Almonds, Quinces, Melons and Cucumbers.

October, *the Product of the Kitchen and Fruit Garden.*

SOME Cauliflowers, Artichokes, Peaſe, Beans, Cucumbers and Melons; alſo *July* ſown Kidney Beans, Turnips, Carrots, Parſnips, Potatoes, Skirrets, Scorzonera, Beets, Onions, Garlick, Shalots, Rocumbole, Churdones, Creſſes, Chervile, Muſtard, Raddiſh,

Raddiſh, Rape, Spinach, Lettuce ſmall and cabbaged, Burnet, Tarragon, blanched Cellery and Endive, late Peaches and Plumbs, Grapes and Figs. Mulberries, Filberts and Walnuts. The Bullace, Pines and Arbuters; and great Variety of Apples and Pears.

November, *the Product of the Kitchen and Fruit Garden.*

CAuliflowers in the Greenhouſe and ſome Artichokes, Carrots, Parſnips, Turnips, Beets, Skirrets, Scorzonera, Horſe-raddiſh, Potatoes, Onions, Garlick, Shalots, Rocumbole, Cellery, Parſley, Sorrel, Thyme, Savory, Sweet-Marjoram dry and Clary. Cabbages and their Sprouts, Savoy Cabbage, Spinach, late Cucumbers. Hot Herbs on the hot Bed, Burnet, Cabbage, Lettuce, Endive blanched; ſeveral Sorts of Apples and Pears.

Some Bullaces, Medlars, Arbutas, Walnuts, Hazel Nuts, and Cheſnuts.

December, *the Product of the Kitchen and Fruit Garden.*

MANY Sorts of Cabbages and Savoys, Spinach, and ſome Cauliflowers in the Conſervatory, and Artichokes in Sand. Roots we have as in the laſt Month. Small Herbs on the hot Beds for Sallads, alſo Mint, Tarragon, and Cabbage Lettuce preſerved under Glaſſes; Chervile, Cellery, and Endive blanched. Sage, Thyme, Savory, Beet-leaves, Tops of young Beets, Parſley, Sorrel, Spinach, Leeks and Sweet-Marjoram, Marigold Flowers and Mint dried. Aſparagus on the hot Bed, and Cucumbers on the Plants ſown in *July* and *Auguſt*, and Plenty of Pears and Apples.

CHAP. XXII.

A certain Cure for the Bite of a Mad Dog.

LET the Patient be blooded at the Arm nine or ten Ounces. Take of the Herb, called in *Latin*, *Licken Cinereus Terreſtris*; in *Engliſh*, Aſh-coloured Ground Liverwort, cleaned, dried and powdered, Half an Ounce.

Of Black Pepper powdered, two Drachms. Mix theſe well together, and divide the Powder into four Doſes; one of which muſt be taken every Morning faſting, for four Mornings ſucceſſively in Half a Pint of Cow's Milk warm. After theſe four Doſes are taken, the Patient muſt go into the cold Bath or a cold Spring, or River every Morning faſting for a Month. He muſt be dipt all over, but not ſtay in (with his Head above Water) longer than

Hal

Half a Minute, if the Water be very cold. After this he muſt go in three Times a Week for a Fortnight longer.

N.B. The Licken is a very common Herb, and grows generally in ſandy and barren Soils all over *England*. The right Time to gather it, is in the Months of *October* and *November*.

Dr. *Mead*.

Another for the Bite of a Mad Dog.

FOR the Bite of a Mad Dog, for either Man or Beaſt: Take ſix Ounces of Rue clean picked and bruiſed, four Ounces of Garlick peeled and bruiſed, four Ounces of *Venice* Treacle, and four Ounces of filed Pewter, or ſcraped Tin. Boil theſe in two Quarts of the beſt Ale, in a Pan covered cloſe over a gentle Fire, for the Space of an Hour, then ſtrain the Ingredients from the Liquor. Give eight or nine Spoonfuls of it warm to a Man, or a Woman, three Mornings faſting. Eight or nine Spoonfuls is ſufficient for the ſtrongeſt; a leſſer Quantity to thoſe younger, or of a weaker Conſtitution, as you may judge of their Strength. Ten or twelve Spoonfuls for a Horſe, or a Bullock; three, four, or five to a Sheep, Hog, or Dog. This muſt be given within nine Days after the Bite; it ſeldom fails in Man or Beaſt. If you can conveniently bind ſome of the Ingredients on the Wound, it will be ſo much the better.

Receipt *againſt the* Plague.

TAKE of Rue, Sage, Mint, Roſemary, Wormwood and Lavender, a Handful of each; infuſe them together in a Gallon of White Wine Vinegar, put the Whole into a Stone-pot cloſely covered up, upon warm Wood Aſhes for four Days: After which draw off (or ſtrain through fine Flannel) the Liquid, and put it into Bottles well corked; and into every Quart Bottle, put a Quarter of an Ounce of Camphire. With this Preparation waſh your Mouth, and rub your Loins and your Temples every Day; ſnuff a little up your Noſtrils when you go into the Air, and carry about you a Bit of Spunge dipped in the ſame, in order to ſmell to upon all Occaſions, eſpecially when you are near any Place or Perſon that is infected. They write, that four Malefactors (who had robbed the infeſted Houſes, and murdered the People during the Courſe of the Plague) owned, when they came to the Gallows, that they had preſerved themſelves from the Contagion, by uſing the above Medicine only; and that they went the whole Time from Houſe to Houſe, without any fear of the Diſtemper.

How to keep clear from Buggs.

FIRST take out of your Room all Silver and Gold Lace, then ſet the Chairs about the Room, ſhut up your Windows and Doors, tack a Blanket over each Window, and before the Chimney,

ney, and over the Doors of the Room, ſet open all Cloſets and Cupboard Doors, all your Drawers and Boxes, hang the reſt of your Bedding on the Chair-backs, lay the Feather-bed on a Table, then ſet a large broad earthen Pan in the Middle of the Room, and in that ſet a Chaffing-diſh that ſtands on Feet, full of Charcoal well lighted. If your Room is very bad, a Pound of rolled Brimſtone; if only a few, Half a Pound. Lay it on the Charcoal, and get out of the Room as quick as poſſible you can, or it will take away your Breath. Shut your Door cloſe, with the Blanket over it, and be ſure to ſet it ſo as nothing can catch Fire. If you have any *India* Pepper, throw in with the Brimſtone. You muſt take Care to have the Door open whilſt you lay in the Brimſtone, that you may get out as ſoon as poſſible. Don't open the Door under ſix Hours, and then you muſt be very careful how you go in to open the Windows; therefore let the Doors ſtand open an Hour before you open the Windows. Then bruſh and ſweep your Room very clean, waſh it well with boiling Lee, or boiling Water, with a little unſlacked Lime in it, get a Pint of Spirits of Wine, a Pint of Spirit of Turpentine, and an Ounce of Camphire; ſhake all well together, and with a Bunch of Feathers waſh your Bedſtead very well, and ſprinkle the reſt over the Feather-bed, and about the Wainſcot and Room.

If you find great Swarms about the Room, and ſome not dead, do this over again, and you will be quite clear. Every Spring and Fall, waſh your Bedſtead with Half a Pint, and you will never have a Bugg; but if you find any come in with new Goods, or Box, *&c.* only waſh your Bedſtead, and ſprinkle all over your Bedding and Bed, and you will be clear; but be ſure to do it as ſoon as you find one. If your Room is very bad, it will be well to paint the Room after the Brimſtone is burnt in it.

This never fails, if rightly done.

An effectual Way to clear the Bedſtead of Buggs.

TAKE Quickſilver and mix it well in a Mortar with the White of an Egg till the Quickſilver is all well mixt, and there is no Blubbers; then beat up ſome White of an Egg very fine, and mix with the Quickſilver till it is like a fine Ointment, then with a Feather anoint the Bedſtead all over in every Creek and Corner, and about the Lacing and Binding, where you think there is any. Do this two or three Times, and it is a certain Cure, and will not ſpoil any Thing.

Directions to the Houſe-Maid.

ALWAYS when you ſweep a Room, throw a little wet Sand all over it, and that will gather up all the Flew and Duſt, prevents it from riſing, cleans the Boards, and ſaves the Bedding, Pictures, and all other Furniture from Duſt and Dirt.

APPEN-

APPENDIX.

To dreſs a Turtle, *the* Weſt-India *Way.*

TAKE the Turtle out of the Water the Night before you intend to dreſs it, and lay it on its Back in the Morning, cut its Throat or the Head off, and let it bleed well; then cut off the Fins, ſcald, ſcale and trim them with the Head, then raiſe the Callepy (which is the Belly or Under-ſhell) clean off, leaving to it as much Meat as you conveniently can; then take from the Back-ſhell all the Meat and Intrails, except the Monſieur, which is the Fat and looks green, that muſt be baked to and with the Shell; waſh all clean with Salt and Water, and cut it in Pieces of a moderate Size, taking from it the Bones, and put them with the Fins and Head in a Soop-pot, with a Gallon of Water, ſome Salt and two Blades of Mace. When it boils, ſcum it clean, then put in a Bunch of Thyme, Parſley, Savoury and young Onions, and your Veal Part, except about one Pound and a Half, which muſt be made Force-Meat of, as for *Scotch* Collops, adding a little *Cayan* Pepper; when the Veal has boiled in the Soop about an Hour, take it out and cut it in Pieces, and put to the other Part. The Guts (which is reckoned the beſt Part) muſt be ſplit open, ſcrapt and made clean, and cut in Pieces about two Inches long. The Paunch or Maw muſt be ſcalded and skinned, and cut as the other Parts, the Size you think proper; then put them with the Guts and other Parts, except the Liver, with Half a Pound of good freſh Butter, a few Shalots, a Bunch of Thyme, Parſley, and a little Savoury, ſeaſon'd with Salt, White Pepper, Mace, three or four Cloves beaten, a little *Cayan* Pepper, and take Care not to put too much; then let it ſtew about Half an Hour over a good Charcoal Fire, and put in a Pint and a Half of *Madeira* Wine and as much of the Broth as will cover it, and let it ſtew till tender. It will take four or five Hours doing. When almoſt

enough, ſcum it, and thicken it with Flour, mixt with ſome Veal Broth, about the Thickneſs of a Fricaſey. Let your Force-Meat Balls be fry'd about the Size of a Walnut, and be ſtew'd about Half an Hour with the reſt; if any Eggs, let them be boiled and cleaned as you do Knots of Pullets Eggs; and if none, get twelve or fourteen Yolks of hard Eggs, then put the Stew (which is called the Callepaſh) into the Back-ſhell, with the Eggs all over, and put it in the Oven to brown, or do it with a Salamander.

The Callepy muſt be ſlaſht in ſeveral Places, and moderately ſeaſon'd, with Pieces of Butter, mixt with chop'd Thyme, Parſley and young Onions, with Salt, White Pepper and Mace beaten, and a little *Cayan* Pepper; put a Piece in each Slaſh, and then ſome over, and a Duſt of Flour; then bake it in a Tin or Iron Dripping-pan, in a brisk Oven.

The Back-ſhell (which is called the Callepaſh) muſt be ſeaſoned as the Callepy, and baked in a Dripping-pan, ſet upright, with four Brickbats or any Thing elſe. An Hour and a Half will bake it, which muſt be done before the Stew is put in.

The Fins, when boiled very tender, to be taken out of the Soop, and put in a Stew-pan, with ſome good Veal Gravy, not high coloured, a little *Madeira* Wine, ſeaſoned and thickened as the Callepaſh, and ſerved in a Diſh by itſelf.

The Lights, Hearts and Liver may be done the ſame Way, only a little higher ſeaſoned; or the Lights and Hearts may be ſtewed with the Callepaſh, and taken out before you put it in the Shell, with a little of the Sauce, adding a little more Seaſoning, and diſh it by itſelf.

The Veal Part may be made Friandos, or *Scotch* Co[illegible]. The Liver ſhould never be ſtewed with the Callepaſh, but always dreſt by itſelf, after any Manner you like; except you ſeparate the Lights and Hearts from the Callepaſh, and then always ſerve them together in one Diſh. Take Care to ſtrain the Soop, and ſerve it in a Turreen, or clean China Bowl.

Diſhes.

A Callepy,
Lights, *&c.*----Soop----Fins,
Callepaſh.

N. B. In the *Weſt-Indies* they generally ſouſe the Fins, and eat them cold; omit the Liver, and only ſend to Table the Callepy, Callepaſh and Soop. This is for a Turtle, about Sixty Pounds Weight.

To make Ice Cream.

TAKE two Pewter Baſons, one larger than the other; the inward one muſt have a cloſe Cover, into which you are to put your Cream, and mix it with Raſpberries or whatever you like beſt, to give it a Flavour and a Colour. Sweeten it to your Palate, then cover it cloſe, and ſet it into the larger Baſon. Fill it with Ice, and a Handful of Salt; let it ſtand in this Ice three Quarters of an Hour, then uncover it, and ſtir the Cream well together; cover it cloſe again, and let it ſtand Half an Hour longer, after that turn it into your Plate. Theſe Things are made at the Pewterers.

A Turkey, *&c. in Jelly.*

BOIL a Turkey or Fowl as white as you can, let it ſtand till cold, and have ready a Jelly made thus: Take a Fowl, ſkin it, take off all the Fat, don't cut it to Pieces, nor break the Bones; take four Pounds of a Leg of Veal, without any Fat or Skin, put it into a well tinned Sauce-pan, put to it full three Quarts of Water, ſet it on a very clear Fire till it begins to ſimmer; be ſure to ſkim it well, but take great Care it don't boil. When it is well ſkim'd, ſet it ſo as it will but juſt ſeem to ſimmer, put to it two large Blades of Mace, Half an Nutmeg, and twenty Corns of White Pepper, a little Bit of Lemon-peel as big as a Six pence. This will take ſix or ſeven Hours doing. When you think it is a ſtiff Jelly, which you will know by taking a little out to cool, be ſure to ſkim off all the Fat, if any, and be ſure not to ſtir the Meat in the Sauce-pan. A Quarter of an Hour before it is done, throw in a large Tea Spoonful of Salt, ſqueeze in the Juice of Half a fine *Seville* Orange or Lemon; when you think it is enough, ſtrain it off through a clean Sieve, but don't pour it off quite to the Bottom, for fear of Settlings. Lay the Turkey or Fowl in the Diſh you intend to ſend it to Table in, then pour this Liquor over it, let it ſtand till quite cold, and ſend it to Table. A few Aſtertion Flowers ſtuck here and there looks pretty, if you can get them; but Lemon, and all thoſe Things are intirely Fancy. This is a very pretty Diſh for a cold Collation, or a Supper.

All Sorts of Birds or Fowls may be done this Way.

To

To make Citron.

QUARTER your Melon and take out all the Inside, then put it into the Syrup as much as will cover the Coat; let it boil in the Syrup till the Coat is as tender as the inward Part, then put them in the Pot with as much Syrup as will cover them. Let them ſtand for two or three Days, that the Syrup may penetrate thro' them, and boil your Syrup to a candy Height, with as much Mountain Wine as will wet your Syrup, clarify it and then boil it to a candy Height; then dip in the Quarters, and lay them on a Sieve to dry, and ſet them before a ſlow Fire, or put them in a ſlow Oven till dry. Obſerve that your Melon is but Half ripe, and when they are dry put them in Deal Boxes in Paper.

To candy Cherries *or* Green Gages.

DIP the Stalks and Leaves in White Wine Vinegar boiling, then ſcald them in Syrup; take them out and boil them to a candy Height; dip in the Cherries, and hang them to dry with the Cherries downwards. Dry them before the Fire, or in the Sun. Then take the Plumbs, after boiling in the thin Syrup, peel off the Skin and candy them, and ſo hang them up to dry.

To take Ironmolds *out of* Linnen.

TAKE Sorrel, bruiſe it well in a Mortar, ſqueeze it through a Cloth, bottle it and keep it for Uſe. Take a little of the above Juice, in a Silver or Tin Sauce-pan, boil it over a Lamp, as it boils dip in the Ironmold, don't rub it, but only ſqueeze it. As ſoon as the Ironmold is out, throw it into cold Water.

FINIS.

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