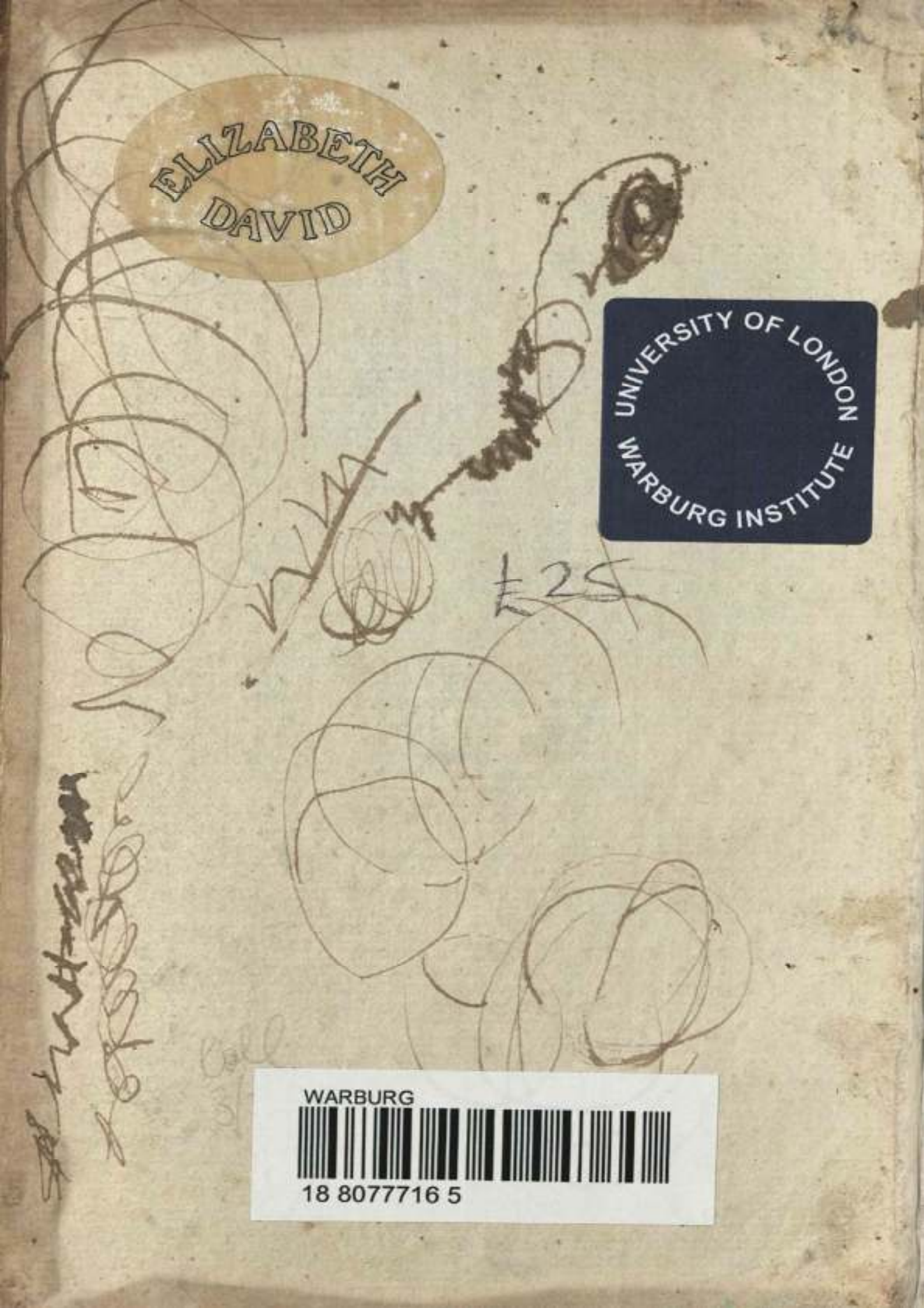

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MRS. MASON'S

COOKERY,

OR THE

LADIES' ASSISTANT.

14.2.25

DCH 379

THE LADIES' ASSISTANT

FOR

Regulating and Supplying the TABLE,

BEING A

COMPLETE SYSTEM OF COOKERY, &c.

CONTAINING

The moſt SELECT BILLS of FARE, properly diſpoſed,
For FAMILY DINNERS of Five Diſhes
To Two Courſes of Eleven and Fifteen;

WITH

BILLS of FARE for SUPPERS, from Five Diſhes to Nineteen;

AND

SEVERAL DESERTS:

INCLUDING

The fulleſt and choiceſt RECEIPTS of various Kinds,

AND

Full Directions for preparing them in the moſt approved Manner, by which a continual Change may be made, as wanted, from the ſeveral BILLS of FARE.

LIKEWISE

Directions for Brewing, Making Engliſh Wines, Raſpberry, Orange, and Lemon-Brandies, &c.

ALSO

REMARKS on KITCHEN-POISONS, and neceſſary Cautions thereon.

Originally publiſhed from the MANUSCRIPT COLLECTION of

Mrs. CHARLOTTE MASON,

A PROFESSED HOUSEKEEPER,

Who had upwards of Thirty Years Experience in Families of the firſt Faſhion.

A NEW EDITION,

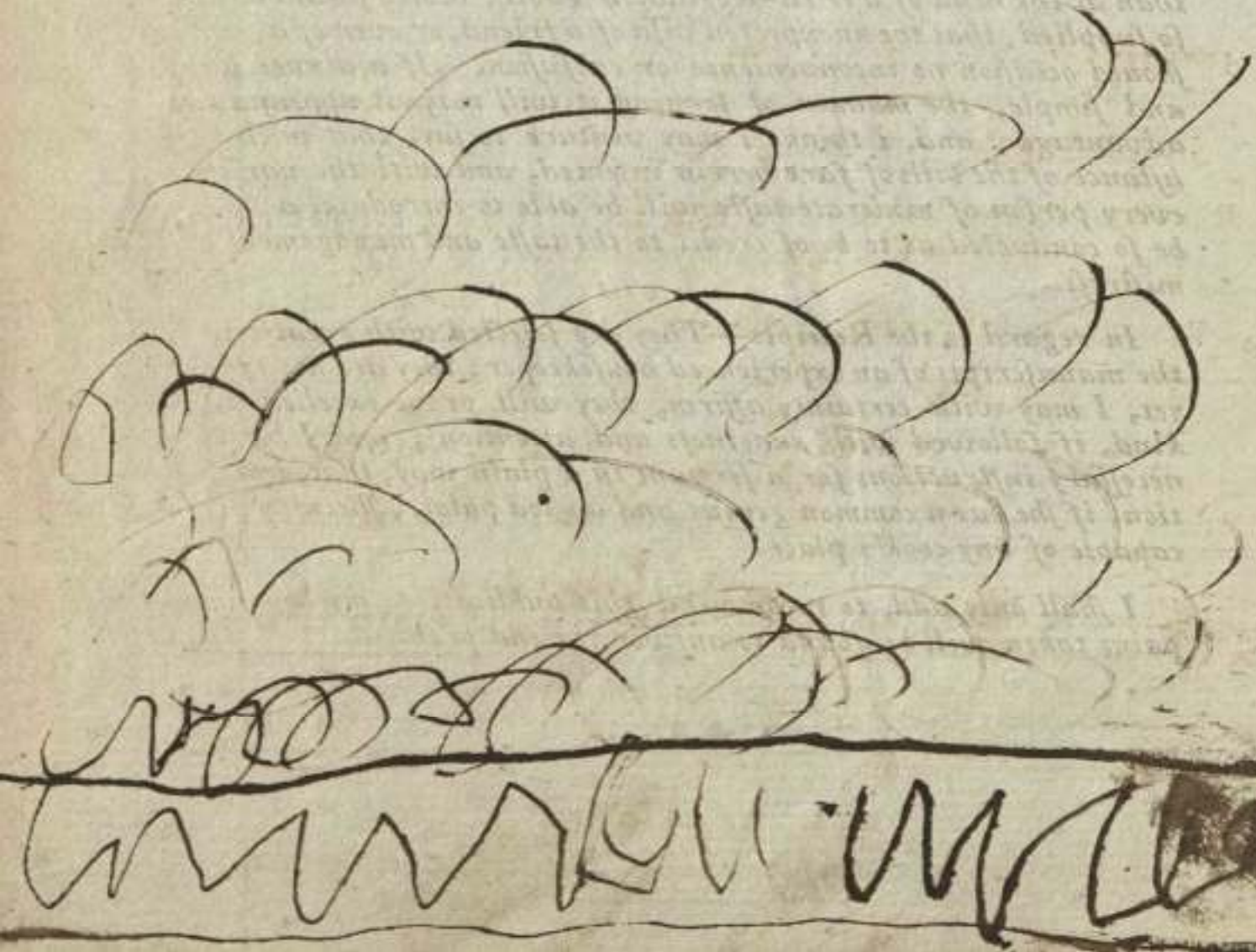
ENLARGED, CORRECTED, AND IMPROVED, TO THE PRESENT TIME.

"The moſt refin'd underſtanding and the moſt exalted ſentiments do not place a "woman above the little duties of life." Mrs. GRIFFITH.

LONDON:

Printed for J. WALTER, at Homer's-Head, Charing-Croſs.

M.DCC.LXXXVI.



INTRODUCTION

To the FIRST EDITION.

THERE having been a great Number of Publications concerning the Art of Cookery, *it may perhaps be thought unneceſſary to produce another book on the ſubject—yet, I truſt that, upon examination, this work will appear of more real utility than may be at firſt imagined. There are many books of* RECEIPTS, *but I have never met with one that contained any inſtructions for* Regulating a Table.—*The great inconvenience, I experienced, on commencing miſtreſs of a family, from the want of ſuch aſſiſtance, has ſince prompted me to attempt* a ſet of bills of fare, *which, I flatter myſelf, will be of great uſe to ladies in general, but particularly to the younger part of my ſex, who, on their entering into life, may not have thoſe advantages which ariſe from inſtruction or from practice, and who are ſometimes at a loſs how to conduct their table with that decency and propriety, which are much to be deſired, not only in making dinners for company, but in a family way likewiſe.*

It is certain, that a woman never appears to greater advantage than at the head of a Well-Regulated Table; which ſhould be always ſo ſupplied, that the unexpected viſit of a friend, or even of a ſtranger, ſhould occaſion no inconvenience or confuſion. If a dinner be ſmall and ſimple, the manner of ſerving it will make it appear to great advantage; and, I think, I may venture to ſay, that with the aſſiſtance of the bills of fare herein inſerted, and with the variety that every perſon of moderate taſte will be able to introduce, a table may be ſo conducted as to be of credit to the taſte and management of the miſtreſs.

In regard to the Receipts—They are ſelected with great care from the manuſcripts of an experienced houſekeeper; they are not expenſive, yet, I may with certainty affirm, they will prove excellent in their kind, if followed with exactneſs and attention; and I have given neceſſary inſtructions for a ſervant in a plain way, that, by application, if ſhe has a common genius and a good palate, ſhe may be made capable of any cook's place.

I ſhall only add, to recommend this publication, my hope that the pains taken will be found to anſwer the end propoſed.

ADVERTISEMENT
TO THE FIFTH EDITION.

THE Editor of Mrs. MASON'S BOOK OF COOKERY, moſt grateful for the very favourable reception it has been particularly honoured with by the Ladies and the Public, preſents A NEW EDITION, in forming which every attention has been exerted to render it *complete as poſſible to the preſent time.*—Many modern and deſirable Receipts are added—The articles of the Appendix to the former Editions are inſerted in their proper places of the Work—A full Table of Contents is at the beginning—and, at the end, a copious Index of the whole—from which the LADIES' ASSISTANT, BY MRS. MASON, IS THE MOST COMPLETE HOUSE-KEEPER'S COMPANION, AND YOUNG MARRIED LADY'S FULLEST GUIDE FOR HER TABLE, hitherto extant.

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BILLS

BILLS OF FARE.

Family Dinners of Five Diſhes.

Gravy Soup.

Apple Sauce, and Melted Butter. — Baked Bread Pudding. — Potatoes.

Pork roaſted.

Peaſe Soup.

Pickles. — Hot Buttered Apple Pye. — Broccoli.

Roaſted Beef.

Green

Green Peaſe
Soup.

Stewed Cucumbers. | Sallad. | Cuſtard Pudding.

Veal
roaſted.

Knuckle of Veal
ſtewed with Rice.

Apple-Sauce. | Bread and Butter Pudding. | Melted Butter.

Loin of Pork
roaſted.

Haddocks boiled, or any
Kind of Fiſh in Seaſon.

Melted Butter, or Pickles. | Baked Millet Pudding. | Potatoes in Balls, or Sallad.

Leg of Mutton.

Leg of Pork
boiled.

Greens. | Sallad. | Peaſe Pudding.

Fowl roaſted.

Piece

Piece of Scate
boiled.

Shrimp Sauce
and
plain Butter.

Mince
Pyes.

Stewed
Spinach.

Roaſt Beef.

[Sallad on the Side Board.]

Crag of Veal boiled,
and Broth.

Onion Sauce,
and
Parſley and Butter.

Gooſeberry
Pudding.

French
Beans.

Shoulder of
Mutton.

Boiled Pork.

Greens.

Sallad.

Peaſe
Pudding.

Roaſt Turkey.

Slices of
Crimp Cod.

Maſhed
Turnips.

Tart.

Stewed Peaſe,
and Lettuce.

Fillet of Veal
roaſted.

[Sallad on the Side Board.]

Round of
Beef.

Greens. Sallad. Carrots.

Chine of
Houſe Lamb.

Haunch Bone
of Beef.

Greens and
Carrots. Cumberland
Pudding. Cauliflower.

Two roaſted
Rabbits.

Leg of Graſs Lamb
boiled.

Spinach. Lemon Pudding. Peaſe.

Veal Collops
and Udder.

Alamode Beef.

Maſhed
Potatoes. Sallad. Tanſey
Pudding.

Quarter of Houſe Lamb
roaſted.

Vermicelli

Vermicelli
Soup.

Pickles. New College Pudding. Broccoli.

Neck of Veal
roaſted.

Lamb's Head
and
Purtenance.

Almond Pudding boiled. Pickles. Stewed Celery.

Beef roaſted.

Beef haſhed.

Peaſe. Tart. Melted Butter, and Mint Sauce.

Leg of Graſs
Lamb roaſted.

Harrico of
Mutton.

Apple Sauce. Marrow Pudding. Stewed Cucumbers.

Roaſt Gooſe.

 Mackarel.

Mackarel.

Fennel Sauce, and Apple Sauce.

Ground Rice Pudding.

French Beans.

Shoulder of Lamb roaſted.

A ſmall Cod.

Apple Sauce.

Sago Pudding.

Fiſh Sauce.

Pork roaſted.

Fried Soles.

Fiſh Sauce, Melted Butter.

Apple Pye Creamed.

Aſparagus.

Breaſt of Veal roaſted.

Salmon.

Sauce.

Sallad.

Yorkſhire Pudding.

Roaſt Beef.

Round

Round of
Beef.

Melted Butter, and Gravy. — Hunting Pudding. — Greens and Carrots.

Two Ducklings.

Leg of Mutton
boiled.

Melted Butter, and Gravy. — Carrot Pudding. — Turnips maſhed.

Rabbits ſtuffed
and roaſted.

Knuckle of Veal
ſtuffed and ſtewed.

Plain Butter. — Potatoe Pudding, baked. — Currant Jelly.

Hare roaſted,
Gravy in the Diſh.

Leg of Graſs Lamb
boiled.

Carrots and Spinach. — Italian Pudding. — Peaſe.

Two Ducklings, or a
Green Gooſe.

Boiled Leg of
Houſe Lamb, Loin fried.

Stewed Spinach. — Mince Pyes. — Ragout of Celery.

Turkey roaſted.

Boiled Mutton
and Broth.

Turnips maſhed. — Vermicelli Pudding. — Melted Butter, and Gravy.

Wild Ducks.

Two boiled Chickens.

Broccoli. — Tongue. — Sallad.

Roaſted Mutton.

Boiled Rabbits,
Smothered with Onions.

French Beans ſtewed. — Apple Pudding. — Peaſe.

Leg of Graſs Lamb
roaſted.

Boiled

Boiled Turkey.

Oyſter Sauce, or Celery Sauce. — Plumb Pudding. — Pickles.

Roaſt Beef.

Bouillie.

Turnips maſhed. — Soup. — Mince Pyes.

Pig roaſted.

Leg of Mutton boiled.

Greens and Carrots. — Gravy Soup. — Caper Sauce.

Two Chickens roaſted.

BILLS OF FARE.

Five Diſhes and a Remove.

Soup, remove for a Hare roaſted.

Turnips maſhed. — Plumb Pudding baked. — Carrots.

Bouillie.

[Sauce on the Side Board.]

Beef Stakes ſtewed, remove for a Haunch of Mutton.

Greens and Carrots. — Orange Pudding. — Tongue.

Boiled Chickens.

Gravy Soup, remove for a Turkey roaſted.

Greens. — Mince Pyes. — Peaſe Pudding.

Leg of Pork boiled.

Peaſe Soup, remove for a Pig roaſted.

Gravy Sauce, and Melted Butter. — Duke of Cumberland's Pudding. — Greens and Carrots.

Boiled Beef.

Green

Green Peaſe Soup, remove for
a Green Gooſe.

Carrots. Currant and Raſberry Tart. Spinach ſtewed.

Leg of Lamb
boiled.

Gravy Soup, remove for two
Wild Ducks.

Macaroni. Bread Pudding
baked. Oyſter Sauce.

Knuckle of Veal ſtewed,
Oyſter Stuffing.

Green Peaſe Soup, remove for
a Chine of Graſs Lamb.

Greens. Sallad. Bacon, or Pickled Pork.

Two or three boiled
Chickens.

Vermicelli Soup, remove for
Two Ducklings.

Aſparagus. Gooſeberry Tart. Greens and Carrots.

Boiled Beef.

Eels

Eels ſtewed, remove for
Veal Collops.

Maſhed Turnips. — Mince Pyes. — Melted Butter.

Boiled Mutton.

Broiled Whitings, remove for
Two Widgeons.

Bacon. — Lemon Pudding. — Greens and Carrots.

Knuckle of Veal
boiled.

Pike roaſted, remove for
Two Wild Ducks.

Stewed Spinach. — Peaſe Soup. — Two little Puddings.

Leg of Lamb boiled,
Loin fried.

Stewed Soles, remove for
Green Gooſe or Ducklings.

Carrots and Greens. — Green Peaſe Soup. — Raſberry Dumplings.

Leg of Graſs Lamb
boiled.

Family

Family Dinners of Seven Diſhes.

Salmon and
Fried Smelts.

Fiſh Sauce. — Celery ſtewed.

Bread Pudding
baked.

Potatoes. — Pickles.

Roaſt Beef.

Haddocks ſtuffed
and broiled.

Cauliflower. — A light Pudding.

Soup Santé,
or any other.

Fiſh Sauce,
and
Melted Butter. — French Beans.

Leg of Mutton
roaſted.

Leg

Leg of Mutton, or Lamb,
boiled.

Melted Butter. Peaſe.

Apple Tart.

Maſhed Turnips. Gravy Sauce.

Green Gooſe
roaſted.

Pickled Briſket of Beef
boiled.

Greens. Carrots.

Plumb
Pudding.

Egg Sauce,
and
Melted Butter. Aſparagus.

Roaſted
Fowl.

Bouillie.

Mince Pies. Turnips maſhed.

Soup.

Carrots. Celery Sauce, and Gravy.

Turkey
roaſted.

Boiled

Boiled Knuckle of Veal.

Greens. Bacon.

Apple Pudding.

Melted Butter, and Gravy. Carrots.

Ducks roasted.

Two Fowls boiled.

Broccoli. Pickled Pork.

Sallad.

Batter Pudding. Greens.

Saddle of Mutton.

Boiled Rabbits, Smothered with Onions.

Two Little Puddings. Potatoes in Balls.

Vermicelli Soup.

Asparagus. Pickles.

Roast Beef.

Mackarel

Mackarel ſtuffed,
and broiled.

Cauliflower.

Fiſh Sauce,
and
Melted Butter.

Green Peaſe
Soup.

Sweetmeat
Puddings.

French
Beans.

Chine of Graſs
Lamb.

Tuſk Fiſh.

Potatoes.

Egg Sauce.

Gravy
Soup.

Butter Melted.

Parſnips.

Loin of
Veal.

Seven Diſhes and a Remove.

Calf's Head haſhed,
remove for
Two Rabbits roaſted.

Melted Butter,
and Gravy.

Greens.

Baked
Almond Pudding.

Carrots.

Aſparagus.

Boiled Beef.

Soup,
remove for
Two Ducklings.

Raſpberry
Dumplings.

Bacon.

Pigeon Pye.

Carrots and
Greens.

Sauce.

Boiled Knuckle
of Veal.

Cod's

Cod's Head,
remove for
a Pig roaſted.

Greens.

Sauce.

Creamed
Apple Pye.

Sauce.

Carrots.

Boiled Beef.

Fried Soles,
remove for
Two Chickens roaſted.
Water-Creſſes in the Diſh.

French Beans
ſtewed.

Gravy
Sauce.

Orange
Pudding.

Fiſh
Sauce.

Turnips
maſhed.

Boiled Mutton.

Green Peaſe Soup,
remove for
a Neck of Veniſon.

Pickled
Pork.

Greens and
Carrots.

Vermicelli
Pudding.

Parſley and
Butter, and
Melted Butter.

Cauliflower.

Boiled Chickens.

Stewed

Stewed Soles,
remove for
Two Wild Ducks.

Melted Butter.

Stewed Spinach.

Apple Pudding
baked.

Broccoli.

Fiſh Sauce.

Leg of Houſe Lamb boiled,
Loin fried.

Boiled Turkey,
remove for
a Hare roaſted.

Oyſter Sauce.

Maſhed Turnips.

Soup.

Carrots.

New College Puddings, fried.

Bouillie.

Stewed Carp,
remove for
a Turkey roaſted.

Sauce.

Carrots and Greens.

Collar of
Brawn.

Ragout of Celery.

Mince Pyes.

Boiled Beef.

Family Dinners of Nine Diſhes.

Two boiled Chickens.

Parſley and Butter, and Celery Sauce.

Wine Sauce.

A ſmall New College Pudding, and two little plain Puddings.

Sallad.

Peaſe.

Butter melted.

Spinach ſtewed.

Roaſt Beef.

Mackarel.

Fiſh Sauce.

Pickles.

Bacon.

Tanſey Pudding.

Beans.

Stewed Cucumbers.

Melted Butter.

Shoulder of Lamb roaſted.

Salmon

Salmon.

Fiſh Sauce.

Stewed Celery.

Batter Pudding.

Soup.

Maccaroni.

Melted Butter.

Potatoes.

Veal roaſted.

Turbot.

Fiſh Sauce, and Melted Butter.

Peaſe.

Boiled Chickens.

Lemon Pudding.

Tongue.

Cabbage.

Cauliflower.

Saddle of Graſs Lamb.

Soup.

Broccoli.

Carrots.

Small Chicken Pye.

Sallad.

Bouillie.

Turnips.

Melted Butter.

Fore Quarter of Houſe Lamb.

Boiled

Boiled Knuckle of Veal.

Melted Butter. Greens.

Peaſe. Creamed Apple Pye. Bacon.

Carrots. Gravy Sauce.

Two Ducklings.

Fiſh.

Cauliflower. Fiſh Sauce.

Stewed Pigeons. Baked Rice Pudding with Currants. Aſparagus.

Melted Butter. Pickles.

Roaſt Beef.

Leg of Houſe Lamb boiled, Loin fried.

Melted Butter. Spinach ſtewed.

Fricaſee of Ox Palates. Lemon Pudding. Patties.

Carrots. Currant Jelly Sauce.

Hare roaſted.

Cod's

Cod's Head
grilled.

Fish Sauce. — Melted Butter.

Stewed Celery. — Soup. — Duke of Buckingham's Pudding.

Gravy Sauce. — Currant Jelly Sauce.

Haunch of
Mutton.

Stewed Hare.

Melted Butter, and Parsley and Butter. — Broccoli.

Two Chickens. — Orange Pudding. — Bacon.

Greens. — Pickles.

Saddle of Mutton.

Nine Diſhes and a Remove.

Mackarel,
remove for
Two Ducklings.

Spinach. Fiſh Sauce. Bacon.

Almond Pudding,
baked.

Beans. Melted Butter. Carrots.

Leg of Graſs Lamb
boiled.

Fiſh,
remove for
Chine of Graſs Lamb.

Boiled Sago Pudding. Fiſh Sauce. Cauliflower.

Sallad.

Peaſe. Melted Butter. Greens.

Boiled Rabbits.

Cod,

Cod,
remove for
a forced Loin of Mutton.

Pickles. Sauce. Potatoes.

Hot buttered
Apple Pye.

Broccoli. Sauce. Pickled Pork.

Chickens.

Fiſh,
remove for
ſtewed Pigeons.

Patties. Sauce. Aſparagus.

Soup.

Pickles. Sauce. Two little Puddings.

Roaſt Beef.

Fiſh,
remove for
a Leveret.

Peaſe. Olives. Sauce.

Marrow
Pudding.

Sauce. Pickles. French Beans.

Fillet of Veal
ſtewed.

Turbot,

Turbot,
remove for
a Green Goose.

Fish Sauce.

Greens.

Tansey
Pudding.

Syllabubs.

Bacon.

Broccoli.

Melted Butter.

Knuckle of
Veal.

Salmon Trout,
remove for
a Turkey roasted.

Greens.

Mushrooms
stewed.

Three little
Puddings.

Snow Cream.

Sweetbreads
fricaseed.

Ragout of
Celery.

Carrots.

Boiled Beef.

[Sauce on the Side Board.]

Mock

Mock Turtle Soup,
remove for
a Haunch of Veniſon.

Cauliflower. Melted Butter.

Savoury Patties. Lemon Cream in a Diſh, with Ratafia Cakes. Tongue.

Parſley and Butter. Peaſe.

Three Chickens boiled.

Family

Family Dinners of Eleven Diſhes.

Calf's Head
haſhed.

Blanc Mange. Pickles. Tart.

Stewed
Cucumbers. Pigeon
Pye. Peaſe.

Cuſtard. Sallad. Jaune
Mange.

Roaſt Beef.

Stewed Soles.

Greens. Tarts. Peaſe.

Tongue. Sallad. Two Chickens,

Cauliflower. Cuſtards. Carrots.

Chine of
Graſs Lamb.

[Sauce on the Side Board.]

Turkey

Turkey roaſted.

Tart.	Gravy Sauce.	Sweetmeats.
Carrots.	Gravy Soup.	Greens.
Sweetmeats.	Melted Butter.	Orange Cuſtards.

Haunch Bone
or
Buttock of Beef.

Boiled Turkey.

Oyſter Sauce.	Olives.	Potatoes in Balls.
Stewed Palates.	Biſcuit Pudding baked.	Stewed Muſhrooms.
Pickles.	Sweetmeats.	Celery Sauce.

Saddle
of
Mutton.

Stewed

Stewed Carp.

Stewed Cucumbers.	Parſley and Butter.	Cauliflower
Two Chickens.	Apple Pye, Creamed.	Pickled Pork.
Greens.	Sweet Sauce.	French Beans.

Haunch of Veniſon.

Leg of Houſe Lamb.

Cuſtard.	Sauce.	Bullace Cheeſe.
Veal Olives.	Peaſe Soup.	Aſparagus.
Brandy Fruit, and Sweetmeats.	Sauce.	Tart.

Hare roaſted.

Eleven

Eleven Diſhes and a Remove.

Green Peaſe Soup,
remove for
a Green Gooſe.

Sauce. | Wet Sweetmeats. | Stewed Cucumbers.

Bacon. | Jellies and Syllabubs. | Beans.

Carrots and Greens. | Dried Sweetmeats. | Small Tanſey Pudding.

Knuckle of Veal
boiled.

Stewed Tench,
remove for
a Turkey Poult.

Carrots. | Cuſtards. | Peaſe.

Beef Olives. | A Diſh of Snow. | Two Sweetbreads roaſted.

Muſhroom Loaves. | Tart. | Spinach.

Leg of Graſs Lamb
boiled.

Soles,
remove for
a Leveret.

Fiſh
Sauce.

Almond
Cheeſecakes.

French
Beans.

Small Pigeon
Pye.

Lemon Cream.

Maintenons of
Lamb Steaks.

Cauliflower.

Tartlets.

Melted Butter.

Breaſt of Veal
ſtewed with Peaſe.

Peaſe Soup,
remove for
Two Wild Ducks
or Widgeons.

Broccoli.

Orange Cuſtards.

Sauce.

Fricaſee of
Palates and
Sweetbreads.

Snow Cream in
Glaſſes, Brandy Fruit
in the Middle.

Rabbits
collared,
Aſpic Sauce.

Sauce.

Tartlets.

Stewed Spinach.

Leg of Houſe Lamb
boiled.

Gravy

Gravy Soup,
remove for
a Hare roaſted.

Small plain, and Currant Pudding.	Almond Cuſtards.	Greens.
Small Harrico.	Floating Iſland.	Chickens.
Broccoli.	Raſberry Cuſtards.	Stewed Celery.
	Ham.	

[Sauce on the Side Board.]

Soup,
remove for
Two larded Sweetbreads.

Aſparagus.	Stewed Quinces.	Carrots.
Bouillie.	Brandy Fruit, and Sweetmeats.	Stewed Pigeons.
Turnips maſhed.	Tartlets.	Sauce.
	Pig roaſted.	

Mackarel,

Mackarel,
remove for
Two Ducks.

Bacon. Sauce. Muſhroom Loaves.

Beef Olives. Green Peaſe Soup. Savoury Patties.

French Beans ſtewed. Sauce. Beans.

Fillet of Veal.

[A Deſert.]

Beef a-la-mode,
remove for
a Turkey roaſted.

Stewed Spinach. Sauce. Cuſtard Fritters.

White Fricaſee of Rabbits. Soup a-la-Reine. Small French Pye.

German Puffs. Sauce. Aſparagus Loaves.

Leg of Houſe Lamb.

[A Deſert.]

Salmon

Salmon and fried Smelts,
remove for
Two larded Sweetbreads,
and ſtewed Palates.

Stewed Celery.	Gravy Soup.	Broccoli.
Two Chickens.	Pigeon Pye.	Tongue.
Carrots.	Peaſe Soup.	New College Puddings, fried.

Haunch of Mutton.

[Sallad, and Sauce on the Side Board.]

[A *Deſert.*]

Brace of Trout,
remove for
Two Ducklings.

Peaſe.	Sauce.	Carrots.
Chicken Pye.	Aſparagus Soup.	Rolled Veal.
Two little Puddings.	Sauce.	Spinach ſtewed.

Boiled Leg of
Graſs Lamb.

[A Deſert.]

Peaſe Soup,
remove for
Three Woodcocks.

Raſberry Dumplings.	Sauce.	Broccoli.
Baked Eel.	French Pye.	Beef Olives.
Stewed Cardoons.	Sauce.	Cuſtard Fritters.

Leg of Houſe Lamb
roaſted.

[Saliad on the Side Board.]

[A Deſert.]

Three Chickens,
remove for
a Hare.

Greens and Carrots.	Cray Fiſh Soup.	Peaſe.
Roaſted Sweetbreads.	Beaf Steak Pye.	Stewed Pigeons.
Stewed Muſhrooms.	Soup a-la-Reine.	Greens and Carrots.

Ham.

[Sauce on the Side Board.]

[A Deſert.]

Fiſh,
remove for
a Haunch of Veniſon.

French Beans.	Mock Turtle Soup.	Greens.
Palates ſtewed.	Veal Olive Pye.	Tongue.
Cauliflower.	Mock Turtle Soup.	Stewed Peaſe, and Lettuce.

Three Chickens.

[Sauce on the Side Board.]

[A Deſert.]

Dinners of Fifteen Diſhes.

Soup.

Tartlets. Lemon Cuſtards.

Broccoli. Sauce. Turnips maſhed.

Two Chickens. Brandy Fruit in a Glaſs, Snow Cream round in Glaſſes. Bouillie.

Carrots. Sauce. Bacon.

Cheeſecakes. Damſon Cheeſe.

Hare roaſted.

Fiſh.

Cucumbers forced. Sweetmeats. Beans.

Sauce. Sauce.

Sweetbreads and Palates fricaſeed. Syllabubs. Chickens in Aſpic Sauce.

Sauce. Sauce.

Pickled Pork. Sweetmeats. A Ragout of Muſhrooms.

Chine of Graſs Lamb.

Fifteen

Fifteen Diſhes and a Remove.

Turbot,
remove for
a Green Gooſe.

Pigeon potted.

Veal in Jelly.

A Ragout of French Beans.

Almond Cheeſecakes.

Sweetbreads forced.

Three Chickens.

Baked Carrot Pudding.

Bacon and Beans.

Peaſe.

Blanc Mange.

Stewed Cucumbers.

Smelts in Jelly.

Potted Lamprey.

Roaſt Beef.

[Sallad and Sauce on the Side Board.]

[A *Deſert.*]

Tench or Carp ſtewed,
remove for
a Turkey Poult.

Potted
Leveret.

Marbled
Veal.

Artichoke
bottoms
fricaſeed.

Lemon
Cuſtards.

Three
Sweetmeat
Puddings.

Small
Pigeon Pye.

Green
Peaſe Soup.

Fricaſeed
Chickens.

Cauliflower.

Jaune Mange.

Stewed
Cucumbers.

Collared
Eel.

Cray
Fiſh.

Chine of Lamb
roaſted.

[Sauce on the Side Board.]

[A Deſert.]

Salmon

Salmon Trout,
remove for
a Pheaſant or Partridges.

Bologna
Sauſage,
ſliced.

Pickles.

Broccoli.

Minced
Pyes.

Two
Chickens.

Pigeons
in ſurtout.

Mock
Turtle Soup.

Tongue.

Savoury
Patties.

Cuſtard
Fritters.

Stewed
Celery.

Olives.

Potted
Hare.

Ragout of a Fillet
of Veal.

[*Sauce on the Side Board.*]

[A Deſert.]

Seventeen

Seventeen Diſhes and a Remove.

Turbot,
remove for
Two Ducklings.

Cray Fiſh in Jelly.	Green Peaſe Soup.	Potted Leveret.
Pigeons ſtewed.	Melon in Flummery.	Forced Cucumbers.
Chickens.	Creams and Jellies.	Tongue, or a very ſmall Ham.
A Ragout of French Beans.	Diſh of Snow.	Lamb Stones. fricaſeed.
Potted Lobſter.	Green Peaſe Soup.	Veal in Jelly.

Haunch of Veniſon.

[Sauce on the Side Board.]

[A Deſert.]

Cod's

Cod's Head and
Shoulders grilled,
remove for
a Pheaſant, or Woodcocks.

Broccoli.	Mock Turtle Soup.	Stewed Cardoons.
Mince Pyes.	Brandy Fruit and Sweetmeats.	Veal Olives.
Beuf Tremblant.	Trifle.	Stewed Turkey.
Sweetbreads toaſted.	Brandy Fruit and Sweetmeats.	Tartlets.
Artichoke Bottoms fricaſeed.	Mock Turtle Soup.	Savoys forced.

Chine of Houſe
Lamb.

[Sauce on the Side Board.]

[A Deſert.]

Family

Family Dinners of Two Courſes.

FOUR AND FIVE.

Soup.

Carrots. Maſhed Turnips.

Bouillie.

Rolled Veal fried.

Sauce. Lemon Pudding. Sauce.

Hare roaſted.

Half

Half a Calf's Head.

Greens and Carrots.

Tongue and Brains.

Bacon.

Beef Olives.

Sauce.

Baked Rice Pudding.

A Ragout of Celery.

Two Widgeons.

Mackarel.

Fish Sauce.

Spinach ſtewed.

Leg of Graſs Lamb.

Forced Sweetbreads.

Muſhrooms ſtewed.

Tanſey Pudding.

Peaſe.

Green Gooſe.

Peaſe

Peaſe or
Gravy Soup.

Bacon.

Greens
and
Butter.

Boiled
Chickens.

A Ragout of
Pig's Feet
and Ears.

Celery
ſtewed.

Orange
Pudding.

Broccoli like
Aſparagus.

Fore Quarter of
Houſe Lamb.

Stewed Carp.

Greens
and
Butter.

Tongue.

Two boiled
Chickens.

Palates fricaſeed.

A Ragout of
Muſhrooms.

Lemon
Cream.

Aſparagus.

Veal
a-la-daube.

FIVE AND FIVE.

Two Fowls
boiled.

Greens. Melted Butter. Carrots.

Ham.

Palates ſtewed.

Jaune Mange. Green Codling Pudding. Sweetmeats.

Roaſt Beef.

[Sallad on the Side Board.]

A Brace
of Trout.

Greens. White Fiſh Sauce, and plain Butter. Tongue.

Boiled
Chickens.

Scotch
Collops.

French Beans ſtewed. Jellies. Peaſe.

Loin of Pork
roaſted.

[Sauce on the Side Board.]

Green

Green Peaſe
Soup.

Bacon. Sauce. Beans.

Boiled Rabbits,
ſmothered with
Onions.

Stewed
Pigeons.

Cuſtards. Blanc Mange. Tart.

Fore Quarter of
Houſe Lamb.

[Saſſad on the Side Board.]

Mackarel.

Fiſh Sauce,
and
plain Butter.

Cabbage. Carrots.

Boiled Leg of
Houſe Lamb.

Neck of Veal
roaſted.

Sweetmeats
and
Jellies.

Peaſe. Forced Cucumbers.

Ducklings.

Salmon

Salmon
and
Fried Smelts.

Carrots. Fiſh Sauce, and Melted Butter. Greens.

Boiled Beef.

Chickens
fricaſeed.

Bullace Cheeſe. Iced Cuſtard. Jaune Mange.

Small Pig
roaſted.

Peaſe Soup.

Oyſter Sauce. Almond Pudding. Celery Sauce.

Turkey boiled.

Sweetbreads
fricaſeed.

Collared Eel ſliced. Orange Cream. Marbled Veal ſliced.

Roaſt Beef.

Stewed Tench.

Bacon. Soup. Greens.

Knuckle of Veal
boiled.

Pigeons in
Pimlico.

Cheesecakes. Trifle. Tart.

Hare roasted.

[Sauce on the Side Board.]

FIVE AND SEVEN.

Soles fried.

Melted Butter. | Ground Rice Pudding. | White Fish Sauce.

Rabbits ſmothered with Onions.

Fricaſée of Lamb Stones and Sweetbreads.

Sweetmeats.

A Ragout of Muſhrooms. | Syllabubs. | Peas.

Sweetmeats.

Haunch of Veniſon.

[Sauce on the Side Board.]

Stewed
Carp.

Bacon
and
Beans.

Parſley and Butter,
and
plain Butter.

Greens
and
Carrots.

Boiled
Chickens.

Palates ſtewed.

Raſpberry
Tartlets.

Almond
Cheeſecakes.

Trifle.

Small
Crocans.

Lemon
Cuſtards.

Roaſt Beef.

[Sauce and Sallad on the Side Board.]

Fiſh.

Fiſh.

Carrots. Green Peaſe Soup. Stewed Spinach.

Leg of Houſe Lamb boiled,
Loin fried round.

Pigeons ſtewed.

Potatoes. Currant Tart.

Piſtachia Cream.

Cuſtards. French Beans.

Fillet of Veal roaſted.

[Sallad on the Side Board.]

Gravy,
or
Peaſe Soup.

Oyſter Sauce. | Hunting Pudding. | Savory Patties.

Turkey
boiled.

Ragout of Pigs Feet
and Ears.

Collared Veal. | Stewed Pears.

Brandy Fruit, and
Lemon Cream.

Jaune Mange. | Prawns.

Chine of
Houſe Lamb.

[Sallad on the Side Board.]

Soup.

Carrots. Veal Olive Pie. Mashed Turnips.

Bouillie.

Mutton Collops.

Potted Hare. Collared Eel.

Blanc Mange, Jelly round.

Pickled Oysters. Brawn.

Pig roasted.

[Sauce on the Side Board.]

FIVE AND NINE.

Cod's Head.

Broccoli. Soup a-la-Reine. Carrots.

Haunch Bone of Beef.

Small Turkey forced.

Snow Balls. Raſpberry Cream.

Stewed Muſhrooms. Jellies. Stewed Cardoons.

Apricot Tartlets. Blanc Mange.

Partridges, or Woodcocks.

[Sauce on the Side Board.]

Three

Three boiled
Chickens.

Carrots. Soup. Greens.

Tongue.

Veal
Fricandos.

Cheeſecakes. Orange
Cuſtards.

Potted Pigeon in
a Diſh; Jelly
laid round. Melon in
Flummery. Smelts in
Jelly.

Strawberry
Cream. Apple
Tartlets.

Hare
roaſted.

[Sauce on the Side Board.]

Mock

Mock Turtle
Soup.

Forced
Savoys.

Chicken
Pie.

Stewed
Spinach.

Beſt end of
a Neck of Veal
boiled.

Stewed Palates,
Sweetbread in
the Middle.

Marbled
Veal ſliced.

Prawns.

Lemon
Cuſtards.

Diſh of
Snow.

Blanc Mange,
like poached Eggs.

Potted
Lobſter.

Potted
Beef.

Woodcocks.

[Sauce on the Side Board.]

Stewed

Stewed Eels.

Peaſe Pudding. | Soup a-la-Reine. | Greens and Carrots.

Beef Eſcarlot.

Larded Sweetbreads.

Sweet-meats. | Raſpberry Tartlets.

Peaſe. | Trifle. | A Ragout of French Beans.

Stewed Pippins. | Sweet-meats.

Green Gooſe.

[Sauce on the Side Board.]

Stewed

Stewed Soles.

Greens. Gravy Soup. Peaſe Pudding.

Leg of Pork.

Chickens,
in Aſpic Sauce,
or fricaſeed.

Wet Sweetmeats. Orange Cuſtards.

Muſhrooms ſtewed. Jellies and Brandy Fruit. Skirrets fricaſeed.

Raſpberry Cream in Cups. Dried Sweetmeats.

Two Widgeons.

[Sauce on the Side Board.]

Rump

Rump of Beef
a-la-mode.

Savoury Patties.

Duke of Cumberland's Pudding.

Oyſter Sauce.

Turkey
boiled.

Scotch Collops.

Crab.

Stewed Pears.

Aſparagus.

Orange Cream.

Maccaroni.

Stewed Quinces.

Prawns.

Two Rabbits ſtuffed and roaſted.

Stewed

Stewed
Carp.

Pickled
Pork.

Soup.

Greens and
Carrots.

Three
Chickens.

Lamb Stones
fricaſeed.

Green
Caps.

Clotted
Cream.

Forced
Cucumbers.

Syllabubs and
Jellies, Brandy
Fruit in the
Middle.

Peaſe.

Raſpberry
Cuſtards.

Green Apricot
Tartlets.

Loin of Mutton
roaſted.

[Sallad on the Side Board.]

SEVEN

SEVEN AND NINE.

A Brace of Trout.

Fiſh
Sauce.

Spinach. Lemon Pudding. Carrots.

Melted
Butter.

Leg of Graſs Lamb
boiled.

Palates fricaſeed.

Wet Sweetmeats. Blanc Mange.

A Ragout of Celery. Creamed Apple Pye. Aſparagus.

Jaune Mange. Dried Sweetmeats.

Two ſmall Chickens
roaſted.

Water Creſſes in the Diſh.

Skate.

Skate.

Fiſh Sauce.

Peaſe Pudding. | Vermicelli Soup. | Greens.

Melted Butter.

Small Leg of Pork.

Rabbits fricaſeed.

Stewed Pears. | Rice Cuſtards.

Stewed Cardoons. | Piſtachia Cream. | Ragout of Muſhrooms.

Damſon Tart. | Olives.

Hen Turkey larded and roaſted.

Rump

Rump Steaks
ſtewed.

Melted
Butter.

Broccoli. Marrow Pudding. Tongue.

Parſley and
Butter.

Chickens
boiled.

Forced
Sweetbreads.

Cauliflower. Bullace Tart. Prawns.

Snow
Cream.

Potted
Lobſter. Cuſtards. Broccoli.

Leg of Graſs Lamb
roaſted.

Peaſe Soup.

Sauce with
Oyſters.

Savoury Patties. | Sweetmeat Pudding. | Cods ſounds fricaſeed.

Sauce with
Oyſters.

Knuckle of Veal ſtewed,
Oyſter ſtuffing.

Chickens in
Aſpic Sauce.

Marbled Veal. | Almond Cheeſecakes. | Sturgeon.

Jellies.

Smelts in Jelly. | Black Caps. | Potted Woodcock.

Leveret.

[Sauce on the Side Board.]

Currec of
Chickens.

Stewed
Spinach.

Rice for the
Currec.

Mock Turtle
Soup.

Batter Pudding.

Broccoli.

Leg of Mutton
boiled.

Veal Blanquets.

Blanc
Mange.

Tartlets.

Cray
Fish.

Creams and
Jellies.

Potted
Hare.

Stewed Pears.

Sweetmeats.

Woodcocks.

[Sauce on the Side Board.]

Turbot.

Turbot.

Sweet Patties. — Fiſh Sauce.

Green Peaſe Soup.

Parſley and Butter, and Melted Butter. — Raſpberry Dumplings

Boiled Rabbits ſmothered with Onions.

Stewed Pigeons.

Currant Tart. — Curds and Cream.

Artichoke Bottoms fricaſeed. — Trifle. — Peaſe.

Cuſtards. — Green Caps.

Haunch of Veniſon.

[Sauce on the Side Board.]

NINE

NINE AND ELEVEN.

Mackarel.

Fennel Sauce. — Coddled Gooſeberries.

Beans. — Apricot Pudding. — Bacon.

Plain Butter. — Parſley and Butter.

Ragout of a Breaſt of Veal.

Rabbits collared, Aſpic Sauce.

Lemon Cuſtards. — Olives. — Citron Cheeſecakes.

Stewed Cucumbers. — Jellies. — Peaſe.

Raſpberry Tartlets. — Olives. — Gooſeberry Cream in Cups.

Green Gooſe.

Cray Fiſh, or
Green Peaſe Soup.

Bacon. | Wine Sauce. | Two little Citron Puddings.

Veal Olive Pie.

Greens. | Melted Butter. | Cauliflower.

Boiled Chickens.

Lamb Stones frieaſeed, or
Duck a-la-Braize.

Apricot Tartlets. | Veal in Jelly. | Sweetmeats.

Ragout of Muſhrooms. | Diſh of Snow. | French Beans ſtewed.

Blanc Mange. | Smelts in Jelly. | Almond Cheeſecakes.

Leveret.

Turbot.

Turbot.

Muſhroom Loaves.		French Beans.
Duck ſtewed with Peaſe.	Epargne with Sweetmeats.	Small Chicken Pie.
Raſpberry Dumplings.		Cauliflower.

Saddle of Graſs Lamb.

Larded Sweetbreads.

Lemon Cream.	Veal in Jelly.	Pippins ſtewed, ſerved in Cuſtard.
Forced Cucumbers.	Epargne continued.	Artichoke Bottoms fricaſeed.
Crocant Tartlets.	Pigeon in Jelly.	Gooſeberry Cream.

Turkey Poult.

[Sauce on the Side Board.]

Cod's Head and Shoulders,
and fried Oyſters.

Stewed Spinach.		Small Bread Puddings.
Beef Olives.	Soup a-la-Reine.	Ragout of Pigs Feet and Ears.
Stewed Cardoons.		Broccoli.

Leg of Houſe Lamb boiled,
Loin fried.

Forced Fowl,
or Hen Turkey.

Raſpberry Fritters.	Orange Cream.	Mince Pies.
Veal in Jelly.	Floating Iſland.	Snipes in Jelly.
German Puffs.	Piſtachia Cream.	Cuſtard Fritters.

Three Partridges.

[Sauce on the Side Board.]

Fiſh.

Fiſh.

Forced Savoys. | | Broccoli.

Chickens. | French Pie. | Tongue.

New College Puddings fried. | | Carrots and Greens.

Ragout of a Rump of Beef.

Two or three Woodcocks.

Hare Cake in Jelly. | Crocant Tartlets. | Potted Lamprey.

Stewed Muſhrooms. | Jellies and Creams. | Ragout of Celery.

Sturgeon. | Cuſtard in preſerved Oranges. | Partridge in Panes, in Jelly.

Hen Turkey larded.

ELEVEN AND FIFTEEN.

Salmon Trout
and
Fried Smelts.

German Puffs. | Mock Turtle Soup. | White Broccoli.

Small Pigeon Pie, or Beuf Tremblant. | Epargne with Sweetmeats. | Small Leg of House Lamb.

Asparagus. | Mock Turtle Soup. | Sweetmeat Puddings.

Stewed
Turkey.

Pheasant.

Pheaſant.

Potted Woodcocks. | Diſh of Snow. | Marbled Veal.

Jelly from a Mould. | Brandy Fruit.

Larded Sweetbreads. | Epargne continued. | Three Snipes.

Blanc Mange. | Small Trifle.

Prawns. | Floating Iſland of Chocolate. | Potted Lamprey.

Hare.

[Sauce on the Side Board.]

Turbot.

Turbot.

Forced Cucumbers.

Harrico of Lamb Steaks.

Cauliflower.

Very ſmall Ham.

French Pie.

Chickens.

Beans.

Beef Olives.

French Beans.

Haunch of Veniſon.

[Sauce on the Side Board.]

Pigeons

Pigeons
ſtewed.

Cray Fiſh
in Jelly.

Crocant.

Potted
Wheat Ears.

Raſpberry
Cream.

Pippins ſtewed,
ſet in Cuſtard.

Artichoke
Bottoms
fricaſeed.

Syllabubs
and
Jellies.

Stewed Peaſe,
and
Lettuce.

Brandy Fruit
in Glaſſes.

Piſtachia
Cream.

Potted
Leveret.

Melon in
Flummery.

Smelts
in Jelly.

Green
Gooſe.

[Sauce on the Side Board.]

N. B. To all theſe Dinners add Deſerts, as may be convenient.

For a large Company it is much beſt to order the Bill of Fare in ſuch a Manner, that the Sauce may be on the Side Board; as the ſerving Sauce at Table is troubleſome, and had much better be ſerved round by a Servant.

DESERTS.

DESERTS.

Pears.

Almonds and Raiſins. Cakes.

Apples.

Oranges.

Piſtachia Nuts. Prunellas.

Apples.

Oranges.

Apples. Pears.

Walnuts.

Pears.

Pears.

Oranges. Roaſted Cheſnuts. Walnuts.

Apples.

Cherries.

Currants. Gooſeberries.

Strawberries.

Hautboys.

Cherries. Cream. Currants.

Wood Strawberries.

Peaches.

Pears. Melon. Apples.

Nectarines.

Peaches.

Peaches.

Pears. Walnuts. Apples.

Grapes.

Nectarines.

Grapes. Melon. Filberts.

Peaches.

Grapes.

Walnuts. Melon. Pears.

Nectarines.

Apples.

Mulberries. Filberts.

Grapes.

Greengages. Nectarines.

Pears.

Grapes.

Grapes.

Figs. Nectarines.

Mulberries.

Peaches. Melon.

Filberts.

Apples.

Almonds and Raiſins. Olives. Cakes.

Walnuts.

French Plumbs. Olives. Prunellas.

Pears.

Oranges.

Pears. Olives. Cakes.

Syllabubs.

Sweetmeats. Olives. Apples.

Cheſnuts.

 Raſpberries.

Raſpberries.

Apricots. Cream. Gooſeberries.

Melon.

Currants. Cream. Plumbs.

Strawberries.

Hautboys.

Greengages. Sugar in a Glaſs. Cherries.

Cream. Raſpberries. Cream.

Currants. Sugar in a Glaſs. Royal, or Orleans Plumbs.

Wood Strawberries.

Apricots.

Gooſeberries. Cream. Plumbs.

Raſpberries.

Cherries. Cream. Currants.

Melon.

Nonpareils

Nonpareils
and
Golden Pippins.

Piſtachia Nuts. | Cakes. | Almonds and Raiſins.

Raſpberry Iced Cream. | Grapes. | Plain or Apricot Iced Cream.

Prunellas. | Cakes. | Portugal Plumbs.

Pears.

Oranges.

Raſpberry Ice. | Piſtachia Nuts. | Apricot Ice.

Dried Apricots. | Prunellas.

Pears. | Brandy Fruit and Sweetmeats. | Portugal Grapes.

Dried Cherries. | *Dried Greengages.*

Plain Ice. | French Plumbs. | Pine Apple Ice.

Nonpareils.

Peaches.

Peaches.

Melon. Cherries. Greengages.

Plain Ice. Apricot Ice.

Hautboys. Pine Apple. Strawberries

Raſpberry Ice. Plain Ice.

Plumbs. Figs. Filberts.

Nectarines.

SUPPERS.

Little Family Suppers of Four Things.

Minced
Veal.

Pat of
Butter
in a Glaſs.

Radiſhes.

Poached Eggs
on a Toaſt.

Haſhed
Mutton.

Anchovy
and
Butter.

Pickles.

Scolloped or roaſted
Potatoes.

Maintenons.

Maintenons.

Sliced Ham.

Tart.

Rabbit roasted.

Boiled Chicken.

Cold Beef or Mutton sliced.

Pickles.

Scolloped Oysters.

Boiled Tripe.

Bologna Sausage sliced.

Pat of Butter in a Glass.

Hashed Hare.

Gudgeons fried.

Biscuits.

Rasped Beef, and a Pat of Butter in the Middle.

Duck roasted.

Roasted

Roaſted
Chicken.

Potted Beef. Cheeſecakes.

Sauſages,
with Eggs poached.

Whitings
broiled.

Tongue
ſliced. Biſcuits

Calf's
Heart.

Veal
Cutlet.

Radiſhes, and
Butter in the
Middle.

Tart.

Aſparagus.

Houſe Lamb Steaks,
a-la-fricaſſee, white.

Collared
Eel. Pickles.

Chicken
roaſted.

Family Suppers of Five Things.

Scotch Collops.

Potted Pigeon. — Sallad. — Lobſter.

Peaſe.

Eels boiled or broiled.

Butter Spun. — Tart. — Radiſhes.

Sweetbread roaſted.

Cold Veal haſhed.

Anchovies and Butter. — Plain Fritters. — Pickles.

Teal roaſted.

5 Pigeons

Pigeons
roaſted.

Prawns. Tart. Cold Mutton ſliced.

Aſparagus.

Poached Eggs
and
Spinach ſtewed.

Slices of Cold Beef. Mince Pies. Baked Sprats.

Chicken
roaſted.

Boiled
Chicken.

Peaſe. Gooſeberry Cream. Parſley and Butter, and Melted Butter.

Fricaſee of
Ox Palates.

Duck

Duck
roaſted.

Sliced
Tongue.

Tart.

Cray
Fiſh.

Peaſe.

Boiled Chicken,
Lemon Sauce.

Ham
ſliced.

Butter
in a
Glaſs.

Radiſhes.

Lamb's
Fry.

Spitchcocked
Eel.

Collared
Beef.

Raſpberry
Fritters.

Pickles.

Veal
Cutlet.

Giblets

Giblets
ſtewed.

Collared
Veal
ſliced.

Tart.

Crab.

Roaſted
Pigeons.

Buttered
Lobſter.

Potted
Beef.

Raſpberry
Cream.

Collared
Pig's Head.

Calf's
Heart.

Fried Smelts,
or Gudgeons.

Marbled
Veal.

Mince
Pies.

Brawn.

Two or three
Woodcocks.

Collops

Collops of
cold Veal.

Potted
Lamprey.

Sweetmeats.

Bologna
Sauſage
ſliced.

Two Teal,
or a
Brace of Partridges.

Lamb's
Fry.

Stewed
Oyſters.

Apple
Fritters.

Boiled
Eggs.

Pulled
Chicken.

Haſhed
Turkey.

Buttered
Shrimps.

Blanc Mange
of
Calves Feet.

Scolloped
Potatoes.

Two
Sweetbreads.

Fricaſſe

Fricaſſee of
Calves Feet.

Potted
Pigeon.

Creamed
Apple Tart.

Lobſter.

Broiled Chicken,
Muſhroom Sauce.

Suppers

Suppers of Seven Things.

Two Sweetbreads
roaſted.

Tongue
ſliced.

Pickles.

Tart.

Olives.

Spun
Butter.

Peaſe.

Roaſted
Pigeons.

Raſped
Beef.

Anchovies.

Raſpberry
Cream.

Pickles.

Biſcuits.

Aſparagus.

Pig's

Pig's
Pettitoes.

Sturgeon. Sweetmeats.

Apple
Fritters.

Stewed
Pears. Veal
Potted.

Two
Eaſterlings.

Two Chickens
roaſted.

Lobſter. Beef
ſliced.

Brandy Fruit,
Cuſtards round.

Potted
Pigeon. Pickles.

Aſparagus.

Scotch

Scotch
Collops.

Small
Cold Chicken.

Baked
Herrings.

Trifle.

Collared
Eel.

Sliced
Ham.

Two
Rabbits.

Boiled
Chicken.

Stewed
Pears.

Prawns.

Sweetmeats.

Sliced
Tongue.

Tart.

Maintenons.

Buttered

Buttered
Lobſter.

Potted
Hare.

China Orange ſliced,
Sugar in a Glaſs
in the Middle.

Mince Pies.

Lemon
Cuſtards.

Bologna
Sauſage
ſliced.

Two or three
Teal.

Fricaſſee of
Houſe Lamb Steaks.

Marbled
Veal.

Pickled
Oyſters.

Piſtachia
Cream.

Potted
Eel.

Brawn.

Small Turkey
roaſted.

Suppers of Nine Things.

Fricaſſee of
Calves Feet.

Piſtachia
Nuts.

Sliced Oranges,
Sugar in a Glaſs.

Poached Eggs on
ſtewed Sorrel.

Raſpberry
Fritters.

Aſparagus.

Olives.

Almonds
and
Raiſins.

Two roaſted
Chickens.

White Fricaſſee of
Rabbits.

Pickles.

Tart.

Potted
Veal.

Iced
Cuſtard.

Sliced
Ham.

Sweetmeats.

Collared
Eel.

Two or three
Woodcocks.

Maintenons of
Lamb Steaks.

Tartlets. Curds and Cream.

Salmagundy. Sallad. Pickled Salmon.

Cheeſecakes. Jaune Mange.

Two Chickens
roaſted.

Boiled Chickens,
Lemon Sauce.

Tartlets. Bolognia Sauſage ſliced.

Smelts fried. Lemon Cream and Ratafia Cakes. Larks.

Brawn. Stewed Quinces.

Sweetbreads
larded.

Eel
Spitchcocked.

Potted
Pigeon.

Cheeſecakes.

Stewed
Muſhrooms.

Trifle.

Peaſe.

Tart.

Tongue
ſliced.

Duck
roaſted.

Veal Collops,
white.

Collared
Mackarel.

Codlings and
Cream.

Ragout of
Eggs.

Melon in
Flummery.

Aſparagus

Sweetmeats.

Prawns.

Pigeons
roaſted.

Lamb's

Lamb's Fry.

Potted Eel.

Ham sliced.

Cuſtard Fritters.

Sweetmeats.

Peaſe.

Pickles.

Cray Fiſh.

Two Ducklings.

Suppers of Eleven Diſhes.

White Fricaſſee of Chickens.

Potted Veniſon. | Cream. | Spun Butter.

Maintenons. | Raſpberries. | Ragout of Muſhrooms.

Radiſhes. | Cream. | Potted Mackarel.

Three Pigeons roaſted.

Celery.

Potted Pigeon. | Almonds and Raiſins. | Raſped Beef.

Fricaſſee of Lamb Stones. | Trifle. | Lobſter roaſted.

Anchovies. | Piſtachia Nuts. | Collared Veal.

Leveret.

Lobſter

Lobſter
buttered.

Peaſe.

Lemon
Cuſtards.

Scolloped
Oyſters.

Cold
Chicken.

Jellies; a preſerved
Green Orange in
the Middle.

Sliced
Ham.

Two Sweet-
breads roaſted.

Raſpberry Cream
in Cups.

Artichokes.

Two Ducklings.

Fricaſſee of
Houſe Lamb Steaks.

Oyſter
Loaves.

Stewed
Quinces.

Larks.

Potted Ham
and
Chicken.

Snow Cream
and
Brandy Fruit.

Lobſter.

Poached Eggs
and Spinach.

Stewed
Pears.

Muſhrooms
ſtewed.

Three
Woodcocks.

Stewed

Stewed
Carp.

Crab. Sweetmeats. Almond Cheeſecakes.

Three Snipes. Floating Iſland of Chocolate. Houſe Lamb's Fry.

Tartlets. Sweetmeats. Sandwiches.

Small Hare.

White Collops
of Veal.

Snipes in Jelly. Small Mince Pies. Pickled Oyſters.

Artichoke Bottoms with Eggs. Jellies and Sweetmeats. Larks.

Pickled Smelts. Cuſtard Fritters. Partridge in Panes in Jelly.

Wild Ducks.

Suppers

Suppers of Thirteen Diſhes.

Chickens
boiled.

Potted
Pigeon.

Cray
Fiſh.

Prunellas.

French
Plumbs.

A Ragout
of Eggs.

Apple Tart
creamed.

Aſparagus.

Almonds
and
Raiſins.

Piſtachia
Nuts.

Pickled
Oyſters.

Raſped Beef
on buttered
Ruſks.

Fricaſſee of
Lamb Stones.

Stewed

Stewed
Soles.

Spun Butter,
Anchovies rolled
and laid round.

Brawn.

Dried
Sweetmeats.

Cakes.

Pulled
Chicken.

Blanc Mange
coloured green,
Jelly round.

Two
Sweetbreads.

Olives.

Wet
Sweetmeats.

Lamprey
potted.

Marbled
Veal.

Pheasant,
or
Two Wild Ducks.

Small

Small Turkey
boiled.

Cold Ham
ſliced.

Potted
Hare.

Bullace
Cheeſe.

Dried
Apples.

Buttered
Crab.

Cuſtard
with Snow.

Larks.

Oranges.

Stewed
Quinces.

Raſped
Beef.

Pickles.

Scotch
Collops.

Two ſmall Rabbits
fricaſſeed white.

Prawns.

Potted
Mackarel.

Straw-
berries.

Crocant
Tartlets.

Peaſe.

Cream in a
cut Glaſs
Baſon.

Ragout
of
Muſhrooms.

Stewed
Pippins.

Raſpberries.

Potted
Wheat Ears.

Tongue
ſliced.

Turkey
Poult.

A Fricaſſee

A Fricaſſee of Lamb Stones
and Sweetbreads; larded
Sweetbreads in the
Middle.

Small
Mince Pies.

Two
Teal.

Almond
Cheeſecakes.

Jelly from
a Mould.

Tongue
ſliced.

Crocant.

Lobſter.

Jaune Mange,
Jelly between.

Apple Tartlets
creamed.

Fried
Smelts.

German
Puffs.

Three
Partridges.

A Brace

A Brace of Tench
ſtewed white.

Aſparagus.

Two Pidgeons
roaſted.

Sweet-
meats.

Blanc Mange
like
poached Eggs.

Sliced.
Ham.

Jellies and
Creams.

Potted Veal
ſliced.

Crocant
Tartlets.

Cuſtard in
preſerved
Oranges.

Two
Sweetbreads.

Stewed
Muſhrooms.

Two
young Ducks.

Fifteen Supper Diſhes.

A Brace of Trout.

Peaſe. Cream. Pulled Rabbit.

Green Caps. Curds.

Pigeon in Jelly. Strawberries. Veal in Jelly.

Almond Cheeſecakes. Gooſeberry Tarts in Glaſſes.

Lamb Stones fricaſſeed. Cream. Artichokes.

Two Chickens roaſted.

[Sauce on the Side Board.]

Seventeen Supper Diſhes.

Stewed Soles.

Peaſe. Artichokes.

Collared Beef, or Veal in Slices. | Stewed Pippins in Cuſtard. | Preſerved Fruit, and Snow Cream in ſmall Glaſſes round it. | Lobſter.

Three Teal. Trifle. Two larded Sweetbreads.

Potted Pigeon. | Brandy Fruit, and Lemon Cream in ſmall Glaſſes round it. | Green Orange, preſerved Jelly heaped round. | Small cold Chicken.

Ragout of Eggs. Stewed Muſhrooms.

Small Hare.

[Sauce on the Side Board.]

Nine-

Nineteen Supper Diſhes.

A Salmon Trout,
or a Fricaſſee of
Rabbits.

Cuſtard Fritters.	Brandy Fruit, Sweetmeats round.	Artichoke Bottoms with Eggs.
Cray Fiſh in Jelly.	Almond Cheeſecakes.	Lemon Cuſtards.	Potted Beef.
Houſe Lamb Steaks fricaſſeed.	Jellies and Syllabubs.	Three Snipes.
Collared Veal ſliced.	Blanc Mange.	Black Caps and Cream.	Hare Cake in Jelly.
Aſpa-ragus.	Brandy Fruit, and Sweetmeats round.	Small Mince Pies.

Pheaſant.

COLD SUPPERS.

Lobſter.

Tart. Sallad. Raſped Beef.

Cold Lamb.

Pickled Salmon.

Sallad. Tart. Radiſhes and Butter.

Cold Breaſt of Lamb.

Cold

Cold roaſted
Chicken.

Curds and
Cream.

Collared
Eel.

Sallad.

Potted
Lobſter.

Tart.

Cold
Tongue.

Cold
Chickens.

Pickled
Oyſters.

Small
Tarts.

Potted
Woodcock.

Salmagundy.

Brandy Fruit,
Cream of any
Sort round.

Ham ſliced.

Potted
Beef.

Cheeſecakes.

Brawn.

Lobſter,
Prawns round it.

[Sallad on the Side Board.]

Beſt End of a cold neck of Veal roaſted.

Potted Ham and Chickens ſliced. | Gooſeberry Cream. | Anchovies.

Prawns. | Sallad. | Cray Fiſh.

Pickles. | Curds and Cream. | Potted Veniſon ſliced.

Cold Tongue.

Cold

Cold Chickens.

Lemon Cuſtards. | Cray Fiſh in Jelly. | Blanc Mange.

Potted Pigeon. | Cream. | Collared Eel.

Straw-berries. | Red Raſpberries.

Marbled Veal. | Jellies and Syllabubs. | Sliced Ham.

White Raſpberries. | Haut-boys.

Mackarel collared. | Cream. | Potted Leveret.

Jaune Mange. | Smelts in Jelly. | Stewed Pippins.

Cold Ribs of Lamb.

[Sallad on the Side Board.]

THE LADY's ASSISTANT.

Directions how to chooſe Beef.

THE fleſh of Ox Beef, if young, will have a fine open ſmooth grain, of a bright red, and very tender; the ſuet very white: if it is yellow, it is not good.—Cow beef, the grain is cloſer, the fat whiter, but the lean not ſo bright a red.—Bull Beef is of a ſtill cloſer grain; the fat is ſkinny and hard, the lean of a deep red, and it has a much ſtronger ſcent than any other beef.

Different Pieces of an Ox.

Fore Quarter.

SHIN, clod, ſticking-piece, leg of mutton-piece, fore-rib, middle-rib, chuck, blade-bone, marrow-bones, briſket.

Hind Quarter.

LEG, ſmall round, or mouſe buttock, the round, or middle buttock, thick flank, thin flank, veiny piece, haunch-bone, rump, and ſurloin.

The Head.

Tongue, Palate,
SKIRT, heart, ſweetbreads, kidneys, fillet, liver, and the tripe,

tripe, which is diſtinguiſhed by the names of the double, the roll, and the reed-tripe; and the feet.

General Directions for Boiling, &c.

AS neatneſs is a moſt material requiſite in a kitchen, be particularly careful to keep all the utenſils perfectly clean, the pots and ſaucepans well tinned, or lined with ſilver; let all meat boil gently, and always uſe ſoft water, if to be had; put the meat into the veſſel while the water is cold, unleſs it is not ſalt enough (if beef or pork) then put it into hot, or boiling water; be ſure always to let the veſſel be large enough, that the meat may be well covered with water; cover the pot, to prevent the ſoot dropping into it, and ſo cloſe that the ſmoke from the fire does not get under the edge of the cover; when it boils, never neglect to take off the ſcum, as that not being attended to, ſpoils the look of the meat—ſome ſhake a ſmall handful of flour upon the water, which takes up all the ſcum —and others pour a little cold water in, when the pot boils, to make the ſcum riſe.

General Directions for Roaſting.

AS ſoon as the meat is put to the fire, pour over it ſome warm water, which throw away; this is very neceſſary to thoſe who are nice in the dreſſing their meat, it being a good deal handled in the ſpitting; ſhake ſome flour over it, baſte it with butter, and do not put it too near the fire: this, with frequently baſting it, a briſk fire, and allowing time enough, are the only means of roaſting in perfection: when the ſteam draws to the fire, the meat is near done: flour and baſte it juſt before it is ſent to table, that it may have a nice froth: always allow a longer time for the meat to roaſt in froſty weather: take particular care to have the ſpit clean, as nothing is more diſagreeable than a ſpit mark; and remember, when the meat is half done, to remove the dripping-pan and ſpit a little from the fire, and ſtir it: if it is a good fire before the meat is laid down, once ſtirring it will in general roaſt a joint of meat. Never ſalt the meat before it is put to the fire, it draws out the gravy too much: if it is to be kept ſome time before it is dreſſed, as indeed mutton and beef are not good freſh killed, be ſure to dry it well with a cloth, and hang it where it will have a thorough air; look at it every day, and wipe off all the damp; it will keep a long time: ſome pepper it a little.

Boiled

Boiled Beef.

BEEF muſt be boiled according to the different pieces: a round, or a haunch-bone, ought not to be thoroughly boiled, as they make good * bubble and ſqueak, if under done, or the inſide of a round will make a good pie; a middling ſized round will take three hours: briſket and inferior pieces ought to be very well boiled. For ſauce—cabbage, ſavoys, any ſort of greens, carrots, or turnips.

To boil a Rump of Beef, reliſhed.

CUT a very large handful of ſweet herbs very ſmall, mix with them ſome common ſalt and pepper, a ſmall quantity of ſaltpetre; rub the beef all over with theſe ingredients, let it lie four days but not longer, put it into a pot with a large quantity of water, and put in with it four onions cut in quarters, a bunch of carrots, four bay-leaves, a large bunch of ſweet herbs, a handful of parſley, five or ſix cloves, ſome whole pepper, and a little ſalt; boil it well, and as the ſcum riſes take it off: do not put any of the roots into the diſh with it, only ſtrew ſome freſh parſley. This is a very good way of dreſſing it; the herbs it is rubbed with give it a good flavour.

Roaſt Beef.

A PIECE of ten pounds will take about an hour and a half; of twenty pounds, three hours, if thick; two hours and a half, if thin: put a piece of buttered paper on the outſide, it prevents the ſkin from ſhrinking. For ſauce—ſallad, pickles, potatoes, broccoli, cucumbers raw or ſtewed, celery raw or ſtewed, French beans, cauliflower.

To bake a Leg of Beef.

TAKE a large deep pan, and lay your beef at the bottom. Then put in a little piece of bacon, a ſlice or two of carrot, ſome mace, cloves, black and white whole pepper, a large onion cut in ſlices, and a bundle of ſweet herbs. Pour in water till the meat be covered, and ſend it to the oven covered up. When it be baked, ſtrain it through a coarſe ſieve. Take out all the ſinews and fat, and put them into a ſaucepan, with a few ſpoonfuls of the gravy, a little red wine, a ſmall piece of butter rolled in flour, and ſome muſtard. Shake your ſaucepan

* Fry'd beef and cabbage.

often,

often, and when the ſauce be hot and thick, diſh it up, and ſend it to table.

To ſtew Beef.

TAKE a pound and a half of the fat part of the briſket, with four pounds of ſtewing beef, cut into pieces; put theſe into a ſtew-pan, with a little ſalt, ſome pepper, a bunch of ſweet herbs, an onion ſtuck with cloves, two or three pieces of carrot, two quarts of water, and half a pint of good ſmall beer: let it ſtew four hours, then take ſome turnips and carrots cut into pieces, a ſmall leek, two or three heads of celery cut ſmall, a piece of bread toaſted hard; let theſe ſtew all together one hour more, then pour all into a tureen, and ſerve it up.

To ſtew a Rump of Beef.

TAKE a rump, and roaſt it till it is half done, then put it into a large pot with three pints of water, one pint of ſmall beer, one pint of red wine, ſome ſalt, three or four ſpoonfuls of vinegar, two ſpoonfuls of ketchup, beaten mace, a bunch of ſweet herbs, an onion ſtuck with cloves, a little chyan pepper; let it ſtew very gently till it is very tender, it will take about two hours; when it is enough, take it up, and lay it in a deep diſh: ſcum the fat off very carefully, and ſtrain the gravy; put in a few pickled muſhrooms, truffles, morells, and oyſters, if agreeable; it is very good without: thicken the gravy, and pour over the beef.

Forcemeat-balls fried are a good addition, laid round the beef.

To ſtew Beef Gobbets.

TAKE a piece of beef, not too lean, nor too fat, cut it into pieces, the ſize of a large egg, put them into a ſtew-pan, and juſt cover them with water; let them ſtew an hour, ſcum them very clean, then put in ſome ſalt, and ſome whole pepper, cloves, and mace, tied in a bit of muſlin, ſome celery and carrots, turnips pared and cut into ſlices, a bunch of ſweet herbs, and a large cruſt of bread, a little red wine, according to the quantity that is wanted; cover them cloſe, and let them ſtew till they are tender; take out the ſpices and the bread, and have a French roll ready fried and cut into four, to put into them when they are ſent to table.

A Leg of Beef ſtewed.

CUT it into pieces, put to it a bunch of ſweet herbs, two large onions, ſix or eight cloves, a carrot or two, a turnip, a head of celery, ſome black pepper, a quart of beer, and water enough to cover the meat; ſtew it in an earthen veſſel ſix or ſeven hours; take out the meat, ſcum the liquor; put to it celery ready boiled and cut into pieces, carrot cut to pieces and boiled, and turnips in balls, a little chyan. Or thicken ſome of the liquor with flour, boil it up a few minutes (a little red wine, not much) pick out the ſinews, and as much of the meat as is wanted, put it into the ſauce, ſerve it in a deep diſh.

Beef A-la-mode.

TAKE ſome of the round of beef, the veiny piece, or ſmall round (what is generally called the mouſe buttock) cut it five or ſix inches thick, cut ſome pieces of fat bacon into long bits; take an equal quantity of beaten mace, pepper, and nutmeg, with double the quantity of ſalt, if wanted; mix them together, dip the bacon into ſome vinegar (garlick vinegar, if agreeable) then into the ſpice, lard the beef with a larding-pin, very thick and even, put the meat into a pot juſt big enough to hold it, with a gill of vinegar, two large onions, a bunch of ſweet herbs, half a pint of red wine, ſome lemon-peel: cover it down very cloſe, and put a wet cloth round the edge of the pot, to prevent the ſteam evaporating; when it is half done turn it, and cover it up again; do it over a ſtove, or a very ſlow fire: it will take five hours and a half before it is done.

N. B. Truffles and morells may be added to it.

Another Way.

CUT ſome of the round of beef into pieces, lard and fry them, put to them ſome beef broth, a bunch of ſweet herbs, an onion, a few pepper-corns and cloves; ſtew this gently till tender, covered cloſe; ſcum off the fat, add a few freſh muſhrooms.

N. B. Water may be uſed inſtead of broth.

Rump of Beef A-la-mode.

BONE it, lard it with bacon, make a ſtuffing with bread-crumbs, parſley, and ſweet herbs chopped, a little eſchalot, nutmeg, pepper, ſalt, lemon-peel grated, ſuet chopped, and yolk of

of egg; ſtuff the part where the bone came out, and here and there in the lean; ſkewer it and bind it with a tape: bake or ſtew it with a pint of red wine and a quart of water; take out the meat, ſcum the ſauce, thicken it with a little flour; add morells, pickled muſhrooms, or lemon-juice. It eats very well cold, or may be cut into ſlices and fried, toſſed up in ſome of the ſauce (thickened with flour) with oyſters and ketchup.

A-la-mode de Portugal.

TAKE a ſmall rump of beef, fry the thin part of it brown in butter; make a ſtuffing with ſome onions, boiled cheſnuts, an anchovy, ſome chyan pepper, ſalt, and nutmeg; ſtuff the thick part of the rump, and ſtew it in ſome ſtrong beef-gravy till it is tender, then take it up; keep it hot, ſtrain off the gravy, put to it ſome browning (for made diſhes), ſome pickled cucumbers, capers chopped, and a little lemon-juice; give it a boil, cut the fried meat in two, lay it on each ſide the ſtew, and pour the gravy over it.

Beuf A-la-daube.

TAKE a round, a rump, or a veiny piece of beef, lard it with bacon, half roaſt it, or fry it brown; put it into a ſtew-pan or a pot that will juſt hold it, ſome gravy, an onion ſtuck with cloves, half a pint of white wine, a gill of vinegar, a bunch of ſweet herbs, pepper, cloves, mace, and ſalt; cover it down very cloſe, let it but juſt ſimmer till it is tender; take two ox-palates, two ſweetbreads, truffles, morells, artichoke-bottoms, ſtew them all together in ſome gravy, and pour over the beef; have ready ſome forced-meat balls fried, make ſome long, others round, dip ſome ſippets into batter, fry and cut them three-corner ways, and ſtick them into the meat, lay the balls round the diſh.

A-la-royale.

BONE a rump, ſurloin, or briſket, and cut ſome holes in it at a little diſtance from each other; fill the holes, one with chopt oyſters, another with fat bacon, and the other with chopt parſley; dip each of theſe, before the beef is ſtuffed, into a ſeaſoning made with ſalt, pepper, beaten mace, nutmeg, grated lemon-peel, ſweet marjoram, and thyme; put a piece of butter into a frying-pan, and when it has done hiſſing, put in the beef, make it of a fine brown, then put it into ſome broth made of the bones, with a bay-leaf, a pint of red wine, two anchovies,

vies, and a quarter of a pint of ſmall beer; cover it cloſe, and let it ſtew till it is tender, then take out the beef, ſcum off the fat, ſtrain the gravy; add two ox-palates ſtewed tender and cut into pieces, ſome pickled gerkins, truffles, morells, and a little muſhroom powder; let all theſe boil together, thicken the ſauce with a bit of butter rolled in flour, put in the beef to warm, pour the ſauce over it, and ſerve it up.

Tremblant.

CUT a ſmall rump of beef very neatly, ſo as to lay flat in the diſh, let it hang according as the weather will permit, bind it about with a fillet, put it into a pot with water enough to cover it, about a pint of Madeira, an onion ſtuck with cloves, a piece of lemon-peel, a bunch of ſweet herbs, ſome whole pepper; let it ſtew gently for as long a time as it will hang together; take out the beef, ſcum the ſauce very clean, firſt ſtrained; have ſome carrots, firſt half-boiled and cut in ſlips an inch long, then ſtewed in about a pint of cullis, with ſmall onions or eſchalot minced, chopped parſley, and a little taragon; add to this as much of the liquor the beef was ſtewed in as will make ſauce enough, more wine if neceſſary, and a little juice of lemon; wipe the meat, take off the tape, pour the ſauce over it when it has boiled up a minute or two. If it is deſigned for a ſide-diſh, cut the meat to a proportionable ſize.

Ecarlate.

TAKE a briſket, or the thick part of the thin flank, rub it over well with ſome ſalt-petre beat ſmall, then take half a pound of coarſe ſugar, a pound of common ſalt, two ounces of bay-ſalt, mix it all together, and rub it well on the beef; turn it every day, and let it lie twelve days or a fortnight.

It eats very good cold, with a weight laid upon it, and then cut into ſlices.

Rump au Ragout.

CUT the meat from the bone, flour and fry it, pour over it a little boiling water, about a pint of ſmall beer; add a carrot or two, an onion ſtuck with cloves, ſome whole pepper, ſalt, a piece of lemon-peel, a bunch of ſweet herbs; let theſe ſtew an hour, then add ſome good gravy; when the meat is tender take it out, ſtrain the ſauce, thicken it with a little flour; add a little celery ready boiled, a little ketchup; put in the meat, juſt ſimmer it up. Or the celery may be omitted, and the ragout,

gout enriched by adding muſhrooms freſh or pickled, artichoke-bottoms boiled and quartered, and hard yolks of eggs.

N. B. A piece of flank, or any piece that can be cut free from bone, will do inſtead of the rump.

A Round of Beef forced.

RUB it with ſome common ſalt, a little bay-ſalt, ſalt-petre, and coarſe ſugar; let it lie a full week or more, according to the ſize, turning it every day; waſh and dry it, lard it a little, and make holes, which fill with bread crumbs, marrow, or ſuet, parſley, grated lemon-peel, ſweet herbs, pepper, ſalt, nutmeg, yolk of egg, made into ſtuffing; bake it with a little water and ſmall beer, ſome whole pepper, and an onion. It may be boiled.

It is a handſome ſideboard-diſh cold for a large company.

To force the Inſide of a Sirloin of Beef.

WITH a ſharp knife carefully lift up the fat of the inſide, and take out all the meat cloſe to the bone; chop it ſmall, and alſo a pound of ſuet, about as many crumbs of bread, a little thyme and lemon-peel, a little pepper and ſalt, half a nutmeg grated, and two chalots chopped fine; mix and beat all very fine in a marble mortar, with a glaſs of red wine, and 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; do not take the paper off till the meat be on the diſh; take a quarter of a pint of red wine, and two eſchalots ſhred fine; boil them, and pour into the diſh, with the gravy that comes out of the meat. Spit your meat before you take out the inſide.

Sirloin of Beef en Epigram.

HAVING roaſted a ſirloin of beef, take it off the ſpit, raiſe the ſkin carefully off, and cut out the lean part of the beef, but obſerve not to cut near the ends or ſides: haſh the meat in the following manner; cut it into pieces about the ſize of a crown-piece, put half a pint of gravy into a toſs-pan, an onion chopped fine, two ſpoonfuls of ketchup, ſome pepper and ſalt, ſix ſmall pickled cucumbers cut into thin ſlices, and the gravy that comes from the beef, with a little butter rolled in flour: put the meat in, and toſs it up for five minutes; then put it on the ſirloin, put the ſkin over, and ſend it to table. Garniſh with horſe-radiſh.

To dreſs a Fillet of Beef.

IT is the inſide of the ſirloin; it muſt be carefully cut from the bone; make a ſeaſoning with a few crumbs of bread, a little pepper and ſalt, ſome lemon-peel, thyme, parſley ſhred ſmall, with ſome nutmeg grated; ſtrew this all over it, and then put ſome ſlices of fat bacon cut very thin over the ſeaſoning; roll it up very tight, ſkewer it with ſmall ſkewers, and roaſt it; baſte it with red wine and butter, put ſome good gravy into the diſh.

To broil Beef Steaks.

THE beſt ſteaks are cut from the middle of the rump; let them be cut half an inch thick, then beat them with a rolling-pin, ſeaſon them with pepper and ſalt; let the fire be very clear and briſk, the gridiron very clean; ſet the diſh before the fire upon a chaffing-diſh to keep hot; turn the ſteaks often with a pair of ſmall tongs made on purpoſe. When they are enough, lay them in the diſh, and rub a bit of butter over them.

N. B. Be ſure do not ſeaſon them till they are put upon the gridiron.

Beef Steaks fried.

TAKE ſome ſteaks cut out of the middle of the rump, fry them in butter; when they are done put a little ſmall beer into the pan, if not bitter, the gravy which runs from the ſteaks, a little nutmeg, an eſchalot, ſome walnut ketchup, a piece of butter rolled in flour, ſhake it round the pan till it boils, and pour it over the ſteaks; ſome ſtewed oyſters may be added, or pickled muſhrooms.

Another way.

PEPPER and ſalt ſome rump ſteaks, ſtew them with ſome water, a glaſs of Madeira, a bunch of ſweet herbs, an anchovy or two, an onion, a piece of lemon-peel, two or three cloves; cover them cloſe; when tender take them out; flour them pretty well, fry them, pour off the fat, ſtrain the liquor that they were ſtewed in, put it to the ſteaks, with ketchup or muſhroom powder and liquor, oyſters and their liquor, lemon juice; ſimmer this up; garniſh with pickles.

Beef Steaks ſtewed.

CUT three pounds of ſteaks from the leg of mutton-piece of beef, beat them, put them into a ſtew-pan with a pint of water; the ſame of ſmall beer, if not bitter; if it is, put leſs beer

and

and more water, ſix cloves, a large onion, a bunch of ſweet herbs, a carrot, a turnip, pepper, and ſalt; ſtew this very gently (cloſe covered) four or five hours, but take care the meat does not go to rags by doing too faſt; take up the meat, ſtrain the ſauce over it; have turnips cut into balls, and carrots cut into any ſhape and boiled, which lay on the meat. It is a very good and cheap diſh.

Beef Steaks rolled.

TAKE ſome beef ſteaks, what quantity is wanted, beat them with a cleaver to make them tender; make ſome force-meat with a pound of veal beat fine in a mortar, the fleſh of a fowl, half a pound of cold ham or gammon of bacon, fat and lean, the kidney-fat of a loin of veal, and a ſweetbread, all cut very ſmall; ſome truffles and morells ſtewed and then cut ſmall, two eſchalots, ſome parſley, a little thyme, ſome lemon-peel, the yolks of four eggs, a nutmeg grated, and half a pint of cream; mix theſe all together, and ſtir them over a ſlow fire for ten minutes; put them upon the ſteaks, and roll them up, then ſkewer them tight, put them into the frying-pan, and fry them of a nice brown; then take them from the fat, and put them into a ſtew-pan with a pint of good drawn gravy, a ſpoonful of red wine, two of ketchup, a few pickled muſhrooms, and let them ſtew for a quarter of an hour; take up the ſteaks, cut them in two, lay the cut ſide uppermoſt. Garniſh with lemon.

Beef Olives.

CUT ſteaks from the rump or inſide of the ſirloin, half an inch thick, about ſix inches long, and four or five broad, beat them a little, rub them over with yolk of egg, ſtrew on bread crumbs, parſley chopped, lemon-peel ſhred, pepper and ſalt, chopped ſuet or marrow, grated nutmeg; roll them up tight, ſkewer them, fry or brown them in a Dutch oven; ſtew them in ſome beef broth or gravy until tender, thicken the gravy with a little flour; add ketchup, and a little lemon-juice. To enrich them, add pickled muſhrooms, hard yolks of eggs, and force-meat balls.

Beef Collops ſtewed.

CUT the collops as Scotch collops, they are good from the thick flank, but more ſo from the middle of the rump; beat them with a rolling-pin, put them into a ſtew-pan with a little water, a glaſs of white wine, two eſchalots ſhred, a little grated

grated lemon-peel, a little dried marjoram rubbed to pieces, ſome ſalt and pepper (remember to have ſome fat cut to the collops) ſet them over a quick fire until the pan is full of gravy, turn them, and they will be done in ten minutes; ſome muſhroom pickle may be added, if it is liked; they are eat with pickles. The inſide of a ſurloin of beef after it is roaſted may be done the ſame way.

Beef haſhed.

BOIL a little beer and water, with an eſchalot, two or three cloves, and a bit of lemon-peel; ſtrain it, cut the beef thin, and flour it; add pepper, ſalt, a little ketchup, and garlic vinegar; ſimmer theſe together, ſhaking the pan round, then put in the meat; make it quite hot, but do not let it boil; add what gravy may have run from the meat. Garniſh with pickles and toaſted bread.

The Dutch way of ſalting Beef.

TAKE a lean piece of Beef and rub it well with brown ſugar (ſome pour treacle over it) let it lie at leaſt two days, turning it very often; then wipe it, and ſalt it with common ſalt and ſalt-petre, beat the ſalt-petre fine, rub it well in, and turn it every day for fourteen or fifteen days, then roll it very tight in a coarſe cloth, and preſs it down with a large weight; hang it to dry in a chimney, but turn it the bottom upwards every day; then boil it in pump-water: it will cut into ſhivers like Dutch Beef.

Hung Beef.

THE proper piece is that called the navel-piece: it muſt be hung up in a cellar until it is a little damp, but not long enough to change; take it down, and waſh it very well in brown ſugar and water, dry it with a cloth, cut it into two or three pieces; take half a pound of brown ſugar, two pounds of bay-ſalt dried and pounded ſmall, ſix ounces of ſalt-petre dried and beat fine, rub it well into the Beef, then ſtrew common ſalt all over it, as much as will make it ſalt enough; let it lie together ten days, changing the pieces the bottom to the top; hang it where it may have the warmth of the fire, but not too near; when it is dreſſed, boil it in hay and pump-water, until tender: it will keep two or three months, if when mouldy it is dipped in boiling water.

Beef Hams.

TAKE a fat leg of Beef, rub it well with ſalt-petre and ſalt prunella beat fine; then take an ounce of bay-ſalt well dried, an ounce of ſalt-petre beat fine, a pound of coarſe ſugar, and a pound of common ſalt; rub this pickle well in every day for a month, then roll it in bran or ſaw-duſt, and hang it in wood ſmoke, or burn horſe-litter under it for ten days or a fortnight; hang it in a dry place near the chimney for a week; it will then keep very well covered over with bran. Any other piece of Beef may be done in the ſame pickle.

To collar Beef.

TAKE a thin flank of Beef, take off the ſkin, beat it, and rub it over with a little cochineal, half a pound of brown ſugar, one ounce of ſalt-petre beat fine, and five ounces of common ſalt, rub it well in, and let it lie ten days, turning it every day; then take it from the pickle, and put it into warm water for four or five hours, dry it well with a cloth, ſtrew over it a good deal of ſcalded parſley chopt, a little thyme, ſome green ſweet marjoram, and a little ſage, ſeaſoned with pepper, ſalt, and nutmeg; cut the lean piece from the fat, and ſtrew over it a few of the herbs, then put on the fat part, and then the reſt of the ſeaſoning, roll it tight, bind it with a coarſe tape; boil it until it is tender, and hang it up; the next day ſcum the liquor it was boiled in, put in half the quantity of vinegar with black pepper and ſalt, and keep it in the pickle.

Another.

TAKE the flat ribs of Beef, bone it, and beat it until it is quite ſoft; take half a pound of brown ſugar, an ounce of ſalt-petre beat fine, half an ounce of ſalt prunella, a quarter of a pound of common ſalt; rub it well all over the meat, let it lie for twelve or fourteen days (according to the ſize) turn it every day, then ſoak it in warm water nine or ten hours, lay it upon a table, and cut it acroſs each way about the ſize of a finger, but do not cut the outſide; ſkin the places that are cut, fill one with chopt parſley, another with bread grated ſmall, another with fat pork cut ſmall, mace, nutmeg, pepper, and ſalt until they are full, then roll it up and bind it tight with coarſe broad tape, tie it up cloſe in a cloth, and boil it four or five hours very ſlowly; when it is done, hang it up by the ſtring to keep it in ſhape; the next day ſcum the liquor, add to it half the quantity of very ſtale ale, if it is to be had, if not, of very

ſtale

ſtale ſmall beer, ſome mace, long pepper, and ſalt; put in the Beef, and keep it for uſe. Cut a piece off each end when it is ſent to table. If it is to be kept, make a freſh pickle every week.

Beuf à la Vinegrette.

CUT a ſlice of Beef from the round three inches thick, with very little fat; ſtew it in water and a glaſs of white wine, ſeaſoned with ſalt, pepper, cloves, a bunch of ſweet herbs, and a bay-leaf; let it boil till the liquor is almoſt conſumed, and when it is cold ſerve it up; what liquor remains, ſtrain it off and mix it with a little vinegar.

To pot Beef.

TAKE two pounds of lean Beef, cut it into ſlices, and lay them upon a plate, ſeaſon them with ſalt and ſalt-petre and a little cochineal; turn and ſeaſon them on the other ſide, then let them lie one upon another all night, put them into a pan; add to them half a pint of ſmall beer, a little vinegar, as much water as will cover them; let there be in the pickle ſome black and Jamaica pepper, cover them very cloſe and bake them; when they are baked, take the ſlices out of the pickle while they are hot, let them lie till cold, then beat them in a mortar, add to them a pound of freſh butter while they are beating; alſo ſome ſalt, pepper, and nutmeg; when they are well beat, put them into the pot, and when the bread is drawn, put it into the oven until it is hot through; when it is cold cover it over with clarified butter, and it will keep a month or two.

Another way.

RUB the leg of mutton piece of beef, or part of it, with a little ſalt-petre, let it lie twenty-four hours; waſh and dry it, cut it into pieces, put it into a pan with a little water at the bottom, ſome butter laid in lumps at the top; tie over it a thick piece of paper, bake it till tender; take it out while hot, free from gravy, pick out all the ſinews and fat, beat it in a mortar, with pepper, ſalt, a few pounded cloves; add in the beating the butter which cakes upon the gravy, and what more is neceſſary to make it mellow; it muſt be beat fine and be well ſeaſoned; put it down in pots, ſet it for five minutes into a ſlack oven, pour over clarified butter.

To pot cold Beef.

CUT it ſmall, add to it ſome melted butter, two anchovies boned and waſhed, a little Jamaica pepper beat fine; put them

into a marble mortar, and beat them well together till the meat is yellow; then put it into pots, and cover it with clarified butter.

Ox-Cheek.

DRESS it in the ſame manner as the leg of beef; take care to make it very clean.

To pot Ox-Cheek.

TAKE an ox-cheek, if too large, half a one, waſh it well and bone it, rub it over with the ſame ingredients that are uſed to potted beef, and ſet it into an oven until it is tender; then take out the fat, the ſkin, and the palate; add to a pound of the meat two ounces of the fat that ſwims on the top of the liquor, beat it together in a mortar, and manage it as potted beef.

To boil a Tongue.

IF it is a dried one, ſteep it all night in water, boil it three hours; if out of pickle, waſh it only; boil it two hours (this for a middling-ſized tongue), peel it, run a ſilver ſkewer through it.

To pickle a Tongue.

RUB it well with ſalt, and let lie four or five hours, pour off the foul brine; take two ounces of ſalt-petre beat fine, and rub it all over the tongue; then mix a quarter of a pound of bay-ſalt, a quarter of a pound of brown ſugar, and an ounce of ſalt-prunella (the bay-ſalt and ſalt-prunella beat very fine) and rub it well over the tongue; let it lie in this pickle three or four days; make a brine of a gallon of water with common ſalt, ſtrong enough to bear an egg, half a pound of brown ſugar, two ounces of ſalt-petre, and a quarter of a pound of bay-ſalt; boil it a quarter of an hour, ſcum it well; when cold, put in the tongue; let it lie in this pickle a fortnight or three weeks, turning it every day; either boil it out of the pickle, or hang it in wood ſmoke to dry.

To roaſt a Tongue or Udder.

PARBOIL the tongue and udder, ſtick in them ten or twelve cloves, roaſt them and baſte them with red wine, froth them with a piece of butter. Sauce—gravy and ſweet ſauce.

The udder eats well boiled with the tongue.

To roaſt a Tongue, and to ſtuff the Udder with Force-meat.

BOIL the tongue and udder until they are tender, peel the tongue,

tongue, and ſtick five or ten cloves into it, if agreeable; raiſe the udder, waſh the inſide with the yolk of an egg, make a good force-meat of veal, and fill it; tie the ends cloſe together and roaſt them; baſte them with red wine and butter: an hour will roaſt them. Sauce—good gravy and currant jelly.

To ſtew an Ox Tongue.

PUT it to ſtew with juſt water enough to cover it, let it ſimmer two hours; peel it, and put it into the liquor again, with ſome pepper, ſalt, mace, cloves, and whole pepper, tied in a bit of fine cloth; a few capers, chopped turnips, and carrots ſliced, half a pint of beef gravy, a little white wine, and a bunch of ſweet herbs; let it ſtew very gently until it is tender, then take out the ſpice and ſweet herbs, and thicken it with a piece of butter rolled in flour.

Ox Tongues fried.

BOIL them till they are tender, cut them into ſlices, and ſeaſon them with a little nutmeg, cinnamon, and ſugar; beat the yolk of an egg well, and with a feather rub it over the ſlices of tongue, adding a little lemon-juice; make ſome butter boiling hot in the frying-pan (which it is when it has done hiſſing) put in the ſlices when they are enough. Serve them up with white wine, ſugar, and melted butter, well beat in a boat.

To marinate Ox Tongues.

BOIL them till tender, and peel them; when cold, put them into a veſſel that will hold them at full length; make a pickle of white wine and white wine vinegar (as much as will fill the veſſel) ſome nutmegs, ginger ſliced, mace, whole cloves, a bunch of ſweet herbs, conſiſting of parſley, ſweet marjoram, ſage, winter ſavory, thyme, and bay-leaves; boil them well, when cold put them to the tongues, with ſome ſalt and ſliced lemon; cloſe them up. Serve them in ſlices in ſome of the liquor. They may be larded, if agreeable.

To pot Ox Tongue.

DO it as for pickling: when it has lain its time, cut off the root, boil it until it will peel; then ſeaſon it with ſalt, pepper, cloves, mace, and nutmeg, all beat fine; rub it well in while it is hot, put it into a pan, pour melted butter over it and ſend it to the oven; an hour will bake it; then let it ſtand to cool, rub a very little more ſpice over it, and lay it into the pot it is to be kept in; when the butter it was baked in is cold, take it

from the gravy, clarify, and pour it over the tongue; if there is not enough to cover it, add more. Partridges, pigeons, or any other birds may be laid on each ſide; the butter muſt be an inch higher than the tongue.

Ox Palates ſtewed.

CLEAN four or five palates, put them into an earthen pan with water to cover them: tie them down, bake them (or boil them); when tender, peel them, cut them into pieces, flour them; put them into ſome good gravy, with an onion, a little pounded cloves, a piece of lemon-peel, and ſome ketchup; ſtew them half an hour, take out the peel and onion; add ſome morells, forced-meat balls, and lemon-juice, and, if to be had, artichoke bottoms boiled and quartered. Garniſh with lemon ſliced, or the peel cut like ſtraws.

To roaſt Ox Palates.

BOIL them till they are tender, blanch them, cut them into ſlices two or three inches long: take ſome pigeons, and ſmall chickens no bigger than pigeons, draw, truſs, and fill them with force-meat, let half of them be neatly larded, ſpit them on a bird-ſpit, as follows: a bird, a palate, a ſage-leaf, and a piece of bacon; have ready two ſweetbreads cut in pieces, ſome artichoke bottoms cut in pieces, and ſome oyſters, with ſome blanched cock's-combs, all fried, rub the diſh (if agreeable) with ſome eſchalots, lay the chickens, pigeons, and what is roaſted, in the middle, and lay the other things round them. Make the ſauce for them as follows:—A quarter of a pint of red-wine, a pint of gravy, the liquor of the oyſters, an anchovy, a little lemon-juice, and a piece of butter rolled in flour; when it is boiled the thickneſs of cream, pour it over the palates into the diſh.

Ox Palates pickled.

WASH the palates clean with ſalt and water, then put them to boil in ſome more ſalt and water, ſcum them very clean; let them ſimmer four or five hours, and ſeaſon them with pepper, cloves, and mace; when they are tender, cut them into pieces and let them cool. Make a pickle of half white wine and half vinegar, boil it, and put in the ſpice that was boiled with the palates; add ſix or ſeven bay-leaves and ſome freſh ſpice; when both are cold, put them together, and keep them for uſe.

To pickle Beef.

TAKE a piece of beef, ſtick it all over with garlick and cloves, ſeaſon it well with ſalt, mace, and all-ſpice, cover the meat with vinegar, and turn it every day for a fortnight; as the vinegar waſtes, add more; then put it in a ſtew-pot, with ſome vinegar and white wine, cover it down very cloſe, ſtew it ſix hours, if a large piece; add vinegar and white wine to it as it ſtews, if neceſſary: ſome onions ſhould be ſtewed to eat with it.

To pickle Beef which will keep Five or Six Months.

A round, or any piece of beef.—Take out the bones, beat fine ſome juniper-berries, nutmeg, mace, cloves, pepper, Jamaica pepper, and ſalt, a few bay-leaves (if agreeable), mix theſe ingredients well together, and ſlice in ſome garlick and eſchalot, rub the beef well all over with it in every part; let it lie in this ſeaſoning a week or ten days, in a veſſel for that purpoſe; then boil ſome of the beſt white wine vinegar, and when it is cold, put it to the beef, cover it down very cloſe; if it is to go abroad, it muſt be covered with oil, and put into a barrel well hooped, the meat, pickle, and ſeaſoning, directly when the vinegar is poured on it. It may be either roaſted or ſtewed, but ſtewed is beſt; ſtew the meat, and ſome onions cut ſmall, a little while, and then add ſome white wine, ſome good gravy, a piece of butter rolled in flour, ſtir it all together, and ſtew it till the meat is tender. Some ſtew the meat and onions in oil before the other ingredients are put in; it is reckoned the beſt way.

Ox Heart.

MIX bread crumbs, chopt ſuet (or a bit of butter), parſley chopt, ſweet-marjoram, lemon-peel grated, pepper, ſalt, and nutmeg, with yolk of egg; ſtuff the heart, and bake or roaſt it with a poor man's jack. Serve it with gravy, a little red wine in it, melted butter, and currant jelly in boats. Some lard it with bacon.

Tripe.

BOIL it with a few ſmall onions; ſerve it in the liquor; melted butter in a boat. Or dip it in batter and fry it.

Tripe à la Fricaſſée.

LET it be very white, cut it into ſlips, put it into ſome boiled gravy with a little cream, and a bit of butter mixed with

flour; ſtir it till the butter is melted; add a little white wine, lemon-peel grated, chopped parſley, pepper, and ſalt, pickled muſhrooms or lemon-juice; ſhake all together; ſtew it a little.

Ox Feet fried.

BOIL them till tender, ſkin and ſplit them, take out the bones and fry them in butter; when they have fried a little, put in ſome mint and parſley ſhred ſmall, a little ſalt, ſome beaten pepper; beat the yolks of eggs, ſome mutton gravy and vinegar, the juice of a lemon or orange, and nutmeg: lay it in the diſh, and pour the ſauce over it. Some love a little ſhred onion in it.

Skirts

EAT well, broiled, and they make an excellent pie.

Kidneys

MAKE good gravy.

Directions to chooſe Veal.

THE fleſh of a bull-calf is firmer than that of a cow, but then it is ſeldom ſo white; the fillet of a cow-calf is generally preferred, on account of the udder; if the head is freſh the eyes are plump, but if ſtale, they are ſunk and wrinkled.

If a ſhoulder is ſtale, the vein is not of a bright red; if there are any green or yellow ſpots in it, it is very bad.

The breaſt and neck, to be good, ſhould be white and dry; if they are clammy, and look green or yellow at the upper end, they are ſtale.

The loin is apt to taint under the kidney; if it is ſtale it will be ſoft and ſlimy.

A leg ſhould be firm and white; if it is limber, and the fleſh flabby, with green or yellow ſpots, it is not good.

Different Pieces of Veal.

Fore Quarter.

THE ſhoulder, neck, and breaſt; the throat, ſweetbread, and the wind-pipe ſweetbread, which is the fineſt, and belongs to the breaſt.

Hind Quarter.

THE loin and the leg, which contain the knuckle and fillet.

The

The Head.

Tongue, Pluck,

WHICH has the heart, liver, lights, nut, melt, kidneys, and ſkirt.

The Feet.

Boiled Veal.

VEAL ſhould be well boiled; a knuckle of ſix pounds will take very near two hours: the neck muſt be alſo well boiled, in a good deal of water; if it is boiled in a cloth, it will be whiter; ſerve it with tongue, bacon, or pickled pork, greens of any ſort, broccoli, and carrots, or onion-ſauce, white-ſauce, oyſter-ſauce, parſley and butter, or white celery-ſauce.

To boil a Knuckle or Breaſt of Veal after the New-England Manner.

BOIL it till it is tender, then take ſome veal gravy properly ſeaſoned, thicken it with butter rolled in flour, and a couple of eggs; put the veal in the diſh, and pour the ſauce over it.

Roaſt Veal

WILL take a quarter of an hour to a pound; paper the fat of the loin and fillet, ſtuff the fillet and ſhoulder with the following ingredients; a quarter of a pound of ſuet chopped fine, parſley and ſweet herbs chopped, grated bread and lemon-peel, pepper, ſalt, nutmeg, and yolk of egg; butter may ſupply the want of ſuet; roaſt the breaſt with the caul on till it is almoſt enough, then take it off; flour it, and baſte it; veal requires to be more done than beef. For ſauce—ſallad, pickles, potatoes, broccoli, cucumbers raw or ſtewed, French beans, peaſe, cauliflower, celery raw or ſtewed.

Breaſt of Veal ſtewed white.

CUT a piece off each end; make a force-meat as follows: boil the ſweetbread, and cut it very ſmall, ſome grated bread, a little beef-ſuet, two eggs, a little cream, ſome nutmeg, ſalt, and pepper; mix it well together, and ſtuff the thin part of the breaſt with ſome of it, the reſt make up into little balls; ſkewer the ſkin cloſe down, flour and boil it in a cloth in milk and water; make ſome gravy of the ends that were cut off, with half a pint of oyſters, the juice of a lemon, and a piece of butter

ter rolled in flour; when the veal is enough put it in the dish, garnish with the balls stewed, and pour the sauce over it.

Breast of Veal stewed with Pease, or cut Asparagus.

CUT it into pieces about three inches in size, fry it nicely; mix a little flour with some beef broth, an onion, two or three cloves; stew this some time, strain it; add three pints or two quarts of pease, or some heads of asparagus cut like pease; put in the meat, let it stew gently; add pepper and salt.

Neck of Veal stewed with Celery.

TAKE the best end of a neck, put it into a stew-pan with some beef broth or boiling water, some salt, whole pepper, and cloves tied in a bit of muslin, an onion, a piece of lemon-peel; stew this till tender; take out the spice and peel, put in a little cream and flour mixed, some celery ready boiled and cut into lengths; boil it up.

Knuckle of Veal stewed white.

LAY at the bottom of the pot or vessel the veal is stewed in, four wooden skewers, put the veal upon them with a crust of bread, two or three blades of mace, some whole pepper, a bunch of sweet herbs, a small onion; cover it down close, make it boil; and then let it simmer till tender. If rice is liked, boil it in water by itself till tender; stewing it with the veal changes its colour, and makes it look greasy.

Knuckle of Veal stewed brown.

TAKE a knuckle of veal, cut it into four pieces, just fry it to be brown; then put to it three pints of boiling water, and let it stew on a very slow fire near three hours; put with it a bunch of sweet herbs, an anchovy, some vermicelli and salt, with a little chyan. When it is done, take it up, and pour the sauce over it.

New England way of hashing a Knuckle of Veal white.

BOIL a knuckle of veal till it is tender, then take a little of the liquor it was boiled in, and put it into a stew-pan with a little milk, a blade of mace, one anchovy, a bit of lemon-peel; let these simmer till the anchovy is dissolved; then strain the liquor, and put in a little cream, with a bit of butter rolled in flour; cut the veal into thin slices, and let them stew together till the gravy is of a proper thickness, shake the pan round often; poach five or six eggs, and broil some small slices of ba-

con, lay the eggs upon the bacon round the veal, and lay criſped parſley between.

Knuckle of Veal ſtuffed and ſtewed.

CUT it large, lard the upper ſide with bacon; make a ſtuffing with bread crumbs, ſuet chopped, and oyſters, parſley chopped, lemon-peel grated, pepper, ſalt, nutmeg, and yolk of egg; ſtuff it, and ſkewer the ſtuffing well in, put it into a ſtew-pan with as much water as will cover it; ſtew it till tender, boil the liquor till reduced to the quantity that is wanted; mix ſome flour ſmooth in ſome cream; boil it up in the ſauce, with ketchup, ſome oyſters, and lemon-juice; ſerve it in a deep diſh; the larding may be omitted.

If it is ſerved at bottom, ſend it to table in a deep diſh, with a little ſauce poured over it, and ſome in boats.

Fillet of Veal ſtewed.

STUFF it, half-bake it with a little water in the diſh, then ſtew it with the liquor, and ſome good gravy, a little Madeira; when enough, thicken it with flour; add ketchup, chyan, a little ſalt, juice of orange or lemon; boil it up.

Fillet au Ragout.

LARD it, and do it as the breaſt, only allow more time, as it takes longer doing.

To fricaſſee Veal.

PUT your veal into your pan, with a little water, a bundle of ſweet herbs, and a blade of mace, and let it ſtew till it be tender; then take out the herbs, add a little flour and butter boiled together, to thicken it a little; then add half a pint of cream, and the yolk of an egg beat very fine; add ſome pickled muſhrooms, but ſome freſh muſhrooms ſhould be put in firſt, if they are to be had: keep ſtirring it till it boils, and then add the juice of a lemon. Stir it well to keep it from curdling, then put it into your diſh, and garniſh with lemon.

Veal à la Bourgeoiſe.

LARD ſome pretty thick ſlices with bacon, and ſeaſon them with pepper, ſalt, beaten mace, cloves, nutmeg, and chopped parſley; then cover the ſtew-pan 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, ſo as to be juſt hot, and no more;

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 be enough: then 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 be ſmooth and thick: then take it up, lay your meat in the diſh, pour the ſauce over it, and garniſh with lemon.

A Ragout of a Breaſt of Veal.

HALF roaſt the beſt end of it, flour it, and ſtew it gently with three pints of good gravy, an onion, a few cloves, whole pepper, and a bit of lemon-peel; turn it while ſtewing; when very tender, ſtrain the ſauce; if not thick enough, mix a little more flour ſmooth; add ketchup, chyan, truffles, morells, pickled muſhrooms; boil it up, put in hard yolks of eggs.

Veal à la mode.

CUT the bone out of a fillet of veal, and take off the ſkin; make a ſeaſoning of pepper, ſalt, mace, and beaten cloves, ſome thyme, winter-ſavory, lemon-peel, and eſchalot ſhred ſmall; take half a pound of bacon, cut off the rind, and cut it in long pieces, dip it in the ſeaſoning, and lard the veal with it very thick; put it into a veſſel juſt large enough to hold it; if any of the ſeaſoning is leſt, ſprinkle it over the veal; put in a little veal broth juſt to cover it, half a pint of Madeira, an onion ſtuck with cloves, and three or four heads of celery; let it ſtew till tender, cover the top of the pot cloſe, to prevent the ſteam coming out; when it is enough, take out the veal, put a little of the gravy with a little flour in a baſon, mix it ſmooth to thicken the ſauce; pickled muſhrooms may be added, or the juice of a lemon, if agreeable.

Veal Pockets.

TAKE a fillet of ſmall veal, cut it into three or four ſlices, ſkewer the flap round, and lard them upon one ſide with bacon; ſeaſon with thyme, &c. hang them upon a poor man's jack till half done, then ſtew them in ſome ſtrong veal gravy, with muſhrooms, truffles, morells, &c.

A Harrico of Veal.

TAKE a neck or breaſt of veal (if the neck, cut the bones ſhort) and half-roaſt it; then put it into a ſtew-pan juſt covered

vered with brown gravy, and when it is near done, have ready a pint of boiled peaſe, ſix cucumbers pared, and two cabbage-lettuces cut in quarters, ſtewed in brown gravy, with a few forced-meat balls ready fried; put them to the veal, and let them juſt ſimmer: when the veal is in the diſh, pour the ſauce and the peaſe over it, and lay the lettuce and balls round it.

Neck of Veal à la Braize.

TAKE the beſt end, lard it with bacon rolled in parſley chopped, pepper, ſalt, and nutmeg; put it into a ſtew-pan, and cover it with water; put in the ſcrag end, with a little lean bacon or a bit of ham, an onion, two carrots, ſome eſchalot, a head or two of celery, and a little Madeira; let theſe ſtew gently for two hours, or till tender; ſtrain the liquor, mix a little butter with ſome flour, ſtir it in a ſtew-pan till it is brown; lay in the veal, the upward ſide to the bottom of the pan; let it do a few minutes till it is coloured, lay it in the diſh, ſtir in ſome more liquor, boil it up, ſqueeze in orange or lemon-juice.

Veal à la Daube.

TAKE any piece of veal, ſkin and lard it; put into a large ſoup-diſh (proportionable to the piece of veal) of verjuice and white wine an equal quantity, with five bay-leaves broke into pieces, ſome whole pepper, a bunch of ſweet herbs, and ſome ſalt; ſtir theſe well together, and then put in the veal; let it ſoak four hours, turning it often; then ſtir it, and lay it down to roaſt at a moderate fire; put the liquor it was ſoaked in into the dripping-pan, baſte the veal with it as it roaſts; when it is almoſt done, pour the liquor from the dripping-pan into a ſtew-pan, and put the meat with it; pour rather more gravy than will cover the meat, and add two anchovies boned and cut ſmall, a large ſpoonful of capers, a lemon cut in ſlices, and half a dozen muſhrooms cleaned and cut in pieces; let the meat ſimmer in theſe for ſome time, and then take it off.

It may be eat either hot or cold.

Veal fricandeau.

TAKE the round of a fillet, or a piece of it; fry it in butter of a good brown, with ſliced onion and a little garlic; put it into a ſtew-pan with ſome very rich gravy, or cullis, ſtew it till

till tender; thicken the gravy with ſome flour, let it be very reliſhing; ſqueeze in a little juice of lemon.

Veal Blanquets.

TAKE a piece of veal which has been roaſted (but not over done) cut it into thin ſlices, take from it the ſkin and griſtles; put ſome butter over the fire with ſome chopped onions; fry them a little, then ſhake a little flour over them; ſhake the pan round, and put in ſome veal gravy, a bunch of ſweet herbs, and ſome ſpice; then put in the veal, with the yolks of two eggs beat up with cream, a grated nutmeg, ſome parſley ſhred ſmall, ſome lemon-peel grated, and a little of the juice; ſtir it one way till it is thick and ſmooth, and put it in the diſh.

A Breaſt of Veal in Hodge-podge.

CUT the briſket of a breaſt of veal into little pieces, and every bone aſunder; then flour it, and put half a pound of good butter into a ſtew-pan. When it be hot, throw in the veal, fry it all over of a fine light brown, and then have ready a tea-kettle of boiling water; pour it into the ſtew-pan, fill it up, and ſtir it round: throw in a pint of green peas, a whole lettuce clean waſhed, two or three blades of mace, a little whole pepper tied 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 be boiled to your palate, if you would have ſoup made of it; but if you would have only ſauce to eat with the veal, you muſt ſtew it till there be 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: if you have no peas, pare three or four cucumbers, ſcoop out the pulp, and cut it into thin pieces; then take four or five heads of cellery waſhed clean, 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. If you would make a very fine diſh of it, fill the inſide of your lettuce with forcemeat, and tie the top cloſe with a thread, and ſtew it till there be juſt enough for the ſauce: ſet the lettuce in the middle, and the veal round, and pour the ſauce all over it. Garniſh your diſh with raſped bread, made into figures with your fingers.

A Leg

A Leg of Veal in Diſguiſe.

LARD the veal with ſlips of bacon, and a little lemon-peel cut very thin; make a ſtuffing as for a fillet of veal, only mix with it half a pint of oyſters chopped ſmall; put it into a veſſel, and cover it with water; let it ſtew very gently till quite tender; take it up, and ſkim off the fat; ſqueeze ſome juice of lemon, ſome muſhroom-ketchup, the crumb of a roll grated fine, and half a pint of oyſters, with a pint of cream, a piece of butter rolled in flour: let the ſauce thicken upon the fire; put the veal in the diſh, pour the ſauce over it; garniſh with oyſters dipped in butter and fried, and with thin ſlices of toaſted bacon.

A Veal Florentine.

MINCE two veal kidneys, with their fat, very ſmall, a few currants, with the yolks of four or five eggs boiled hard and chopped ſmall, a pippin cut fine, ſome crumbs of bread, ſome candied lemon-peel cut ſmall, ſeaſoned with nutmeg, cloves, ſalt, mace, a little mountain, and ſome orange-flower water; lay ſome puff paſte at the bottom of the diſh, put in the florentine, and cover it with puff paſte: it muſt be baked in a ſlow oven.

To collar a Breaſt of Veal.

TAKE a breaſt of veal, pick off all the fat and meat from the bones; beat up the yolks of two eggs, and rub over it with a feather; take ſome crumbs of bread, a little grated nutmeg, ſome beaten mace, a little pepper and ſalt, with a few ſweet herbs, and a little lemon-peel cut ſmall, and ſtrew over it: put a thick ſkewer into it to keep it together; roll it up tight, and bind it very cloſe with twine; roll a veal caul over it, and roaſt it an hour and a quarter; before it is taken up, take off the caul, ſprinkle ſome ſalt over it, and baſte it with butter; let the fire be briſk, and the veal of a fine brown; when it is taken up, cut it in three or four ſlices, lay it in the diſh; boil the ſweetbread, cut it in ſlices, and lay round it (ſome like it larded); pour over it white ſauce, which muſt be made as follows:

A pint of good veal gravy, half an anchovy, a tea-ſpoonful of muſhroom-powder; let it boil up, then put in half a pint of cream, and the yolks of two eggs well beat; juſt ſtir it over the

the fire, but do not let it boil, or the cream will curdle; put in ſome pickled muſhrooms juſt before it is ſent to table.

Rolled Veal.

BONE the thin end of a breaſt of veal; ſtrew over it a good deal of parſley, pepper, and ſalt, to make it ſavoury, a little nutmeg, grated lemon-peel, and ſome ſweet herbs; roll it tight, ſew it up, put it into a ſtew-pan that will juſt hold it, with the bones, and water to cover it, ſome whole pepper, a bit of lemon-peel, an onion, and a little ſalt; boil it till tender: it will keep a week in cold weather. It may be eat cold, but it is better cut in ſlices, dipped in egg, then in bread crumbs, and fried; thicken ſome of the liquor with a little flour; add pickled muſhrooms, a little cream, ketchup, and a few morells, pepper, and ſalt; pour the ſauce into the diſh, lay in the veal: five ſlices make a pretty diſh.

Loin of Veal en Epigram.

HAVING roaſted a fine loin of veal, take it up, and carefully take the ſkin off the back part of it without breaking; cut out all the lean meat, but mind and leave the ends whole, to hold the following mince-meats: mince all the meat very fine with the kidney part, put it into a little veal gravy, enough to moiſten it, with the gravy that comes from the loin: put in a little pepper and ſalt, ſome lemon-peel ſhred fine, the yolks of three eggs, a ſpoonful of ketchup, and thicken it with a little butter rolled in flour: give it a ſhake or two over the fire, and put it into the loin, and then pull the ſkin over. If the ſkin ſhould not quite cover it, give it a brown with a hot iron, or put it into an oven for a quarter of an hour: ſend it up hot, and garniſh with barberries and lemon.

Shoulder of Veal à la Piedmontoiſe.

CUT the ſkin off a ſhoulder of veal ſo that it may hang at one end; 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 when it be juſt tender, take it up: then take ſorrel, ſome lettuce chopped ſmall, and ſtew them in ſome butter, with parſley, onions, and muſhrooms. When the herbs be 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

the ſkin, lay the ſtewed 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 up hot, with ſome good gravy in the diſh. The French ſtrew it over with Parmeſan before they ſend it to the oven.

Shoulder of Veal rolled, ſtewed in a Braize.

BONE it; ſpread it as broad as poſſible; ſpread over it ſome forced-meat; lay on that, at little diſtances, long ſlips of ham and bacon; place in the intervals, firſt anchovy, then onion, muſhrooms, parſley, hard yolks of eggs, and ſo on, all chopped; then lay over them what forced-meat is left; roll it up very tight, bind it with tape or in a cloth: put into a ſtew-pan ſome ſlices of bacon, beef, and onion, then the rolled veal, carrot, ſweet herbs, pepper, and ſalt, then more ſlices of beef and bacon, with what hot water is ſufficient; ſtew it till tender, take it out, wipe it very clean, ſtrain the liquor through a piece of dimity; take what is neceſſary of it, with a ladle full of cullis; thicken the ſauce, make it palatable; add juice of orange or lemon; ſerve it hot for a firſt courſe, or when cold ſlice it; ſtrain the liquor as before directed, which will jelly; lay ſome of it round the ſliced veal.

A Poloe of Veal.

TAKE a pound of rice, put to it a quart of veal broth, ſome mace, and a little ſalt; ſtew it over a very ſlow fire till it is thick; butter the bottom of the ſtew-pan, beat up the yolks of ſix eggs, and ſtir into it; then take a diſh, butter it, lay ſome of the rice at bottom, and put upon it a neck or breaſt of veal, half-roaſted, cut into five or ſix pieces; lay the veal cloſe together in the middle, and cover it all over with rice; waſh the rice over with the yolks of eggs, and bake it an hour and a half, then open the top, and pour in ſome good thick gravy; ſqueeze in the juice of an orange.

A Portugueſe Poloe.

TAKE a leg of veal, about twelve or fourteen pounds, cut into pieces; an old cock or hen, ſkinned, and cut alſo into pieces, bones and all; put them into a veſſel with three gallons of water, eight or ten blades of mace, half a pound of bacon, two onions, and ſix or eight cloves; cover them cloſe, and boil them very ſlowly till the liquor is half waſted, and the meat is quite boiled down (this muſt be done the day before it

is wanted); the next day put this liquor into a ſaucepan, with a pound of rice, and let it ſtand over a very ſlow fire till the rice is very thick and dry; great care muſt be taken that it does not burn: turn it into a diſh; garniſh with hard eggs, in quarters. It is generally eat with roaſt fowls, in another diſh.

A Grenade of Veal.

CUT ſome thin ſlices from a fillet of veal of a moderate breadth, and lard them half way with bacon; then take a dozen ſquab pigeons, let them be picked and truſſed; put them into a pan of boiling water; let them lie in it two or three minutes; ſet a ſtew-pan upon the fire with ſome good gravy, put into it a dozen of muſhrooms, picked and ſliced, and three veal ſweetbreads cut and ſliced; put the pigeons to theſe ingredients, and ſet the ſtew-pan over a very ſlow fire; when the pigeons and ſweetbreads are enough, thicken the gravy with ſome rich cullis: add ſome cock's combs, and ſome artichoke-bottoms ſhred ſmall; let theſe ſtew a little while, and then ſet them to cool.

Cut ſome thin ſlices of ham and bacon, put in ſome forced-meat, then the larded veal into a ſtew-pan, and put the ham and bacon over it, and put in ſome yolks of eggs over the ham and veal, and then more forced-meat; then put in the ragout of pigeons, and turn the ſlices of veal and bacon; put over them more forced-meat, rubbed over with yolks of eggs; cover them with ſlices of bacon: cover the ſtew-pan cloſe, and put fire over and under it; take care it does not burn; when done, turn it into a hot diſh, take off the bacon, ſkim off the fat, put in ſome veal-cullis, and ſerve it hot.

Terrine of Veal Griſtles.

TAKE a good quantity of veal griſtles, from the breaſt or any other part; waſh them in two or three waters, then ſet them on a ſieve to drain; put ſome butter into a ſtew-pan, ſet it over a ſlow fire; put in a piece of butter when it boils, which is when it has done hiſſing; put in the griſtles, and an onion ſhred very fine, ſome pepper and ſalt, ſome ſweet herbs ſhred fine, and ſome flour; let theſe fry a little, then pour in ſome gravy, and let them ſtew: then cut to pieces three good cabbages, or imperial lettuces, and put them in to ſtew; when it is enough ſkim off the fat, then pour in ſome cullis of ham or bacon, and ſerve it up.

Veal Collops.

CUT them about five inches long, not ſo broad, and not too thin; rub them with eggs, and ſtrew over them ſome crumbs of grated bread, parſley chopped, grated lemon-peel, pepper, ſalt, and nutmeg, with a few leaves of thyme ſhred ſmall; ſet them before the fire in a diſh or Dutch oven; baſte them; when a nice brown, turn them; thicken ſome rich gravy with a little flour; add ketchup, chyan, muſhrooms, and hard yolks of eggs; boil this up, and pour it over them.

Scotch Collops.

CUT them from the leg; fry them a good brown, but not too much; take ſome good gravy, thicken it with a little flour, boil it a few minutes; add chyan, ketchup, truffles, morells, ſalt, muſhrooms pickled, grated lemon-peel; ſimmer this up, juſt heat the collops through, add what gravy came from them, but do not let them boil, or they will be hard, which is a great fault; add force-meat balls, hard yolks of eggs; lay round little ſlices of bacon notched and toaſted; ſliced lemon.

Scotch Collops, white.

PUT a lump of butter into a ſtew-pan, ſet it at a diſtance over a gentle fire; when the butter is juſt melted, lay in the collops, keep turning them till there appears a thickiſh gravy; put this into an earthen pan, put more butter and more collops in the ſame manner, till all are done; then pour the gravy from them into a ſtew pan, with a little cream, mixed with a little flour, white pepper, ſalt, lemon-juice, or pickled muſhrooms, and a few oyſters; boil this up, put in the collops, heat them through. Forced-meat balls boiled may be added.

Veal Cutlets.

CUT part of the neck into cutlets; ſhorten them, fry them a nice brown; ſtew them in ſome good gravy till tender, with a little flour mixed ſmooth in it; then add ketchup, chyan, ſalt, a few truffles and morells, pickled muſhrooms. Forced-meat balls may likewiſe be added.

Cutlets in Ragout.

TAKE ſome large cutlets from the fillet; beat them flat, and lard them; ſtrew over them ſome pepper, ſalt, crumbs of bread, and ſhred parſley; then make a ragout of veal ſweet-

breads and muſhrooms; fry the cutlets in melted bacon, of a fine brown; then lay them in a hot diſh, and pour the ragout boiling hot over them.

Cutlets with ſour Sauce.

CUT them moderately thick; put them into a ſaucepan covered with water, when half done let them drain and cool; make a thin batter of eggs and a little flour; ſet a frying-pan on the fire with ſome hog's lard; when it is hot, dip the cutlets in the batter, and make them a fine brown. For ſauce—verjuice, ſalt, and pepper; mix it, and ſend it up with the cutlets. Thoſe that diſlike this ſauce, may dreſs them with gravy or cullis.

Bombarded Veal.

HAVING cut out of a fillet of veal 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) here and there with very little bits of lemon-peel: make a well-ſeaſoned forcemeat of veal, bacon, ham, beef ſuet, and an anchovy well beaten; make another tender forcemeat of veal, beef ſuet, muſhrooms, ſpinach, parſley, thyme, ſweet-marjoram, winter-ſavory, and green onions, ſeaſoned with pepper, ſalt, and mace, and beat it well; make a round ball of the other forcemeat, and ſtuff it into the middle of this; then roll it up in a veal caul, and bake it; tie up what is left 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 ſtew it gently till it be enough: ſkim off the fat, put in ſome truffles and morells, and ſome muſhrooms. Your forcemeat being baked enough, lay it in the middle, the veal round it, and the tongues fried and laid between: cut the boiled into ſlices, fry them, and throw them all over; pour the ſauce on them, and garniſh with lemon. You may, if you pleaſe, add artichoke-bottoms, ſweetbreads, and cock's combs.

Veal Olives.

CUT them thin from the fillet (if it is large, one ſlice will make three olives); rub over them ſome yolk of egg, ſtrew on them ſome bread crumbs, mixed with parſley chopped, lemon-peel grated, pepper, ſalt, and nutmeg; lay on every piece a thin

thin ſlice of bacon, not too fat; roll them up tight, ſkewer them with ſmall ſkewers, rub the outſide with egg, roll them in bread crumbs, &c. lay them in the Dutch oven, let them do without burning; they take a good deal of time, as they are thick. Pour the following ſauce into the diſh—Take a pint of good gravy, thicken it with flour; add ketchup, chyan, pickled muſhrooms: boil this up a few minutes: forced-meat balls may be added.

Veal Olives A-la-mode.

TAKE two pounds of veal; beat it fine, as for forced-meat; the yolks of two eggs, two anchovies, half a pound of marrow, a few muſhrooms, pickled or freſh, half a pint of oyſters, ſome thyme, ſweet marjoram, parſley, ſpinach, lemon-peel, ſalt, pepper, nutmeg, and mace, finely beaten; mix all well together: take a veal caul, lay a layer of bacon, and a layer of the ingredients, roll it in the veal caul, and either roaſt or bake it; when it is done, cut it into ſlices, lay it in the diſh, and pour good gravy over it.

Fried Veal with Lemon.

CUT ſome ſlices of veal the breadth of three fingers, and twice that length, and the thickneſs of a crown-piece; make a ſeaſoning of ſweet herbs, ſome grated bread, pepper, ſalt, and a little nutmeg; beat up the yolks of two eggs (without the whites); ſet on a frying-pan with a piece of butter, when it is boiling hot dip the veal in the egg, and then in the ſeaſoning; cover them with it very thick; throw them into the pan and brown them; put them into a hot diſh, and ſqueeze a lemon over them: pour the fat out of the pan, put in ſome gravy or cullis, ſqueeze in ſome lemon, ſhake it round the pan till it is boiling hot, and then pour it over the veal; if it is not thick enough, mix a little flour and gravy in a baſon, and then pour it into that in the frying-pan; let it boil, and ſerve it up.

To dreſs cold Veal.

FRY the veal brown, then put it where the butter may drain off; afterwards ſtew it with an equal quantity of white wine and vinegar; ſeaſon it to the taſte; throw the ſuckers of artichokes, with the horny part cut off, into it when the veal is put in.

Cold Veal haſhed.

DO it as the cold calf's head; or when ſliced, flour it, put it into a little gravy, with grated lemon-peel, pepper, ſalt, and ketchup; boil it up; add a little juice of lemon: ſerve round it toaſted ſippets.

Minced Veal.

CUT the veal very fine, but do not chop it; take a little white gravy or water, but gravy is better; a little cream or milk, a bit of butter rolled in flour, and ſome grated lemon-peel; let theſe boil till like a fine thick cream; flour the veal, ſhake a little ſalt, and ſome white pepper over it; put it into the ſaucepan to the other ingredients, and let it be quite hot: it muſt not boil after the veal is in, or it will be hard; before it is taken up, ſqueeze ſome juice of lemon into it.

If it is agreeable, put ſippets under it.

To collar a Breaſt of Veal to eat cold.

BONE a breaſt of veal neatly; make a ſeaſoning of ſcalded parſley chopt ſmall, a little winter-ſavory, thyme, ſweet-marjoram, and a few leaves of ſage likewiſe chopt ſmall; a little grated lemon-peel, ſome beaten cloves, mace, pepper, and ſalt: half a dozen anchovies cut ſmall; ſtrew this over the veal, roll it up very tight, and bind it cloſe with narrow tape; tie it in a cloth, boil it very tender in vinegar and water; put in ſome cloves, mace, pepper, and ſalt; do not put in the collar till the liquor boils; when it is tender take it up, and when both are cold, take off the cloth, lay it in a pan, and pour the liquor over it; if it does not keep, ſtrain it through a coarſe cloth; boil it and ſcum it, wipe the collar dry; ſtrain the liquor again through a piece of dimity after it is boiled, and when cold pour it over the collar, and tie it up very cloſe.

A breaſt of mutton done the ſame way eats very well.

Breaſt of Veal in Galantine.

BONE a breaſt of veal, and beat it quite flat; then make a ſeaſoning with ſweet herbs, parſley, thyme, ſome grated lemon-peel mixed with pepper, ſalt, and grated nutmeg; ſtrew this mixture over the veal, roll it up round as tight as poſſible, and tie it up in a napkin; put it into a ſmall pot, with ſome good broth, juſt enough to cover it; put in a bunch of ſweet herbs; let it ſtew two hours: when the liquor is a good deal reduced,

reduced, put in a pint of mountain and ſome bruiſed mace; let it boil up two or three times, then take it off, and ſet it to cool in the liquor: when it is quite cold, take off the napkin and ſet by the veal. Some like it ſent to table whole, but it is better cut in ſlices.

To boil Veal like Sturgeon.

TAKE a ſmall delicate fillet of veal, from a cow calf; take off the ſkin, and then lard it all over, top, bottom, and ſides, with ſome bacon and ham; put into a ſtew-pan ſome ſlices of bacon and veal; ſtrew over them ſome pepper, ſalt, and ſweet herbs; then put in the fillet with as much broth as will juſt cover them; cover the ſtew-pan very cloſe, and let them ſimmer very gently: when the veal is near enough, put in a bottle of white wine, an onion ſhred, a few cloves, a little mace; put on the cover of the ſtew-pan, ſet it over a ſtove, and lay ſome charcoal upon it; when it has been kept hot ten minutes, take it off the fire, and remove the charcoal. If it is intended to be eat hot, the following ſauce muſt be made while it is ſtewing—Set on a ſauce-pan, with a glaſs of gravy, a glaſs and a half of vinegar, half a lemon ſliced, a large onion ſliced, and a good deal of pepper and ſalt; boil this a few minutes, and ſtrain it; lay the meat in a diſh, and pour the ſauce over it. If it is to be eat cold, it muſt not be taken out of the liquor it is ſtewed in, but ſet by to cool all night, and it will be exceeding good.

To pot Veal.

TAKE a part of a knuckle or fillet of veal, that has been ſtewed, or bake it on purpoſe for potting; beat it to a paſte, with butter, ſalt, white pepper, and mace, pounded; preſs it down in pots, and pour over it clarified butter.

Marbled Veal.

DO the veal as above; boil a tongue very tender, ſlice it, beat it with butter, white pepper, and mace pounded; put a layer of veal in the pot, then ſtick in lumps of tongue; fill up the ſpaces with the veal, pour over clarified butter. It makes a pretty diſh ſliced.

Veal in Jelly.

CUT a piece out of the leg; put it into a ſtew-pan, with as much veal broth as will be ſufficient for the jelly; when reduced, ſome Madeira, an onion, a bunch of ſweet herbs, half a lemon,

a lemon, pepper, ſalt, a little mace, and a ſlice or two of boiled ham; let this ſtew till the veal is tender; ſtrain the liquor through a piece of dimity, the rough ſide upward, firſt dipped in cold water; then boil in it two ounces of iſinglaſs, and add lemon-juice, wine, &c. as may be neceſſary: paſs it through a bag: the veal ſhould be wiped clean before it is cold, and may be put into the jelly in the ſame manner as a chicken; or lay the veal in a plate, break the jelly a little, and heap upon it.

Veal Ham.

TAKE a leg of veal, cut ham-faſhion, two ounces of ſalt petre, one pound of bay, and one of common ſalt, and one ounce of juniper-berries bruiſed; rub it well into the veal; lay the ſkinny ſide downwards at firſt, but let it be well rubbed and turned every day for a fortnight, and then let it be hung in wood ſmoke for a fortnight. It may be boiled, or parboiled and roaſted.

CALVES HEADS.

Calf's Head boiled.

WASH it very clean, parboil one half, beat up the yolk of an egg, and rub it over the head with a feather, then ſtrew over it a ſeaſoning of pepper, ſalt, thyme, parſley chopt ſmall, ſhred lemon-peel, grated bread, and a little nutmeg; ſtick bits of butter over it, and ſend it to the oven; boil the other half white in a cloth, put them both into a diſh; boil the brains in a bit of cloth, with a very little parſley, and a leaf or two of ſage; when they are boiled, chop them ſmall, and warm them up in a faucepan, with a bit of butter, and a little pepper and ſalt; lay the tongue, boiled and peeled, in the middle of a ſmall diſh, and the brains round it; have in another diſh bacon or pickled pork; greens and carrots in another.

To haſh a Calf's Head, white.

BOIL half a calf's head in milk and water, cut it in ſlices; when cold flour it, and put it into a ſtew-pan, with ſome veal gravy, a little beaten mace, a little ſalt, a few morells, a few artichoke-bottoms parboiled, ſome oyſters with their beards taken off, ſtewed in a good piece of butter rolled in flour; put in the liquor, the yolks of two eggs well beat, half a pint of cream; ſtir all together till it is of a good thickneſs, and

juſt

juſt before it is taken up, put in ſome pickled muſhrooms, and a little of their liquor; if they are put in before, the cream is apt to turn. Garniſh with forced-meat balls ſtewed. Parboil the brains in a bit of cloth, and chop them ſmall; put them into a ſaucepan, with a bit of butter, a little white pepper and ſalt; make them quite hot, and fill ſome patties; fill others with ſtewed forced-meat and oyſters: garniſh the calf's head with them.

Calf's Head haſhed, brown.

HALF the head only ſhould be haſhed, as a whole one makes too large a diſh; parboil it, when cold cut it into thin ſlices, and the tongue; flour it pretty well, and put it into a ſtew pan with ſome good gravy, a quart or more, a glaſs of Madeira, an anchovy wiped and boned, a little pounded cloves, chyan, a piece of lemon-peel; let theſe ſtew gently three quarters of an hour; then add ſome ketchup, a few truffles and morells, firſt waſhed; pickled or freſh muſhrooms; if freſh, a little juice of lemon; ſtew theſe together a few minutes; add forced-meat balls fried, and hard yolks of eggs. Dip the brains in hot water, ſkin them, beat them fine, and mix them with a little grated lemon-peel, parſley chopped, and ſavory herbs, ſavory ſpice, chyan, ſalt, bread crumbs, and yolk of egg; fry theſe in ſmall cakes; garniſh the haſh with them, oyſters fried, and ſliced lemon. If for a large company, boil the other half of the head, rub it over with yolk of egg, ſtrew on bread crumbs, with pepper, ſalt, a little nutmeg, grated lemon-peel, and chopped parſley; baſte it before the fire, let it be a nice brown, lay it on the haſh.

To ſtew a Calf's Head.

LET it be well waſhed, and laid in water for an hour; take out the brains, bone it, take out the tongue and the eyes; make a forced-meat with two pounds of beef ſuet, and as much lean veal, two anchovies boned and waſhed clean, the peel of a lemon, and a nutmeg grated, with a little thyme; chop all theſe together, and ſome ſtale bread grated; beat up the yolks of four eggs and mix with them. Make part of this forced-meat into fifteen or twenty balls; then boil five eggs hard, half a pint of oyſters waſhed clean, and half a pint of freſh muſhrooms, if they are to be got: mix theſe with the reſt of the forced-meat, and ſtuff the head from where the bones were taken; tie it up carefully with a packthread, put it into two quarts

quarts of gravy, with a blade or two of mace; let it be close covered, and it muſt ſtew very ſlowly two hours. While the head is ſtewing, beat up the brains with ſome lemon-thyme and parſley ſhred very fine, ſome grated nutmeg, and the yolk of an egg mixed with it; fry half the brains in dripping, in little cakes, and fry the balls. When the head is done, keep it hot, with the brain-cakes and balls, before the fire; ſtrain off the liquor the head was ſtewed in, add to it ſome ſtewed truffles and morells, and a few pickled muſhrooms; put in the other half of the brains chopped, boil them all up together, and let them ſimmer a few minutes; put the head into a hot diſh proper for the table, pour the liquor over it, lay the balls and the brain-cakes round it.

To roaſt a Calf's Head.

WASH the head very clean, take out the bones, and dry it very well with a cloth; make a ſeaſoning of beaten mace, pepper, ſalt, nutmeg, and cloves, ſome fat bacon cut very ſmall, and ſome grated bread; ſtrew this over it, roll it up, ſkewer it with a ſmall ſkewer, and tie it with tape; roaſt it, and baſte it with butter; make a rich veal gravy, thickened with butter, and rolled in flour.

Some like muſhrooms and the fat part of oyſters, but it is very good without.

The German Way of dreſſing a Calf's Head.

TAKE a large calf's head, with great part of the neck cut with it; ſplit it in half, ſcald it very white, and take out the jaw-bone; take a large ſtew-pan or ſauce-pan, and lay at the bottom ſome ſlices of bacon, then ſome thin beef-ſteaks, with ſome pepper and ſalt; then lay in the head, pour in ſome beef-broth, a large onion ſtuck with cloves, and a bunch of ſweet herbs; cover the ſtew-pan very cloſe, and ſet it over a ſtove to ſtew; then make a ragout, with a quart of good beef-gravy, and half a pint of red wine: let the wine be well boiled in the gravy: add to it two ſweetbreads parboiled and cut in ſlices, ſome cocks combs, oyſters, muſhrooms, truffles and morells; let theſe ſtew till they are tender: when the head is ſtewed, take it up, put it into a diſh, take out the brains, the eyes, and the bones; then ſlit the tongue, cut it into ſmall pieces, cut the eyes in pieces alſo, and chop the brains; put theſe into a baking-diſh, and pour ſome of the ragout over them, then take

the

the head, lay it upon the ragout, pour the reſt over it, and on that ſome melted butter; then ſcrape ſome fine Parmeſan cheeſe and ſtrew it over the butter, and ſend it to the oven; it does not want much baking, but only requires to be of a fine brown.

Cold Calf's Head haſhed.

CUT it into ſlices, flour it, put to it a little boiled gravy, a little white wine, ſome cream, a little ketchup, white pepper, ſalt, and nutmeg, a few oyſters and their liquor, ſhred lemon-peel; boil this up gently together; a few pickled or freſh muſhrooms, and a little lemon-juice, or lemon-juice only. This may be enriched with truffles and morells parboiled, forced-meat balls, and hard eggs.

To collar a Calf's Head.

TAKE a calf's head with the ſkin on, ſcald off the hair, parboil and bone it; the fore part muſt be ſlit: boil the tongue, peel it, and cut it into thin ſlices, and the palate with it; put them with the eyes into the middle of the head; take ſome pepper, ſalt, cloves, mace, and beat them, nutmeg grated, ſcalded parſley, thyme, ſavory, and ſweet marjoram, cut very ſmall; beat the yolks of three or four eggs, ſpread them over the head, and then ſtrew on the ſeaſoning, roll it up very tight, and tie it round with tape; boil it gently for three hours, in as much water as will cover it: when the head is taken out, ſeaſon the pickle with ſalt, pepper, and ſpice; alſo a pint of white wine vinegar: when it is cold put in the collar, and when ſent to table cut it in ſlices.

To collar a Calf's Head to eat like Brawn.

TAKE the head with the ſkin and hair on, ſcald it till the hair will come off, then cleave it down, and take out the brains and the eyes, waſh it very clean, and put it into a pot of clean water; boil it till the bones will come out; then ſlice the tongue and ears, and lay them all even; throw a handful of ſalt over them, and roll it up quite cloſe into a collar; boil it near two hours; when the head is cold, put it into brawn pickle.

Mock Turtle.

TAKE a calf's head and ſcald off the hair, as from a pig, then clean it, cut off the horny part in thin ſlices, with as little of the lean as poſſible; chop the brains; have ready between a quart and three pints of ſtrong mutton or veal gravy, with

with a quart of Madeira wine, a large tea-ſpoonful of chyan, a large onion cut very ſmall, half the peel of a large lemon, ſhred as fine as poſſible, a little ſalt, the juice of four lemons, and ſome ſweet herbs cut ſmall; ſtew all theſe together till the head is very tender; let them ſtew about an hour and a half, then have ready the back ſhell of a turtle, lined with a paſte made of flour and water, which muſt firſt be ſet in the oven to harden, then put in the ingredients, and ſet it into the oven to brown; when that is done, lay the yolks of eggs boiled hard, and forced-meat balls round the top.

Some parboil the head the day before, take out the bones, and then cut it into ſlices.

SWEETBREADS.

Sweetbreads roaſted.

PARBOIL them; when cold, lard them with bacon, and roaſt them in a Dutch oven, or on a poor man's jack. For ſauce—plain butter, ketchup and butter, or lemon ſauce.

To fry Sweetbreads.

CUT them in long ſlices, beat up the yolk of an egg, and rub it over them with a feather; make a ſeaſoning of pepper, ſalt, and grated bread; dip them into it, and fry them in butter. For ſauce—ketchup and butter, with gravy or lemon-ſauce; garniſh with ſmall ſlices of toaſted bacon and criſped parſley.

White Fricaſſee of Sweetbreads.

SCALD and ſlice them as before; thicken ſome veal gravy with a bit of butter mixed with flour, a little cream, ſome grated lemon-peel, and nutmeg, white pepper, ſalt, a little muſhroom powder and liquor; ſtew this a little, put in the ſweetbreads, ſimmer them, ſhaking the pan; ſqueeze in a little lemon-juice.

Brown Fricaſſee of Sweetbreads.

SCALD two or three, ſlice them, dip them in the yolk of an egg, mixed with pepper, ſalt, nutmeg, and a little flour: fry them a nice brown; thicken a little good gravy with ſome flour: boil it well; add chyan, ketchup, or muſhroom-powder, a little juice of lemon; ſtew the ſweetbreads in this a few minutes; garniſh with lemon.

A Ra-

A Ragout of Sweetbreads.

PARBOIL them, rub them with yolk of egg; ſtrew on bread crumbs, lemon-peel, nutmeg, pepper, and ſalt; roaſt them in a Dutch oven; thicken ſome good gravy with a little flour; add ketchup, chyan, a little juice of lemon; boil this up, pour it to the ſweetbreads; artichoke bottoms may be added, cut into quarters; cut lemon or orange-peel like ſtraws for garniſh.

Sweetbreads forced.

PARBOIL them as for a ragout; put forced-meat in a caul in the ſhape of a ſweetbread; roaſt that in a Dutch oven; thicken a little good gravy with flour; add ketchup, a little grated lemon-peel, pepper, ſalt, and nutmeg; boil it up, with a few pickled muſhrooms, or lemon-juice. Let the ſweetbreads ſtew a little in this gravy; then lay the forced-meat in the middle; the ſweetbreads at the ends.

Sweetbreads larded.

PARBOIL two or three ſweetbreads; when cold, lard them down the middle with little bits of bacon, on each ſide with bits of lemon-peel, on each ſide that with a little pickled cucumber cut very ſmall; ſtew them gently in cullis or rich gravy, thickened with a little flour; add muſhroom powder, chyan, and ſalt, if neceſſary; a little lemon-juice. Garniſh with pickles.

Sweetbreads and Palates fricaſſeed.

PARBOIL a ſweetbread or two; ſtew two or three palates till very tender; blanch them, cut them in pieces, and ſlice the ſweetbread; dip theſe in egg, ſtrew over them very fine bread crumbs, ſeaſoned with pepper, ſalt, nutmeg, and pounded cloves; fry and drain them; thicken ſome good gravy with a little flour; add ketchup, chyan, ſalt if neceſſary; ſtew them in this about a quarter of an hour; a few pickled muſhrooms, or lemon-juice; lamb-ſtones may be added, parboiled and fried.

Or,

PALATES do very well alone, dreſſed as above; or with the ſweetbread roaſted, and put in the middle of the diſh.

To

To dreſs a Calf's Pluck.

BOIL the lights and part of the liver, roaſt the heart, ſtuffed with ſuet, ſweet herbs, and a little parſley, all chopt ſmall, a few crumbs of bread, ſome pepper, ſalt, nutmeg, and a little lemon-peel; mix it up with the yolk of an egg.

When the lights and liver are boiled, chop them very ſmall, and put them in a ſaucepan with a piece of butter rolled in flour, ſome pepper and ſalt, with a little lemon or vinegar, if agreeable; fry the other part of the liver as before mentioned, with ſome little ſlices of bacon; lay the mince at the bottom, the heart in the middle, and the fried liver and bacon round, with ſome criſped parſley. For ſauce—plain butter. It is a large diſh, but it may be eaſily diminiſhed.

A Scotch Haggas.

CHOP the heart, lights, and chitterlings of a calf, with a pound of ſuet cut very fine, ſeaſoned with pepper and ſalt; mix it with a pound of the beſt Scotch oatmeal; roll it up, and put it into a calf's bag; a pint of good cream, with a little allſpice and beaten mace mixed with it is very good, but ſome like it better without.

To make it ſweet.

TAKE the chitterlings, heart, lights, and ſuet, with ſome grated nutmeg, a pound of currants waſhed and picked, a pound of raiſins ſtoned and chopped, and half a pint of mountain, mixed well together, let it boil in the calf's bag two hours; it muſt be ſent to table in the bag.

CALF's LIVER.

To roaſt a Calf's Liver.

SPIT it, and then lard it with bacon. For ſauce—good gravy.

A Calf's Liver ſtewed.

LARD the liver, and put it into a ſtew-pan, with ſome ſalt, whole pepper, a bundle of ſweet herbs, an onion, and a blade of mace; let it ſtew till tender, then take it up, cover it to keep hot; ſtrain the liquor it was ſtewed in, ſkim off all the fat, thicken it with a piece of butter rolled in flour, and pour it over the liver.

Calf's Liver fried.

CUT it in ſlices, and fry it in good beef-dripping or butter; let the pan be half full, and put the liver in when it boils, which is, when it has done hiſſing: have ſome raſhers of toaſted bacon, and lay round it, with ſome parſley criſped before the fire: always lay the bacon in boiling water before it is either broiled, fried, or toaſted, as it takes out the ſalt, and makes it tender. Sauce—plain melted butter, a little poured over the liver, the reſt in a ſauce-boat.

Calf's Chitterlings.

CLEAN ſome of the largeſt of the calf's guts, cut them into lengths proper for puddings, tie one of the ends cloſe; take ſome bacon, and cut it like dice, and a calf's udder, and fat that comes off the chitterlings; chaldran blanched and cut alſo; put them into a ſtew-pan, with a bay-leaf, ſalt, pepper, eſchalot cut ſmall, ſome pounded mace, and Jamaica pepper, with half a pint or more of milk, and let it juſt ſimmer; then take off the pan, and thicken it with four or five yolks of eggs, and ſome crumbs of bread; fill the chitterlings with this mixture, which muſt be kept warm, and make the links like hogs-puddings; before they are ſent to table, they muſt be boiled over a moderate fire; let them cool in their own liquor: they ſerve in ſummer, when hogs-puddings are not to be had.

To ſtew Calf's Feet.

TAKE a calf's foot, divide it into four pieces, put it to ſtew with half a pint of water; pare a potatoe, take a middling onion peeled and ſliced thin, ſome beaten pepper, and ſalt; put theſe ingredients to the calf's foot, and let them ſimmer very ſoftly for two hours: it is very good.

Fricaſſee of Calf's Feet.

BOIL them, and take out the long bones, ſplit them, and put them into a ſtew-pan, with ſome veal gravy, and a very little white wine; beat the yolks of two or three eggs with a little cream, and put to them a little grated nutmeg, ſome ſalt, and a piece of butter; ſtir it till it is of a proper thickneſs.

Ragout of Calf's Feet.

BOIL the feet, bone and cut the meat in ſlices, brown them in

in the frying-pan, and then put them in ſome good beef gravy, with morells, truffles, pickled muſhrooms, the yolks of four eggs boiled hard, ſome ſalt, and a little butter rolled in flour. For a ſick perſon, a calf's foot boiled, with parſley and butter, is eſteemed very good.

Mock Turtle.

TAKE two calf's feet, and one chicken, cut them into pieces as for a fricaſſee; make the ſeaſoning with three large onions, a large handful of parſley, and a few ſweet herbs; chop them all together; then ſeaſon the meet: let the calf's feet ſtew two hours and a half in three quarts of water; then put in the chicken, let it ſtew half an hour; then take the juice of two lemons, a tea-cup full of Madeira wine, ſome chyan pepper; put that in laſt: let it ſtew all together half an hour, and ſerve it up in a ſoup-diſh.

Forced-meat balls of veal may be laid at top, and hard eggs.

To make ſavoury Jelly.

BOIL either two or four calf's feet, according to the quantity which is wanted, with iſinglaſs, to make it a ſtiff jelly; one ounce of picked iſinglaſs to two feet is about ſufficient, if the iſinglaſs is very good; boil with theſe a piece of lemon-peel, an onion, a bunch of ſweet herbs, ſome pepper-corns, a few cloves, a bit of mace, nutmeg, and a little ſalt; when the jelly is enough, ſtrain it; put to it juice of lemon, and white wine, to the taſte; boil it up, pulp it through a bag till fine; the white of an egg may be added before it is boiled.

Directions how to chooſe Mutton.

YOUNG mutton, if ſqueezed with the fingers, will feel very tender; if it is old, it will remain wrinkled, the fat will be alſo clammy and fibrous: in ram-mutton, the grain is cloſe, it is of a deep red, and the fat ſpongy: in ewe-mutton the fleſh is paler than in weather, and has a cloſer grain. Short-ſhanked mutton is reckoned the beſt.

Different Joints of Mutton.

Fore Quarter.

THE neck, breaſt, and ſhoulder: the two necks cut together are called the chine.

Hind Quarter.

THE leg and the loin: the two loins cut together are called the ſaddle. The head and pluck are generally ſold together.

To boil Mutton.

MUTTON ſhould be boiled a quarter of an hour to a pound: ſerve it with maſhed turnips and carrots, or caper ſauce—or to a neck, eſchalot ſauce.

To boil a Leg of Mutton with Cauliflower and Spinach.

CUT a leg of mutton veniſon-faſhion, and boil it in a cloth; have three or four cauliflowers boiled in milk and water, pull them into ſprigs, and ſtew them with butter, pepper, ſalt, and a little milk; ſtew ſome ſpinach in a ſauce-pan; put to the ſpinach a quarter of a pint of gravy, a piece of butter and flour; when it is enough put the mutton in the middle, the ſpinach round it, and the cauliflower over all; the butter the cauliflower was ſtewed in muſt be poured over it, and it muſt be melted like a fine ſmooth cream.

To roaſt Mutton.

A leg of ſix pounds will take an hour and a quarter; of twelve pounds, two hours; a ſmall ſaddle an hour and a half, a large one near three hours. Paper a ſaddle: if garlic is not diſliked, ſtuff the knuckle part of the leg with two or three cloves of it: a breaſt will take half an hour at a briſk fire; a large neck, an hour; a ſmall one, a little more than half an hour; a ſhoulder near as much time as a leg. For ſauce—potatoes, pickles, ſallad, celery raw or ſtewed, broccoli, French beans, cauliflower; or to a ſhoulder of mutton, onion ſauce.

Mock Veniſon.

CUT a hind quarter of fat mutton like a haunch of veniſon; let it ſteep in the ſheep's blood for five or ſix hours, then let it hang in cold dry weather for three weeks, or as long as it will keep ſweet; rub it well with a cloth, then rub it over with freſh butter, ſtrew ſome ſalt over it, and a little flour; butter

a ſheet of paper, and lay over it, and another over that, or ſome paſte, and tie it round; if it is large, it will take two hours and a half roaſting; before it is taken up, take off the paper or paſte, baſte it well with butter, and flour it; let the jack go round very quick, that it may have a good froth. Sauce—gravy and currant-jelly.

To ſtuff a Leg of Mutton with Oyſters.

MAKE a forced-meat of beef-ſuet chopt ſmall, the yolks of eggs boiled hard, with three anchovies, a ſmall bit of onion, thyme, ſavory, and ſome oyſters, a dozen or fourteen, all cut fine; ſome ſalt, pepper, grated nutmeg, and crumbs of bread, mixed up with raw eggs; ſtuff the mutton under the ſkin in the thickeſt part, under the flap, and at the knuckle. For ſauce—ſome oyſter-liquor, a little red wine, an anchovy, and ſome more oyſters ſtewed and laid under the mutton.

Another Way.

CUT ſeveral holes in the mutton, beard ſome oyſters, and roll them in crumbs of bread and nutmeg; put three oyſters into each hole; if it is roaſted, cover it with a caul; but if it is boiled, put it in a cloth, and pour oyſter-ſauce all over it.

A Leg of Mutton au Hautgout.

LET it hang a fortnight in an airy place, ſtuff it with garlic, and rub it over with pepper and ſalt, and then roaſt it. Sauce—good gravy, with a large ſpoonful of red-wine boiled in it.

Leg of Mutton à-la-Daube.

TAKE a leg of mutton and lard it with bacon, half roaſt it, and then put it in as ſmall a pot as will hold it, with a quart of mutton gravy, half a pint of vinegar, ſome whole ſpice, bay-leaves, ſweet-marjoram, winter-ſavory, and ſome green onions; when it is tender, take it up, and make the ſauce with ſome of the liquor, muſhrooms, ſliced lemon, two anchovies, a ſpoonful of colouring, and a piece of butter; pour ſome over the mutton, and the reſt in a boat.

To boil a Leg of Mutton à-la-lore.

TAKE a leg of mutton of ſeven or eight pounds, let it hang as long as it will keep; beat it flat, and ſeaſon it with pepper, ſalt, and cloves; ſet a pot on the fire with ſome parſley at the bottom,

bottom, over that, ſome ſlices of bacon, and a bunch of ſweet herbs; then lay in the mutton, ſtrew over it ſome pepper and ſalt, a blade or two of mace, half a grated nutmeg, and as much water as will cover it; let it ſtew very gently, cloſe covered down; keep ſome water boiling to fill up the pot as the liquor waſtes: thus let it ſtew till the mutton is done: do not fill the pot up with water the laſt time, but with a pint of white-wine: when this is well boiled, take up the mutton, and lay it in the diſh.

Some make a ſauce for it, while it is ſtewing, with muſhrooms cut ſmall, two middling-ſized onions cut ſmall, a clove of garlic, and ſome leaves of tarragon, or ſome tops of garden-creſſes; put theſe together into a ſtew-pan, with a glaſs of oil, and another of white wine, a gill and a half of rich gravy, and a little juice of lemon; ſet theſe ingredients over a ſtove, take off the fat as it riſes, and taſte if there is acid enough in it; if not, add ſome more lemon. Thoſe who do not like this ſauce, may uſe ſtrong gravy thickened with butter.

Leg of Mutton à-la-Royale.

TAKE off all the ſkin, fat, and ſhank-bone; lard it with bacon, ſeaſon it with pepper and ſalt: take three or four pounds of thick-flank beef, or any lean piece, or a piece of leg of veal; let that alſo be larded, flour the meat, and brown them in a frying-pan; then put it into a pot, with three quarts of water, a bunch of ſweet herbs, an onion ſtuck with cloves, a few blades of mace, ſome pepper and ſalt, a glaſs of red-wine, and a little ketchup; let theſe ſtew very ſlowly for two hours, or till the meat is tender; there may be added truffles, morells, muſhrooms, and gravy, all or ſome of them, but it is good without; lay the mutton in the middle of the diſh, and cut the other meat in ſlices, and lay round it; ſtrain the ſauce over it.

A Ragout of a Leg of Mutton.

LET a ſmall leg of mutton hang as long as it will keep; cut thin collops from it the long way, pick out the ſinews, ſeaſon the meat with pepper and ſalt; ſtrew over it two or three eſchalots chopt, and a little parſley; flour it, put it into a ſtew-pan with a bit of butter; ſtir them till near done; put to them half a pint or more of cullis or good gravy, chyan, if neceſſary, a little ketchup or muſhroom-powder, more flour, if the ſauce is not thick enough; ſimmer the meat a few mi-

nutes, ſerve it directly, or it will grow hard; garniſh with pickles.

A Shoulder of Mutton with Rice.

TAKE a ſhoulder of mutton and half boil it, then put it in a ſtew-pan, with two quarts of mutton-gravy, a quarter of a pound of rice, a tea-ſpoonful of muſhroom-powder, with a little beaten mace, and ſtew it till the rice is tender; then take up the mutton and keep it hot; put to the rice half a pint of cream, and a piece of butter rolled in flour; ſtir it well round the pan, and let it boil a few minutes: lay the mutton in the diſh, and pour the rice over it.

A Shoulder of Mutton in Diſguiſe.

LET a ſhoulder be half-roaſted; then take it up, and cut off the two upper joints, and both the flaps, to make the blade round; ſcore the blade in diamonds; then ſtrew over it a little pepper and ſalt, ſome crumbs of bread, a little grated lemon-peel, and nutmeg; ſet it in the oven to brown; then cut the meat off the ſhank and the flaps in thin ſlices; put them to the gravy that runs from the mutton, and put a little good-made mutton gravy to it, with two ſpoonfuls of walnut ketch-up, one of the colouring, ſome chyan pepper, and one or two eſchalots cut ſmall; the meat muſt be done juſt tender; if it is done too much, it will be hard: thicken the ſauce with butter rolled in flour, lay the haſh in the diſh with the ſauce, and the blade-bone in the middle, which muſt be of a fine brown; put ſome pickles in the diſh.

Shoulder of Mutton haſhed.

CUT the blade-bone nicely off, ſcore it, pepper, ſalt, and broil it brown; cut the remainder or ſome of the meat into ſlices; thicken ſome good gravy or beef broth; add eſchalot chopped, ketchup, chyan, walnut-pickle; boil theſe together; put in the ſliced meat, ſhake it up till hot through; lay the blade-bone on the haſh; garniſh with pickles.

[Shoulder of mutton rolled. See *Shoulder of Veal.*]

To boil Mutton the Turkiſh Way.

LET the meat be cut in ſlices, waſh it in vinegar, put it in a pot, with whole pepper, rice, and two or three onions; ſtew theſe very ſlowly, and ſkim them very often: when it is tender take out the onions, and put ſippets in the diſh under them.

To

To ſtew a Loin of Mutton.

TAKE a loin of mutton cut into ſteaks, put it into a ſauce-pan, with water enough to cover it; ſtew it very gently, and when it has been ſkimmed once or twice, put into it three or four ſliced onions, ſome turnips, whole cloves, ſliced ginger, and a bunch of ſweet herbs, pepper, and ſalt; before it is taken up, put in ſome capers: put the meat when done upon ſippets, (if they are liked) and pour the ingredients over it.

Loin of Mutton forced.

BONE it; make a ſtuffing with bread-crumbs, parſley chopped, and ſweet herbs, grated lemon-peel, nutmeg, pepper, ſalt, ſuet chopped or butter, yolk of egg; put this where the bones were taken out, ſew it up, roaſt it: good gravy in the diſh.

To roaſt a Loin of Mutton the Turkiſh Way.

MAKE ſome ſtuffing of grated bread, ſome beef marrow, thyme, parſley, lemon-peel, ſavory, two ſmall anchovies, all chopped ſmall; two or three cloves, and beaten mace, mixed up with the yolks of two eggs; raiſe the ſkin of the loin, and put the ſtuffing under it; then faſten it down and roaſt it. Sauce—ſome good gravy, with a ſpoonful of red wine put into it.

To dreſs a Saddle of Mutton.

TAKE a ſaddle, and take off the ſkin very neatly near the rump, without taking it quite off, or breaking it; take ſome lean ham, truffles, green onions, parſley, thyme, ſweet herbs, all chopped ſmall, with ſome ſpice, pepper, and ſalt; ſtrew it over the mutton where the ſkin is taken off; put the ſkin over it neatly, and tie over it ſome white paper well buttered, and roaſt it; when it is near enough, take off the paper, ſtrew over it ſome grated bread, and when it is of a fine brown, take it up. Sauce—ſome good gravy.

To dreſs a Saddle à St. Menehout.

TAKE the ſkin off the hind part of a chine of mutton, lard it with bacon, ſeaſon it with pepper, ſalt, mace, beaten cloves, and nutmeg, ſweet herbs, young onions, and parſley, all chopped fine; take a large oval or gravy pan, lay layers of bacon, and then layers of beef all over the bottom; lay in the mutton, then 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 eſchalots, and 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 ſtewed in, and boil it till there be juſt enough for ſauce: lay the mutton into a diſh, pour the ſauce in, and ſerve it up. If you have not an oven, you muſt brown it before a fire.

Mutton kebobbed.

JOINT a loin of mutton between every bone, ſeaſon it with pepper, ſalt, and grated nutmeg, dip them in the yolks of eggs, and have ſeaſoning of crumbs of bread and ſweet herbs, and dip them in: put them together in their original ſhape, and roaſt them on a ſmall ſpit before a quick fire; put a diſh under, and baſte them well with butter; ſtrew crumbs over them while they are roaſting; take the gravy that runs from them, after the fat is taken off, and put to it a pint of drawn gravy, with two ſpoonfuls of ketchup, mixed up with a teaſpoonful of flour; mix it well together, and boil it up; when the mutton is in the diſh, pour this ſauce over it.

To dreſs a Neck of Mutton.

LARD it with lemon-peel cut thin in ſmall lengths, boil it in ſalt and water, with a bunch of ſweet herbs, and an onion ſtuck with cloves; when it is boiled, have ready for ſauce a pint of oyſters ſtewed in their own liquor, as much veal-gravy, two anchovies diſſolved and ſtrained into it, and the yolks of two eggs beat up in a little of the gravy; mix theſe together till they come to a proper thickneſs, and pour it over the meat.

Mutton Harrico.

CUT a neck of mutton, or a loin, into ſhort ſteaks; fry them, flour them, put them into a ſtew-pan, with a quart or three pints of beef broth, a carrot ſliced, a turnip, an onion ſtuck with cloves, a few pepper corns, ſome ſalt; let them ſtew till tender; they will take three hours, as they ſhould do gently: take out the mutton, ſtrain the ſauce, put to it carrots cut in wheels or any ſhape, turnips in balls, and celery cut to pieces, all boiled ready; ſimmer theſe a minute or two in the ſauce, lay the mutton in the diſh, pour the ſauce over. If it

cannot

cannot be ſerved immediately, put the mutton into the ſauce to keep hot.

Mutton à-la-Maintenon.

CUT ſome ſhort ſteaks from a neck of mutton; make a forced-meat with crumbs of bread, a little ſuet chopped, or a bit of butter, lemon-peel grated, ſhred parſley, pepper, ſalt, and nutmeg, mixed up with yolk of egg; pepper and ſalt the ſteaks, lay on the forced-meat; butter ſome half ſheets of writing-paper, in each wrap up a ſteak, twiſting the paper neatly; fry them, or do them in a Dutch oven; ſerve them in the paper, a little gravy in the diſh, ſome in a boat; garniſh with pickles.

Breaſt of Mutton grilled.

HALF boil it, ſcore it, pepper and ſalt it well, rub it with yolk of egg, ſtrew on crumbs of bread and chopped parſley; broil it, or roaſt it in a Dutch oven; ſerve it with caper-ſauce.

To collar a Breaſt of Mutton.

TAKE the ſkin off, and bone it, roll it up in a collar like the breaſt of veal; put a quart of milk, and a quarter of a pound of butter in the dripping-pan, and baſte it well while it is roaſting. Sauce—good gravy in the diſh and in a boat, and currant jelly in another.

Mutton Steaks baked.

CUT a loin of mutton into ſteaks, ſeaſon them with pepper and ſalt; butter a diſh and lay them in: take a quart of milk, ſix eggs well beat, and four ſpoonfuls of flour; beat the flour and egg together in a little milk, and then put the reſt to it; put in ſome beaten ginger and ſalt, pour it over the ſteaks, and ſend it to bake; half an hour will bake it.

Mutton Chops in Diſguiſe.

TAKE as many chops as you chooſe, and 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 rolled 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 fried parſley; throw ſome all over them, and have a little good gravy in a cup; but take great care that you do not break the

paper, nor have any fat in the diſh, but let them be well drained.

Mutton Cutlets.

SLICE ſome cutlets from the fillet, about an inch thick, and lard them with bacon; then fry them in butter; when they are of a fine brown, lay them in the diſh; have ſome parboiled ſweetbreads, ſome pickled muſhrooms, two ſpoonfuls of ketchup, in ſome mutton gravy, with a piece of butter rolled in flour; ſtir it round the pan till it is the thickneſs of cream; lay the cutlets in the diſh, and pour the ſauce over them.

Mutton Collops.

TAKE a leg of mutton, which has hung ſome time, and cut it in thin collops; take out all the ſinews, and ſeaſon them with ſome ſalt, pepper, beaten mace, ſome ſhred parſley, thyme, and two eſchalots; put a large piece of butter in a ſtew-pan, and when it is quite hot put in all the collops, and keep ſtirring them with a wooden ſpoon till they are three parts done; put in half a pint of ſtrong mutton gravy, ſome juice of lemon thickened with butter and flour; let them ſimmer four or five minutes, not longer, or they will be hard; lay them in a diſh, and pour the ſauce over them.

Mutton haſhed.

PUT an onion into ſome gravy, with ſome pepper and ſalt, a little ketchup or walnut-pickle; thicken this a little with ſome flour, boil it a few minutes; take out the onion, put in the mutton cut thin, and any gravy that may have run from it, a little garlic vinegar; juſt ſimmer it up, ſhaking it till thoroughly hot, but do not let it boil, for that makes all haſhes hard: garniſh with pickles. If there is no gravy, boil the mutton bones, with an onion, a clove or two, a bit of lemon-peel, a bunch of ſweet herbs, and a few pepper-corns; ſtrain it.

To dreſs Rumps and Kidneys.

TAKE half a dozen rumps, and ſtew them in ſome mutton gravy, more than will cover them; let them ſtew gently for half an hour, then take them up, and let them ſtand to cool; put into the gravy a quarter of a pound of boiled rice, an onion ſtuck with cloves, and a blade of mace; let it boil till the rice is very thick; take the rumps, and rub them over with the yolk of an egg well beat, and then in crumbs of bread, a little

little pepper, ſalt, grated nutmeg, and lemon-peel, and a very little thyme; fry them in butter of a fine brown. When the rumps are ſtewing, lard ſome kidneys, and ſet them in a tin oven to roaſt.

When the rumps are fried, take them out to drain; pour the fat out of the frying-pan, and put in the rice; ſtir it all together round the pan, and then lay the rice in the diſh; lay the rumps round upon the rice, the narrow ends to meet in the middle; boil four eggs hard, cut them in quarters, and lay the kidneys and hard eggs upon the rice between the rumps.

Mutton Hams.

MIX one pound of coarſe ſugar, one pound of common ſalt, one ounce of ſalt-petre; rub the ham, turn it often, and baſte it with the pickle; dry it. It eats better broiled than boiled.

Directions how to chooſe Lamb.

IF the vein in the neck of the fore-quarter looks of a fine blue, it is freſh; if yellow or green, it is very ſtale.

In the hind-quarter, if there is a faint diſagreeable ſmell near the kidney, or if the knuckle is very limber, it is not good.

The head is very good if the eyes are plump and bright; if ſunk and wrinkled, it is ſtale.

Different Pieces of Lamb.

Fore Quarter.

THE ſhoulder, neck, and breaſt: (the neck and breaſt are called a courſe.)

Hind Quarter.

THE leg and loin.

The Head.

THE pluck is generally ſold with the head, which contains the liver, lights, heart, nut, and melt: the Fry contains the ſweetbreads, lamb's ſtones, and ſkirts, with ſome of the liver.

Graſs

Graſs Lamb to boil.

IT ſhould be boiled a quarter of an hour to each pound; ſerve it with ſpinach, carrots, cabbage, or broccoli.

Graſs Lamb to roaſt.

A LEG of five pounds will take about an hour; other joints in the ſame proportion. For ſauce—ſallad, pickles, broccoli, cauliflower, French beans, peas, potatoes, cucumbers raw or ſtewed, or mint ſauce.

To force a Leg of Lamb.

CAREFULLY take out all the meat with a ſharp knife, and leave the ſkin whole, and the fat on it. make the lean you cut out into a forcemeat thus: to two pounds of meat add two pounds of beef ſuet cut fine, and beat it in a marble mortar till it be very fine; take away all the ſkin of the meat and ſuet, and then mix it with four ſpoonfuls of grated bread, eight or ten cloves, five or ſix large blades of mace dried and beaten 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, and 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 ſtewed cauliflowers all round upon the loin: pour a pint of good gravy into the diſh, and ſend it to table.

Lamb and Rice.

HALF roaſt a neck of lamb, take it up, and cut it into ſteaks: take half a pound of rice boiled ten minutes in a quart of water, 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 be quite melted, ſtir in the yolks of ſix eggs well beaten: then take a diſh, and butter it all over; take the ſteaks, and put a little pepper and ſalt all over them; dip them in a little melted butter, lay them into the diſh, pour the gravy that 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.

Graſs Lamb Steaks.

PEPPER and ſalt them, fry them; when enough, lay them in a diſh, pour out the butter, ſhake a little flour into the pan, pour in a little beef broth, a little ketchup and walnut pickle; boil this up, ſtirring it; put in the ſteaks, give them a ſhake round.

Hind Quarter of Houſe Lamb to dreſs.

BOIL the leg three quarters of an hour, or an hour; cut the loin into ſteaks, dip them into egg, ſtrew on a few crumbs of bread, fry them a nice brown; lay them round the leg, and a good deal of criſped parſley. For ſauce—ſtewed ſpinach.

Fore Quarter to roaſt.

HOUSE lamb muſt be well roaſted; a ſmall fore-quarter will take an hour and a half; a leg three quarters of an hour, or an hour. For ſauce—ſallad, broccoli, potatoes, celery raw or ſtewed. Or for a fore-quarter of lamb, cut off the ſhoulder, pepper and ſalt the ribs; ſqueeze over a Seville orange.

Houſe Lamb Steaks, white.

STEW them in milk and water till they are tender, with a ſmall bunch of ſweet herbs, a bit of lemon-peel, a little ſalt, and ſome white pepper; have ready ſome veal gravy, ſome muſhroom-powder, a little cream mixed up with a little flour; ſhake the ſteaks round in this ſauce, and juſt before they are taken up put in a few pickled muſhrooms.

Houſe Lamb Steaks, brown.

SEASON them with pepper, ſalt, nutmeg, grated lemon-peel, and parſley chopped (but dip them firſt in egg); fry them quick; thicken ſome good gravy; add a very little red wine, ketchup, and ſome oyſters; boil theſe together; put in the ſteaks, juſt heat them. Palates may be added ſtewed tender, forced-meat balls, and hard eggs.

N. B. It is a very good diſh, and convenient when poultry are dear.

Fricaſſee of Lamb Cutlets.

CUT a leg of lamb into thin cutlets acroſs the grain, and put them into a ſtew-pan; in the mean time make ſome good broth with the bones, ſhank, &c. enough to cover the collops; put

put it into the ſtew-pan, and cover it with a bundle of ſweet herbs, an onion, a little cloves and mace tied in a muſlin rag, and ſtew them gently for ten minutes; take out the collops, ſkim off the fat, and take out the ſweet herbs and mace; thicken it with butter rolled in flour, ſeaſon it with ſalt, and a little chyan pepper, put in a few muſhrooms, truffles, and morells, clean waſhed, ſome forcemeat balls, three yolks of eggs beat up in half a pint of cream, and ſome nutmeg grated: keep ſtirring it one way till it be thick and ſmooth, and then put in your collops: give them a toſs up, take them out with a fork, and lay them in a diſh; pour the ſauce over them, and garniſh with beet-root and lemon.

Lamb Chops en Caſarole.

HAVING cut a loin of lamb into chops, put yolks of eggs on both ſides, and ſtrew bread crumbs over them, with a little cloves and mace, pepper, and ſalt mixed: fry them of a nice light brown, and put them round in a diſh, as cloſe as you can; leave a hole in the middle to put the following ſauce in: all ſorts of ſweet herbs and parſley chopped fine, ſtewed a little in ſome good thick gravy. Garniſh with fried parſley.

A very fine ſweet Lamb Pie.

CUT your lamb into pieces, and ſeaſon it with pepper, ſalt, cloves, mace, and nutmeg, all finely beaten: 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 ſome forcemeat 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 your pie, 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, till it be 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 pie, and cloſe it up again. Send it hot to table.

Fricaſſee of Lamb's Stones, white.

SKIN them, and ſtew them in ſome veal gravy; when they are near enough, add to them a little cream, ſome ſtewed forced-meat

meat balls, morells, and a bit of butter rolled in flour; juſt before they are taken up, add a few pickled muſhrooms.

Fricaſſee of Lamb's Stones, brown.

THEY may be either houſe or graſs lamb. Skin them, dip them in yolk of egg and flour, fry them; thicken ſome gravy with flour, muſhroom-powder, ſalt, grated nutmeg, white pepper, grated lemon-peel; boil this up, put in the lamb's ſtones, heat them through; add forced-meat balls fried, and pickled muſhrooms, or lemon-juice.

To ragout a Fore Quarter of Houſe Lamb.

CUT off the knuckle bone, take off the ſkin, lard it all over with bacon, and fry it of a nice light brown; then put it in a ſtew-pan, and juſt cover it with mutton-gravy, a bunch of ſweet herbs, ſome pepper, ſalt, beaten mace, and a little whole pepper; cover it cloſe, and let it ſtew for half an hour; pour out the liquor, and take care to keep the lamb hot; ſtrain off the gravy, and have ready half a pint of oyſters fried brown, pour all the fat from them, add them to the gravy, with two ſpoonfuls of red wine, a few muſhrooms, and a bit of butter rolled in flour; boil all together, with the juice of half a lemon; lay the lamb in the diſh, and pour the ſauce over it.

To force a Hind Quarter of Houſe Lamb.

CUT off the ſhank, and with a knife raiſe the thick part of the meat from the bone: make a forced-meat with ſome ſuet, a few ſcalded oyſters cut ſmall, ſome grated bread, a little beaten mace, pepper, and ſalt, mixed up with the yolks of two eggs; ſtuff it with this under where the meat is raiſed up, and under the kidney: let it be half-roaſted, then put it in a large ſtew-pan, with a quart of mutton-gravy; cover it, and let it ſtew very gently; when it is enough, take it up and keep it hot, ſcum off the fat, and ſtrain the gravy; add to it a glaſs of Madeira, one ſpoonful of walnut ketchup, half a lemon, a little chyan, half a pint of ſtewed oyſters, with a piece of butter rolled in flour; pour it over the lamb.

To dreſs a Lamb's Head and Purtenance.

WASH it very clean; take the black part from the eyes and the gall from the liver; lay the head in warm water; boil the lights, heart, and part of the liver; chop and flour them, and toſs them up in a ſaucepan with ſome gravy, ketchup, a little pepper,

pepper, ſalt, lemon-juice, and a ſpoonful of cream; boil the head very white, lay it in the middle of a diſh, the minced meat round it; the other part of the liver fried, with ſome very ſmall bits of bacon on the mince-meat, and the brains fried in little cakes, and laid on the rim of the diſh, with ſome criſped parſley put between; pour a little plain melted butter over the head.

Directions to chooſe Pork.

PORK, if it is meaſly, is very dangerous to eat; it may be eaſily ſeen, the fat being full of little kernels: if it is young, the lean will break if pinched, and the ſkin will dent by nipping it with the fingers; the fat will be ſoft and pulpy, like lard; if the rind is thick, rough, and cannot be nipped with the fingers, it is old: if the fleſh is cool and ſmooth, it is freſh: if it is clammy, it is tainted; it will be worſe at the knuckle than at any other part.

Different Pieces of Pork.

Fore Quarter.

THE ſpring and the fore-loin, the ſpare-rib and griſkin, are cut from the fore-quarter: the ſpring is generally ſalted and boiled, and the fore-loin roaſted; but ſome like them both roaſted.

Hind Quarter

CONSISTS only of the leg and the hind-loin. The leg is either boiled or roaſted, and the hind-loin is generally roaſted.

The Head.

Tongue. Ears.

AND

The Feet.

THE entrails are called the haſlet, which contains the liver, crow, ſweetbreads, kidneys, and ſkirts. There are beſides the haſlet, the chitterlings and guts, which when cleaned make ſauſages, and black and white puddings.

The Bacon Hog

IS cut very different, to make hams, bacon, and pickled pork, ſpare-ribs, chines, and griſkins. Hog's lard is the fat of the bacon hog.

Many are fond of the liver, fried with bacon.

Bacon.

THE fat will feel oily, and look white, and the lean of a good colour, and will ſtick cloſe to the bone, if it is good; but if there are yellow ſtreaks in the lean, it is or will be ruſty very ſoon.

If the rind is thin, it is young; but, on the contrary, if it is thick, it is old.

Hams.

HAMS with ſhort ſhanks are beſt: put a knife under the bone of the ham; if it comes out clean, and ſmells well, it is good; but if it is daubed and ſmeared, and has a diſagreeable ſmell, it is not good.

Brawn.

If old, the rind is thick and hard; if moderate, it is young: if the rind and fat are very tender, it is barrow or ſow brawn.

To boil Pork.

PORK ſhould be very well boiled; a leg of pork of ſix pounds will take about two hours; the hand muſt be boiled till very tender. Serve it with peaſe-pudding, ſavoys, or any greens.

Roaſt Pork

SHOULD be well done; a leg of twelve pounds will take three hours. Stuff the knuckle with chopped ſage and onion, pepper, and ſalt: ſerve it with gravy in the diſh. Very young pork may be ſkinned, and dreſſed in quarters. For ſauce—potatoes and apple-ſauce.

Do not ſcore it, but rub it over with a feather and ſome oil.

To barbicue a Leg of Pork.

TAKE a leg of pork, and lay it to roaſt; put a good deal of red-wine into the dripping-pan, and baſte it well all the time it is roaſting; if there is not enough put in at firſt, add more, it will take a bottle or three pints: cut the ſkin from the bottom of the ſhank in rows an inch broad; raiſe every other row, and

and roll it to the ſhank; have ready a pint of ſtrong gravy, and put to it a pint of red wine, two anchovies, a bunch of ſweet herbs, the yolks of four eggs boiled hard and pounded fine, with a quarter of a pound of butter, the juice of a lemon, two ſpoonfuls of ketchup; boil the gravy and red wine well together, and the anchovy with it: ſtrain theſe off, and add the other ingredients; let them boil a few minutes: froth the pork, take it up, and pour the ſauce over it—put ſome in a boat.

To ſtuff a Chine of Pork.

TAKE a chine of pork that has hung four or five days; make ſome holes in the lean, and ſtuff it with a little of the fat leaf, chopped very ſmall, ſome parſley, thyme, a little ſage and eſchalot cut very fine, ſeaſoned with pepper, ſalt, and nutmeg: it muſt be ſtuffed pretty thick; have ſome good gravy in the diſh. For ſauce—apple-ſauce and potatoes.

Pork Cutlets.

SKIN a loin of pork, and divide it into cutlets; ſtrew ſome parſley and thyme cut ſmall, with ſome pepper, ſalt, and grated bread over them: broil them of a fine brown; have ready ſome good gravy, a ſpoonful of ready-made muſtard, two eſchalots ſhred ſmall; boil theſe together over the fire, thickened with a piece of butter rolled in flour, and a little vinegar, if agreeable. Put the cutlets into a hot diſh, and pour the ſauce over them.

Pork pickled.

BONE it, cut it to pieces; rub each piece with common ſalt; lay them on a ſlanting board, that the brine may run off: the next day rub each piece with pounded ſalt-petre; dry ſome ſalt, and put a layer at the bottom of the pan, then a layer of pork, ſo on till the pan is full: fill all the hollow places with ſalt, and lay ſalt on the top; cover the pan. Half a pound of ſalt-petre is enough for a middle-ſized pig.

Hams.

RUB a ham with a quarter of a pound of ſalt-petre; let it lie twenty-four hours; boil one quart of ſtrong old beer with half a pound of bay-ſalt, half a ponnd of brown ſugar, a pound and a half of common ſalt; pour this on the ham boiling hot, rub and turn it every day for a fortnight, and baſte it with the liquor when there is opportunity.

This is a very good receipt for curing a ham.

Hams,

Hams, the Yorkſhire Way.

BEAT them well; mix half a peck of ſalt, three ounces of ſalt-petre, half an ounce of ſalt-prunella, five pounds of coarſe ſugar; rub the hams well with this, lay the remainder on the top; let them lie three days, then hang them up; put as much water to the pickle as will cover the hams, adding ſalt till it will bear an egg; boil and ſtrain it: the next morning put in the hams, preſs them down ſo that they may be covered; let them lie a fortnight; rub them well with bran; dry them. The above ingredients are ſufficient for three middling-ſized hams.

New England Hams.

FOR two hams, take two ounces of ſalt-prunella; beat it fine, rub it well in, and let them lie twenty-four hours; then take half a pound of bay-ſalt, a quarter of a pound of brown ſalt, a quarter of a pound of common ſalt, and one ounce of ſalt-petre, all beat fine, and half a pound of the coarſeſt ſugar; rub all theſe well in, and let them lie two or three days; then take white common ſalt, and make a pretty ſtrong brine, with about two gallons of water, and half a pound of brown ſugar; boil it well, and ſcum it when cold; then put in the hams, and turn them every two or three days in the pickle for three weeks, then hang them up in a chimney, and ſmoke them well a day or two with horſe-litter; afterwards let them hang about a week on the ſides of the kitchen chimney, then take them down; keep them dry in a box, with bran covered over them. They may be eat in a month, or will keep very well one year.

Weſtphalia Ham.

RUB it with half a pound of the coarſeſt ſugar, and let it lie till night, then rub it with an ounce of ſalt-petre beat fine, a pound of common ſalt; let it lie three weeks, turning it every day; dry it in wood ſmoke, or where turf is burnt: when it is boiled, put into the veſſel it is boiled in a pint of oak ſaw-duſt.

A Ham to boil.

STEEP it all night in ſoft water; a large one ſhould ſimmer three hours, and boil gently two; a ſmall one ſhould ſimmer two hours, and boil about one and a half; pull off the ſkin, rub it over with yolk of egg; ſtrew on bread crumbs; ſet it before the fire till of a nice light brown.

A Ham to roaſt.

TAKE off the ſkin, and ſteep it three hours in warm water; then take it out, and pour over it a bottle of Madeira, and let it ſoak all night: before it is ſpitted, put a paſte all over it, as for veniſon; pour what is left of the Madeira into the dripping-pan, with ſome more, if it is a large ham, and baſte it with the wine while it is roaſting: it muſt at firſt be laid at a diſtance from the fire, which muſt be a very good one; when it is half done put it nearer, and when near enough take off the paſte, baſte it well with the wine, and ſtrew it over with bread crumbs, or ſhred parſley; ſtir the fire, and make it of a fine light brown.

A gammon of bacon is very good done the ſame way.

Ham à-la-Braize.

TAKE off the ſkin, and lay it in ſoak all night; take ſome ſlices of beef and bacon, beat and ſeaſon them well with ſweet herbs and ſpice, lay them at the bottom of a large kettle, with onions, parſnips, and carrots; ſome ſweet herbs and parſley put in the ham; lay the fat ſide uppermoſt; lay on ſome ſlices of beef, and over that ſlices of bacon; then lay on ſome carrots, parſnips, and ſweet herbs; cover it very cloſe, and cover the top with paſte; put a ſlow fire over and under it, and let it ſtew twelve hours; then put it in an earthen diſh, ſtrew it over with grated bread, and brown it with a ſalamander.

Bacon.

RUB the flitches with common ſalt exceedingly well; let them lie ſo that the brine can run from them; in about a week put them into a tub for the purpoſe, rubbing off all the ſalt: rub the flitches with one pound of ſalt-petre, pounded and heated; the next day rub them well with ſalt, dry and hot; let them lie a week, often rubbing them; then turn them; add more hot ſalt; let them lie three weeks or a month in all, rubbing them well; then dry them. The hog may be either ſcalded or ſinged, but ſinged is beſt.

A Hog's Head like Brawn.

WASH it well, boil it till the bones will come out; when cold put the inſide of the cheeks together, with ſalt between: put the ears round the ſides; put the cheeks into a cloth, preſs them into a ſieve, or any thing round; put on a weight for two days;

days; have ready a pickle of ſalt and water, with about a pint of malt boiled together; when cold put in the head.

Mock Brawn.

TAKE two pair of neat's feet, boil them very tender, and pick the fleſh entirely from the bones: take the belly-piece of pork, boil it till it is near enough, then bone it, and roll the meat of the feet up in the pork very tight, then take a ſtrong cloth, with ſome coarſe tape, and roll it round very tight; tie it up in the cloth, boil it till it is ſo tender that a ſtraw may be run through it; let it be hung up in a cloth till it is quite cold, after which put it into ſome ſouſing liquor, and keep it for uſe.

Souſe for Brawn.

TAKE a peck of bran, ſeven gallons of water, a pound of common ſalt, a ſprig of bay, and a ſprig of roſemary; boil it half an hour, ſtrain it off, let it ſtand till it is cold, then put in the brawn.

Excellent Meat of a Hog's Head.

BOIL a head out of the pickle [tongue pickle] till it will bone; take the ſkin off whole, chop the meat quick, whilſt it is hot, ſeaſon it with black and Jamaica pepper, nutmeg, and a little ſalt, if neceſſary; preſs it into a pot, the ſkin put top and bottom; put on a weight; turn it out when cold; put it into a pickle made with the liquor it was boiled in, vinegar, and ſalt, if neceſſary; boil and ſcum it: it muſt ſtand to be cold.

Another Way.

TAKE a pig's head out of the red pickle, and boil it till the bones will come out with eaſe; take ſome ſcalded parſley and ſage, with a little all-ſpice, the fat and lean of the head (take off the ſkin) beat them while hot in a marble mortar, till they are like paſte, and put them while warm into a tin half-melon; when it is cold turn it out. It eats well, and looks very pretty, ſtuck with ſprigs of green parſley.

A Sea Diſh called Chouder.

SLICE off the fat part of a belly-piece of pork, and lay it on the bottom of a kettle, ſlice ſome onions, and mix them with all kind of ſweet herbs, ſtrew them upon the pork; take a very freſh cod bone and ſlice it, flour it, and then ſtrew over

it ſome pepper and ſalt; put a layer of cod upon the pork, and then a thin layer of pork, and on that a layer of biſcuit, and ſo on a layer of each, till the kettle is near full, or within four or five inches; pour in about a pint and a half of water; cover it with paſte, faſten down the top of the kettle very tight, put it on a ſlow fire about four hours, ſupplying the top of the kettle with hot wood embers; when it is taken up, let it be well ſkimmed, then lay it in a diſh, pour in a glaſs of hot Madeira wine, with a little Jamaica pepper, ſome ſtewed truffles, morells, and oyſters; lay the paſte over it, which ſhould be a little brown.

A Ragout of Pig's Feet and Ears.

TAKE them out of ſouſe, ſplit the feet, dip them in egg, then in bread crumbs and chopped parſley; fry them in hog's lard, drain them; cut the ears in long narrow ſlips, flour them, put them into ſome good gravy; add ketchup, morells, and pickled muſhrooms; ſtew them, pour them into the diſh, lay on the feet.

Or,

THEY are very good dipped in batter and fried, eat with melted butter and muſtard.

To pickle Pig's Feet and Ears.

WASH the feet and ears very clean, put a bay-leaf between every foot; when they are well ſoaked, add to them cloves, mace, coriander-ſeed, and ginger; put a bottle of white wine to three pair of feet and ears, ſome bay-leaves, 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; when cold take off the fat, and ſtrain the liquor over them. They eat well cold, or warmed in the jelly thickened with butter rolled in flour: or take the feet and ears out of the jelly, dip them in yolk of egg, and then in crumbs of bread, and broil them, or fry them in butter; lay the ears in the middle, and the feet round: or ragout them.

Souſe for Pig's Feet and Ears.

BOIL bran and water, let it ſtand to be a little ſour; or, if it is not ſour ſoon enough, add a little vinegar.

To force Hog's Ears.

TAKE two or three pair of ears, parboil them, or take them ſouſed; then take an anchovy, ſome ſage, ſome parſley, half a pound

pound of ſuet chopped ſmall, ſome crumbs of bread, and a little pepper; mix all of them together with the yolk of an egg, ſtuff them, and fry them in freſh butter, till they are of a light brown, then pour away all the fat, and put to them half a pint of very rich gravy, a glaſs of Madeira, three tea-ſpoonfuls of muſtard, a little bit of butter rolled in flour, a ſmall onion whole, and a little pepper; cover them cloſe, and ſtew them very gently for half an hour, ſhake the pan often; when they are enough, take them out, and pour the ſauce over them, but firſt take out the onion: to improve the diſh, the meat may be ſliced from the feet, and added; put in ſalt enough to give it a proper flavour.

Hog's Puddings.

BOIL one quart of clean picked grotts, drain them; the next day put to them a quart of blood, one pound of beef ſuet ſhred, pounded mace, cloves, and nutmeg; two pounds of the leaf cut into dice, a leek or two, a handful of parſley, a little thyme and ſweet-marjoram chopped, and ſome penny-royal; ſix or eight eggs, a pint of raw cream, half a pound of bread crumbs that have had a pint of ſcalded milk poured over them; ſeaſon high with pepper and ſalt; fill the ſkins about half full, prick them juſt as they are boiled, for which purpoſe have two kettles, half-boil them in one, ſhift them to the other; lay them before the fire on clean ſtraw. Boil the grotts about three quarters of an hour.

Another Way to make Hog's Puddings.

TAKE the ſmalleſt oatmeal, and ſoak it in hog's blood; put to it a quart of good cream, or more, if required; grate ſome bread to make it of a proper thickneſs, and mince in the marrow of two or three bones; put in a leek, and ſome penny-royal ſhred very fine; break in the yolks of ſix eggs, and three whites; put in ſome ſalt, and Jamaica pepper beat fine, and ſome of the hog's leaf cut in ſmall ſquare bits: mix all theſe well together, and fill the guts. While the hogs bleed, ſtir the blood, put in a handful of ſalt, and keep ſtirring till it is cold, then ſtrain it through a ſieve for uſe; waſh the ſmall guts very clean, and rinſe them in ſeveral waters: ſhift the water often; and when they are uſed waſh them in roſe-water.

Almond Hog's Puddings.

ONE pound of ſhred beef ſuet, half a pound of ſweet al-

monds blanched and beaten, ſix or ſeven bitter ones, half a pound of grated bread, a little pounded mace, eight yolks and four whites of eggs beaten, one pint of boiled cream, ſweetened to the taſte; fill the ſkins half full, prick them; boil them a quarter of an hour.

Rice Hog's Puddings.

DO them as above, only rice inſtead of almonds; add a few currants.

Marrow Hog's Puddings.

A QUARTER of a pound of ſweet almonds, blanched and beaten, with a little roſe-water, a pound of Naples biſcuit grated, half a pound of marrow, twelve eggs, half the whites, ſome cream to make them of a good thickneſs, ſweetened, a little pounded cinnamon, and nutmeg grated, ſome ſalt, and a very little roſe water; rinſe the ſkins in roſe water, but let them firſt be perfectly clean; fill the ſkins, but firſt lay the marrow in water to take out the blood; then mince it ſmall, mix it with the other ingredients, and fill the ſkins.

Sauſages.

TWO pounds of lean pork, three pounds of chine fat free from ſkin, ſome ſage leaves chopped, pounded cloves, pepper and ſalt; beat it fine, and either preſs it into pots and roll it when it is uſed, or put it into ſkins.

Beef and ſuet make very good ſauſages.

Very fine Sauſages.

TAKE part of a leg of pork or veal, pick it clean from ſkin or fat; to every pound add two pounds of beef ſuet, ſhred both ſeverally very fine; mix them well with ſage leaves chopped fine, pepper, ſalt, nutmeg, and pounded cloves, a little grated lemon-peel; put this cloſe down in a pot; when it is uſed, mix it with yolk of egg, a few bread crumbs; roll it into lengths.

German Sauſages.

BOIL a belly-piece of pork till tender, cut it into dice, put to it ſome hog's blood, with rice flour, or other flour, to thicken it; ſeaſon it well with pepper, what ſalt is neceſſary, and pounded cloves; put this into the great ſkins, which fill about half full; boil them; when enough, they will ſwim: the pork is beſt to be out of the pickle for hams, &c.

Bologna

Bologna Sauſages.

TAKE an equal quantity of beef, veal, pork, beef ſuet, and bacon (the middle of the ſlitch) all boned; chop them together very fine; take ſome ſage-leaves and ſweet herbs chopped very fine, enough to give them a flavour, with ſome pepper and ſalt; ſtuff one of the large guts, and boil it ſoftly; an hour will do it. Prick the gut to prevent its burſting, and then lay it on clean ſtraw.

Dutch Sauſages.

TAKE a pound of lean beef, and half a pound of beef ſuet minced very ſmall, with three quarters of a pound of beef ſuet cut in large pieces; ſeaſon them with black pepper, nutmeg, and cloves, ſome garlick ſhred ſmall, a little white wine vinegar, bay ſalt, and common ſalt, a glaſs of red wine, and a glaſs of rum; when theſe ingredients are well mixed together, ſtuff the largeſt gut which can be got—ſtuff it very light—hang it up a chimney, and ſmoke it with ſaw-duſt for a week; hang the ſauſages in the air to dry, and they will keep a year. They are very good boiled, or roaſted with toaſt under them.

Spaniſh Sauſages.

PARBOIL a gammon of bacon, or part of a lean ham, and mince it with an equal quantity of fine lard, and ſome boiled garlick, ſage, thyme, and pepper, nutmeg, and ſalt; mix them with the yolks of eggs, and as much wine as will make it pretty thick; fill them in guts as big as four common ſauſages; hang them three or four days in a chimney: eat them with oil and vinegar, or boil them.

Oyſter Sauſages.

TAKE the lean of the inſide of a loin of mutton, cleaned from the ſkin and ſtrings, the ſame quantity of the kidney ſuet, and double the quantity of oyſters, bearded and wiped dry; chop all together very ſmall, and ſeaſon them with pepper and ſalt, then roll them up in flour, the ſize of ſauſages, and fry them in butter.

To clarify Hog's Lard.

CUT the leaf to pieces, put it into a jar, ſet it into a pot of boiling water till the fat melts, pour it clear off.

Directions to chooſe Pigs.

THE ſow is preferable to the boar, the fleſh has a better flavour, and is more tender: if it has no diſagreeable ſmell, or green ſpots at the belly or tail, it is freſh. Short-necked pigs are beſt; but they ſhould be dreſſed the day they are killed.

A Pig to roaſt.

PUT into it chopt ſage, a piece of butter as big as a walnut, and a little pepper and ſalt; ſew it up, rub it over with a little ſweet oil on a feather, ſpit it, and flour it very well all over, keep flouring it till the eyes drop out, or the crackling is hard; when the pig is of a nice brown, and the ſteam draws to the fire, rub it well with a bit of cold butter in a cloth; cut off the head, ſave the gravy which runs from it; cut off the ears and jaw-bones (which are to be laid at the ends and on the ſides of the diſh); cut the pig down the back quite through, bruiſe the brains, chop the ſage; put theſe to ſome rich gravy, and what has been ſaved in the roaſting; pour ſome of this into the diſh, the reſt in a boat: put a pig-iron againſt the middle of the fire while roaſting, or it will be apt to burn. For ſauce—good gravy, plain bread ſauce, or bread-ſauce with currants.

To bake a Pig.

LAY your pig in a diſh, flour it well all over, and rub it over with butter; butter the diſh you lay it in, and put it into the oven. When it be enough, draw it out, and rub it over with a butter cloth; then put it into the oven again till it be dry, and then 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 baked 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 like a pig to be brought whole to table, in which caſe you are only to put what ſauce you like into the diſh.

Pig dreſſed like Houſe Lamb.

TAKE the fore-quarter of a pig, about ſix weeks old; ſkin it, and truſs it as a fore-quarter of lamb; flour it, ſprinkle a little

little ſalt over it, and ſend it to table nicely frothed. With mint-ſauce or ſallad it will eat like lamb. When it comes to table, cut off the ſhoulder, and ſqueeze a Seville orange over it: half an hour will roaſt it.

The hind-quarter is very good roaſted in the ſame manner.

To barbicue a Pig.

TAKE a pig nine or ten weeks old, ſcalded, &c. as for roaſting; make a ſtuffing with a few ſage-leaves, the liver of the pig, and two anchovies boned, waſhed, and cut very ſmall; put them into a mortar with ſome crumbs of bread, a quarter of a pound of butter, a very little chyan pepper, and half a pint of Madeira wine; beat them to paſte, and ſew it up in the pig: lay it down, at a great diſtance, to a large briſk fire; ſinge it well; put into the dripping-pan two bottles of Madeira wine, and baſte it well all the time it is roaſting; when it is half-roaſted, put into the dripping-pan two French rolls; if there is not wine enough in the dripping-pan, add more: when the pig is near enough, take the rolls and ſauce and put them into a ſauce-pan; add to them one anchovy cut ſmall, a bunch of ſweet herbs, and the juice of a lemon; take up the pig, put an apple in its mouth, and a roll on each ſide, then ſtrain the ſauce over it.

Some barbicue a pig of ſix or ſeven weeks old, and ſtick blanched almonds all over it, but baſte it with Madeira in the ſame manner,

To dreſs a Pig au Père Douillet.

CUT off the head, and divide it into quarters; lard them with bacon; ſeaſon them well with mace, cloves, pepper, nutmeg, and ſalt: put 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, 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 be ſo; 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, and then throw ſome green parſley all over. Any one of the quarters is a pretty little diſh, laid on water-creſſes. If you would have it hot, while your pig is ſtewing in the wine, take the firſt gravy

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it was ſtewed in, ſtrain it, and ſkim off all the fat; then take a ſweetbread cut into five or ſix ſlices, ſome truffles, morells, and muſhrooms; ſtew all together till they be enough, thicken it with the yolks of two eggs, or a piece of butter rolled in flour, and when your pig be enough take it out, and lay it in your diſh. Put the wine it was ſtewed in to the ragout, then pour all over the pig, and garniſh with lemon.

A Pig Matelote.

HAVING gutted and ſcalded your pig, cut off the head and pettitoes, and cut your pig into 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 the quarters over them, with the pettitoes, and the head cut in two: ſeaſon the whole with pepper, ſalt, thyme, bay-leaf, an onion, and a bottle of white-wine: lay more ſlices of bacon over them, put over it a quart of water, and let it boil: take two large eels, ſkin and gut them, and cut them in pieces of about five or ſix inches in length: when your pig be half done, put in your eels; then boil a dozen of large craw-fiſh, cut off the claws, and take off the ſhell of the tails. When your pig and eels be enough, lay firſt your pig and the pettitoes round it; but do not put in the head, as that will be a pretty diſh cold: then lay your eels and craw-fiſh over them; take the liquor they were ſtewed in, ſkim off all the fat, and add half a pint of ſtrong gravy, thickened with a little piece of butter rolled in flour, and a ſpoonful of browning, and pour over it. Garniſh with craw-fiſh and lemon.

Collared Pig.

HAVING killed a fine young roaſting pig, dreſs off the hair, and draw it, and waſh it clean: rip it open from one end to the other, and take out all the bones: rub it all over with pepper and ſalt, a little cloves and mace beaten fine, ſix ſage-leaves and ſweet herbs chopped ſmall: roll up your pig tight, and bind it with a fillet: fill the pot you intend to boil it in with ſoft water, and put in a bunch of ſweet herbs, ſome pepper-corns, ſome cloves and mace, a handful of ſalt, and a pint of vinegar: when the liquor boils put in your pig, and boil it till it be tender: take it up, and when almoſt cold bind it over again, put it into an earthen pan, and pour the liquor your pig was boiled in over it, and keep it covered: when you want it, take it out of the pan, untie the fillet as far as you want to cut

it, and then cut it into ſlices, and lay it in your diſh. Garniſh with parſley.

A Pig in Jelly.

TAKE a pig, and cut it into quarters, put it into a ſtew-pan, with a pint of Rheniſh or Liſbon wine, a quart of water, a little lemon-peel, the juice of three or four lemons, two or three cloves: ſtew it over a very ſlow fire for two hours; take it up, lay the pig in the diſh it is intended for; ſtrain the liquor, and when it is cold ſcum off the fat, leave the ſettling at the bottom; warm the jelly again, and pour over the pig; ſerve it up cold in the jelly.

Pig's Pettitoes, &c.

BOIL the heart, liver, and lights a few minutes (let the feet do till tender); ſhred them, take a little of the liquor they were boiled in, ſome pepper, ſalt, and nutmeg, a little grated lemon-peel; ſtir in the mince with a bit of butter and flour, give it a boil up: ſerve it with the feet ſplit laid on the top, and toaſted ſippets.

General Directions for Soup and Broth.

GREAT care muſt be taken to keep the pots, ſaucepans, and covers, at all times, very free from greaſe and ſand, but more particularly for ſoups and broths; be careful that they only ſimmer; and always obſerve that the ſoup or broth does not taſte of one thing more than another; and be particularly careful that all the herbs and greens are well picked and waſhed.

Broth for any Soup or Stew.

CUT a leg of beef in pieces, or any lean part, and a ſcrag of mutton; put water to it, according to the quantity of the meat, and a little ſmall beer: when it boils ſcum it; add onions, lemon-peel, whole pepper, a bunch of ſweet herbs, ſalt, and a few cloves; let this ſtew till properly reduced, ſtrain it, keep it for uſe. Veal may be added to it, if thought neceſſary.

Soup and Bouillie.

FOR the bouillie, roll five pounds of briſket of beef tight with a tape; put it into a ſtew-pot, with four pounds of the leg

leg of mutton piece of beef, about ſeven or eight quarts of water; boil theſe up as quick as poſſible, ſcum it very clean; add one large onion, ſix or ſeven cloves, ſome whole pepper, two or three carrots, a turnip or two, a leek, two heads of celery; ſtew this very gently, cloſe covered, for ſix or ſeven hours; about an hour before dinner ſtrain the ſoup through a piece of dimity that has been dipped in cold water; put the rough ſide upwards: have ready boiled carrots cut like little wheels, turnips cut in balls, ſpinach, a little chervil and ſorrel, two heads of endive, one or two of celery cut in pieces; put theſe into a tureen, with a Dutch loaf or a French roll dried, after the crumb is taken out; pour the ſoup to theſe boiling hot; add a little ſalt and chyan. Take the tape from the bouillie, ſerve it in a ſeparate diſh; maſhed turnips and ſliced carrots, in two little diſhes. The turnips and carrots ſhould be cut with an inſtrument that may be bought for that purpoſe.

Hodge Podge.

CUT a piece of briſket of beef into pieces, put water to it, a bunch of ſweet herbs, an onion, ſome whole pepper in a bit of muſlin, a carrot or two cut into pieces; when it has boiled ſome time, add a turnip or two cut into pieces, two or three heads of celery cut into pieces; ſtew all till tender: lettuce may be added, young cabbage, and a few green peaſe; if the turnips are put in at the firſt, they will be boiled to maſh.

Another.

CUT a piece of briſket of beef into eight or ten pieces, put it into a veſſel that will hold about a gallon, beſides the meat, &c. put in three full quarts of water, one quart of ſmall beer, or rather leſs; ſcum it well, put in onions, carrots, turnips, celery, black pepper, a little ſalt; when the meat is tender, take it out; ſtrain the ſoup; put a bit of butter into a ſtew-pan, and a ſpoonful of flour; ſtir it till brown, but be ſure not to let it burn; take the fat off the ſoup, put it into the ſtew-pan, ſtew it with the beef in it, and the niceſt part of three or four ſavoys: when they are tender, ſerve it; turnips and carrots may be ſerved with theſe, without the ſavoys, with ſpinach, celery, and endive.

N. B. In all theſe ſoups, any ſort of ſpices or roots may be added or omitted.

Leg of beef cut to pieces, and ſtewed ſix or ſeven hours, with

with carrots, and the other ingredients, makes very good ſoup; a little ſmall beer is an addition to all brown ſoups.

A cheap Soup.

TWO pounds of lean beef, ſix onions, ſix potatoes, one carrot, one turnip, half a pint of ſplit peaſe, four quarts of water, ſome whole pepper, a head of celery, a Britiſh herring; when boiled, rub this through a coarſe ſieve; add ſpinach and celery boiled, dried mint, and fried bread.

Veal Soup.

CUT the meat off a leg of veal in thin ſlices, cut it clean from the bone; break the bone in pieces, put the meat in a large jug or jar, put in with it a bunch of ſweet herbs, half a pound of Jordan almonds blanched and beat fine, pour on it four quarts of boiling water; cover it cloſe, and let it ſtand all night by the fire; the next day put it into an earthen veſſel; let it ſtew very ſlowly till it is reduced to two quarts, take off the ſcum very clean, as it riſes while boiling; ſtrain it, and let it ſtand to ſettle, then pour it clear off, and put it into a clean ſaucepan, mix with it either boiled rice or vermicelli.

Three ounces of rice, or two ounces of vermicelli.

Calf's Head Soup.

TAKE a calf's head, waſh it clean, ſtew it with a bunch of ſweet herbs, an onion ſtuck with cloves, mace, pearl barley, and Jamaica pepper; when it is very tender, put to it ſome ſtewed celery; ſeaſon it with pepper, and ſerve it with the head in the middle.

A rich Gravy Soup.

CUT ſeven or eight pounds of lean beef to pieces; put it into a ſtew-pot with a ſhank of ham, or a bit of lean bacon, a little bit of butter; lay on the meat two or three carrots ſliced, two onions, a turnip, half a dozen cloves, three heads of celery, a bunch of ſweet herbs; cover the pot cloſe, ſet it over a ſlow fire, at a diſtance, that the gravy may draw out gradually, which pour off; then let the meat brown over a fire rather quick, but take care it does not burn, as that will quite ſpoil the ſoup; pour over the meat ſix or ſeven quarts of water; let this ſimmer, or boil very gently, till reduced to about ſeven pints, or as it is liked for richneſs; put to it the gravy which was drawn from the meat; ſtrain it; when cold, take off the fat;

fat; heat the ſoup with vermicelli, and the niceſt part of a head of celery boiled and cut to pieces, chyan, and a little ſalt; carrot may be added cut into ſmall pieces and boiled, with ſpinach and endive; or the herbs without the vermicelli, or vermicelli only; a dried French roll, the crumb firſt taken out. Make the ſoup the day before it is wanted.

N. B. All ſoups and ſtews are beſt done in an earthen veſſel, made with a cloſe cover; it gives them a rich flavour, and is always uſed by French cooks.

Cow-heel Soup.

TAKE ſix pounds of mutton, five pounds of beef, and four of veal, the coarſeſt pieces will do; cut them acroſs with a knife; put them into a pot, with an old fowl beat to pieces, and the knuckle part of a ham; let theſe ſtew without any liquor over a very ſlow fire, but take care it does not burn to the pot; when it begins to ſtick to the bottom, ſtir it about, and then put in ſome good beef broth that has been well ſcummed from the fat; then put in ſome turnips, carrots, and celery cut ſmall, a bunch of ſweet herbs, and a bay-leaf; then add ſome clear broth, and let it ſtew about an hour; while this is doing, take a cow-heel, ſplit it, and ſet it on to boil in ſome of the ſame broth; when it is very tender, take it off, and ſet on a ſtew-pan with ſome cruſts of bread, and ſome more broth; let them ſoak for eight or ten minutes: when the ſoup is ſtewed enough, lay the cruſts in a tureen, the two halves of the cow-heel upon them; and then pour on the ſoup, which will be very rich and good.

Soup à-la-Reine.

PUT into a ſtew-pan two pounds of lean veal cut into ſlices, two or three ſlices of ham or lean bacon, a carrot, a large onion ſliced, four pepper-corns, a dozen coriander-ſeeds; let theſe draw very gently; add four quarts of beef broth, and let it boil gently one hour; ſtrain it, pound the white of a roaſt fowl; blanch and beat half a pound of ſweet almonds, half a dozen of bitter; bruiſe four yolks of eggs boiled hard; mix theſe with the ſoup; rub it through a napkin, heat it, and add a little cream; keep it ſtirring, do not let it boil; put into the tureen the crumb of a French roll whole.

Macaroni

Macaroni Soup.

TAKE three quarts of ſtrong broth, and one of gravy, and mix them together: take half a pound of ſmall pipe-macaroni, and boil it in three quarts of water, with a little butter in it, till it be tender; then ſtrain it through a ſieve, cut it in pieces of about two inches in length, put it into your ſoup, and boil it up for ten minutes. Send it to table in a tureen, with the cruſt of a French roll toaſted.

Soup Lorraine.

BLANCH a pound of almonds, beat them in a mortar, with a very little water to keep them from oiling; put to them all the white part of a large roaſt fowl, and the yolks of four poached eggs; pound all together as fine as poſſible; take three quarts of ſtrong veal broth, let it be very white, and ſcum off all the fat, put it into a ſtew-pan, with the other ingredients, and mix them well together; boil them ſoftly over a ſtove, or on a clear fire; mince the white part of another roaſt fowl very fine; ſeaſon it with pepper, ſalt, nutmeg, and a little beaten mace; put in a bit of butter as big as an egg, and a ſpoonful or two of the ſoup ſtrained, and ſet over the ſtove to be quite hot; cut two French rolls in thin ſlices, and ſet them before the fire to criſp; take one of the hollow rolls which are made for oyſter loaves, and fill it with the mince; lay on the top as cloſe as poſſible, and keep it hot; ſtrain the ſoup through a piece of dimity into a clean ſaucepan, let it ſtew till it is the thickneſs of cream; put the criſped bread in the diſh or tureen, pour the ſoup over it, and place the roll with the minced meat in the middle.

Soup de Santé.

TAKE a dozen pounds of gravy-beef, put it into a pot, with water enough to cover it, and two quarts over; put in ſome pepper, ſalt, ſpices, and a few ſweet herbs; boil it very ſoftly, till the goodneſs of the meat is all in the broth: this may be ſet on and boiled over night; in the morning, ſet on a pot with a knuckle of veal, and a fowl, an old cock will do; ſtrain the beef from the broth; put to it the veal, and ſet it on to ſtew; put to it nutmeg ſliced, two or three blades of mace: let this ſimmer till the meat is boiled down (the liquor will be as ſtrong as jelly) then put in a large ſlice of bacon ſtuck with cloves; let it boil five minutes after the bacon is in, take it up

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and ſtrain it off, then cut into thin pieces a quarter of a pound of bacon; lay it at the bottom of a ſtew-pan, and put to it a piece of butter; over this lay five pounds of veal cut into thin ſlices, ſet this over a clear fire to colour; when it cracks, put in ſome of the fat from the hot broth, and ſtir it very little: ſlice two middling carrots, three turnips, and one onion: throw theſe in, with ſome parſley cut ſmall, ſome thyme-leaves ſtript from the ſtalks, ſome whole pepper, and ſome freſh muſhrooms; fry all theſe well together, and when of a good colour, put it all into the pot of broth; ſome of the broth muſt be left to ſoften the bread for the ſoup.

When all this is ready, take ſome endive and Dutch lettuce, ſome chervil and celery, waſh and drain them very well, cut them ſmall, put them into a ſaucepan, and pour ſome of the broth upon them; ſtew them, and then cut off the cruſts of two French rolls; boil them up in three pints of broth, and ſtrain it thro' a ſieve; put this to the herbs that are ſtewing; when this has boiled up with the herbs, pour all together into the pot of ſoup, and let it boil a quarter of an hour; be very careful to ſcum off the fat: then lay in the bottom of a tureen ſome French bread in ſlices, or the cruſts of rolls dried before the fire, but they muſt be ſoaked in a little of the broth firſt; when theſe are laid in the tureen, have ready a nice young fowl boiled very white, and lay in the middle upon them; then pour in the ſoup: this quantity is for a large family; but if it is made for a ſmall one, it will ſerve many times, and be better every time it is warmed up. This is an exceeding rich good ſoup.

Santé Soupe the Engliſh way.

TAKE ten or twelve pounds of gravy beef, a knuckle of veal, and the knuckle part of a leg of mutton, a couple of fowls, or two old cocks will do as well, a gallon of water; let theſe ſtew very ſoftly till reduced to one half (ſet them on to ſtew the night before); add to them ſome cruſts of bread; put in a bunch of ſweet herbs, ſome celery, ſorrel, chervil, and purſlain, if agreeable; or any of them may be left out: when it is ſtrong and good, ſtrain it; ſend it to table, with either a roaſt or boiled fowl, or a piece of roaſt or boiled neck of veal, in the middle, ſome fried bread in a plate.

Soupe au Bourgeois.

TAKE a dozen heads of endive, and four or five bunches of celery; waſh them very clean, cut them into ſmall bits, let them be well drained from the water, put them into a large pan, and pour upon them a gallon of boiling water; ſet on three quarts of beef-gravy made for ſoup, in a large ſaucepan; ſtrain the herbs from the water very dry: when the gravy boils, put them in; cut off the cruſts of two French rolls, break them, and put into the reſt; when the herbs are tender, the ſoup is enough; a boiled fowl may be put into the middle, but it is very good without.

If a white ſoup is liked better, it ſhould be veal gravy.

Soupe Purée.

TAKE ſome fine young green peaſe, put them on to boil in a ſmall quantity of water; give them a boil or two, and then pour away the water; ſtrain the peaſe in a ſieve, and put them into a marble mortar, beat them to maſh, and put them by; then put in a frying-pan half a pound of butter, a quarter of a pound of bacon cut like dice, two onions cut ſmall, a ſprig of thyme, a little parſley, ſome pepper, ſalt, cloves bruiſed, and the cruſts of two French rolls; ſet the pan on a moderate fire, and ſtir it about till the bread is criſp, and the reſt of a good brown; then put it into a ſtew-pan, and pour to it three quarts of rich broth; let this ſimmer together for half an hour, but be careful to ſcum off the fat as it riſes, and when it is quite clear from fat, put in the peaſe; ſtir all together, and let them boil two or three times, then ſtrain it through a hair ſieve, and it will run through of a fine thickneſs; put ſome fried bread into the tureen, and pour in the ſoup. It may be ſerved up without any thing elſe; but there is generally ſomething put in the middle: a knuckle of veal boiled or ſtewed very white is good, and when in ſeaſon, a green gooſe, or ducklings roaſted, make it very elegant.

Blue Peaſe Soup.

TAKE a quart or three pints of blue peaſe, ſet them on to boil in a great deal of water; when they are boiled quite tender, beat the peaſe to maſh, and then pulp them through a ſieve, put them to ſome ſtrong veal broth; let them ſimmer till the ſoup is of a proper thickneſs (before the peaſe are put to the broth mix them with ſome juice of ſpinach to colour them, or

the juice of the leaves of green wheat; this is better than the juice of ſpinach, as the colour from wheat-leaves is finer, and it has no particular taſte); when the ſoup is enough, add ſome ſpinach, lettuce, and cabbage, firſt fried and then boiled; boil up theſe in the ſoup; add a little chyan, ſcum any fat that may ariſe, put in a little chopped mint, and ſend it to table.

Green Peaſe Soup.

BOIL four or five pounds of the knuckle or ſcrag of veal to rags, in four or five quarts of water, with ſalt, pepper, a little mace, an onion; ſtrain this; put to the liquor one quart of old peaſe; boil them till tender, pulp them through a ſieve, add about a pint or more of young peaſe half boiled, ſpinach, lettuce, and cabbage, firſt boiled, then fried; boil all together till the peaſe are enough; add a little chyan, ſcum off the fat that riſes from the greens; add a little chopped mint; boil the meat the night before. Neck of lamb will ſupply the place of veal.

Peaſe Soup.

CUT three or four onions (two only if large) two carrots, ſome ſpinach, celery, endive, a turnip, into a ſtew-pan; fry them with a bit of butter, ſo as to be as little greaſy as poſſible; put them into a ſtew-pot, with four quarts of water (if the ſoup is to be very rich, as much beef broth) ſome roaſt beef bones, if they are to be had, a red herring, or a bit of lean bacon, a quart of ſplit peaſe; let this ſtew gently till the peaſe are very ſoft; pulp them through a fine cullender, or a coarſe ſieve; when cold, take off the top, heat the ſoup with celery boiled and cut to pieces, ſpinach, endive, and a little chyan; cut ſome bread like dice, fry it very dry, put it into a tureen, pour in the ſoup; add a little dried mint, rubbed very fine, or, if preferred, the herbs may be fried after they are boiled; ſome gravy that has run from a piece of meat is a great addition: if the ſoup does not appear quite thick enough, mix a little flour very ſmooth, and add to it, but be ſure boil it up a few minutes, or the flour will taſte raw. The liquor of a leg of pork makes good peaſe ſoup in a common way, or any bones boiled.

Savoy Soup.

TAKE five large ſavoys, cut them in quarters and boil them a little in water; ſtrain the water off; when they are cool, ſqueeze them dry from the water, then put them into a ſauce-

pan,

pan, with as much beef gravy as will cover them: ſet the ſauce-pan on a moderate fire, cover them very cloſe, and let them ſtew two hours; then ſet on a large frying-pan, with a quarter of a pound of butter; ſhake in ſome flour, and ſtir it till it is brown: peel a couple of onions, put them into the butter, and ſtir it well about; when theſe are fried brown, pour in a quart of veal gravy, mix them all well together; ſoak ſome cruſts of French rolls in the gravy where the ſavoys are ſtewed, and lay them at a little diſtance from each other; then pour in the gravy and onions. This is a very rich good ſoup.

Hop-top Soup.

TAKE a large quantity of hop-tops, in April, when they are in their greateſt perfection; tie them in bunches twenty or thirty in a bunch; lay them in ſpring-water for an hour or two, drain them well from the water, and put them to ſome thin peaſe ſoup; boil them well, and add three ſpoonfuls of the juice of onions, ſome pepper, and ſalt; let them boil ſome time longer; when done, ſoak ſome cruſts of bread in the broth, and lay them in the tureen, then pour in the ſoup.

This is a plain ſoup, but very good; the French pour in ſome cray-fiſh cullis.

Brown Turnip Soup.

CUT four pounds of gravy-beef in thin ſlices, put it into a ſtew-pan, with a little fat bacon; fry it brown, put in two turnips and one ſliced carrot; when it is brown, and the gravy runs from it, put into the pan ſome good beef broth, cloves, mace, pepper, a bunch of ſweet herbs, four young onions, and a ſprig of parſley; let theſe ſtew till the gravy is very rich, then ſtrain it through a ſieve: have ready a duck half-roaſted, put it whole into the ſoup; then cut ſome turnips like dice, and fry them brown in butter; put them into the ſoup, let the duck ſtew in the ſoup till it is enough; ſerve it up with the duck in the middle.

Soup with Sorrel and Eggs.

TAKE a knuckle of veal, and the chump end of a loin of mutton, with a bunch of ſweet herbs, pepper, ſalt, cloves, and mace; ſtew it very ſlowly till it is rich and ſtrong; ſtrain it off, and put into it a young fowl; cover it, and let it ſtew again very ſlowly; then take two or three handfuls of ſorrel well waſhed, cut it in pieces, not too ſmall; fry it in butter,

and put it into the ſoup; let it all boil till the fowl is thoroughly done, ſcum it very clean, and ſend it to table; ſome lay poached eggs round.

It may be eat without the eggs and ſorrel, and is very good.

Aſparagus Soup.

CUT four or five pounds of beef to pieces; ſet it over a fire, with an onion or two, a few cloves, and ſome whole black pepper, a calf's foot or two, a head or two of celery, a very little bit of butter; let it draw at a diſtance from the fire; put in a quart of warm beer, three quarts of warm beef broth, or water: let theſe ſtew till enough; ſtrain it, take off the fat very clean, put in ſome aſparagus heads cut ſmall (palates may be added, boiled very tender); and a toaſted French roll, the crumb taken out.

Soup Creſſu.

CUT a pound of lean ham into ſmall bits, and put it at the bottom of a ſtew-pan; then cut a French roll, and put it over the ham: take two dozen heads of celery cut ſmall, ſix onions, two turnips, one carrot, cut and waſhed very clean, ſix cloves, four blades of mace, and two handfuls of water-creſſes: put them all into the ſtew-pan, with a pint of good broth; cover them cloſe, and ſweat them gently for twenty minutes; then fill it up with veal broth, and ſtew it four hours; rub it thro' a fine ſieve or cloth, and put it into your pan again: ſeaſon it with ſalt, and a little chyan pepper; give it a ſimmer up, and ſend it to table hot, with ſome French roll toaſted hard in it: boil a handful of creſſes in water till they be tender, and put it in over the bread.

Cheſnut Soup.

TAKE ſome ſlices of ham or bacon, a pound of veal, a pigeon cut into pieces, a bunch of ſweet herbs, and an onion, a little pepper, ſome mace, and a piece of carrot; lay the bacon or ham at the bottom of the ſtew-pan, 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 beef broth; let it boil ſoftly till one-third is near waſted; then ſtrain it off; take half a hundred of the beſt cheſnuts, roaſt and peel them; let them ſtew in beef broth, enough to cover them, till they are quite tender; add them to the ſoup which was ſtrained off; ſeaſon it with ſalt, and put in a fried French roll.

Vermi-

Vermicelli Soup.

CUT a ſcrag of mutton, the knuckle part of a leg of veal, and two pounds of beef, into pieces; put them into a veſſel, with a little bit of butter, a bit of lean ham or bacon, four heads of celery, a bunch of ſweet herbs, a large onion or two, three large carrots, two turnips, a few truffles and morells; cover this cloſe, ſet it over a ſlow fire for half an hour, then pour in a gallon of boiling water; let it ſimmer gently till enough; ſtrain the ſoup, heat it with two ounces of vermicelli; add juſt the white part of a head of celery, cut into lengths and boiled, a ſmall French roll, the crumb taken out: the celery may be omitted: put in aſparagus heads cut ſmall.

Rice Soup.

TAKE a fowl, with the tops of the ribs of beef, and put them into a pot with a gallon of water; ſtew them the night before they are wanted, till it is good broth, and ſoak at the ſame time two large tea-cups full of rice well picked; in the morning put the rice into a ſtew-pan, and ſtrain the broth to it by degrees while it is ſtewing, ſtir it often; let it ſtew above an hour, then take a little of the broth, and ſqueeze in a little ſaffron, juſt to colour it; ſqueeze in ſome juice of lemon; toaſt ſome cruſts of French bread, and put them in; let the ſoup ſimmer a little, take off the ſcum that riſes; ſerve it with a boiled fowl in the middle.

Hare Soup.

TAKE a large old hare cut into pieces, put it into a pan or jug, with a little ſalt, two large onions, one red herring, three or four blades of mace, half a pint of red wine, three quarts of water; ſend it to the oven, and bake it three hours; then ſtrain it off into a large ſtew-pan, put into it three ounces of French barley or ſago, ready boiled; ſcald the liver of the hare, bruiſe it, and rub it through a hair ſieve with the back of a ſpoon; add it to the ſoup, with a quarter of a pound of butter; ſet it over the fire, keep ſtirring it, but do not let it boil.

Giblet Soup.

FOUR pounds of gravy beef, two pounds of ſcrag of mutton, two pounds of ſcrag of veal; put to this meat two gallons of water, and let it ſtew very ſoftly till it is a ſtrong broth; let it ſtand to be cold, and ſcum off the fat; take two pair of giblets well ſcalded and cleaned, put them into the broth, and let

them ſimmer till they are very tender; take out the giblets, and ſtrain the ſoup through a cloth; put a piece of butter rolled in flour into a ſtew-pan, make it of a light brown; have ready chopped ſmall ſome parſley, chives, a little pennyroyal, and a little ſweet marjoram; put the ſoup over a very ſlow fire; put in the giblets, fried butter, herbs, a little Madeira wine, ſome ſalt, and ſome chyan pepper; let them ſimmer till the herbs are tender, then ſend the ſoup to table with the giblets in it.

Partridge Soup.

SKIN two large old partridges, and cut them into pieces, with three or four ſlices of ham, a little celery, and three large onions cut in ſlices; fry them in butter till they be brown, but take care not to burn them; then put to them three quarts of boiling water, a few pepper-corns, and a little ſalt: ſtew it very gently for two hours, then ſtrain it, and put to it ſome ſtewed celery and fried bread: ſerve it up hot in a tureen.

Pocket Soup.

TAKE off all the meat, but leave out the ſkin and fat, from a large leg of veal, and boil it in four quarts of water till it is a ſtrong jelly; keep the pot very cloſe covered, and let it but juſt ſimmer; when it is a very rich jelly (which will be eaſily known, by taking ſome out in a ſpoon, and letting it ſtand till it is cold) then ſtrain it through a ſieve into an earthen pan; when it is cold, take off all the fat; then take a large ſtew-pan with boiling water, ſet it over a ſtove; take ſome well-glazed cups, and fill them with jelly, which muſt be taken up very clear from the ſettling at the bottom, and ſet them in the ſtew-pan of water (great care muſt be taken not to let the water get into the cups, as it will ſpoil it); let the water boil gently all the time, till the jelly is as thick as glue; take them, and let them ſtand to cool, then turn them out upon ſome new coarſe flannel, which will draw out all the moiſture; in ſix hours turn them on more freſh flannel, and continue ſo to do till they are quite dry; keep them in a dry warm place, and in a little time they will be like a piece of glue, which may be carried in little tin boxes in the pocket; when they are wanted, pour a quart of boiling water on a piece of glue as big as an egg, and ſtir it till all the glue is melted; ſeaſon it with ſalt; and if herbs are agreeable boil them in ſome water, and pour that water over the glue; or chop the herbs when boiled, put them to the glue, and pour the boiling water over both.

Brown

Brown portable Soup.

BONE a large leg of beef, take off the fat and ſkin, take all the ſinews clean from the bones; put it into a ſtew-pot, with four gallons of ſoft water; when it boils, put in ſix anchovies, half an ounce of mace, twenty cloves, half an ounce of whole white pepper, two or three onions cut in half, a bunch of thyme, ſweet marjoram, winter ſavory, parſley, and a carrot cut into pieces, with the bottom cruſt of a twopenny loaf well baked; cover it very cloſe, and let it ſimmer very gently for ſix or ſeven hours; then ſtir it together, and let it ſimmer till it is a very rich jelly, which may be known by the ſame rule as is mentioned in the pocket ſoup; then take it and ſtrain it through a coarſe hair bag; do it in the ſame manner as the pocket ſoup.

This is exceedingly good for all ſoups, ſauces, or gravies:—when it is uſed for ſoup, prepare it as the pocket ſoup: for change, rice may be boiled, or barley, vermicelli, or celery cut ſmall, or truffles and morells; whichever is put in muſt be tender; then ſtir in the glue, and give it a boil, and any of the ingredients with it.—If it is uſed for gravy, pour the boiling water on whatever quantity is wanted; when it is melted, put into it any other ingredients as in the other ſauces, as this is only inſtead of a good gravy; and it may be made either weak or ſtrong, by adding more or leſs of the glue.

Inſtead of tin boxes, put it into ſtone jars, keep it cloſe covered in a dry place free from damp.

For white portable ſoup, take a leg of veal, and bone it, with two dozen of chicken feet waſhed clean and cut into pieces; put all into a large ſtew-pot, and ſimmer gently for ſeven or eight hours, and then manage this likewiſe as the pocket ſoup.

Mock Turtle Soup.

LET the head be ſcalded with the ſkin on; pull off the horny part, which cut into pieces about two inches ſquare; waſh and clean theſe well; dry them with a cloth; put them into a ſtew-pan, with four quarts of broth, ſweet baſil, knotted marjoram, ſavory, a little thyme, ſome parſley, all chopped fine; cloves and mace pounded; chyan not too much; ſome green onions, an eſchalot chopped; a few freſh muſhrooms chopped; half a pint of Madeira; ſtew all together gently, till reduced to two quarts; heat a little broth, with a gill of cream,

ſome flour mixed ſmooth in it; the yolks of two eggs; keep theſe ſtirring over a gentle fire till near boiling; then add them to the ſoup, ſtirring it as it is poured in, for it is very apt to curdle; then let all ſtew together for an hour, or more: when it is ready to ſend to table, throw in forced-meat balls boiled, hard yolks of eggs: when off the fire, ſqueeze in the juice of half a lemon, and half an orange; the balls muſt be ſeaſoned as the ſoup; the muſhrooms may be omitted. The quantity of ſoup may be increaſed, by adding more broth, with calves feet and ox palates boiled tender and cut into pieces.

The Broth for the Mock Turtle Soup.

THE calf's head, when the horny part is taken off; ſix or ſeven pounds of beef; a calf's foot or two; two carrots, a turnip, two onions, a ſhank of ham, one head of celery, cloves, whole pepper; a bunch of ſweet herbs, a piece of lemon-peel, a few truffles, eight quarts of water; ſtew theſe well, ſtrain it.

Onion Soup.

WHEN it is taken off the fire, have ready the yolks of two eggs beat fine, and half a ſpoonful of vinegar; mix it with ſome of the ſoup, and ſtir it by degrees into the tureen of ſoup; it muſt be mixed very well, or it will be apt to curdle: it is a great addition, but the ſoup is very good without it.

FISH SOUPS.

Stock for brown or white Fiſh Soups.

TAKE a pound of ſcate, four or five flounders, and two pounds of eels; cut them into pieces, put to them as much water as will cover them, ſeaſon them with mace, an onion ſtuck with cloves, a head of celery, two parſley-roots ſliced, ſome pepper and ſalt, a bunch of ſweet herbs; let it ſimmer an hour and half, covered down cloſe; ſtrain it off for uſe: if it is for brown ſoup, fry the fiſh firſt in brown butter, and then do it as before mentioned: it will not keep more than two or three days.

Eel Soup.

TAKE two pounds of eels, put to them two quarts of water, a cruſt of bread, two or three blades of mace, ſome whole pepper, an onion, and a bunch of ſweet herbs; cover them cloſe, and let them ſtew till half the liquor is waſted; ſtrain it;

it; toaſt ſome bread, and cut it ſmall; if the ſoup is not rich enough, it muſt boil till it is ſtronger: a piece of carrot may be added, if agreeable. This ſoup will be as good as if meat was put into it. A pound of eels makes a pint of ſoup.

Scate Soup.

Take two pounds of ſcate, ſkin and waſh it, boil it in ſix quarts of water: when it is boiled, take the meat from the bones; take two pounds of flounders, waſh them clean, put them into the water the ſcate was boiled in, with ſome lemon-peel, a bunch of ſweet herbs, a few blades of mace, ſome horſe-radiſh, the cruſt of a penny loaf, a little parſley, and the bones of the ſcate; cover it very cloſe, and let it ſimmer till it is reduced to two quarts; then ſtrain it off, and put to it an ounce of vermicelli; ſet it on the fire, and let it boil very ſoftly; take one of the hollow rolls (which are made for oyſters) and fry it in butter: take the meat of the ſcate, pull it into little ſlices, put it into a ſaucepan with two or three ſpoonfuls of the ſoup; ſhake into it a little flour and a piece of butter, ſome pepper and ſalt; ſhake them together in a ſaucepan till it is thick, then fill the roll with it; pour the ſoup into the tureen, put the roll into it, and ſend it to table.

Muſſel Soup.

TAKE a hundred of muſſels, waſh them very clean, and put them into a ſaucepan till they open; take them from the ſhells, beard them, and ſtrain the liquor through a lawn ſieve; beat a dozen of cray-fiſh very fine, with as many almonds blanched in a mortar; then take a carrot and ſmall parſnip ſcraped, and cut in ſlices, fry them brown in butter; take the muſſel liquor, with a ſmall bunch of ſweet herbs, a little parſley, and horſe-radiſh, with the cray-fiſh and almonds, a little pepper and ſalt, and half the muſſels, with a quart of water, or more; let it boil till all the goodneſs is out of the ingredients; then ſtrain it off to two quarts of the white fiſh ſtock; put it into a ſaucepan; put in the reſt of the muſſels, a few muſhrooms and truffles, a leek waſhed and cut ſmall; take two French rolls, cut out the crumb, fry it brown, cut it into little pieces, and put it into the ſoup; let it boil together for a quarter of an hour, with the fried carrot and parſnip; at the ſame time take the cruſts of the rolls, and fry them criſp; take the other half of the muſſels, a quarter of a pound of butter, a ſpoonful of water; ſhake in a little flour, ſet them on the fire till the butter

butter is melted; ſeaſon it with pepper and ſalt; then 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 the ſoup into the tureen, and ſet the rolls in the middle.

Oyſter Soup.

TAKE what quantity of fiſh ſtock will be wanted; then take two quarts of oyſters without the beards, beat the hard part in a mortar, with yolks of ten hard eggs; put them to the fiſh ſtock, ſet it over the fire; ſeaſon it with pepper, ſalt, and grated nutmeg; when it boils, put in the eggs; let it boil till it is of a good thickneſs, and like a fine cream.

Lobſter Soup.

TAKE a pound of veal, cut it into thin ſlices, half a pound of the lean of a loin of mutton; ſeaſon theſe with pepper and ſalt; then take a large fowl, draw it, and take out the fat; ſet theſe on in a ſmall pot, with a gallon of water, and a bunch of parſley; take a couple of middling lobſters, or three ſmall ones; take the meat out of the tails and legs, and bruiſe the body with the ſhell in a marble mortar very ſmooth, mince the meat very fine, and ſhake over it ſome pepper, and a little ſalt; put all this into the pot, and cover it very cloſe; when it has been ſome time ſtewing, put into it a few cloves, and ſome whole pepper; when it is reduced to half the quantity, ſtrain it off; if it is not rich enough, add to it ſome good cullis.

Cray fiſh Soup.

BOIL a quarter of a hundred cray-fiſh; take the ſhells from the tails of ſix or eight of the largeſt; leave the tails to the bodies, and take off the little claws, leave the large ones on; take off the tails from the beſt, picked clean from the ſhells (theſe are all for garniſh); bruiſe all the ſhells and remaining bodies to a paſte, with the ſpawn of a large lobſter.—Brown a pound and a half of thornback, maid, or any white fiſh, ſliced in a ſtew-pan, with a bit of butter; ſet it over a ſtove, with good broth, the crumb of two French rolls; let it ſimmer till the fiſh and rolls are tender; mix the bruiſed fiſh with it, and rub it through a cloth; let it juſt boil: put the cruſts of the French rolls in a diſh, pour the ſoup over them.—No ſeaſoning but ſalt: garniſh the tureen diſh with the cray-fiſh ſaved as above.

SOUPS

SOUPS WITHOUT MEAT.

Soupe Maigre.

MELT half a pound of butter in a ſtew-pan, ſhake it well round; when it has done hiſſing, throw in ſix middling onions ſliced, ſhake the pan well round for five minutes; then put in four or five heads of celery cut ſmall, a handful or two of ſpinach, a cabbage lettuce, and a bunch of parſley, all cut ſmall; ſhake theſe well in the pan for a quarter of an hour, ſtir in ſome flour, and pour two quarts of boiling water into it, with ſome ſtale cruſts of bread, ſome beaten pepper, three or four blades of mace beat fine; ſtir all together, and let it boil gently for half an hour; take it off, beat the yolks of two eggs, and ſtir in; put in a ſpoonful of vinegar, and then pour it into the tureen.

Another Way.

TAKE one quart of green moratto peaſe, three quarts of ſoft water, four onions ſliced, floured, and fried in freſh butter, the coarſe ſtalk of celery, a carrot, turnip, and parſnip, with whole pepper and mace to the taſte; all theſe muſt ſtew very gently together, till the pulp will force through a ſieve; have ready a handful of beet leaf and root, ſome celery and ſpinach, which muſt be firſt blanched, and ſtewed tender in the ſtrained liquor; have the third of a pint of ſpinach-juice, which muſt be ſtirred in with caution, when the ſoup is ready to be ſerved up, and not ſuffered to boil after it is put in, becauſe it will curdle: a cruſt of bread, ſome tops of aſparagus, and artichoke bottoms may be added.

Onion Soup.

BROWN half a pound of butter, with a little flour; take care it does not burn: when it has done hiſſing, ſlice a dozen of large white onions, fry them very gently till they are tender; then pour to them, by degrees, two quarts of boiling water, ſhaking the pan well round as it is poured in; add alſo a cruſt of bread; let it boil gently for half an hour; ſeaſon it with pepper and ſalt: take the top of a French roll, and dry it at the fire; put it into a ſaucepan, with ſome of the ſoup to ſoak it; then put it into the tureen: let the ſoup boil ſome time after the onions are tender, as it gives the ſoup a great richneſs; ſtrain it off, and pour it upon the French roll.

Green

Green Peaſe Soup without Meat.

TAKE a quart of old peaſe, and boil them in water till they are quite tender, and rub them through a ſieve with the back of a ſpoon; melt half a pound of butter, and rub through with them; then boil a quart of young peaſe: when they are enough, add the butter and pulp to the young peaſe, and their liquor; keep ſtirring till they are enough, and ſeaſon with ſalt and pepper to the palate.

It is a very good way to make green peaſe ſoup like the ſoup maigre, putting the quart of peaſe to thicken it, inſtead of the eggs.

Another Way.

TAKE a quart of green peaſe, boil them in a gallon of water till tender, with a bundle of mint; ſtrain the pulp and liquor through a coarſe ſieve into a ſaucepan; add to it a cabbage lettuce cut ſmall, a handful of ſpinach clean waſhed and cut ſmall, a leek cut ſmall, a quart of young peaſe, and a little ſalt; cover them, and let it boil gently till it comes to two quarts; the herbs muſt be very tender; then ſend it to table.

Brown Soup without Meat.

PUT into a clean ſaucepan three quarts or more of water, with raſpings ſufficient to thicken it; two or three onions cut acroſs, ſome whole pepper, and a little ſalt; cover it cloſe, and let it boil about an hour and an half; ſtrain it off through a ſieve: then have celery, endive, lettuce, ſpinach, and any other herbs not cut too ſmall; fry them in butter; then take a clean ſtew-pan that is large enough for the ingredients; put in a good piece of butter, a duſt of flour, and keep ſtirring it till it is of a fine brown; then put in the herbs and ſoup; boil it till the herbs are tender, and the ſoup of a proper thickneſs; put the ſoup into a tureen, and ſend it to table; have ſome fried bread in a plate, and ſome in the ſoup, if agreeable.

White Soup without Meat.

PUT into a clean ſaucepan two or three quarts of water, the crumb of a two-penny loaf, with a bundle of ſweet herbs, ſome whole pepper, two or three cloves, an onion or two cut acroſs, and a little ſalt; let it boil covered till it is quite ſmooth; take celery, endive, and lettuce, only the white part; cut them into pieces, not too ſmall; boil them; ſtrain the

ſoup

ſoup off into a clean ſtew-pan; put in the herbs, with a good piece of butter ſtirred into it till it is melted; then let it boil for ſome time till it is very ſmooth; if any ſcum ariſes, take it off very clean; ſoak a ſmall French roll, nicely raſped, in ſome of the ſoup; put it in the middle, pour in the ſoup, and ſend it to table.

Almond Soup.

BLANCH a quart of almonds, and beat them in a marble mortar, with the yolks of twelve hard eggs, till they become a fine paſte: mix them by degrees with two quarts of new milk, a quart of cream, a quarter of a pound of double-refined ſugar beaten fine, and 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 to be thick enough: then pour it into your diſh, and ſend it to table. If you be not very careful, it will curdle.

Peaſe Soup without Meat.

A Britiſh herring, with a pint of peaſe, celery, &c. make good peaſe ſoup.

Turnip Soup without Meat.

TAKE a bunch of turnips, pare them, and put them into a gallon of water, with half an ounce of white pepper, an onion ſtuck with cloves, a bunch of ſweet herbs, ſome mace, half a nutmeg, and a large cruſt of bread; let them ſimmer near an hour and an half; ſtrain it through a ſieve; waſh four or five heads of celery very clean, cut them into ſmall pieces, put them into the ſoup, with two whole raw turnips, and two young carrots cut in pieces; cover them very cloſe, and let them ſtew; then cut ſome more turnips and carrots in dice, flour and fry them brown in butter, with two large onions cut thin; put them into the ſoup, with ſome vermicelli; let it all ſtew very ſoftly till the celery is tender, and the ſoup good.

Milk Soup.

TAKE two quarts of new milk, with two ſticks of cinnamon, a couple of bay-leaves, a very little baſket-ſalt, and a very little ſugar; then blanch half a pound of ſweet almonds while the milk is heating, beat them up to a paſte in a marble mortar; mix with them, by degrees, ſome milk; while they are beating, grate the peel of a lemon, with the almonds and a little

little of the juice; then ſtrain it through a coarſe ſieve, and mix it with the milk that is heating in the ſtew-pan, and let it boil up.

Cut ſome ſlices of French bread, and dry them before the fire; ſoak them a little in the milk, lay them at the bottom of the tureen, and then pour in the ſoup.

BROTHS.

Beef Broth.

TAKE a leg of beef, break the bone in two or three places, put to it a gallon of water, two or three blades of mace, a little parſley, and a cruſt of bread; boil the beef very tender, ſtrain the broth, and pour it into a tureen; if agreeable, the meat may be put in with it: toaſt ſome bread, cut it into ſquares, and put it in a plate.

Strong Beef Broth to keep.

TAKE part of a leg of beef, and the ſcrag 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: when it boils, ſkim it clean, and put into it a whole onion ſtuck with cloves, a bunch of ſweet herbs, ſome pepper, and a nutmeg quartered: let theſe boil till the meat be boiled in pieces, and the ſtrength boiled out of it: ſtrain it out, and keep it for uſe.

Beef Drink.

TAKE a pound of lean beef, take off the fat and ſkin, cut it into pieces, and 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 is reduced to two quarts; ſtrain it off, and it is a very good drink.

If it is for very weak ſtomachs, it muſt be weaker.

Scotch Barley Broth.

TAKE a leg of beef, and chop it all to pieces; put to it three gallons of water, a cruſt of bread, and a carrot; let it ſimmer very ſlowly, till it is reduced to half the quantity; then ſtrain it off, and put it into a pot, with five or ſix heads of celery cut ſmall, half a pound of barley, a bunch of ſweet herbs, ſome parſley cut ſmall, an onion, and ſome marigolds; let it boil an hour; then take a large fowl, put it into the broth, let

let it boil till the broth is very good; then ſend it to table, with the fowl in the middle.

Before it goes to table, the ſweet herbs and the onion muſt be taken out. This broth is ſometimes made with a ſheep's head inſtead of beef: the head muſt be chopt to pieces. The broth is very good without the fowl.

Veal Broth.

STEW a knuckle of veal with four or five quarts of water, two ounces of rice or vermicelli, a little ſalt, and a blade of mace.

Mutton Broth.

BOIL the ſcrag in between three and four quarts of water; ſcum it as ſoon as it boils, and put to it a carrot, a turnip, a cruſt of bread, an onion, a ſmall bundle of herbs; let theſe ſtew; put in the other part of the neck that it may be boiled tender; when enough, take out the mutton, ſtrain the broth; put in the mutton again, with a few dried marigolds, chives, or young onions, and a little parſley chopped; boil theſe about a quarter of an hour: the broth and mutton may be ſerved together in a tureen; or the meat in a ſeparate diſh: do not ſend up the ſcrag, unleſs particularly liked. Some do not like herbs; the broth muſt then be ſtrained off. Send up maſhed turnips in a little diſh. The broth may be thickened either with crumbs of bread, or oatmeal.

Another, for ſick People.

TAKE a pound or two of the chump end of a loin of mutton; take off the ſkin and the greateſt part of the fat, and all the ſuet from the under part; put it into a ſaucepan, with a quart of ſoft water to a pound of meat, a little ſalt and upper cruſt of bread, a blade of mace, and a little whole pepper; ſcum it very clean, and let it ſimmer an hour; pour the broth clear off, and ſend it to table: the mutton will be fit to eat. Sauce—maſhed turnips, but do not boil them in the broth.

Pork Broth.

TAKE off the ſkin and fat from two pounds of young pork: 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

morning faſting, an hour before breakfaſt, and at noon, if the ſtomach will bear it.

Chicken Broth.

FLAY an old cock, or large fowl, pick off all the fat, and break it 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 be as good as you would have it; it will take five or ſix hours doing: then pour it off, put a quart more boiling water to it, and cover it cloſe: let it boil ſoftly till it be good, and then ſtrain it off; ſeaſon with a very little ſalt. When you boil the chicken, ſave the liquor; and when the meat is eat, take the bones, break them, and put them to the liquor you boiled the chicken in, with a blade of mace, and a cruſt of bread: let it boil till it be good, and ſtrain it off.

Viper Broth.

TAKE a large fowl, draw it; take out all the fat and the breaſt-bone; fill the body with parſley, a handful of pimpernel, and a head of endive; put theſe into three pints of water, with a little ſalt and pepper; ſet it on a ſlow fire, and let it ſimmer till there is only a quart left: then kill a viper, ſkin it, and take out the entrails, cut the fleſh into ſmall pieces, put it into the broth, with the heart and liver cut acroſs, two blades of mace, and a ſmall bit of cinnamon; cover it up, and let it boil till it is reduced to a pint; by this time the fleſh of the viper will be conſumed; then ſtrain it off, and preſs it very hard. It will ſerve twice.

F I S H.

To chooſe Fiſh.

THERE is a general rule in chooſing moſt kinds of fiſh; if their gills are red, their eyes plump, and the whole fiſh ſtiff, they are good: if, on the contrary, the gills are pale, the eyes ſunk, and the fiſh flabby, they are ſtale.

Directions

Directions for boiling Fiſh.

ALL kinds of fiſh ſhould be boiled in hard water, as it adds a firmneſs to it, and not put in till the water boils; there ſhould be horſe-radiſh and ſome ſalt boiled in the water with all fiſh, except mackarel; with them ſhould be put ſalt, fennel, parſley, and mint. Care ſhould be taken to boil the fiſh well, but not to let it break.

General Directions for frying Fiſh.

AFTER it is well waſhed, it muſt be well dried with a cloth; flour it, and then put into the frying-pan as much lard, or beef dripping, as will cover the fiſh (but lard is beſt); it muſt boil before the fiſh is put in, that is, when it has done hiſſing; let it fry quick, it ſhould be of a light brown, not too dark a colour; if there is occaſion, turn it with the ſlice; when it is done, take it up, and lay it upon a coarſe cloth in a diſh to drain; it may be rubbed over with a feather dipped in the yolk of an egg, and then rolled in crumbs of bread and flour mixt, or in a batter mixed up with ale and flour; either way is an addition to the fiſh.

TURTLE.

To dreſs a Turtle.

WHEN the turtle is killed, cut the back from the belly, and waſh it clean from the blood in three or four waters, with ſome ſalt; cut the fins from the back, ſcald and ſcrape them clean from the ſcales; put the meat in a ſaucepan, with a little ſalt, and rather more water than will cover it; let it ſtew, but ſcum it very clean all the time: if the turtle is large, put into it a bottle of white wine; if ſmall, a pint will do; the wine muſt not be put in till it has ſtewed an hour and a half, and the ſcum has done riſing; if the wine is put in before, it will make the turtle hard: put into it, while it is ſtewing, an onion or two ſhred fine, with a little thyme, parſley, black pepper, and ſalt: when it is ſtewed very tender, take it out of the ſaucepan, and cut it into ſmall pieces; waſh the back-ſhell very clean from the blood, then rub it with pepper, ſalt, thyme, parſley, and onions ſhred fine, and mixed together; put the meat into the ſhell, with a layer of ſeaſoning between every

layer of meat, till the ſhell is full; cover it with ſeaſoning: if it is a large turtle, two pounds of butter muſt be cut into bits, and laid between the ſeaſoning and the meat. The ſoup muſt be thickened with butter rolled in flour. A large turtle will take an hour and a half.

Another Way to dreſs Turtle.

WHEN the turtle is killed, cut the back from the belly, and waſh it clean from the blood in three or four waters with ſalt; then take from the back-ſhell all the meat and entrails, except the fat, which muſt be baked with the ſhell; cut it into pieces of a moderate ſize, taking from it all the bones, and put them, with the fins (which muſt be ſcalded and ſcraped clean) into a pot, with the head, a gallon of water, ſalt, and two blades of mace: when it boils, ſcum it clean; then put in a bunch of thyme, parſley, ſweet herbs, and ſome young onions, and the veal part of the turtle (except a pound and a half, which muſt be made into forced-meat balls) with a little chyan pepper: when it has boiled in the ſoup an hour, take it out. The entrails, which are reckoned the beſt, muſt be ſplit open, ſcraped, and made clean, cut into ſmall pieces, and put into the other part. The paunch, or maw, muſt be ſcalded, ſkinned, and cut into pieces, and put to the reſt, with the lights, heart, and liver: put it all together into a ſaucepan, with half a pound of butter, a few eſchalots, a bunch of thyme, parſley, and ſweet herbs, ſome ſalt, white pepper, mace, beaten cloves, and a little chyan pepper: let it ſtew half an hour over a good charcoal fire, put in with it as much of the broth as will cover it, ſcum it well; and when it is half done, put in a pint and a half of Madeira wine: it will take four or five hours doing: when it is almoſt done, ſcum it, and thicken it with ſome flour and veal gravy, the thickneſs of a fricaſſee: make ſome forced-meat balls with the veal part, which was left, about the bigneſs of a walnut; fry them, and put them into the ſtew: if it has any eggs, let them be cleaned and boiled; if there are none, boil twelve or fourteen hard eggs; then put the ſtew (which is the callepaſh) into the back ſhell, with the eggs and balls over it, and put it into an oven to brown; the liver, lights, and heart ſhould be taken from the callepaſh: before it is put into the ſhell, the callepy muſt be ſlaſhed in ſeveral places, and ſeaſoned with butter, chopt thyme, ſweet herbs, parſley, onions, ſalt, white pepper, and a little chyan: put a piece into each

ſlaſh,

ſlaſh, ſome over it, and a little flour: bake it in a tin or iron dripping-pan, in an oven; the back-ſhell muſt be rubbed over with ſeaſoning made of pepper, ſalt, beaten mace, ſweet herbs, parſley, and onion ſhred fine; bake it in a dripping-pan, which muſt be done before the ſtew is put in.

The fins, when boiled very tender, muſt be taken out and put into a ſtew-pan, with ſome good pale veal gravy, a very little white wine, thickened with a little of the gravy and flour, and ſerved in a diſh by themſelves.

The lights, heart, and liver, which were ſtewed with the callepaſh, muſt have a little more ſeaſoning added to them, and when warmed up, ſerved in a diſh by themſelves. Strain off the ſoup, and ſerve it in a tureen or ſoup-diſh.

A Courſe of Turtle.

Callepy.

Lights, &c. Soup. Fins.

Callepaſh.

TURBOT.

To chooſe Turbot.

IF good, they ſhould be thick and plump, the belly a yellow white; if they appear blueiſh and thin, they are not good. They are in ſeaſon the greateſt part of the ſummer; and are generally caught in the Britiſh and German ocean.

To boil a Turbot.

MAKE a brine with a handful or two of ſalt, and a gallon or more of water; let the turbot lie in it two hours before it is to be boiled, then ſet on a fiſh-kettle, with water enough to cover it, and about half a pint of vinegar (or leſs, if the turbot is ſmall); put in a piece of horſe-radiſh: when the water boils, put in the turbot, the white ſide uppermoſt, on a fiſh-plate: let it be done enough, but not too much, which will be eaſily known by the look; a ſmall one will take twenty minutes, a large one half an hour; then take it up, and ſet it on a fiſh-plate to drain before it is laid in the diſh. Sauce—lobſter-ſauce and white ſauce.

Turbot boiled in Gravy.

TAKE a middling-ſized turbot, let it be well waſhed, and wiped very dry; then take a deep ſtew-pan, put in the fiſh, with two bay-leaves, a handful of parſley, a large onion ſtuck with cloves, ſome ſalt and pepper; heat a pint of white wine boiling hot, and pour it upon the turbot, then ſtrain in ſome very ſtrong veal gravy, more than will cover it; ſet it over a ſtove till it is near enough, and then remove it on one ſide, that the full ſtrength of the ingredients may be infuſed into it: when it is quite done, put it on a hot diſh, ſtrain the gravy into a ſaucepan, with ſome butter and flour; pour ſome over the turbot, the reſt in a ſauce-boat.

Plaice, dabs, and flounders, may be dreſſed the ſame way.

To boil a Turbot au Court Bouillon, with Capers.

TAKE a ſmall turbot, waſh and dry it, then take ſome thyme, parſley, ſweet herbs, and an onion ſliced; put them into a ſtew-pan, then lay in the turbot (the ſtew-pan ſhould be juſt big enough to hold the fiſh) ſtrew over the fiſh the ſame herbs that are under it, with ſome chives and ſweet baſil; then pour in an equal quantity of white wine and white wine vinegar, till the fiſh is covered; then ſtrew in a little bay-ſalt, with ſome whole pepper; ſet the ſtew-pan over a gentle ſtove, increaſing the heat by degrees, till it is enough; then take it off the fire, but do not take the turbot out: ſet a ſaucepan on the fire with a pound of butter, two anchovies ſplit, boned, and waſhed, two large ſpoonfuls of capers cut ſmall, ſome chives whole, and a little pepper, ſalt, ſome nutmeg grated, a little flour, a ſpoonful of vinegar, and a little water; ſet the ſaucepan over the ſtove, and keep ſhaking it round for ſome time, and then ſet the turbot on to make it hot; put it in a diſh, and pour ſome of the ſauce over it; lay ſome horſe-radiſh round it, and put what remains of the ſauce in a boat.

Soles, flounders, large plaice, or dabs, are very good done this way.

To fry a Turbot.

IT muſt be a ſmall turbot; cut it acroſs as if it were ribbed; when it is quite dry, flour it, and put it in a large frying-pan, with boiling lard enough to cover it; fry it till it is brown, then drain it; clean the pan, put into it claret or white wine,

wine, almoſt enough to cover it, anchovy, ſalt, nutmeg, and a little ginger; put in the fiſh, and let it ſtew till half the liquor is waſted; then take it out, and put in a piece of butter rolled in flour, and a minced lemon; let them ſimmer till of a proper thickneſs; rub a hot diſh with a piece of eſchalot; lay the turbot in the diſh, and pour the ſauce over it.

SALMON.

To chooſe Salmon.

SALMON, if new, the fleſh is of a fine red, but particularly ſo at the gills; the ſcales ſhould be very bright, and the fiſh very ſtiff. The Thames ſalmon is generally eſteemed the beſt, though ſome prefer that which is caught in the Severn. It is in ſeaſon in the ſpring.

To boil Salmon.

IT requires to be well boiled: a piece not very thick will take half an hour: boil horſe-radiſh in the water; fried ſmelts may be laid round it; garniſh with horſe-radiſh and ſliced lemon.—Anchovy ſauce, and plain butter.

To boil Salmon crimp.

WHEN the ſalmon is ſcaled and gutted, cut off the head and tail, and cut the body through into ſlices an inch and a half thick, throw them into a large pan of pump-water: when they are all put in, ſprinkle a handful of bay-ſalt upon the water, ſtir it about, and then take out the fiſh; ſet on a large deep ſtew-pan, boil the head and tail, but do not ſplit the head; put in ſome ſalt, but no vinegar: when they have boiled ten minutes, ſcum the water very clean, and put in the ſlices: when they are boiled enough, take them out, lay the head and the tail in the diſh, the ſlices round. This muſt be for a large company. The head or tail may be dreſſed alone, or with one or two ſlices; or the ſlices alone.

It is done in great perfection in the ſalmon countries; but if the ſalmon is very freſh, it will be very good in London.

Salmon boiled in Wine.

TAKE ſome ſlices of bacon, fat and lean together, a pound of veal cut thin, and a pound and a half of beef; ſtrew over them ſome pepper and ſalt, and put them in a deep ſtew-pan;

then a fine piece of freſh ſalmon, cut out of the middle; put it into the ſtew-pan upon the other ingredients, pour in as much water as will juſt cover it, and no more; ſet it over a gentle fire till the ſalmon is almoſt done, then pour the water entirely away, and put in two quarts of white wine, with an onion cut in pieces, ſome thyme and ſweet marjoram ſtripped from the ſtalks; let them ſtew gently, and while they are doing, cut a ſweetbread into thin ſlices, then cut the ſlices acroſs, and ſtew them in a ſaucepan with ſome rich veal gravy; when they are enough, add a quarter of a pint of eſſence of ham: take up the ſalmon, lay it in the diſh, and pour the ſweetbread and its ſauce over it.

To broil Salmon.

TAKE ſome ſlices cut from a fine ſalmon, wipe them clean and dry; melt ſome butter ſmooth and fine, with a little flour and baſket ſalt, put the pieces of ſalmon into it, and roll them about that the butter may cover them all over; then lay them on a nice clean gridiron, and broil them over a clear but very ſlow fire: while the ſalmon is broiling, make ſauce with a couple of anchovies waſhed, boned, and cut into ſmall pieces, a leek cut into three or four long pieces: ſet on a ſaucepan with ſome butter and a little flour, put in the ingredients, with ſome capers cut ſmall, ſome pepper and ſalt, and a little nutmeg; add to them ſome warm water, and two ſpoonfuls of vinegar; ſhake the ſaucepan till it boils, and the ſauce is done: when the ſalmon is enough on one ſide, turn it on the other till it is quite enough; take the leek out of the ſauce, pour it into a diſh, and lay the broiled ſalmon upon it.

Salmon in Caſes.

TAKE a piece of ſalmon, cut it in ſmall pieces, ſeaſon them with pepper, ſalt, and nutmeg; take as many half ſheets of paper as pieces of ſalmon, and put a piece of ſalmon into each of the half ſheets of paper, fold the paper that nothing can run out, pour a little melted butter over the paper, and then ſtrew ſome crumbs of bread over the butter; put them in a tin oven before the fire, but take care the papers do not burn: when they are enough, ſerve them up as they are, without ſauce.

To dreſs Salmon à-la-Braize.

MAKE a forced-meat as follows:—Take a large eel, ſlit it open, and take out the bone, and take the meat quite clean from it; chop it fine, with two anchovies, ſome lemon-peel cut fine, a little pepper, and grated nutmeg, with ſome parſley and thyme cut fine, a yolk of an egg boiled hard; mix them all together, and roll them up in a piece of butter; then take a large piece of fine ſalmon, or a ſalmon-trout, put the forced-meat in the belly of the fiſh, ſew it up, and lay it in an oval ſtew-pan that will juſt hold it; then take half a pound of freſh butter, put it into a ſtew-pan; when it is melted, ſhake in a little flour; ſtir it till it is a little brown; then put to it a pint of fiſh broth, with a pint of Madeira; ſeaſon it with ſalt, mace, cloves, and whole pepper tied in a muſlin rag; put in an onion and a bunch of ſweet herbs; ſtir it all together, and put it to the fiſh; cover it down very cloſe, and let it ſtew: when the fiſh is almoſt done, put in ſome freſh or pickled muſhrooms, truffles, or morells cut in pieces; let them ſtew all together till the fiſh is quite done; take the ſalmon up carefully, lay it in a diſh, and pour the ſauce over it.

To roll Salmon.

TAKE half a ſalmon from the bone; take off the head, ſcale and waſh it; make a ſeaſoning with oyſters cut ſmall, ſome parſley cut ſmall, and ſome crumbs of bread, with pepper, ſalt, nutmeg, and mace: roll it up tight, put it in a deep pot, and bake it in a quick oven. Sauce—anchovy or ſhrimps; pour it over it.

Baked Salmon.

TAKE a piece of ſalmon, and cut it in ſlices an inch thick; make a forced-meat as follows:—Take ſome of the fleſh of the ſalmon, and the ſame quantity of the meat of an eel, with a few muſhrooms; ſeaſon it with pepper, ſalt, nutmeg, and cloves; beat it all together till it is very fine; boil the crumb of an halfpenny roll in milk, beat with it four eggs till it is thick, let it cool, and mix it all together with four raw eggs: take the ſkin from the ſalmon, and lay the ſlices in a diſh; cover every ſlice with the forced-meat, pour ſome melted butter over them, and add a few crumbs of bread: lay a cruſt round the diſh, and ſtick oyſters round it; put it into an oven, and when it is of a fine brown, pour over it a little

melted butter, with ſome red wine boiled in it, and the juice of a lemon.

To dreſs pickled Salmon.

TAKE a piece of pickled ſalmon, lay it in pump-water all night, then lay it on a fiſh-plate, and put it in a ſtew-pan; put to it three ſpoonfuls of vinegar, a little mace, ſome whole pepper tied in a bit of muſlin, a whole onion, a nutmeg bruiſed, a pint of white wine, a bunch of ſweet herbs, ſome parſley, ſome lemon-peel, and a quarter of a pound of freſh butter rolled in flour; let theſe be covered very cloſe, and ſimmer over a gentle fire near a quarter of an hour; then take up the ſalmon, lay it in a diſh, keep it hot before the fire; let the ſauce boil till it is of a proper thickneſs; take out the ſpice, onion, and ſweet herbs, and pour it over the fiſh.

A jole of ſalmon does well this way.

To pot Salmon.

TAKE a ſalmon that is quite freſh, ſcale, waſh, and dry it well, ſlit it up the back, and take out the bone; mix ſome grated nutmeg, mace, pepper, and ſalt, and ſtrew over the fiſh; let it lie for two or three hours, then lay it into a large pot, and put to it half a pound of butter; put it in an oven, and let it bake an hour: when it is done, lay it on ſomething flat, that the oil may run from it; then cut it to the ſize of the pots it is to be put in; lay the pieces in layers till the pots are filled, with the ſkin uppermoſt; put a board over it, lay on a weight to preſs it till cold; then take the board and weight off, and pour over it clarified butter: it may be ſent to table in pieces, or cut into ſlices.

To dreſs dried Salmon.

LAY it in ſoak for two or three hours, then lay it on the gridiron, and ſhake a little pepper over it.

To collar Salmon.

TAKE a ſide of ſalmon, cut off a handful of the tail, waſh your large piece very well, dry it with a clean cloth, waſh it over with the yolks of eggs, and then make forced-meat with what 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, pepper

pepper beaten fine, and grated bread: work all theſe together into a body, with the yolks of eggs, and lay it all over the fleſhy part, and a little more pepper and ſalt over the ſalmon: then 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: 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 be enough, take it up into your ſouſing-pan, and when the pickle be 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, for that way it will keep longeſt.

To pot Chars.

HAVING cleanſed your chars, cut off the fins, tails, and heads; lay them in rows in a long baking-pan, and cover them with butter: when they be enough, take them out with a fork, and lay them on a coarſe cloth to drain: when they are quite cold, ſeaſon them well, and lay them cloſe in the pot; then take off the butter they were baked in clear from the gravy of the fiſh, and ſet it in a diſh before the fire: when it be melted pour the clear butter over the char, and let them be covered with the butter.

STURGEON.

To chooſe Sturgeon.

STURGEON to be good, the fleſh ſhould be very white, with a few blue veins, the grain even, the ſkin tender, good coloured, and ſoft; all the veins and griſtles ſhould be blue; ſuch as is brown or yellow, the ſkin harſh, tough, and dry, is bad: when good, it has a pleaſant ſmell; when bad, a very diſagreeable one; it ſhould cut firm without crumbling. They are taken in the Severn and Tyne, ſome few in the Thames; but they are generally caught in the northern ſeas, at the mouth of the Volga. The females are as full of roe as our carp, which is taken out and ſpread upon a table, beat flat, and ſprinkled with ſalt; they then dry it in the air and ſun, and afterwards in ovens. To be good, it ſhould be of a reddiſh-brown colour, and very dry; it is eat with oil and vinegar, and it is called Caviare.

To boil Sturgeon.

TAKE a piece of ſturgeon, let it be well cleaned, then put it into a veſſel with two quarts of water, a pint of vinegar, a ſtick of horſe-radiſh cut into pieces, two or three bay-leaves, ſome lemon, ſome whole pepper, and a little ſalt: let the fiſh boil ſoftly in this liquor till it is enough. Sauce—diſſolve an anchovy in a very little water, and ſtrain it; then put in a very large piece of butter (near a pound) roll it in flour, and melt it very ſmooth; then add the body of a crab or lobſter bruiſed, two ſpoonfuls of ketchup, the ſame of white wine, and ſome ſhrimps: boil all together; ſqueeze in ſome lemon and horſe-radiſh; pour ſome of the ſauce over the ſturgeon, the reſt in ſauce-boats.

To roaſt Sturgeon.

TAKE a piece of freſh ſturgeon, let it weigh about nine or ten pounds, put it in ſalt and water for eight hours, do not ſcale it; ſpit it, and baſte it well with butter a quarter of an hour; then ſtrew over it ſome crumbs of bread, flour, nutmeg, pepper, ſalt, a little pounded mace, and ſweet herbs dried; mix all together, and continue baſting with the butter, and ſtrewing the ſeaſoning over it till it is enough. Make the ſauce for it as follows:—Take a pint of ſmall gravy, ſome horſe-radiſh, lemon-peel, ſome whole pepper, mace, a bunch of ſweet herbs, an onion ſtuck with cloves, an anchovy diſſolved and ſtrained, half a pint of white wine; ſet it on the fire to boil a quarter of an hour; then take a pint of oyſters, beard them, and ſtew them in their own liquor; put ſome of the liquor to the ſauce, roll a piece of butter in flour, and thicken it, ſtrain off the gravy to the butter and oyſters; ſhake the ſaucepan round, and let it boil: put the ſturgeon in a diſh, and pour the ſauce over it.

To ſouſe Sturgeon.

TAKE a ſturgeon, draw it, and divide it down the back in equal ſides, and then into pieces; put it into a tub with water and ſalt, waſh and cleanſe it well; bind it up with tape or baſs, and boil it in vinegar, water, and ſalt; take care not to boil it too tender: when it is enough, lay it to cool; then pack it up cloſe with the liquor it was boiled in.

A Pickle

A Pickle to keep Sturgeon.

TAKE as much water as will cover it; put in ſome bran till it looks white, boil it till it is ſmooth, then ſtrain it; ſweeten it with ſugar: when cold, put in the ſturgeon: it will keep half a year.

C O D.

To chooſe Cod.

THE gills ſhould be very red: they ſhould be very thick at the neck, and the fleſh ſhould be very white; they ſhould be firm, and of a bright clear colour: when they are flabby, they are not good. They are in ſeaſon from Chriſtmas to Lady-day; and are caught in the Britiſh ſeas.

To boil Cod.

SET on a fiſh-kettle of a proper ſize for the cod; put in a large quantity of water, with a quarter of a pint, or more, of vinegar, a handful of ſalt, half a ſtick of horſe-radiſh; let theſe boil together, and then put in the fiſh: when it is enough (which will be known by feeling the fins, and by the look of the fiſh) lay it to drain, put it on a hot fiſh-plate, and then in a warm diſh, with the liver cut in half and laid on each ſide. Sauce—ſhrimps, or oyſter-ſauce.

Cod's Head and Shoulders.

WASH it, ſtrew ſalt over it, put vinegar and ſalt into the water: if the head be large, it will take an hour's boiling. Oyſter-ſauce, and white ſauce, or what other is agreeable. The fiſh may be grilled in the following manner:—Strip off the ſkin when boiled, ſet it before the fire, ſhake flour over it, baſte it; when the froth riſes, ſtrew over it bread-crumbs; let it be a nice brown. Garniſh with fried oyſters, the roe, liver, horſe-radiſh, and lemon.

To ſtew Cod.

TAKE ſome ſlices of cod cut as for boiling; ſeaſon them with grated nutmeg, pepper, ſalt, a bunch of ſweet herbs, an onion ſtuck with cloves; put them into a ſtew-pan, with half a pint of white wine, and a quarter of a pint of water; cover them cloſe, and let them ſimmer for five or ſix minutes; then ſqueeze in the juice of a lemon, a few oyſters, and their liquor ſtrained,

ſtrained, a piece of butter rolled in flour, and a blade or two of mace; cover them cloſe, and let them ſtew ſoftly; ſhake the pan often, to prevent its burning: when the fiſh is enough, take out the onion and ſweet herbs, lay the cod in a warm diſh, and pour the ſauce over it.

To broil Cod.

CUT a cod in ſlices two inches thick, dry and flour them well; make a good clear fire; rub the gridiron with a piece of chalk, and ſet it high from the fire: turn them often, till they are quite enough, and of a fine brown. They require a great deal of care to prevent them from breaking. Lobſter or ſhrimp ſauce.

To crimp Cod.

TAKE a cod (it ſhould be very new) cut it into ſlices, and throw it into pump-water and ſalt: ſet over a ſtove a fiſh-kettle, or ſtew-pan, (according to the quantity of fiſh) almoſt full of ſpring-water, and ſalt enough to make it taſte brackiſh; make it boil very quick, and then put in the ſlices of cod, and keep them boiling; ſcum them very clean: they will take about eight or nine minutes; then take out the fiſh, and lay them on a fiſh-plate. Shrimp or oyſter-ſauce.

To broil crimped Cod.

PUT a gallon of pump-water into a pot, and ſet it on the fire, with a handful of ſalt; boil it up ſeveral times, and keep it clean ſcummed; when it is well cleared from the ſcum, take a middling cod, as freſh as poſſible, throw it into a tub of freſh pump-water; let it lie a few minutes, and then cut it into ſlices two inches thick, throw theſe into the boiling brine, and let it boil briſkly a few minutes; then take out the ſlices; take great care not to break them, and lay them on a ſieve to drain; when they are well dried, flour them, and lay them at a diſtance upon a very good fire to broil.—Lobſter or ſhrimp ſauce.

To fricaſſee Cod.

TAKE a pound of large cod, and the ſounds (which muſt be blanched, and if dried, they muſt be boiled till tender) alſo the roe blanched and waſhed clean, and the liver; cut them in round pieces, put them all into a ſtew-pan, the large pieces of cod in the middle, with a bunch of ſweet herbs, a quarter of a pint

a pint of broth, or boiling water, and half a pint of red wine, ſome beaten mace, an onion, ſome grated nutmeg, and ſome ſalt; cover them cloſe, and let them ſtew five or ſix minutes, then put in a dozen of oyſters, with their liquor ſtrained, and a piece of butter rolled in flour; ſhake the pan round till they are enough, and the ſauce of a good thickneſs; take out the ſweet herbs and onion, lay the fiſh in a diſh, and pour the ſauce over it. It may be done white, by putting in white wine inſtead of red.

To bake Cod.

DRAW a cod at the gills, waſh it well, and dry it, lard it with a fat eel; then take a pint of oyſters, ſome ſweet herbs cut ſmall, ſome grated bread, the yolks of two or three eggs, with ſome ſalt, pepper, cloves, and grated nutmeg; mix theſe ingredients together, ſtuff the cod at the gills, and lay it in a baking-diſh, but put it upon ſomething to keep it hollow from the bottom (there are things made on purpoſe); put into the diſh a pint of red wine, and baſte the cod well with butter before it is put into the oven: when it is done, pour off the liquor which is under the cod into a ſaucepan, with ſome ſhrimps or oyſters, an anchovy waſhed and boned, and a piece of butter rolled in flour: let theſe boil together, ſtir it one way till of a proper thickneſs. The cod lies beſt in the diſh with its tail turned in its mouth.

A ſmall ſalmon or trout is good baked in this manner.

To broil Cod's Sounds.

TAKE out the ſounds quite whole, and throw them into boiling water a few minutes, then rub them well with ſalt, to take off the ſkin and the black foulneſs; they will look white and delicate: flour them, ſprinkle ſome pepper and ſalt on them, and broil them at a good diſtance upon a clear briſk fire. Some eat melted butter with them, but anchovy-ſauce is preferable.

To fricaſſee Cod's Sounds white.

CLEAN them in the ſame manner as when they are broiled; only put them into a ſaucepan, with nutmeg and beaten mace, and a very little water; pour to them cream enough for ſauce, and a piece of butter rolled in flour; ſhake the ſaucepan round till it is of a proper thickneſs; pour it into a diſh, and ſend it to table.

To fricaſſee Cod's Sounds brown.

PARBOIL them a little, rub them with ſalt, take off the black ſkin; let them ſimmer till tender, flour and fry them, or brown them in a Dutch oven; thicken ſome good gravy with a bit of butter rolled in flour, a ſpoonful of ketchup; add ſome pepper, ſalt, and lemon-juice; toſs up the ſounds in the ſauce.

SKATE.

To chooſe Skate.

IF good, they are very white and thick; if too freſh, they eat tough; but if ſtale they have a very diſagreeable ſmell.

To boil Skate.

BOIL it in ſalt and water, with a little vinegar—Anchovy ſauce.

To crimp Skate.

CUT it into long ſlips acroſs, about an inch broad; have ready a gallon of pump-water, wherein a pound of ſalt has boiled half an hour, and been well ſcummed; put in the ſkate, let it boil quick about three minutes, then take it up, drain it, and ſend it to table. Sauce—butter and anchovy, or butter and muſtard.

To fricaſſee Skate white.

WASH it very clean, and cut the meat from the bones into pieces; put it into a ſtew-pan; to two pounds of the meat put half a pint of water, a little ſalt, beaten mace, nutmeg, and a bunch of ſweet herbs: when it has boiled three minutes, take out the ſweet herbs, put in a piece of butter rolled in flour, a little white wine, and a quarter of a pint of cream; ſhake the pan one way till it is thick and ſmooth.

To fricaſſee Skate brown.

TAKE the fiſh as above, flour it, and fry it of a fine light brown in butter; lay it before the fire to keep hot; pour the butter it was fried in out of the pan, then put in a piece of butter as large as an egg, well mixed with flour; ſtir it round till it is quite ſmooth, then put in a little beaten pepper, mace, an onion, a bunch of ſweet herbs, an anchovy, and a quarter

of a pint of water; ſtir it round till it boils, then pour in a ſpoonful of ketchup, a gill of red wine, and a little lemon-juice; ſtir it well together, and let it boil; when it is enough, take out the ſweet herbs and onion, then put in the fiſh to heat, and ſend it to table.

HERRINGS.

To chooſe Herrings.

HERRINGS to be good ſhould have their gills of a fine red, their eyes full, and the whole fiſh ſtiff and very bright; if the gills are of a faint colour, the fiſh limber and wrinkled, they are bad. They are a ſalt-water fiſh, and are generally caught in the North ſea.

The goodneſs of pickled herrings conſiſts in their being fat, fleſhy, and white.

Red herrings, when good, are large, firm, and dry; the outſide of a fine yellow, with a good roe or melt.

To dreſs Herrings.

THE general way of dreſſing herrings is to broil or fry them, with melted butter.

To boil Herrings.

THE propereſt time for boiling herrings, is when they come before and at the beginning of the mackarel ſeaſon; they are by many people reckoned better than when full of roe: the fleſh is much poorer than at this ſeaſon, when their breeding time is over, and they have had time to feed and recover their fleſh.

Clean half a dozen herrings, and throw them into a pan of cold water, ſtir them about, and change the water once; ſet on a ſtew-pan, with water enough to cover them, ſome ſalt, and a little vinegar; when the water boils put in the herrings; when they are enough, lay them on a fiſh-plate in a warm diſh. Sauce—fennel boiled and chopt ſmall, with melted butter.

Another Sauce for Herrings.

BREAK two new-laid eggs, beat up the yolks with ſome pepper, ſalt, and nutmeg, ſhake in a little flour; take an anchovy, waſh and bone it, and cut it ſmall; melt half a pound of butter, with a little vinegar in the water, ſhake in a little flour, and mix all well together; let it boil till it is of a pro-

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per thickneſs; ſqueeze in the juice of a lemon, and add a little muſtard.

To bake Herrings.

WASH and clean them, take out the roes, waſh them and put them in again; take ſome black pepper, a few cloves, and ſome ſalt; mix them together, and rub it all over the fiſh; lay them ſtrait in a pot, with ſome bay-leaves between; cover them over with allegar rape vinegar, or half vinegar and water is as well; cover them over with a white paper, and over that a ſheet of thick brown paper; bake them in a moderate oven. If they are baked in good allegar they will keep two or three months. Some who bake them in vinegar and water, pour the firſt liquor from them, put on ſome freſh, and ſend them to the oven again.

To pickle Herrings.

TAKE off the heads, and take out the roes, waſh and wipe them; to a dozen and a half put cloves, mace, and nutmegs pounded, of each a quarter of an ounce; ſeaſon high with ſalt and pepper; put them into an earthen pan, cover them with the beſt vinegar, bake them. They will keep three months. *Do not take off the ſcum when it riſes.*

SOLES.

To chooſe Soles.

TO be good, they ſhould be thick and firm, the belly of a fine cream colour; if they incline to a blue-white, and the body flabby, they are not good. They are taken in the Britiſh ſeas, and the Mediterranean. They are in ſeaſon at Midſummer.

Soles boiled.

THEY ſhould be boiled in ſalt and water.—Anchovy ſauce.

To boil Soles with white Wine.

TAKE two or three pair of middling ſoles; when they are ſkinned and gutted, waſh them in ſpring-water, then put them on a diſh, and pour half a pint of white wine over them, turn them two or three times in it, and pour it away; then cut off the heads and tails of the ſoles, and ſet on a ſtew-pan with a little rich fiſh-broth; put in an onion cut to pieces, a bunch of ſweet herbs, pepper, ſalt, and a blade of mace; when this boils,

boils, put in the ſoles, and with them half a lemon cut in ſlices with the peel on; let them ſimmer ſlowly, then take out the ſweet herbs, and put in a pint of ſtrong white wine, and a piece of butter rolled in flour; let them all ſimmer together till the ſoles are enough.

While the fiſh is doing, put in half a pint of veal gravy, and a quarter of a pint of eſſence of ham; let it boil a little, take up the ſoles, and pour this over it.

To boil Soles à-la-Françoiſe.

TAKE an earthen diſh, and put into it a quart of water, with half a pint of vinegar; ſkin and clean a pair of ſoles, put them into the vinegar and water, let them lie two hours, then take them out and dry them with a cloth; then put them into a ſtew-pan, with a pint of white wine, a quarter of a pint of water, a very little thyme, a little ſweet marjoram, winter-ſavoury, and an onion ſtuck with four cloves; put in the ſoles, ſprinkle a very little bay-ſalt, and cover them cloſe; let them ſimmer very gently till they are enough; take them out, lay them in a warm diſh before the fire; put into the liquor, after it is ſtrained, a piece of butter rolled in flour, let it boil till of a proper thickneſs, lay the ſoles in a diſh, and pour the ſauce over them.

A ſmall turbot, or any flat fiſh, may be dreſſed in the ſame manner.

To boil Soles the Dutch Way.

TAKE a pair of large ſoles, ſkin, gut, and waſh them very clean in ſpring-water; ſet them on in a ſtew-pan with ſome water and a little ſalt; when it boils put in the ſoles, and let them boil a few minutes; then put on a ſaucepan with ſome parſley cut ſmall, in a little water; let it ſtand till the water is all conſumed, then ſhake in ſome flour, and put in a good piece of butter; ſhake them well together till all is well mixed, then lay the ſoles, when they are drained, upon a diſh, and pour the ſauce over them.

To fry Soles.

SKIN them, rub them over with yolk of egg, ſtrew on them very fine bread crumbs, or flour them; fry them with a briſk fire.—Anchovy ſauce.

To dreſs fried Soles, or flat Fiſh, delicately fine and brown.

TAKE the yolks of two eggs, or more, according to the quantity of fiſh you have to dreſs, let them be beat fine, and then put them in a wide diſh; then toaſt a bit of bread, and grate it very fine through a grater, take your fiſh, and dip in the yolk of the eggs; if they be flat fiſh, the belly part only will be ſufficient to dip; then ſprinkle on a little of the grated bread, and put your fiſh into the pan; there will be a fine brown cruſt, and your fiſh free from being greaſy.

To ſtew Soles.

TAKE the fiſh from the bone, cut each into eight pieces; put into a ſtew-pan a quart of boiled gravy, a quarter of a pint of Madeira, or white wine, ſome white pepper pounded, grated nutmeg, a piece of lemon-peel; ſtew theſe together for near an hour; add ſome cream, a piece of butter mixed with flour; keep the ſauce ſtirring till it boils, put in the fiſh, ſtew it for a quarter of an hour; take out the lemon-peel, ſqueeze in ſome lemon-juice; the fiſh may be ſtewed whole in the ſame ſauce; and if more convenient, cut the fiſh, as before directed, and make a little gravy with the bones and head.

To dreſs Soles in Fricandeau.

WASH, gut, ſcrape, dry, and ſkin the ſoles; take off their heads, tails, and fins; lard them with ſmall bits of bacon, and flour them; ſet on a ſtew-pan with ſome melted bacon, when it boils put in the ſoles ſingly, and let them be of a fine delicate colour; take them up, cut ſome muſhrooms and truffles upon them; put in ſome eſſence of ham, ſome veal cullis, and veal gravy, more than ſufficient to cover them; lay the larded ſide uppermoſt, and let them ſimmer very ſlowly over a gentle fire; when they are done, pour the ſauce into a diſh, ſqueeze in the juice of a lemon, lay the ſoles in the diſh, and ſerve them up hot.

To fricaſſee Soles.

FRY them of a nice brown, drain them; make a few balls with a ſmall ſole boned and chopped, a little grated bread, and lemon-peel, parſley chopped, pepper, ſalt, nutmeg, yolk of egg, a piece of butter; fry theſe: thicken ſome good gravy (and ſome red wine, not too much) with a little flour; boil it up; add chyan, ketchup, and lemon-juice; lay in the fiſh and balls, ſimmer them a few minutes. Garniſh with lemon.

To

To bake Soles.

WHEN the ſoles are waſhed, gutted, and ſkinned, cut off their heads and tails, ſlit them along the back, and ſeaſon them with ſalt, pepper, ſweet herbs, parſley, and whole chives: rub a diſh with butter, and lay in the ſoles; pour a little melted butter over them, and ſtrew over that ſome bread grated fine; bake them of a fine brown; and when enough, take off all the fat; pour ſome anchovy-ſauce in a diſh, and lay the ſoles upon it.

WHITING.

To chooſe Whiting.

THE firmneſs of the body and fins, and the redneſs of the gills, are alſo the rules to be obſerved in whitings. They are generally caught on the Engliſh coaſts, and are in ſeaſon in January, February, and March.

To boil Whitings.

BOIL them in the ſame manner as cod, haddock, or any other fiſh. Sauce—anchovy, or ketchup and butter.

To broil Whitings.

LET the fire be very clear; waſh the whitings in ſalt and water, dry them well in a cloth, flour them, chalk the gridiron, and let it be hot before they are laid on. Sauce—ſhrimp or oyſter.

Make it a rule always to chalk the gridiron before any fiſh is laid on to broil.

To fry Whitings.

WASH, gut, and ſkin them, turn their tails in their mouths, dry them in a cloth, and flour them well all over; fill the frying-pan with lard enough to cover them; when it boils, put them in, and fry them of a fine brown, lay them on a coarſe cloth to drain, then put them on a warm diſh. Sauce—ſhrimp, oyſter, or anchovy. They are a proper garniſh for ſalmon or cod.

HADDOCK.

To chooſe Haddocks.

THEY are choſe by the ſame rules as the cod, and are a very

very good fiſh when in ſeaſon, which is in July, Auguſt, and September. They alſo are taken on the Engliſh coaſts.

Haddocks boiled.

SALT and hang them up two or three hours before they are dreſſed, boil them in ſalt and water.—Anchovy ſauce.

Haddocks broiled.

BROIL them as whitings.—Anchovy ſauce.

Haddock baked.

DRAW out the inſide of the gills, waſh it very clean, fill it with bread crumbs, parſley, and ſweet herbs chopped, grated lemon-peel, nutmeg, ſalt, pepper, a bit of butter, and yolk of egg mixed; ſkewer the tail in the mouth, rub it with yolk of egg, ſtrew on bread crumbs, ſtick on bits of butter; bake it in a common or Dutch oven; a little water and white wine in the diſh; a bit of mace and lemon-peel.—Oyſter ſauce, white fiſh ſauce, or anchovy ſauce; put to the ſauce what gravy is in the diſh, firſt ſcumming it.

MACKEREL.

To chooſe Mackerel.

THE goodneſs of them is known by the ſame rules that herrings are choſe; they are taken on the French and Engliſh coaſts, and are in ſeaſon in May and June.

To boil Mackerel.

BOIL them in ſalt and water; a very little vinegar.—Fennel ſauce, and coddled gooſeberries.

To fry or broil Mackerel.

THEY may be fried or broiled, and are exceeding good either way, ſtuffed with bread crumbs, parſley chopped, lemon-peel grated, pepper, ſalt, and nutmeg, mixed with yolk of egg.—Anchovy ſauce and fennel ſauce.

They are very good ſplit open, the heads cut off, peppered, hung up for four or five hours, and then broiled; with fennel and parſley ſcalded in melted butter for ſauce.

To collar Mackerel.

DO them as eels, only omit the ſage; and add ſweet herbs, a little lemon-peel, and nutmeg.

To

To pickle Mackerel.

CUT each into four or five pieces; ſeaſon them very high with pepper, nutmeg, pounded cloves, and ſalt; make little ſlits with a penknife, put in the ſeaſoning; fry them in oil a good brown, drain them very dry, put them into vinegar. If they are to be kept any time, pour oil on the top.

To pot Mackerel.

THEY are potted in the ſame manner as eels.

To bake Mackerel.

CUT off the heads; waſh and dry them in a cloth, cut them open, rub the bone with a little bay-ſalt beat fine; take ſome mace, black and white pepper, a few cloves, all beat fine; lay them in a long pan, and between every layer of fiſh put two or three bay-leaves, cover them with vinegar; tie writing-paper over them firſt, and then thick brown paper doubled; they muſt be put into a very ſlow oven, and will take a long while doing; when they are enough uncover them, let them ſtand till they are cold, then pour away all the vinegar they were baked in, cover them with ſome more vinegar, and put in an onion ſtuck with cloves; ſend them to a very ſlow oven again, and let them ſtand two hours. They will keep a great while. Always take them out with a ſlice; the hands will ſpoil them. The great bones taken out are good boiled.

To ſouſe Mackerel.

LET them be waſhed and cleaned; take out the roes, boil them in ſalt and water; when they are enough, take them out, and lay them in a deep diſh; pour away half the liquor they were boiled in, and add to the reſt of the liquor as much vinegar as will cover them, with two or three bay-leaves. They ſhould lie two or three days before they are eaten.

To dry Mackerel.

THEY muſt be very freſh.—Gut and waſh them very clean, cut off their heads, ſplit them down the back, and lay them quite flat, hang them up by the tails to drain; this muſt be done in a very cool place. Take a pan and ſtrew ſome ſalt at the bottom; ſprinkle the fiſh well with ſalt, lay them in the pan, belly to belly, and back to back; let them lie in the ſalt twelve or fourteen hours, then waſh the ſalt clean off, and hang

hang them up to drain for half an hour; pepper the inſides a little, and lay them to dry on ſtones laid aſlant towards the ſun; never let them be out when the ſun is not upon them, nor till the dews are diſperſed, for the ſtones they are laid upon ſhould be warm and dry. They will be perfectly cured in a week's time; hang them up by their tails, putting their inſides together, in a dry place, but not in any ſmoke.

They muſt be either fried in boiling oil, or broiled before, or on a very clear fire, and baſted with oil on a feather. Sauce will not be wanted, for if they are good they will be very moiſt and mellow; if they ſhould be dry, a little melted butter and parſley, or crimped parſley.

PILCHARD.

To chooſe Pilchards.

THE pilchard is a ſmall ſalt-water fiſh; it is larger than the anchovy, but a great deal leſs than the herring, and is good dreſſed freſh, or lightly ſalted.

TROUT.

To chooſe Trout.

IT is a very fine freſh-water fiſh; all the kinds of this fiſh are excellent, but the beſt are the red and yellow trout. The female are reckoned the beſt, and are known by having a leſs head and deeper body than the male; their freſhneſs is known by the ſame methods that have been already mentioned for other fiſh. They are in high ſeaſon the latter end of May.

To boil Trout.

BOIL them in vinegar, water, and ſalt, a piece of horſe-radiſh.—White ſauce, anchovy ſauce, plain butter,

To fry ſmall Trout.

DRY them, rub them with yolk of egg, flour or ſtrew fine crumbs of bread on them, fry them.—Anchovy ſauce.

To ſtew a Trout.

IT ſhould be a ſmall one; ſtuff it with grated bread, a piece of butter, parſley chopped, lemon-peel grated, pepper, ſalt, nutmeg, ſavoury herbs, yolk of egg, mixed; put it into a ſtew-

pan,

pan, with a quart of good boiled gravy, ſome Madeira, an onion, a little whole pepper, a few cloves, a piece of lemon-peel; ſtew it in this gently till enough; add a little flour mixed in ſome cream, a little ketchup; boil it up; ſqueeze in ſome lemon-juice.

To broil Trout.

CLEAN and waſh the trout, dry them well in a cloth, tie them round with packthread from top to bottom to keep them entire and in ſhape; then melt ſome butter, with a good deal of baſket-ſalt; pour it all over the trout till it is perfectly covered, then put it on a clear fire, at a great diſtance, that it may do gradually. Sauce—waſh and bone an anchovy, cut it very ſmall; chop a large ſpoonful of capers; melt ſome butter, with a little flour, pepper, ſalt, and nutmeg, and half a ſpoonful of vinegar: when the trout is done, lay it in a warm diſh, and pour the ſauce over it.

To marinate Trout.

TAKE the trout and fry them in oil ſufficient to cover them, put them in when the oil is boiling hot; when they are criſp, lay them to drain till they are cold; then take ſome white wine and vinegar, of each an equal quantity; with ſome ſalt, whole pepper, nutmeg, cloves, mace, ſliced ginger, ſavoury, ſweet marjoram, thyme, roſemary, a bay-leaf, and a couple of onions; let theſe boil together for a quarter of an hour: put the fiſh into a ſtew-pan, pour the marinade to them hot; put in as much oil as white wine and vinegar, which muſt be according to the quantity of fiſh which is done, as the liquor muſt cover them, and they will then keep a month. Serve them with oil and vinegar.

To ſouſe Trout.

TAKE a brace of middling trout, let them be waſhed and cleaned, then take three pints of white wine vinegar, a quart of water, an onion ſtuck with cloves, a little lemon-peel, a bunch of ſweet herbs, ſome pepper, ſalt, cloves, mace, and a grated nutmeg; let theſe all boil together in a ſtew-pan large enough to hold the trout: when it has boiled ſome time put in the fiſh; when they are enough, lay them in a diſh till they are cold; pour off the liquor, take out the onion and herbs, and let it ſtand till it is cold, then take off all the fat clean; pour it over the fiſh, and they will be fit to uſe the next day:

if they are to be eat hot, ſend them to table with ſhrimp or lobſter-ſauce made of this pickle, with fried ſmelts laid round the diſh. Salmon, pike, or almoſt any kind of fiſh may be done this way: they are good cold.

To collar Trout.

TROUT are collared like eels.

PIKE.

To chooſe Pike.

THEY are choſe by the redneſs of the gills, the ſtiffneſs, and the brightneſs of the eyes: the beſt ſort are caught in rivers, the worſt in ponds.

To boil Pike.

TAKE a large pike, clean it, take out the gills; make a ſtuffing with ſome crumbs of bread grated fine, ſome ſweet herbs chopped ſmall, ſome grated lemon-peel, nutmeg, pepper, ſalt, ſome oyſters chopped ſmall, a piece of butter: mix up theſe ingredients with the yolks of two eggs; put it into the fiſh and ſew it up; turn the tail into the mouth, and boil it in pump-water, with ſome vinegar and ſalt in it; when it boils, put in the fiſh; it will take more than half an hour if it is a large one.—Oyſter-ſauce; pour ſome over the fiſh, the reſt in a boat.

To boil Pike the German Way.

TAKE a pike of a moderate ſize, when it is waſhed and gutted ſplit it down the back cloſe to the bone in two flat pieces; ſet it over the fire in a ſtew-pan of water, half boil it; take it out, ſcale it; put it into the ſtew-pan, with a very little water, and ſome muſhrooms, truffles, and morells cut ſmall; add a bunch of ſweet herbs: let it ſtew very gently, cloſe covered, over a very ſlow fire, or the fiſh will break: when it is almoſt done, take out the herbs; put in a cupful of capers chopped ſmall, three anchovies ſplit and ſhred fine, a piece of butter rolled in flour, and a table-ſpoonful of grated cheeſe; pour in a pint of white wine, and cover the ſtew-pan quite cloſe: when the ingredients are mixed, and the fiſh quite done, lay it in a warm diſh, and pour the ſauce over it.

To boil Pike à-la-Françoiſe.

TAKE a large pike, let it be well cleaned, waſhed, and ſcaled; cut it into three pieces; boil it in an equal quantity of white wine and water, with a bit of lemon-peel; when the liquor boils put in the pike, with a handful of ſalt; when it is enough, lay it on ſippets, and ſtick it with ſome little bits of fried bread. Sauce—melted butter, with ſlices of lemon in it, the yolks of two or three eggs, and ſome grated nutmeg; pour the ſauce over the pike, and ſend it to table.

Pike au ſwimmier.

TAKE a large pike, gut, waſh, and dry it; make a forced-meat with ſome eel, whiting, anchovy, ſuet, pepper, ſalt, bread crumbs, thyme, parſley, a bit of eſchalot mixed up with the yolks of eggs; fill the inſide of the fiſh with this forced-meat, and ſew it up; then draw with a packing-needle ſome packthread through the eyes of the fiſh, through the middle, and through the tail, in the form of an S; waſh it over with the yolk of an egg, and then ſtrew it over with crumbs of bread: bake it or roaſt it, with a caul over it. Sauce—melted butter and capers.

Pike au Court Bouillon.

WASH and ſcale the pike, lay it in a pan, and pour over it ſome boiling vinegar and ſalt; let it lie for an hour, then take it out, and put into it a ſeaſoning of pepper, a little ſalt, cloves, ſweet-herbs, an onion, and a bay-leaf, with a piece of butter; wrap it up in a napkin, and put it into a ſtew-pan, with ſome white wine, a little verjuice, a lemon ſliced, a nutmeg, cloves, and a bay-leaf; make this liquor boil very faſt, then put in the pike; when it is enough lay it on a warm diſh, ſtrain the liquor into a ſaucepan; add to it an anchovy waſhed and boned, a few capers, a little water, and a piece of butter rolled in flour; let theſe ſimmer till of a proper thickneſs; then pour them over the fiſh.

To bake or roaſt Pike.

IF a large one, make a forced-meat with one pound of ſmall pike, or any white fiſh, a large onion, ſome parſley and ſweet herbs chopped ſmall, grated lemon-peel, the crumb of near a penny loaf grated, ſalt, pepper, and cloves pounded, half a pound of butter, two yolks of eggs; fill the pike with this; ſkewer

ſkewer the tail in the mouth, rub it with yolk of egg; ſtrew over it bread crumbs, ſtick on bits of butter; put into the diſh with it half a pint of port, a blade of mace, a piece of lemon-peel; bake it in a common oven, or it may be done in a Dutch one.—White-fiſh ſauce, or anchovy-ſauce; put to the ſauce what gravy may be in the diſh with the fiſh; firſt take off the fat. Half the quantity of ſtuffing does for a ſmall pike; and the fiſh may be omitted in it, but it is not ſo good.

N. B. It is an excellent way of dreſſing pike; do not cut the fiſh open, but draw out the inſide at the gills; make it very clean.

Some lard a pike, and baſte it while roaſting with anchovy and butter.

To broil Pike.

TAKE a middle-ſized pike, as freſh as poſſible; melt ſome butter, with flour, a little pepper and ſalt; pour it into a ſoup-diſh to cool. When the pike is gutted, ſcaled, and waſhed, dry it well; then with a ſharp knife ſcore it croſs the back and ſides: then roll it in the melted butter: ſet the gridiron at a great diſtance from the fire, which muſt be very clear; lay the pike upon it, and let it be well done; when it is almoſt enough, put it near the fire that it may be brown. Sauce—anchovy or ſhrimp.

To pot a Pike.

SCALE it, and cut off the head; ſplit it, and take out the back-bone; ſtrew it over with bay-ſalt and pepper; cover it, and bake it; then take it out and lay it on a coarſe cloth to drain; when it is cold, lay it in a pot that will juſt hold it, and cover it with clarified butter.

It muſt be well drained from the gravy, or it will not keep.

To ſouſe Pike.

WHEN the pike is gutted, waſhed, and ſcaled, lay it into a large ſtew-pan, with as much water as will cover it, a few bay-leaves, ſome cloves, and mace; let it ſtew till a ſtraw will run through it; then take it up, and put to the liquor ſome white wine and white wine vinegar, with an anchovy; let it ſimmer till the anchovy is diſſolved; when both are cold, put the pike into the pickle, which will jelly, and keep for ſome time.

CARP.

CARP.

To chooſe Carp.

THEY ſhould, if poſſible, be dreſſed as ſoon as they are caught; if they are dead, it is moſt likely they will be waſted, as they will live a long while out of the water. The beſt way to judge of them, is by the ſame rules by which other fiſh are choſe.

To boil Carp.

SCALE and draw it, ſave the blood; ſet on ſome water in a ſtew-pan, with vinegar, ſalt, and horſe-radiſh; when it boils put in the carp; if it is a good ſize, it will take near half an hour; let it boil gently for fear it ſhould break. Sauce—take the blood, with ſome red wine, ſome good ſtrong gravy, an onion or two ſhred, a little whole pepper, a blade of mace, a nutmeg quartered; let all theſe ſtew together: thicken the ſauce with ſome butter rolled in flour; ſerve up the fiſh with the ſauce poured over it; ſqueeze in ſome juice of lemon.

To roaſt Carp.

WHEN the carp are cleaned, ſcaled, &c. ſcotch them, and waſh them over with the yolk of eggs; then ſtrew over them chopped parſley, thyme, pepper, ſalt, and nutmeg; mix all together; ſpit them on a lark-ſpit, or put them into a Dutch oven; baſte them with red wine mixed with anchovy and butter. Sauce—red wine, gravy, anchovy, and the melts of the carps, all together: the roes muſt be dipped in yolk of egg, and fried; lay fried ſippets under them.

To ſtew Carp brown.

PUT into a ſtew-pan a quart of good gravy, the blood of the carp (if agreeable), half a pint of ſmall beer (but if bitter, only a quarter of a pint) a quarter of a pint of red wine, a large onion, half a dozen cloves, a piece of lemon-peel, and horſe-radiſh: let them ſtew gently till reduced to the quantity that is wanted: ſtrain the liquor; add to it ketchup, lemon-juice, ſome of the hard roe bruiſed, chyan, a little ſalt, if neceſſary: ſimmer this, and if not thick enough, mix a little flour ſmooth in ſome gravy, and boil it up in it, ſtirring it. Let the carp be boiled, and well drained on a cloth; put it into the ſauce; ſimmer it two or three minutes: let the remainder of the

the roe be mixed with egg, a little grated lemon-peel, and nutmeg, fried in little cakes: garniſh the diſh with theſe, ſippets cut with three corners, and fried dry, horſe-radiſh, and ſliced lemon.

To dreſs Carp au Blue.

TAKE a brace of large carp, waſh and gut them while they are alive, as ſoon after they are taken out of the water as poſſible; ſplit them down the back, and cut them into different pieces as quick as poſſible; lay one carp in the diſh, the ſcaly ſide upwards, and cover it all over with ſalt; then lay the other upon it, and cover that alſo very thick with ſalt; have ready boiled three pints of white wine vinegar, a large ſtick of horſe-radiſh cut into ſlices, a great piece of parſley root, ſome ginger, a nutmeg ſliced, black pepper, and all-ſpice; pour this liquor and ingredients upon it boiling hot (there muſt be enough to cover it) let it ſtand four or five hours; then ſet on a fiſh-kettle three parts full of water, with a little ſalt, a large ſtick of horſe-radiſh cut into pieces, ſome parſley-root, ginger, black pepper, all-ſpice, and vinegar; let this boil for half an hour, and ſcum it very clean; then put the fiſh, vinegar, and all that is in the diſh, into the fiſh kettle; let it boil fifteen minutes; ſcum it all the time it is boiling: ſend it to table quite hot; the ſcales will be blue, and look very pretty. Sauce—ſugar, vinegar, horſe-radiſh, and melted butter; or anchovy and melted butter.

To fry Carp.

SCALE and gut a brace of carp, waſh them clean, dry them well in a cloth, flour them, and put them into a frying-pan of boiling lard; let them be of a fine light brown; fry the roes, and cut ſome thin ſlices of bread with three corners, fry them: lay the fiſh on a coarſe cloth to drain; then put them into the diſh, the roes on each ſide, the toaſts between.—Anchovy ſauce.

To broil Carp.

WHEN they are ſcaled and gutted, ſlit them down the back, rub them with melted butter, pepper, and ſalt; broil them at a diſtance from the fire: before they are quite done, flour the gridiron to make them a fine brown. For ſauce—make a ragout with the ſoft roes, artichoke bottoms, muſhrooms, onions, and capers; lay them in the diſh, and pour the ragout over them.

To boil Carp au Court Bouillon.

TAKE a brace of carp, ſcale, draw, and pull out the fins, put them into an earthen pan; ſet on a quart of vinegar, put in a tea-ſpoonful of bay-ſalt: when it boils, pour it over the carp, and let them ſtand till they are cold; then ſet on vinegar enough in a ſtew-pan to boil them in: when it boils, put them in, and boil them gently till they are enough: before they are quite done, put in half a pint of white wine, with three bay-leaves, a ſpoonful of white pepper, an onion, and four cloves; let all boil together a little while, and when the carp is thoroughly done, take them up, and lay them on a napkin. Sauce—ſtrain off the liquor; add to it an anchovy cleaned and boned, a little ſtrong gravy, a few pickled muſhrooms, and a piece of butter rolled in flour: let it boil, and when of a proper thickneſs, pour it into a ſauce-boat.

Carp and Tench ſtewed white.

TO one quart of boiled gravy, a quarter of a pint of Madeira, or white wine, a blade or two of mace, ſome whole pepper, a bit of lemon-peel, and horſe-radiſh, a large onion, and two anchovies; let theſe ſimmer very gently an hour or more; ſtrain it; put to it ſome thick cream, a piece of butter mixed well with a large ſpoonful of flour; ſtir this over the fire till the butter is melted, and the ſauce boils up, or it will be greaſy; ſqueeze in the juice of half a lemon; add more wine and ſpice, if agreeable; boil the fiſh, drain it well, pour the ſauce over it. Garniſh with lemon.

Carp and Tench ſtewed brown.

CLEAN and dry them; flour and fry them a nice brown, and dry: ſimmer for a quarter of an hour three pints of good gravy, a full pint of red wine, a few cloves, a piece of horſe-radiſh, a good onion, a little chyan, ſome ketchup; put in the fiſh, ſtew them gently till enough, cloſe covered; take them out, ſtrain the ſauce; add ſome of the roe bruiſed, and, if not thick enough, a little flour mixed ſmooth with a little gravy; boil this up, lay in the fiſh, ſet it over the fire for a minute or two. Garniſh with the roe boiled, or made into cakes as before, lemon and horſe-radiſh.

To bake Carp.

WHEN the carp are ſcaled, gutted, and waſhed, take a deep earthen

earthen diſh that will hold them, rub it all over with butter; lay in the carp; put in the diſh a bunch of ſweet herbs, an onion, an anchovy, ſome black and white pepper, ſalt, cloves, mace, with a little white wine; cover it over cloſe, and ſend them to the oven: if they are large, they will take an hour; if ſmall, leſs time will do them: when they are done, take them out with care, put them over ſome hot water to keep warm, cover them very cloſe: ſcum all the fat off the liquor they were baked in, and ſtrain it into a ſaucepan; add to it half a pound of butter rolled in flour.

TENCH.

To chooſe Tench.

THEY are a fine freſh-water fiſh, and ſhould be dreſſed alive: the way to judge of their freſhneſs is to examine the gills, which ſhould be red, and hard to open, the eyes bright, the body firm and ſtiff. The tench is covered with a ſlimy matter, which, if clear and bright, is a good ſign. They are in ſeaſon in July, Auguſt, and September.

To boil Tench.

SCALE them while alive, gut them, and waſh their inſides with vinegar; put them into a ſtew-pan, when the water boils, with ſome ſalt, a bunch of ſweet herbs, lemon-peel, and whole pepper; put in the tench, cover the ſtew-pan cloſe, and let them boil quick till they are done; then ſtrain off ſome of the liquor in a ſaucepan; and add to it ſome walnut-liquor, a little white wine, a little gravy, an anchovy, and ſome oyſters or ſhrimps; boil theſe ingredients together; thicken them up with butter rolled in flour, with a little lemon ſqueezed in; pour ſome over the fins, the reſt in ſauce-boats.

To roaſt Tench.

WASH them, and clean them well from their ſlime; make a little hole as near the gills as poſſible; take out the guts, and clean the throat; make a ſtuffing with ſweet herbs, a little parſley, a few crumbs of bread, a little grated lemon-peel, and nutmeg, with a little bit of butter, mixed all together, and ſtuff the fiſh with them; tie the fiſh to the ſpit, with two or three ſplinters, and roaſt them; mix butter and vinegar, and baſte them with it.—Anchovy, ſhrimp, or oyſter-ſauce.

To

To fry Tench.

TAKE a brace of tench, gut, waſh, and dry them well in a cloth; then ſlit them down the back, ſprinkle a little ſalt over them, and dredge them with flour; fry them of a fine brown in boiling lard. Sauce—anchovy, with muſhrooms, truffles, and capers, all chopped ſmall, and ſtewed in gravy, with the juice of a lemon, and a little fiſh cullis.

To ſouſe Tench.

DRAW the tench at the gills, and cut them off, and they will boil the whiter: put into the water ſome vinegar, ſalt, bay-leaves, a bunch of ſweet herbs, whole cloves, mace; wipe off the ſlime, but do not ſcale them: when they are boiled, waſh off the looſe ſcales: ſtrain the liquor through a jelly-bag, and put ſome iſinglaſs into it that has been ſoaked, and boil it: lay the fiſh into the diſh, ſtrain the liquor through the bag into the diſh over the fiſh: let it ſtand till it is cold, before it is uſed.

This jelly will ſerve to jelly lobſters, prawns, or cray-fiſh, hanging them in a glaſs by a thread at their full length: fill the glaſs with the jelly while it is warm; when cold, turn it out of the glaſs.

PERCH.

To chooſe Perch.

THEY are not ſo much eſteemed as carp and tench, though a very good freſh-water fiſh; they are judged to be new by the livelineſs of their eyes, and the ſtiffneſs of their fins. They are in ſeaſon from Michaelmas to March.

To fry Perch.

SCALE, gut, and waſh them very clean; ſcore them at ſome diſtance on the ſides, but not very deep; dry them well, and flour them all over; fry them in oiled butter: when they are of a fine brown, lay ſome criſped pa-ſley round the fiſh. Sauce—plain butter.——Some make the following ſauce: two ounces of browned butter; put to it ſome flour, a few chives chopped ſmall, ſome parſley, a few freſh muſhrooms cut ſmall, and a little boiling water; lay the perch in this liquor, after they are fried, and let them ſtew gently for four or five minutes; then lay them in a warm diſh; add two large ſpoonfuls

fuls of capers cut ſmall, thicken it up with butter and flour, and pour it over them.

To broil Perch.

THEY muſt be very freſh.—Scale, gut, and waſh them; then dry them very well in a napkin: melt ſome butter, enough to dip the perch in all over; roll them about till the butter ſticks well to every part of them: ſet the gridiron over a clear briſk fire, but at a great height above it (the perch muſt be well done before they are browned); when they are near enough, put the gridiron nearer the fire, to brown them. For ſauce—ſet on a ſaucepan with ſome butter, a little flour, a bit of leek, two ſpoonfuls of vinegar, a little water, ſome pepper, ſalt, a little grated nutmeg, and two or three anchovies waſhed and boned: keep the ingredients ſhaking round in a ſaucepan while the fiſh are doing: when they are done, take out the leek, and pour the ſauce over the fiſh.

Water Souchy.

MAKE perch or flounders very clean; put them into a ſtew-pan, with cold water (enough for broth), a very little white wine, vinegar, and ſome ſalt; take off the ſcum; boil them gently for a quarter of an hour: ſerve them with the broth; put in ſome parſley-roots ready boiled, and ſtrew over parſley boiled of a nice green: bread and butter on a plate.

SMELTS.

To chooſe Smelts.

IF good, they ſhould be of a fine ſilver hue, very firm, and have a very agreeable ſmell, extremely like a cucumber. They are taken in the Thames, and other great rivers.

To fry Smelts.

DRY them; rub them with yolk of egg, flour, or ſtrew fine bread crumbs on them; fry them; lay the tails together in the middle of the diſh.—Anchovy ſauce.

Smelts in ſavoury Jelly.

SEASON them with pepper and ſalt; bake and drain them: when cold pour jelly over them; or break the jelly, and heap over them.

To

To pot Smelts.

DRAW out the inſide; ſeaſon them with ſalt, pounded mace, and pepper, butter on the top; bake them: when near cold, take them out, lay them upon a cloth; put them into pots; take off the butter from the gravy, clarify it with more, pour it on them.

To pickle Smelts.

TAKE a large jar that will hold a quarter of a peck of ſmelts; take half an ounce of nutmegs, a quarter of an ounce of mace, half an ounce of ſalt-petre, half an ounce of pepper, a quarter of a pound of common ſalt, all beat very fine; waſh, clean, and gut the ſmelts; lay them in rows in a jar; between every layer of ſmelts ſtrew the ſeaſoning, with ſome bay-leaves; boil red wine enough to cover them; pour it boiling hot over them; cover them with a plate: when cold, tie them down cloſe. They are better than anchovies.

Another Way.

DRAW out the inſide, all but the roe; put their tails into their mouths; boil them a few minutes in ſalt and water, vinegar, and pepper-corns; take out the fiſh: when the pickle is cold, pour it over them.

MULLETS.

To chooſe Mullets.

THE ſea-mullets are better than the river-mullets, and the red than the grey: they ſhould be very firm, to be good. They are in ſeaſon in Auguſt.

To boil Mullets.

BOIL mullets in ſalt and water: when they are enough pour away part of the water, and put to the reſt a pint of red wine, ſome ſalt and vinegar, two onions ſliced, with a bunch of ſweet herbs, ſome nutmeg, beaten mace, and the juice of a lemon: boil theſe well together, with two or three anchovies; then put in the fiſh; and when they have ſimmered in it ſome time, put them into a diſh, and ſtrain the ſauce over them: ſhrimps or oyſters may be added.

To broil Mullets.

SCALE and gut them, and cut gaſhes in their ſides, dip them in melted butter, and broil them at a great diſtance from the fire. Sauce—anchovy, with capers, and a little Seville-orange or lemon ſqueezed into it.

To fry Mullets.

SCALE and gut them; melt ſome butter, and pour it into a deep diſh; ſcore the mullets acroſs the back, and dip them into the butter; then ſet on in a ſtew-pan ſome butter; let it clarify; fry the mullets in it: when they are enough, lay them on a warm diſh. Sauce—anchovy and butter.

ROACH.

To chooſe Roach.

THEY are a very coarſe and boney fiſh: thoſe are much better which are taken in rivers, than thoſe which are caught in ponds. They are in ſeaſon in April and May.

To boil Roach.

SCALE, gut, and waſh them; wipe them, hack them in three or four places on the ſides; put into a ſtew-pan ſome ſmall beer, vinegar, and water (enough to cover the fiſh), ſome ſalt, a bunch of ſweet herbs, ſome parſley, and a ſtick of horſe-radiſh ſliced: when it boils, put in the fiſh. Sauce—anchovy.

To fry Roach.

SCALE and gut the roach, waſh them in ſalt and water, wipe them very dry; then flour, and fry them in boiling lard; let them be brown and criſp, and lay them in a warm diſh; pour the fat out of the pan, put into it a piece of butter; and when it boils, fry ſome ſage and parſley criſp; lay it on the roach.—Anchovy ſauce.

GUDGEONS.

To chooſe Gudgeons.

THEY are choſe by the ſame rules as other fiſh: they come in before Midſummer, and are to be had till near Chriſtmas; they are taken in running ſtreams.

To dreſs Gudgeons.

DRESS them as ſmelts.

B A R B L E.

To chooſe Barble.

THEY are choſen by the ſame rules as other fiſh; and are caught in rivers.

To boil Barble.

BOIL them after the ſame manner as mullets.

To ſtew Barble.

TAKE a large barble, ſcale, gut, and waſh it in vinegar and ſalt, afterwards in water; put it into a ſtew-pan, with eel-broth enough to cover it; let it ſtew gently; then add ſome cloves, a bunch of ſweet herbs, and a bit of cinnamon: let them ſtew gently till the fiſh is done; then take it out, thicken the ſauce with butter and flour, and pour it over the fiſh.

E E L S.

To chooſe Eels.

THE ſilver eels, which are taken in the Thames, are generally the beſt, and are the right ſilver eels; they ſhould be dreſſed alive. They are always in ſeaſon (except in the height of ſummer). The Dutch eels, which are ſold at Billingſgate-market, are very bad. There is no fiſh in which there is a greater difference than in eels.

To boil Eels.

BOIL them in ſalt and water. Sauce—parſley and butter.

To ſtew Eeels with Broth.

CLEAN and gut the eels; waſh them; put them into a ſaucepan, with water juſt enough to cover them; put in a cruſt of bread, and two or three blades of mace; cover them, and let them ſtew very ſlowly till they are enough: put them into a diſh with the broth. Sauce—plain butter, or parſley and butter. The broth is rich, and good for ſick or weak people.

To ſtew Eels.

CUT them into pieces; pepper and ſalt them; put them into a little ſtew-pan, with ſome boiled gravy, or a little beef broth, an onion with two or three cloves ſtuck into it, a bit of lemon-peel, a glaſs of Madeira; ſtew theſe gently: when the eels are enough, which they will be in half an hour, or thereabouts, take them out, and the onion and lemon-peel; mix ſome flour with a little cream, boil this in the ſauce; add more wine, if there is not ſufficient, and chyan; ſqueeze in ſome lemon-juice, put in the eels.

Another Way.

PUT one ounce of butter into a ſtew-pan; when it is melted, throw in a handful of ſorrel cut groſly, about a dozen ſage-leaves cut fine, five pounds of eels cut to pieces, peppered and ſalted, two anchovies boned and minced, a large onion, the peel of a quarter of a lemon ſhred fine, half a nutmeg grated, half a pint of water; let theſe ſtew gently half an hour; take out the onion, ſqueeze in lemon-juice; lay toaſted bread round the diſh cut three-cornered. Half the quantity makes a ſmall diſh.

To broil or roaſt Eels.

SKIN and clean a large eel; mix bread crumbs, grated lemon-peel, parſley chopped, pepper, ſalt, nutmeg, a few oyſters chopped, a bit of butter, and yolk of egg; ſtuff the eel, ſew it up, turn it round; rub it with yolk of egg; ſtrew over it fine bread crumbs, ſtick on bits of butter; a little water in the diſh: bake it either in a common or Dutch oven. Serve it with the white fiſh ſauce; add to it what gravy comes from the fiſh, firſt taking off the fat: the oyſters in the ſtuffing may be omitted.—Or, ſtrip the ſkin off the eel to the tail, ſcotch it, rub it with pepper and ſalt; ſtuff it with the above ingredients, draw the ſkin over it; ſkewer it round, hang it in the Dutch oven, roaſt it; or put it on a gridiron, at a great diſtance, over a clear fire; let it be near done, then ſet it lower to brown.—Anchovy or white fiſh ſauce.

Eels ſpitchcocked.

WHEN ſkinned and cleaned, ſlit open the belly, lay it flat, but do not bone it; cut it in pieces the length of a finger, rub it with yolk of egg; ſtrew over it fine bread crumbs, pepper, ſalt, nutmeg grated, lemon-peel, chopped parſley; broil it.—

Anchovy

Anchovy ſauce.——Or, do it whole, done with the above ingredients, turned round and ſkewered; then broiled, or roaſted in a Dutch oven.—Anchovy ſauce.

To fry Eels.

CUT them in pieces; ſeaſon them with pepper, ſalt, and nutmeg; flour them, fry them in butter. They are a pretty garniſh for moſt fiſh.—If they are ſmall, turn them round, and fry them whole.

To bake Eels.

TAKE the eels, ſtrip and clean them; take a ſhallow pan, and cut the eels in lengths according to the depth of the pan; put them in, and let them ſtand upright in it; it ſhould be full: put in a little water, ſome ſalt, pepper, eſchalots cut ſmall, ſome ſweet herbs, and a little parſley cut ſmall; ſet them into the oven to bake: when they are done, take the liquor that comes from them, put it into a ſaucepan, and thicken it with a piece of butter rolled in flour, and a little white wine.

Eels à-la-Daube.

TAKE three large eels, and a brace of large tench, clean the ſkins of the eels well with ſalt, and waſh them in two or three waters; then cut one open, and ſtrip the ſkin of; lay it flat, pick the fleſh of the eel and of the tench from the bones; mince and ſeaſon it with pepper, ſalt, cloves, and mace; grate in three parts of a nutmeg; cut the fleſh of two more eels into long pieces, ſuch as are cut for larding; cut open another, ſkin, and lay that flat; then cut out the fleſh of a couple of large eels into long ſlips; then lay a layer of eel upon the firſt ſkin, and then a layer of minced-meat; upon this put more eel, and upon them more minced-meat, till all is uſed: preſs it down with the hand, and lay over it the other ſkins; tie them round tight, and in ſuch a manner that the whole may be kept entire; then wrap it carefully up in a linen cloth, and put it into a ſaucepan with ſome fiſh broth; ſet it over a ſlow fire, and let it ſtew ſlowly for ſome time: when it is three-parts done, pour in a pint of red wine, and put in half a dozen cloves, a couple of bay-leaves broke, ſome whole white pepper, and ſalt; cover up the ſaucepan, and let theſe ſtew till the eels are quite done; then take it off, and let it all cool together. This diſh the French eat inſtead of our collared eels: they cut it into ſlices: it looks very nice, and eats well.

Collared Eels.

SLIT them up the back, take out the bones, waſh and dry them well; ſtrew over them ſcalded parſley and ſage chopped, pepper, and ſalt; roll them tight, tie them up in cloths; boil them in ſalt and water, with the heads and bones, pepper-corns, ginger, and a little vinegar; boil them till tender; tie the cloths tight, hang them up: when the pickle is cold, put them in.

Potted Eels.

RIP open the eels, bone and cut them into pieces; waſh and dry them very well; ſeaſon them high with pepper, ſalt, and nutmeg; put them into a pot; lay on pieces of butter; bake them; pour off all the gravy, preſſing them hard that none may remain; pour on clarified butter.

To pickle Eels.

TAKE ſome eels, ſkin them, ſlit them down the belly, take out the bones, rub them well all over with common ſalt; let them lie three days, and turn them every day; then take them out of the brine, waſh them in water, and wipe them dry with a cloth; ſeaſon them with nutmeg, cloves, mace, and a bay-leaf: roll them in a collar, and tie them tight in a cloth; boil them in an equal quantity of white wine and vinegar: when they are tender, take them out of the liquor, and ſet them to cool: when they are cold, put them into the ſame liquor again; if there is not liquor enough, boil ſome more vinegar, white wine, and ſpices: ſet them upon their ends while they are cooling, and they will keep their ſhape much better.

To fry Lampreys.

CUT off the heads, and ſave the blood that runs from them; then waſh them well in warm water, dry them in a cloth, fry them in a little freſh butter till half done; pour out the fat, and put in a little white wine; ſhake the pan 'round; put in a little whole pepper, nutmeg, ſalt, ſweet herbs, and a bay-leaf, a few capers, a piece of butter rolled in flour, and the blood; ſhake the pan round often, and cover them cloſe: when they are done, take them out; ſtrain off the ſauce; ſqueeze in the juice of a lemon, and pour it over the fiſh.

To broil Lampreys.

WASH them very clean in warm water; cut them into pieces; melt ſome butter, and roll them in it; make a ſeaſoning with

with grated bread, ſome pepper, ſalt, and ſweet herbs cut very ſmall: after the fiſh is well rubbed in the butter, dip it into the ſeaſoning, and broil it over a clear, gentle fire. Sauce—take ſome colouring for ſauce, and add to it ſome chives cut ſmall, parſley, muſhrooms, capers, an anchovy minced fine, ſome pepper, and ſalt; put to it a little fiſh broth, and ſome fiſh-cullis to thicken it; boil it, and ſtrain it over the fiſh.

To ſtew Lampreys.

TAKE the lampreys, ſkin and gut them, grate ſome lemon-peel, and put to it ſome pepper, ſalt, beaten cloves, and mace; mix theſe together; ſkewer the lampreys round, and dip them in the ſeaſoning: put ſome ſlices of butter into a ſtew-pan; put in the fiſh, with half a pint of good fiſh-gravy, a quarter of a pint of white wine, an anchovy, a bunch of ſweet herbs, and an onion ſliced; turn them often: when they are tender, take them out; ſtrain off the ſauce, and thicken it with half a ſpoonful of flour mixed in a little gravy; put in the fiſh, and let them be quite hot; then lay them into a diſh, and pour the ſauce over them.

To pot Lampreys.

SCALD and ſcrape them, take out the inſides, eſpecially the black ſtring; ſeaſon with pepper, ſalt, and mace; put them into a pan, and bake them in a ſlow oven: when they are done, take them out of the gravy, put them into a clean pan, and cover them with clarified butter.

To bake a Collar of Fiſh.

SKIN and gut a large eel, waſh it very clean in two or three waters; half-boil it; pick all the meat from the bone; make a ſeaſoning with beaten mace, pepper, ſalt, nutmeg, ſweet herbs, parſley, a little grated lemon-peel, and ſome grated bread; beat theſe and the fleſh of the eel together in a mortar very fine; let them all be well mixed; then take a flat fiſh that will roll well, either turbot, ſkate, ſoles, or thornback; take all the bones and fins from the flat fiſh, and lay upon it the forced-meat (but leave a little of it), roll it up very tight, open the ſkin of the eel, and bind up the collar with it; let it be flat at top and bottom, that it may lie well in the diſh; butter an earthen diſh, and ſet it in upright; flour it, and ſtick pieces of butter on the top, and at the edges, that it may run down on the fiſh; let it be baked enough, but great care muſt be taken to prevent its being broke; put a quarter of a pint of water

into the diſh. For ſauce—take the water the eel was boiled in and the bones of the eel, with the fins, &c. of the other fiſh; put them into a ſaucepan, with a bunch of ſweet herbs, an onion, ſome mace, cloves, and white pepper; let theſe ſtew till reduced to a quarter of a pint; ſtrain it; add to it three or four ſpoonfuls of fiſh-cullis, a few truffles and morells, a few muſhrooms, two ſpoonfuls of ketchup, or half a one of ſoy, a piece of butter rolled in flour; ſeaſon it with a little ſalt, and give it a boil; then take the forced-meat which was left, mix it up with the yolk of an egg into little balls, and fry them: when the fiſh is done, lay it in the diſh, pour the ſauce over it, and lay the balls round.

This does well in a Dutch oven.

FLOUNDERS.

To chooſe Flounders.

THEY ſhould be ſtiff, their eyes bright and full, their bodies thick: they are both ſea and river fiſh; and ſhould, if poſſible, be dreſſed alive. They are in ſeaſon from January to March, and from July to September.

To boil Flounders.

PUT on a ſtew-pan, with water ſufficient to cover the quantity of flounders which are to be dreſt; put in ſome vinegar and horſe-radiſh: when the water boils, put in the fiſh, but let them be well cleaned and their fins cut off; do not let them boil too faſt, leſt they break: when they are enough, lay them on a fiſh-plate, the tails in the middle. Sauce—parſley and butter.

Plaice and dabs are boiled in the ſame manner.

To fry Flounders, Dabs, or Plaice.

PUT oil, rendered lard, or dripping, into a frying-pan, ſufficient to cover the fiſh; let the fat boil before the fiſh is put in; dry the fiſh well with a cloth, and flour it: when fried, lay it on a coarſe cloth to drain.

To ſtew Flounders, Dabs, or Plaice.

CLEAN the flounders, and cut off the fins; put them into a ſtew-pan, with as much water as will cover them; put to them an anchovy ſplit, a blade of mace, ſome ſalt, a ſpoonful of lemon-juice, and an eſchalot; let theſe ſimmer very ſlowly till they are enough; ſcum them very clean; lay them to drain in a diſh, but keep them hot; then ſtrain off the liquor into the ſtew-pan,

ſtew-pan, put to it a piece of butter rolled in flour, a ſpoonful of ketchup, ſome pickled muſhrooms, and a glaſs of white wine: let it boil till it is of a proper thickneſs; if there is any ſcum, take it clean off, and pour the ſauce over the fiſh.

Another Way.

TAKE the fiſh, and fry them of a fine brown; then take them up, and add to the butter they were fried in, water ſufficient to make ſauce for the quantity of fiſh that are done; to a quart of water two anchovies and an onion ſliced, a ſpoonful of ketchup, and two ſpoonfuls of red wine; let it ſimmer a quarter of an hour, then put it into the diſh: let them ſtew very ſlowly a quarter of an hour, then take them out; put them into a warm diſh, and thicken the ſauce with butter and flour; give it a boil, and ſtrain it off; pour it over the fiſh.

To fricaſſee Flounders, &c.

CLEAN the fiſh, and take off the black ſkin, but not the white; cut the fleſh from the bones into long ſlices, and dip them into yolk of egg; ſtrew over them ſome bread-raſpings, and fry them in clarified butter: when they are enough, lay them upon a plate, and keep them hot. For ſauce—take the bones of the fiſh, boil them in ſome water; then put in an anchovy, ſome thyme, parſley, a little pepper, ſalt, cloves, and mace: let theſe ſimmer till the anchovy is diſſolved; then take the butter the fiſh was fried in, put it into a pan over the fire; ſhake ſome flour into it, and keep ſtirring it while the flour is ſhaking in; then ſtrain the liquor into it, and let it boil till it is thick; ſqueeze ſome lemon-juice into it; put the fiſh into a diſh, and pour the ſauce over them.

Salt or Tuſk Fiſh.

SOAK it a day or two, according to its ſize and ſaltneſs; lay it on bricks or ſtones all night; put it again into water the day it is uſed, and boil it.—Ling requires a great deal of doing; it muſt only ſimmer; ſometimes it will take two hours ſimmering after twelve hours ſoaking.—Water-cod need only be boiled and well ſcummed.—Scotch haddocks ſhould be laid in ſoak all night; they may either be broiled or boiled; if broiled, they ſhould be ſplit aſunder. For ſauce—egg ſauce, parſnips whole or maſhed, potatoes, and plain butter; or, when boiled, pull the ſalt-fiſh into flakes, pour over it egg ſauce, or maſhed parſnips.

SPRATS.

SPRATS.

To chooſe Sprats.

THEY are choſe by the ſame rules as herrings. They are in ſeaſon all the winter.

To bake or broil Sprats.

DO them as herrings.

To pickle Sprats like Anchovies.

TAKE a peck of the beſt ſprats (they muſt be very freſh) not waſhed or wiped, but as they come out of the water; have ready two pounds of common ſalt, four pounds of ſalt-petre, a quarter of a pound of bay-ſalt, two ounces of ſalt-prunella, two pennyworth of cochineal, pounded all in a mortar and mixed together; put them into a ſtone pot or ſmall barrel; lay a row of ſprats, then a layer of the ſalts, and ſo on till the pot is full; preſs them hard down, cover them cloſe; let them ſtand ſix months, and they will be fit for uſe. A barrel is beſt, as they can then be turned bottom upwards every week.

To pickle Sprats.

DO them in the ſame manner as herrings.

LOBSTERS.

To chooſe Lobſters.

THEIR tails, if freſh, ſhould be ſtiff, and pull up with a ſpring; if ſtale, the tail will be flabby. This direction is for boiled lobſters. It is better to buy them alive, and boil them; but then they will ſometimes live till they are quite ſpent: if they have not been long taken, the claws will have a quick, ſtrong motion upon ſqueezing the eyes. The heavieſt are eſteemed the beſt. The cock-lobſter is known by the narrow back-part of his tail; the two uppermoſt fins within his tail are ſtiff and hard; but thoſe of the hen are ſoft, and the tail broader. The male, though generally ſmaller than the female, has the higheſt flavour in the body; his fleſh is firmer, and the colour, when boiled, is redder.

To butter Lobſters.

WHEN boiled, take out the meat, cut it into pieces; put to it a little gravy, the inſide of the lobſter, and the ſpawn bruiſed, a very little white wine, pepper, ſalt, nutmeg, grated lemon-peel, a piece of butter mixed with flour, and a little lemon-

lemon-juice; ſtir this together; let it boil up: quarter the chine; pepper, ſalt, and broil it; lay it round the diſh on the reſt. Garniſh with ſliced lemon.

Another Way.

CUT the lobſter in pieces, as before; put to it a little water, pepper, ſalt, nutmeg, a piece of butter mixed with flour: boil it up.

To ſtew Lobſters.

WHEN the lobſters are boiled, pick the meat clean from the ſhells; take a pint of water, a little mace, a little whole pepper, and the ſhells of the lobſters; let them boil till all their goodneſs is out: ſtrain off the liquor, and put it into a ſaucepan; put in the lobſters, with a piece of butter rolled in flour, a ſpoonful or two of white wine, and a little juice of lemon: let them boil, and then lay them in the diſh.

To broil Lobſters.

WHEN the lobſters are boiled, ſplit their tails and chines, crack the claws, pepper and ſalt them; take out their bodies, and what is called the lady; then put them again into the ſhells, and then upon the gridiron over a clear fire; likewiſe the tails and the claws; baſte them with butter, and ſend them to table, with melted butter in a boat.

To roaſt Lobſters.

MORE than half boil it; ſet it in a Dutch oven, baſte it well till nicely frothed; ſerve it with melted butter.

To pot Lobſters.

BOIL it well, pick out all the meat and inſide; ſeaſon high with pepper, ſalt, and nutmeg; beat it fine, with butter enough to make it mellow, put it down cloſe in the pot; ſet it in a ſlack oven for two or three minutes; pour over clarified butter.

Another Way.

SEASON the meat from the claws and inſide, as before directed, and pound it; lay ſome at the bottom of the pot, then the tail well ſeaſoned; fill the pot with the remainder; pour over clarified butter.

CRABS.

To chooſe Crabs.

THEY will not keep ſo long as lobſters: when they are in perfection,

perfection, the joints of the legs are ſtiff, and the body has a very ſweet ſmell; when they have been kept too long, the joints are limber, the eyes look dead and looſe, accompanied with a very bad ſmell.

To butter Crabs.

PICK out the fiſh, bruiſe the inſide; heat it in a little gravy, with a little wine, ſome pepper, ſalt, nutmeg, a few crumbs of bread, a piece of butter, with a very little flour, ſome vinegar or lemon-juice.

Crab browned and ſerved in the Shell.

LEAVE the great ſhell whole, mince all the fiſh, ſhred ſome parſley, muſhrooms, or truffles, a little young onion; fry theſe, put in the minced crab, with the inſide bruiſed, ſome pepper, ſalt, and grated lemon-peel; ſtir this about, ſhake on ſome flour, and add a little lemon-juice, with ſome good gravy; let this ſimmer up, fill the ſhell or ſhells; ſtrew over crumbs of bread; brown them in a Dutch oven, or with a ſalamander.

PRAWNS AND SHRIMPS.

To chooſe Prawns and Shrimps.

WHEN in perfection they have a very excellent ſmell; they are firm and ſtiff; the tails alſo are the ſame, for they turn ſtiffly inwards: when the prawns are freſh, their colour is very bright; but when they are ſtale, the tails grow limber, they loſe the brightneſs of their colour, and grow pale and clammy.

Shrimps are of the prawn kind, and are known to be good or bad by the ſame rules.

To butter Prawns or Shrimps.

MELT a piece of butter mixed with flour, n gravy, keep it ſtirring; put in the fiſh, with a little nutmeg grated, pepper, and ſalt: ſimmer them up, lay toaſted bread round, cut three-cornered.

Cray-Fiſh and Prawns in Jelly.

PUT ſeveral into ſavoury jelly, taking care they lie ſeparate.

To pot Shrimps.

WHEN boiled, ſeaſon them well with pepper, ſalt, a little pounded cloves; put them cloſe into a pot, ſet them for a few minutes into a ſlack oven; pour over clarified butter.

Cray-

Cray-Fiſh with white Sauce.

WHEN boiled, pick the ſhells from the tails, and from the great claws; take off the ſmall claws; thicken ſome white gravy with cream, flour, and a bit of butter; add pepper and ſalt, a little chopped parſley; heat the cray-fiſh in this; ſerve it very hot. Only the tails may be done.

Cray-Fiſh diſguiſed.

WHEN boiled, take the great ſhells from the bodies, and the ſhells from the tails, leave the large claws intire on the bodies, take off the ſmall ones; put into the bottom of a diſh parſley, a little onion, muſhrooms, ſweet herbs, all chopped; place the cray-fiſh on this round the diſh, the tails towards the middle, and ſo in rows till the diſh is covered; pour in ſome good gravy a little thickened, and lemon-juice; ſtrew crumbs of bread, pepper, ſalt, and nutmeg all over the top; heat and brown this in a common or Dutch oven.

OYSTERS.

To chooſe Oyſters.

THE goodneſs of oyſters conſiſts in their being healthy and properly reliſhed; the Pyſleet, Colcheſter, and Milford oyſters, are by far the beſt; but the native Milton are reckoned very good, being the whiteſt and fatteſt: they are known to be alive and vigorous when they cloſe faſt upon the knife, and let go as ſoon as they are wounded in the body. They ſhould be eat as ſoon as opened, for they ſoon become poor and flabby. The rock oyſters are the largeſt. Oyſters are very good boiled in the ſhells.

Oyſters ſtewed.

WASH them in their own liquor, ſtrain them; put them into a ſauce-pan, with ſome white pepper pounded, a little beaten mace, a little cream, a piece of butter mixed with flour; ſtir this till it boils, throw in the oyſters, ſimmer them till enough; add ſalt, if wanted; toaſted ſippets round the diſh.

Oyſter Loaves.

STEW them as above; fill little Dutch loaves with them.

A Ragout of Oyſters.

MAKE a batter with two or three eggs, pepper, ſalt, grated lemon-peel, chopped parſley, a little flour; dip in the oyſters, fry them, drain them; pour the fat out of the pan, ſhake in ſome

ſome flour, put to it a little good gravy, ſtir it over the fire till brown and thick; add a little more gravy, the oyſter-liquor ſtrained, a little white wine; throw in the oyſters, ſhake them round, ſimmer them a little. Thirty oyſters make a pretty diſh.

Oyſters on Skewers.

PUT a bit of butter into a ſtew-pan, throw in large oyſters and ſome muſhrooms, with pepper, ſalt, pounded cloves, parſley, and ſweet herbs chopped, a duſt of flour; ſtir theſe about half a minute, then put the oyſters on ſilver ſkewers, a muſhroom between each; roll them in crumbs of bread; broil them; put into the ſtew-pan a little good gravy, let it be thick and palatable; a little lemon-juice. Serve the oyſters on the ſkewers; the ſauce in the diſh.

Oyſters ſcolloped.

WASH them in their own liquor, ſtrain the liquor to them; put ſome into ſcolloped-ſhells, ſtrew over them bread-crumbs, with a little pepper, a bit of butter; then more oyſters, bread-crumbs, and a bit more butter at the top; ſet them into a Dutch oven, let them be a nice brown.

Forced Oyſters in Shells.

SCALD the oyſters in their own liquor, chop them; add parſley and anchovy chopped, crumbs of bread, lemon-peel grated, pepper, ſalt, nutmeg, a little cream, yolk of egg, a piece of butter, and ſome whole oyſters; fill ſome ſcolloped-ſhells, ſtrew over a few crumbs of bread, brown them in a Dutch oven.

Oyſters in Shells, another Way.

PUT a bit of butter in a ſtew-pan, throw in oyſters, chopt muſhrooms, and parſley, grated lemon-peel, pepper, and ſalt, a little young onion, or eſchalot; ſtir them about a minute, fill the ſhells, put in a bit of butter and the oyſter-liquor; ſtrew over crumbs of bread, brown them.

To fry Oyſters.

MAKE a batter with the yolk of one or two eggs, a little nutmeg, ſome beaten mace, a little flour, and a little ſalt; dip in the oyſters, fry them in hog's lard, a light brown. If agreeable a little parſley may be ſhred fine and put into the batter.

Oyſters à-la-Daube.

MAKE a ſeaſoning of parſley, baſil, and chives, cut very ſmall; open the oyſters, looſen them, but do not take them out of the bottom-ſhell; put a little of the ſeaſoning to each oyſter, with pepper, and a little white wine; put on the top-ſhell, and ſet them on the gridiron; lay from time to time a red-hot ſhovel over them: when they are enough, take off the upper ſhell, and ſend them to table in the under one.

Oyſters fried.

DIP them in yolks of eggs that are beat with flour, ſalt, and nutmeg, fry them a light brown; they are proper garniſh for cod, and calf's head haſhed, &c.

To pickle Oyſters.

WASH the oyſters, and ſtrain the liquor off very clear; add to it a little white wine vinegar, with ſome ſalt, whole pepper, a race of ginger, two or three bay-leaves, with an onion; boil theſe together, then put in the oyſters, and let them boil very gently till they are tender; take off the ſcum as it riſes; when they are enough, take them out with a ſpoon; when the pickle is cold, put them up in a pot or ſmall barrel, ſtop them up cloſe. They will keep five or ſix weeks.

Or,

WASH them about in their own liquor; ſtrain the liquor; boil the oyſters gently in it till enough, ſcumming it; take out the oyſters; put to the liquor a little vinegar and Liſbon wine, a few black pepper-corns, a little mace, nutmeg, and ſalt; boil this together; when cold, put it to the oyſters; keep them cloſe covered in a barrel or jar.

MUSSELS.

Ragout of Muſſels.

MELT a little butter in a ſtew-pan, take the muſſels out of the ſhells, fry them a minute with a little chopped parſley, then ſhake over them a little flour, put in a little cream, pepper, ſalt, nutmeg, and lemon-juice; boil them up; if they are to be brown, put good gravy inſtead of cream.

Or,

WHEN the muſſels are well cleaned, ſtew them without water till they open, take them from the ſhells, ſave the liquor; put

put into a ſtew-pan a bit of butter, with a few muſhrooms chopped, a little parſley, and a little grated lemon-peel; ſtir this a little about, put in ſome good gravy, with pepper and ſalt; thicken this with a little flour, boil it up, put in the muſſels with a little liquor; let them be hot.

N. B. When muſſels are ſtewed, throw among them a half crown, or any piece of ſilver; if that is not diſcoloured, the muſſels may be eat with the greateſt ſafety, without taking any thing out of them, as is the uſual method.

ANCHOVIES.

To chooſe Anchovies.

THEY are preſerved in barrels with bay-ſalt; no other fiſh has the fine flavour of the anchovy. They are caught upon the coaſts of Provence and Catalonia, in May, June, and July. The fineſt are thoſe which look red and mellow, and the bones moiſt and oily; the fleſh ſhould be high-flavoured, and the liquor ſhould look reddiſh, and have a fine flavour.

POULTRY.

TURKIES.

To chooſe a Turkey-cock.

IF young, it has a ſmooth black leg, with a ſhort ſpur, the eyes full and bright, and the feet limber and moiſt; take care the ſpurs are not cut or ſcraped. If it is ſtale, the eyes will be ſunk, and the feet dry.

Hen Turkey.

THE hen turkey is known to be freſh or ſtale, old or young, by the ſame rules; only, if ſhe is old her legs will be red and rough; if ſhe is with egg, the vent will be ſoft and open; if the vent is hard, ſhe has no eggs.

To boil a Turkey.

MAKE a ſtuffing with grated bread, oyſters chopped, grated lemon-peel, pepper, ſalt, nutmeg; about four ounces of butter, or ſuet chopped, a little cream, yolks of eggs, to make it a light ſtuffing; fill the craw; if any is left, make it into balls; flour the turkey; put it into water while cold; take off the ſcum

ſcum as it riſes, let it boil gently; a middling turkey will take about an hour. Boil the balls, lay them round it, with oyſter-ſauce in the diſh, and in a boat. The ſtuffing may be made without oyſters; or it may be ſtuffed with forced-meat, or ſauſage-meat, mixed with a few crumbs of bread and yolks of eggs. If oyſters are not to be had, white celery ſauce is very good, or white ſauce.

To boil a Turkey au Bourgeois.

LET the turkey be truſſed for boiling; ſet on a pot with ſome water and ſome ſalt, a large handful of chopt parſley, and four or five pepper-corns; when it boils put in the turkey, and let it boil very gently till it is enough, but be very careful it is not done too much; when it is near done, ſet on a ſaucepan, with a piece of butter rolled in flour, and a little water; cut ſome parſley very ſmall, and put into it a thin ſlice of garlick, two anchovies, a tea-ſpoonful of lemon-peel, cut like dice, a little juice of lemon, and ſome ſalt: let theſe ſtew together, and then thicken it; take up the turkey, and pour the ſauce over it.

To ſtew a Turkey.

TAKE a pot, large enough to hold a turkey, lay at the bottom four ſkewers acroſs, and upon theſe lay the turkey; pour in a quart of good veal gravy, and a bunch of celery cut very ſmall, with ſome beaten mace; let theſe ſtew as ſlow as poſſible, till the gravy is more than half conſumed; then roll a large piece of butter in flour, and put into the pot; when it is melted, put in a glaſs of Madeira or white wine: if there is not ſauce enough, add a little ſtrong veal gravy, but then butter muſt be added to make it of a proper thickneſs; when the turkey is tender, take it up, and pour the ſauce over it—pickled muſhrooms, or oyſters, may be added to the ſauce.

Turkey ſtewed with Celery.

STUFF the turkey as when ſtewed brown (leaving out the oyſters) or with forced-meat; boil it till near enough, with an onion, a little whole pepper, a piece of lemon-peel, and a bunch of ſweet herbs in the water; have ſome celery cut into lengths and boiled till near enough; put them into ſome of the liquor the turkey was boiled in; lay in the turkey, breaſt downwards, ſtew it a quarter of an hour, or till it is done; but do not overdo it: take it up: thicken the ſauce with a piece of butter rolled in flour, and ſome good cream; add ſalt and chyan.

Turkey ſtewed brown.

TAKE a ſmall turkey and bone it; fill it with a forced-meat made as follows:—Take half a pound of veal, and the meat of two pigeons, a tongue out of the pickle, boiled and peeled; chop all theſe ingredients together, and beat them in a mortar, with ſome marrow from a beef bone, or a pound of ſuet from a loin of veal; ſeaſon them with two or three cloves, two or three blades of mace, and half a nutmeg, dried at the fire, and pounded, with ſome ſalt; mix all theſe well together; fill the turkey, and fry it of a fine brown; put it into a pot that will juſt hold it, lay ſome ſkewers at the bottom of the pot, to keep the turkey from ſticking; put in a quart of good beef gravy, cover it cloſe, and let it ſtew for half an hour very gently, then put in a glaſs of red wine, one ſpoonful of ketchup, a large ſpoonful of pickled muſhrooms, ſome truffles, morells, and a piece of butter rolled in flour; cover it cloſe, and let it ſtew half an hour longer. Fry ſome hollow French loaves, then take ſome oyſters, ſtew them in a ſaucepan, with a bit of mace, their liquor, a little white wine, and a piece of butter rolled in flour; let them ſtew till they are pretty thick, fill the loaves with them; lay the turkey in the diſh, pour the ſauce over it; lay the loaves on each ſide.

Turkey ſtewed brown another Way.

CUT the turkey up the back; take out the entrails, and the bones out of the body, leave on the rump, legs, and wing bones; chop ſome oyſters, ſuet, marrow, or a piece of butter, lemon-peel grated, the crumb of a French roll ſoaked in cream, pepper, ſalt, nutmeg, parſley chopped, yolks of eggs; fill the turkey with this, ſew it up, lard the breaſt; half-roaſt it, put it into a veſſel that will juſt hold it, with three pints of cullis, or good gravy (more if the turkey is large); let it ſtew gently an hour and a half, or two hours; when tender, thicken the ſauce with a little flour, but firſt ſcum it. Add ſome oyſters and their liquors, freſh or pickled muſhrooms, a little chyan, lemon-juice, if neceſſary.

A fowl may be ſtewed in the ſame manner.

To roaſt a Turkey.

A middle-ſized one will be roaſted in an hour.—Make a ſtuffing with four ounces of butter or chopped ſuet, grated bread, a little lemon-peel, parſley, and ſweet herbs chopped, pepper, ſalt, and nutmeg, a little cream, and yolks of eggs; fill

fill the craw with this, or with forced-meat; paper the breaſt till near done, then flour and baſte it. For ſauce—gravy alone, or brown celery ſauce, or muſhroom ſauce. For a turkey poult, gravy and bread ſauce.

As ſoon as any kind of poultry is laid to the fire, flour and baſte it.

To roaſt a Turkey with Oyſters.

WHEN it is truſſed for roaſting, cut the liver to pieces, and ſet it over the fire in a ſtew-pan, with half a pint of oyſters waſhed, and their liquor, which muſt be ſtrained, ſome pepper and ſalt, two bay-leaves, two blades of mace, a piece of butter rolled in flour; let theſe ſtew very gently about ten minutes, and then take them off; ſinge the turkey, and ſtuff it with the oyſters; cover the heart with thin ſlices of bacon, and put a buttered ſheet of paper over it; ſpit it, and lay it down to a good fire, but at a diſtance. While it is roaſting, ſet on a ſtew-pan with half a pint of eſſence of ham: take a pint of oyſters, throw them into boiling water: take off the beards, then put them into the eſſence of ham: add a little lemon-juice, give them a boil. When the turkey is enough, and in the diſh, pour the ſauce over it.

To roaſt a Turkey the Italian Way.

TAKE the liver of a young turkey, and mince it very fine, with ſome chopped parſley, and two or three handfuls of freſh muſhrooms, ſome pepper, ſalt, and more than an ounce of butter; mix theſe well together, and put them into the body of the turkey; put on a ſtew-pan with a piece of butter, ſome eſchalots, ſome pepper and ſalt; when it is hot put in the turkey, turn it often that it may be of a fine brown, and lay it to cool; then wrap ſome ſlices of bacon over it, and cover it all over with paper; put it upon a ſpit, and lay it down to roaſt. For ſauce—cut ſome large muſhrooms very fine, with twice the quantity of parſley, a few green onions cut ſmall: put on a ſauce-pan with half a pint of white wine; when it is hot, put in theſe ingredients; add ſome pepper and ſalt, the juice of a lemon, two cloves of garlick whole; let them boil, and then put in a quarter of a pint of rich gravy, and a ſmall teacup-full of oil; let all boil up once or twice, then take out the garlick, and put in a piece of butter rolled in flour.

Lay the turkey in the diſh, and pour the ſauce over it.

To roaſt a Turkey with Cray-Fiſh.

TAKE a young turkey, in October or November, let it be truſſed as for roaſting; make ſome forced-meat with ſome fat bacon, ſuet, and the white of a chicken, all cut as fine as poſſible, and ſome freſh muſhrooms minced very fine; mix theſe ingredients well together, with ſome ſalt, pepper, the leaves of ſweet herbs picked clean from the ſtalks, and a little grated nutmeg; chop them all together after they are mixed, then boil ſome crumb of bread in rich cream, put it to the forced-meat; then take the yolks of two new-laid eggs, beat them well, and mix the forced-meat with them: ſtuff the crop of the turkey, raiſe the ſkin a little upon the breaſt, and put as much of the forced-meat as will go in without tearing it; if any is left, put it into the body, and with it a ragout of cray-fiſh made as follows:—Waſh ſome cray-fiſh, and boil them in water, then pick out the tails and bodies; cut ſome muſhrooms, but not ſmall, ſome truffles in thin ſlices, ſome artichoke-bottoms, and aſparagus-tops, boiled and cut into pieces; mix all theſe together with the cray-fiſh, put them into a ſaucepan with a piece of butter, ſome nutmeg cut in ſlices, pepper, ſalt, three or four ſlices of lemon, a little onion cut ſmall; let theſe all ſimmer over a ſlow fire, and when enough put in ſome cullis of cray-fiſh to thicken it. Put ſome of this ragout into the body of the turkey, tie up both ends, ſkewer and ſpit it for roaſting; ſtrew ſome ſtuffing over it, then ſome ſlices of bacon, and over all ſome buttered paper; let it have a good fire, and be thoroughly done; when it is enough take off the paper and bacon, and pour over it the reſt of the ragout.

Turkey forced.

MAKE a ſtuffing as above, raiſe the ſkin from the breaſt, put under it a little of the ſtuffing, and fill the craw; lay on the breaſt thin ſlices of bacon, tie them on; roaſt the turkey; take the bacon off: ſerve the turkey with the following ſauce:—Thicken ſome cullis with flour, boil it with ſome oyſters, muſhrooms pickled or freſh; if the latter, lemon-juice; if the firſt, ketchup, or muſhroom-powder and liquor: eſchalot chopped, chyan, ſalt, and pounded ſpice, if neceſſary; a little Madeira, if the cullis requires it: take care not to break the ſkin of the breaſt in ſtuffing it.

Forced fowl is done in the ſame manner.

A Tur-

A Turkey in Jelly.

MAKE a jelly as follows:—Take a fowl, ſkin it, and take out all the fat; take four pounds of leg of veal, without any fat or ſkin, put the fowl whole and the veal into a ſaucepan, but take care it is well tinned; put to them three quarts of water; let the fire be very clear; they muſt be well ſcummed, but do not let them boil, only ſimmer very gently; put in ſome white whole pepper, two or three blades of mace, half a nutmeg, and a little lemon-peel; they muſt be ſix or ſeven hours ſtewing; when it is a ſtiff jelly, which will be known by trying it in a ſpoon, take off all the fat, but take care not to ſtir the meat in the ſaucepan. Some time before it is done, put in a little ſalt, and ſqueeze in the juice of a lemon; when it is done, ſtrain it through a clean ſieve, but it muſt not be poured quite to the bottom. While the jelly is making, boil the turkey very white, and let it ſtand till quite cold; then pour the jelly over it, and let it ſtand to be quite cold before it is ſent to table. This is a good diſh for a cold entertainment.

Fowls, or any kind of birds, may be done in this manner.

A glazed Turkey.

THE turkey muſt be young, but not ſmall; when it is picked, drawn, and ſinged, lay it a little while over a clear charcoal fire, but turn it often; have ready a ragout of ſweetbreads; take off the turkey, ſplit it down the back, fill it with this ragout, ſew it up, and lard it with bacon; then lay at the bottom of a deep ſtew-pan, firſt ſome ſlices of ham, then ſome ſlices of veal, and then ſome ſlices of beef; lay the turkey upon theſe, ſtrew over them ſome ſweet herbs, and cover them cloſe; let theſe ſtew over a ſlow fire; when they are enough, take off the ſtew-pan, take out the turkey, and then pour into the pan a little good broth, ſtir it about, and ſtrain off the liquor; ſcum off the fat, ſet it over the fire again, and boil it to a jelly; then put in the turkey, and ſet the pan over a gentle fire of a ſlove; it will be ſoon well glazed; then pour into a diſh ſome eſſence of ham, and then put in the turkey.

Turkey haſhed.

MIX ſome flour with a piece of butter, ſtir it into ſome cream and a little veal gravy till it boils up; cut the turkey in pieces, not too ſmall, put it into the ſauce, with grated lemon-peel, white pepper, and mace pounded, a little muſhroom-powder or ketchup; ſimmer it up. Oyſters may be added.

FOWLS.

To chooſe a Cock or Hen, Capon or Pullet.

IF a cock is young, his ſpurs will be ſhort; but be very careful they are neither cut nor pared: if they are ſtale, their vents will be open; if new, they will be cloſe and hard. Hens are beſt juſt before they begin to lay, and yet full of egg: if they are old, their combs and legs will be rough; if young, they will be ſmooth. A good capon has a thick belly and a large rump; there is a particular fatneſs at its breaſt, and the comb is very pale.

To boil Fowls.

A large one will be boiled in half an hour; boil it in a pot by itſelf, ſcum it very clean, it will be better than if boiled in a cloth; pour ſome melted butter over the breaſt; ſerve it with tongue, bacon, or pickled pork; cabbage, ſavoys, broccoli; any greens or carrots, and oyſter ſauce, white celery ſauce, or white ſauce.

To boil Chickens.

A large one takes twenty minutes, a very ſmall one fifteen. For ſauce—parſley and butter, or lemon ſauce.

Another Way.

LAY the chickens in ſcalding water, till the feathers will ſlip off, but do not let them be in long, as it will make the ſkin hard and will crack it; when they are drawn, let them lie in ſcummed milk two hours, truſs them, their heads under their wings, ſinge and flour them, put them into cold water, cover them cloſe, and ſet them over a very ſlow fire; ſcum them well; when they have boiled very ſlowly for five or ſix minutes, take them off, and keep them cloſe covered in the water near half an hour (they will be white and plump) before they are ſent to table; ſet them over the fire to keep hot; take them up, drain them, and pour melted butter or white ſauce over them.

To roaſt Fowls.

WHEN the fowls are laid to the fire, ſinge them with ſome white paper, baſte them with butter, then dredge over them ſome flour; when the ſmoke begins to draw to the fire, baſte and dredge them over again; let the fire be briſk, and ſend them to table with a good froth. A large fowl will take three quarters of an hour, a ſmall one twenty minutes. For ſauce—gravy, egg ſauce, muſhrooms, and white or brown celery ſauce.

To

To roaſt Chickens.

A large one will take half an hour, a ſmall one twenty minutes. For ſauce—gravy, parſley and butter, or muſhroom ſauce.

Roaſt Fowls to eat like Pheaſants.

THEY muſt be full grown; leave the heads on, truſs them like pheaſants, lard them with bacon, and few will know the difference. For ſauce—gravy and bread ſauce.

Another Way to roaſt Fowls.

MAKE ſome forced-meat with the fleſh of a fowl cut ſmall, a pound of veal; beat them in a mortar with half a pound of beef-ſuet, as much crumb of bread, ſome muſhrooms, truffles, and morells cut ſmall, ſome lemon-peel grated fine, ſome beaten mace, a few ſweet herbs, and ſome parſley mixed together, with the yolks of two eggs; bone the fowls, fill them with the forced-meat, and roaſt them. For ſauce—ſtrong gravy, with truffles, morells, and muſhrooms.

Fowl roaſted, with a Ragout of Oyſters.

MAKE a forced-meat, to which add a dozen oyſters, ſtuff the craw; cover the breaſt of the fowl with bacon ſliced, then a ſheet of paper, roaſt it; take ſome cullis, or good gravy, put in the oyſters, with their liquor ſtrained, a little muſhroom-powder, or ketchup, lemon-juice, thicken it with flour; add chyan and ſalt, if wanted, boil it up: when the fowl is done take off the bacon. Serve the ſauce in the diſh.

This ſauce is proper for any roaſted fowls or chickens.

To roaſt a Fowl with Cheſnuts.

ROAST ſome cheſnuts of a fine brown, without burning; take off the ſkins, and peel them; take about a dozen, cut them ſmall, and bruiſe them in a mortar; take a quarter of a pound of ham or bacon, and beat it till it is very fine; chop ſmall a handful of parſley, a few ſweet herbs, a little pepper, ſalt, mace, and nutmeg; mix all theſe well together, and put them into the fowl; tie the neck very tight, and hang it up by the legs, roaſt it with a ſtring, and baſte it with butter. For ſauce—take ſome more cheſnuts, peeled and ſkinned, put them into ſome good gravy with a little white wine, and thicken it with a piece of butter rolled in flour.

This is the German way of dreſſing fowls.

Fowls ſtuffed.

MAKE a forced-meat with half a pound of beef-ſuet, as much crumb of bread grated fine, the meat of a fowl cut very ſmall; beat theſe in a mortar, and a pound of veal with them, ſome truffles, morells, and muſhrooms cut ſmall, a few ſweet herbs and parſley ſhred fine, ſome grated nutmeg, pepper, ſalt, and grated lemon-peel; bone the fowls, fill them with this forced-meat, and roaſt them. For ſauce—good gravy, with truffles and morells. The fowls may be larded.

Fowl with Rice, called a Pillaw.

BOIL a pint of rice in as much water as will cover it, with black pepper, a blade or two of mace, and half a dozen cloves, tied up in a bit of cloth; when the rice is tender take out the ſpice; ſtir in a piece of butter; boil a fowl and a piece of bacon, lay them in the diſh, cover them with the rice; lay round the diſh and upon the rice hard eggs cut in halves and quarters, lengthways; and onions, firſt boiled and then fried.

Fowl haſhed.

CUT it to pieces, and put it into ſome gravy, with a little cream, ketchup, or muſhroom-powder, grated lemon-peel, and nutmeg, a few oyſters and their liquor, a piece of butter mixed with flour; keep it ſtirring till the butter is melted; lay ſippets in the diſh.

[Fowl ſtewed. See Turkey.]
[Fowl forced. See Turkey.]

Fowl à-la-Braize.

TRUSS it as for boiling, ſeaſon the inſide with pepper and ſalt; put at the bottom of the veſſel a ſlice or two of beef, lay over the fowl ſome thin ſlices of lean bacon, and bits of veal, an onion ſtuck with cloves, a bunch of ſweet herbs, a carrot, half a lemon, pepper, and ſalt; ſet this over a ſlow fire for ten minutes, then put to it about three pints of warm beef broth or water; heat a glaſs of Madeira and pour in, ſtew this till the fowl is tender; ſtrain the gravy through a piece of dimity, the rough ſide upward, firſt dipped in cold water; mix a little flour with it, boil it up, pour it over the fowl. Oyſters are a great addition.

Chickens à-la-Braize.

DO them as fowl; enrich the ſauce with a ſweetbread, ox-palate boiled tender and cut to pieces, truffles, morells, and artichoke-bottoms boiled and quartered.

Chicken broiled.

CUT it down the back, pepper and ſalt it, broil it; pour over it white muſhroom ſauce, or melted butter with pickled muſhrooms.

Cold Chicken fried.

QUARTER it, rub the quarters with yolk of egg; ſtrew on bread-crumbs, pepper, ſalt, nutmeg, grated lemon-peel, and chopped parſley; fry them; thicken ſome gravy with a little flour; add chyan, muſhroom-powder, or ketchup, a little lemon-juice; pour it into the diſh with the chicken.

Chickens in Aſpic.

PUT the pinions, livers, and gizzards into two ſmall chickens, with a piece of butter, ſome pepper and ſalt, cover them with fat bacon, then with paper; ſpit them on a long ſkewer, tie them to a ſpit, roaſt them; when cold, cut them up; put them into the following ſauce, ſhake them round in it, let them lie a few minutes before they are diſhed:—Take what cullis is ſufficient for ſauce, heat it with ſmall green onions chopped, or eſchalot, a little taragon and green mint, pepper and ſalt.

Curree of Chickens.

CUT two chickens as for fricaſſee, waſh them in two or three waters, put them into a ſtew-pan with as much water as will cover them; ſprinkle over them a large ſpoonful of ſalt, let them boil till tenderiſh, covered cloſe, ſcum them well when they firſt begin to boil; take up the chickens, put the liquor into a baſon; put half a pound of butter into a pan, brown it a little, put to it two cloves of garlic, a large onion ſliced, let theſe fry till brown, ſhaking the pan; put in the chickens, ſtrew over them two large ſpoonfuls of curree-powder; cover the pan cloſe, let the chickens do till brown, often ſhaking the pan; put in the liquor the chickens were boiled in, let all ſtew till they are tender: if acid is agreeable, when the chickens are taken off the fire, ſqueeze in the juice of an orange or a lemon. Put half a pound of rice picked, and waſhed in ſalt and water, into two quarts of boiling water; boil it briſkly for twenty minutes, ſtrain it through a cullender, ſhake it into a plate, but do not touch it with the hands, nor a ſpoon; ſerve it with the curree, in a ſeparate diſh.

White

White Fricaſſee of Chickens.

SKIN them, cut them to pieces, lay them in warm water; ſtew them in a little water, with a piece of lemon-peel, a little white wine, an anchovy, an onion, two or three cloves, a bunch of ſweet herbs; when tender take them out, ſtrain the liquor, put a very little of it into a quarter of a pint of thick cream, with four ounces of butter, a little flour: keep it conſtantly ſtirring till the butter is melted; put in the chickens, a little grated lemon-peel, and pounded mace, a little lemon-juice and muſhroom-powder; ſhake all together over the fire. If agreeable, put in pickled muſhrooms, and omit the lemon-juice.

Brown Fricaſſee of Chickens.

SKIN them, cut them to pieces, fry them a nice brown, in freſh butter, drain them on a ſieve, pour off the butter; put ſome good gravy or beef broth into the pan, firſt ſhaking in ſome flour, keep it ſtirring over the fire; add ketchup, a very little eſchalot chopped, ſalt, chyan, and lemon-juice, or pickled muſhrooms; boil theſe up; put in the chickens, ſhake them round.

Chicken pulled.

TAKE a chicken that has been roaſted or boiled, if underdone the better, cut off the legs and the rump and ſide-bones together; pull all the white part in little flakes, free from ſkin; toſs it up with a little cream, thickened with a piece of butter mixed with flour; ſtir it till the butter is melted, with pounded mace, white pepper, and ſalt, a little lemon-juice. Put this into a diſh, lay the rump in the middle, the legs at each end, peppered, ſalted, and broiled.

Chicken haſhed, called Bichamele.

CUT a cold chicken to pieces, little bones and all; if there is no gravy, make a little with the long bones, onion, ſpice, &c. flour the chicken, put it into the gravy, with white pepper, ſalt, nutmeg, and grated lemon-peel; let it boil; then ſtir in an egg mixed with a little cream; when it is taken off the fire, ſqueeze in a little lemon-juice; put it into a diſh, lay over it ſome bread-crumbs; brown them with a ſalamander.

Chicken in Jelly.

POUR ſome jelly into a bowl; when cold, lay in a cold roaſted chicken, breaſt downward; fill up the bowl with jelly juſt warm, but as little as poſſible ſo as not to be ſet; when quite

quite cold, ſet the bowl in warm water juſt to looſen the jelly, turn it out. Put the chicken into the jelly the day before it is wanted.

To dreſs Chickens after the Scotch Manner.

SINGE the chickens, waſh, and then dry them in a clean cloth, cut them into quarters, put them into a ſaucepan, with juſt water enough to cover them; put in a little bunch of parſley, a little chopt parſley, and a blade or two of mace, cover them cloſe down; beat up five or ſix eggs with the whites, and when the liquor boils, pour the eggs into it; when the chickens are enough, take out the bunch of parſley, and ſend them to table with the liquor in a deep diſh; they muſt be well ſkimmed while they are doing.

Cocks-combs preſerved.

CLEAN them well, and put them in a pot with ſome melted bacon, half an hour after add to them an onion ſtuck with cloves, a little vinegar, ſome pepper, ſome bay-ſalt, and a lemon ſliced; when the bacon ſticks to the pot, put them into the pan they are to be kept in; put a piece of linen cloth over them, and over that pour clarified butter to keep them from the air; this is proper to be done in a place where a quantity are not eaſily got: they make a pretty little diſh for the corner of a table.

Cocks-combs forced.

HALF boil the cocks-combs, and open them with the point of a knife at the great end, then take the white of a middling fowl, as much beef marrow and bacon cut ſmall, and beat fine in a marble mortar, ſeaſoned with grated nutmeg, ſalt, and pepper, mixed up with the yolk of an egg well beat up; fill the cocks-combs, and ſtew them gently in ſome rich gravy for half an hour; beat up the yolk of an egg in a little gravy, and ſtir it well in, and ſeaſon it with ſalt; add ſome freſh and pickled muſhrooms.

Livers au Ragout.

TAKE the liver of a turkey, and the livers of ſix fowls, clean them, and take particular care not to break the galls, for if they are bitter the diſh will be ſpoiled; throw them into cold ſpring water, and then put the livers of the fowls into a ſaucepan, with rather more than a quarter pint of gravy, a ſpoonful

of

of good ketchup, a ſpoonful of pickled muſhrooms, a piece of butter well mixed in flour, and ſome ſalt and pepper; ſtew them gently ten or twelve minutes: broil the turkey's liver nicely, lay it in the middle of a little diſh, put the ſtewed livers round it, and pour the ſauce over.

G E E S E.

To chooſe Geeſe.

THE bill and feet of a young gooſe will be yellow, and there will be but few hairs upon them; if old, they will be red: if it is freſh, the feet will be limber; if ſtale, they will be ſtiff and dry. Green geeſe are in ſeaſon from May or June, till they are three months old: they ſhould be ſcalded. A ſtubble gooſe is good till it is five or ſix months old, and ſhould be picked dry. The ſame rules will do for wild geeſe, with regard to their being old or young.

To boil a Gooſe.

SALT a gooſe a week, and boil it an hour. For ſauce—onion ſauce, or cabbage boiled or ſtewed in butter.

Another Way.

TAKE a gooſe, ſinge it, and pour over it a quart of boiling milk; let it lie in it all night, then take it out, dry it well with a cloth; cut ſmall a large onion and ſome ſage, put them into the gooſe, ſew it up at the neck and vent, hang it up by the legs till next day, then put it into a pot of cold water, cover it cloſe, and let it boil ſoftly for an hour.—Onion ſauce.

To ſmoke a Gooſe.

TAKE a large ſtubble gooſe, take off all the fat, dry it well inſide and out with a cloth, waſh it all over with vinegar, and then rub it over with ſome common ſalt, ſalt-petre, and a quarter of a pound of coarſe ſugar; rub the ſalts well in, and let it lie a fortnight; then drain it well, ſew it up in a cloth, dry it in the middle of a chimney. It ſhould hang a month. Sauce—onions, greens, &c.

Gooſe roaſted.

IT muſt be ſeaſoned with ſage and onion, cut very ſmall, and mixed with pepper and ſalt; an hour will roaſt it: boil the ſage and onion in a little water before they are cut, it pre-

vents

vents their eating ſo ſtrong, and takes off the rawneſs. For ſauce—gravy and apple ſauce.

Green Gooſe roaſted.

A green gooſe will not take more than three quarters of an hour at the fire. Unleſs it is particularly liked, it is not uſual to put any thing into it but a little pepper and ſalt, a little gravy in the diſh, and ſome in a boat. There muſt be green ſauce in another boat, made as follows:—About half a pint of veal broth, the juice of an orange or lemon boiled up for ſix or ſeven minutes, then put in ſome juice of ſorrel, enough to make it green, and juſt boil it up; ſtir it all the time for fear it ſhould curdle, which it is apt to do, and it ought to be very ſmooth.

Gooſe au Ragout.

BREAK the breaſt-bone of the gooſe, and make it quite flat; when it is ſkinned, dip it into boiling water; ſeaſon it with pepper, ſalt, and a little mace beat to powder, lard it, and then flour it all over; take near a pound of beef-ſuet, put it into a ſtew-pan, according to the ſize of the gooſe; when melted, and boiling hot, put in the gooſe; when it is brown all over, add to it a quart of beef gravy boiling hot, a bunch of ſweet herbs, a blade of mace, a few cloves, ſome whole pepper, two or three ſmall onions, and a bay-leaf; cover it very cloſe, and let it ſtew very ſoftly; an hour will do it if a ſmall one, if a large one it will take an hour and a half. Make a ragout for it as follows:—Some turnips and carrots cut as for a harrico of mutton, and ſome onions, all boiled enough, half a pint of rich beef gravy; put them all into a ſaucepan, with ſome pepper, ſalt, and a piece of butter rolled in flour; let them ſtew a quarter of an hour; take the gooſe out of the ſtew-pan when done, drain it well from the liquor it was ſtewed in, put it in a diſh, and pour the ragout over it.

A Gooſe à-la-Mode.

TAKE a large ſtubble gooſe; when it is picked, bone and ſlit it down the back; take a fowl, and do it in the ſame manner; take alſo a neat's tongue, boil and blanch it; ſeaſon the fowl with pepper and ſalt, and beaten mace, and roll it round the tongue, but firſt put ſome beef marrow over the tongue; then put the fowl into the gooſe, and ſew it up; but put ſome thin ſlices of ham or bacon round the fowl before it is put into

the gooſe; put the gooſe into a ſmall pot, with two quarts of beef gravy, and the bones of the gooſe and fowl when it begins to boil; let it ſtew very gently an hour, then take up the gooſe, ſcum all the fat off the gravy, ſtrain it, and put in a glaſs of red wine, two ſpoonfuls of ketchup, a veal ſweetbread parboiled and cut in ſlices, ſome truffles, morells, and muſhrooms, a piece of butter rolled in flour, and ſome yolks of eggs boiled hard, with a little pepper and ſalt; put in the gooſe, cover it cloſe, let it ſtew half an hour longer, then take it up, put it into a diſh, and pour the ragout over it; take care to ſcum off the fat.

To marinade a Gooſe.

CUT it up the back, bone it; make a ſtuffing with a few ſage-leaves, an onion or two, two apples, bread crumbs, pepper, ſalt, lemon-peel, nutmeg, yolk of egg; ſtuff it, ſew up the back, half-roaſt it, or fry it; ſtew it, with good gravy, (cloſe covered) till tender; put in a little red wine; ſtrain and ſcum the ſauce; add chyan, ketchup, a little flour, ſalt, if neceſſary, a little lemon-juice; boil this up a minute or two; pour it over the gooſe.

Giblets.

SCALD and clean them well; cut off the bill; divide the head; ſkin the feet; ſtew them with water (enough for ſauce), a ſprig of thyme, ſome whole black pepper, an onion; let them do till very tender; ſtrain the ſauce; add a little ketchup and flour, if the ſauce is not thick enough: lay ſippets toaſted round the diſh.

Mock Turtle of Giblets.

LET them be ſcalded, picked, and cut as for ſtewing, put them into a ſtew-pan, with two pounds of lean beef, four pounds of crag of veal, juſt cover them with water, ſkim them very clean, and let them boil up; then put in ſome winter ſavory, ſweet marjoram, and a little ſweet baſil, beat very fine, three ſmall round onions, a little thyme chopped very fine, two carrots, if ſmall, or only one if large, and two turnips, a little all-ſpice, mace, and cloves, all beat very fine; let them ſtew till they are tender, covered very cloſe; ſtrain them through a ſieve, waſh them clean from the other ingredients in ſome warm water; put a piece of butter into a ſtew-pan, melt it, and ſhake in as much flour as will thicken it, ſtir it till it is

ſmooth, then put in the liquor, keep ſtirring it all the time it is pouring in, or it will be in lumps, and then muſt be ſtrained through a ſieve; put in a pint of Madeira, ſome chyan pepper, and ſome common pepper and ſalt, ſtew it about ten minutes; then put in the giblets, with the juice of a lemon, and let them ſtew a quarter of an hour; then be ready to put in a few forced-meat balls, and a few egg balls made as follows:—Boil ſome eggs hard, ſix or eight, take out the yolks, and put them in a mortar, beat them, and then add a ſpoonful of flour, and the yolk of a raw egg, beat them all together till ſmooth, and roll them in little balls, ſimmer them in boiling water, and put them into the tureen to the giblets, juſt before they are ſent to table.——The livers ſhould not be done with the giblets at firſt, but boiled in water by themſelves, and put in with the giblets juſt before they are taken out of the ſtew-pan the laſt time.

DUCKS.

To chooſe Ducks.

THE legs of a duck, when freſh killed, are limber; if it is fat, it is hard and thick on the belly; if it is ſtale, the feet are dry and ſtiff: the feet of a tame duck are thick, and inclining to a duſky yellow; a wild duck has reddiſh feet, and ſmaller than the tame one.

Ducklings ſhould be ſcalded; ducks picked dry.

Tame Duck boiled.

POUR boiling milk and water over it; let it lie an hour or two; boil it gently in plenty of water full half an hour.—Onion ſauce.

To boil a Duck à-la-Françoiſe.

TAKE a pint of rich beef gravy, and put into it two dozen of roaſted cheſnuts peeled, with a few leaves of thyme, two ſmall onions, if agreeable, a little whole pepper, and a race of ginger; then take a fine tame duck, lard it, and half-roaſt it; put it into the gravy; let it ſtew ten minutes; put in a quarter of a pint of red wine: when the duck is enough take it out, boil up the gravy to a proper thickneſs; ſcum it very clean from the fat, lay the duck in the diſh, and pour the ſauce over it.

Tame

Tame Ducks roaſted.

SEASON them with ſage and onion ſhred, pepper, and ſalt; half an hour will roaſt them.—Gravy-ſauce or onion-ſauce. Always ſtew the ſage and onion in a little water, as it prevents its eating ſtrong, and takes off the rawneſs.

Ducklings roaſted.

THEY are not to be ſeaſoned: they will be roaſted in rather leſs than half an hour. For ſauce—gravy and gooſeberry-ſauce.

Duck ſtewed.

LARD it or not; half-roaſt it; put it into a ſtew-pan, with a pint or more of good gravy, a quarter of a pint of red wine, onion chopped ſmall, or eſchalot, a piece of lemon-peel, chyan, and ſalt; ſtew it gently, cloſe covered, till tender; take out the duck, ſcum the ſauce, boil it up quick, pour it over the duck: add truffles and morells, if agreeable.

Duck ſtewed with Cucumbers.

HALF roaſt it, and ſtew it as before; have ſome cucumbers and onions ſliced, fried, and drained very dry, put them to the duck, ſtew all together.

Duck ſtewed with Peaſe.

HALF roaſt it, put it into ſome good gravy with a little mint, and three or four ſage-leaves chopped; ſtew this half an hour, thicken the gravy with a little flour; throw in half a pint of green peaſe boiled, or ſome celery, then take out the mint.

Duck à-la-Mode.

TAKE half a pint of rich gravy, a bunch of ſweet herbs, two eſchalots, and an anchovy ſplit: let theſe ſtew till the anchovy is diſſolved: take a duck, divide it into four quarters, fry them brown, pour off the fat; ſtrain off the gravy and put to them; let theſe ſtew gently a few minutes, then put in a quarter of a pint of red wine; let it ſtew till the duck is enough, then take it out; let the ſauce boil a little, and be ſure to ſcum off all the fat; lay the duck in the diſh, and pour the ſauce over it.

Duck à-la-Braize.

LARD it; put a ſlice or two of beef at the bottom of the veſſel, then the duck, a bit of bacon, and ſome more beef ſliced, a carrot, an onion, a ſlice of lemon, whole pepper, a bunch

bunch of ſweet herbs; cover this cloſe, ſet it over the fire a few minutes, ſhake in ſome flour, pour in near a quart of beef broth, or boiling water, a little red wine heated; ſtew it about half an hour; ſtrain the ſauce, ſcum it; put to it chyan, and more wine, if neceſſary, eſchalot and tarragon chopped, a very little mint, a little juice of lemon. If agreeable, add artichoke bottoms boiled and quartered.

Duck haſhed.

WHEN cut to pieces, flour it; put into a ſtew-pan ſome gravy, a little red wine, eſchalot chopped, ſalt and pepper, a piece of lemon; boil this; put in the duck, toſs it up, take out the lemon.—Toaſted ſippets.

A Wild Duck to roaſt,

WILL take full twenty minutes.—Gravy ſauce.

Widgeon or Eaſterling to roaſt.

WILL take near twenty minutes.—Gravy ſauce.

To eat Wild Duck, Widgeon, or Eaſterling in Perfection.

HALF roaſt them; when they come to table, ſlice the breaſt, ſtrew on pepper and ſalt, pour on a little red wine, and ſqueeze the juice of an orange or lemon over; put ſome gravy to this, ſet the plate on a lamp, cut up the bird, let it remain over the lamp till enough, turning it.

Teal to roaſt,

WILL be done in fifteen minutes.—Gravy ſauce.

WOODCOCKS.

To chooſe Woodcocks.

THEY inhabit only with us in the winter, and are beſt a fortnight or three weeks after they firſt come in, when they are reſted from their long flight over the ſea; they are very high-flavoured birds; if they are fat, they will feel thick and firm; that is a proof they are in fine condition: they will alſo feel thick and hard in the vent, and have a vein of fat by the ſide of the breaſt; a lean one will feel thin in the vent: if new killed, they will be limber-footed, and the head and throat clean; when they are ſtale, the foot will be ſtiff and dry, the mouth and throat will be foul, and ſometimes run at the noſtrils.

To boil Woodcocks.

TAKE a pound of lean beef, cut it into pieces, and put it

into a ſaucepan, with two quarts of water, an onion ſtuck with three or four cloves, two blades of mace, and ſome whole pepper; boil all theſe gently together till half is waſted; then ſtrain it off into another ſaucepan; draw the woodcocks, and lay the trail in a plate; put the woodcocks into the gravy, and let them boil for twelve minutes; while they are doing, chop the trail and liver ſmall; put them into a ſmall ſaucepan, with a little mace, pour on them five or ſix ſpoonfuls of the gravy the woodcocks are boiled in; then take the crumb of a ſtale roll, rub it fine in a diſh before the fire; put to the trail, in the ſmall ſaucepan, half a pint of red port, a piece of butter rolled in flour; ſet all over the fire, and ſhake it round till the butter is melted, then put in the crumbs of bread, and ſhake the ſaucepan round; lay the woodcocks in the diſh, and pour the ſauce over them.

To ſtew Woodcocks.

SLIT them, but take nothing out; then fry them in ſome melted bacon, juſt to make them brown; put them into a ſtew-pan, with ſome good gravy, ſalt, pepper, chives, and the juice of muſhrooms, with a little juice of lemon ſqueezed into it.

To roaſt Woodcocks and Snipes.

TWENTY minutes will roaſt the firſt, fifteen minutes the latter; put under either, while roaſting, a toaſt, to receive the trail, which lay under them in the diſh. For ſauce—melted butter and gravy.

Woodcocks à-la-Françoiſe.

WHEN they are picked, draw them and truſs them; lard their breaſts with broad pieces of bacon; roaſt them, and ſerve them upon toaſts dipped in verjuice.

Woodcocks in ſurtout.

MAKE a forced-meat with ſome veal, as much beef-ſuet chopped and beat in a mortar, an equal quantity of crumbs of bread, with a little beaten mace, pepper, and ſalt, ſome parſley, and a few ſweet herbs; mix it up with the yolk of an egg; take the woodcocks and half-roaſt them; lay ſome of the forced-meat round a ſmall baking-diſh; chop the trail, and throw it all over the diſh; lay the woodcocks in the diſh; take ſome good gravy, truffles, morells, and muſhrooms, a parboiled ſweet-bread cut into pieces, ſome artichoke-bottoms cut into ſmall

pieces; let them all ſtew together, beat up with a little white wine; pour it into the gravy, and keep it ſtirring till it is of a proper thickneſs; ſet it to cool, and then pour it over the woodcocks; have ready the yolks of a few eggs boiled hard, which lay in here and there; work up the remainder of the forced-meat, and roll it out like paſte; lay it over the birds, ſauce, and eggs; cloſe the edges, waſh it over with the yolk of an egg, and ſend it to the oven: half an hour will bake it: ſend it to table quite hot.

To haſh Woodcock or Partridge.

THICKEN a little gravy with ſome flour, chop a little eſchalot, which put to it, with a very little red wine, chyan, and ſalt; boil this up; put in the woodcock or partridge cut into pieces; make it hot through; if woodcock, work the trail ſmooth with a little gravy, and put into it.

To pot Woodcocks.

THEY are done as pigeons.

Snipes

MAY be dreſſed in the ſame manner as woodcocks.

PIGEONS.

To chooſe Pigeons.

WHEN new, they are full and fat at the vent, and limber-footed; if they are old, their legs are large and red; if ſtale, the toes are harſh, the vent looſe, open, and green: the tame pigeons are preferable to the wild ones; they ſhould be large in the body, fat, and tender; the wild pigeons ſhould be large in the body, and tender. The wood-pigeons are of the nature of the wild pigeons, only larger.

To boil Pigeons.

THEY will not take more than a quarter of an hour; they ſhould be boiled by themſelves, and may be eat with bacon, greens, ſpinach, aſparagus, or parſley and butter.

To boil Pigeons with Rice.

STUFF the pigeons as for roaſting, and boil them near a quarter of an hour in ſome good mutton gravy; boil ſome rice tender in milk, but be careful it does not burn; when it begins

to be thick, beat up the yolks of two or three eggs, with two or three ſpoonfuls of cream, a little nutmeg, ſtir it together till it is quite thick; put a bit of butter rolled in flour, and ſhake it round: lay the pigeons in the diſh, put the gravy to the rice, mix it together, and pour it over them.

To boil Pigeons with Artichokes.

TAKE ſome artichokes, boil them, and take out the bottoms; boil ſome pigeons, but take care they are not over-done; while they are boiling, make a ragout of ſweet herbs and freſh muſhrooms; they muſt be all hot together, and there muſt be as many pigeons as artichoke-bottoms; firſt lay in the diſh the artichoke-bottoms, then pour on ſome of the ragout; then lay a pigeon upon every bottom, ſhake a very little pepper over the pigeons, and prick their breaſts in two or three places with a fork; then ſhake on a little baſket-ſalt, and ſqueeze over that ſome Seville orange, then pour over it the reſt of the ragout.

Pigeons ſtewed.

MAKE a ſtuffing with the livers parboiled and bruiſed, a piece of butter, a few bread-crumbs, pepper, ſalt, pounded cloves, parſley, ſweet herbs chopped, and yolk of egg; fill the pigeons, tie them at each end, half-roaſt or fry them, put them into ſome good gravy or beef broth, with an onion ſtuck with cloves, a bunch of ſweet herbs, a ſlice of lemon; let them ſtew very gently till tender; ſtrain the ſauce, ſcum off the fat; put to it pickled muſhrooms, chyan, forced-meat balls fried, and hard yolks of eggs. The pigeons may be larded.

Another Way.

HALF roaſt or fry the pigeons; ſtew them in cullis: when they are tender, ſcum the ſauce, thicken it with a little flour; add a little chopped eſchalot, forced-meat balls, hard yolks of eggs, chyan, and lemon-juice.

To roaſt Pigeons.

THEY take about twenty minutes roaſting.—Chop ſome parſley ſmall; mix it with ſome crumbs of bread, pepper, and ſalt, with a bit of butter; ſtuff the pigeons, roaſt them on a poor man's jack. For ſauce—parſley and butter.

To broil Pigeons.

TRUSS and ſtuff them in the ſame manner as for roaſting;

let the fire be very clear, and the gridiron high from the fire; take care they do not burn. For ſauce—parſley and butter.

They may be ſplit and broiled, they are ſooner done; but they are in general reckoned beſt broiled whole.

Pigeons à-la-Daube.

MAKE a forced-meat with a pound of veal (according to the quantity which is wanted) and a pound of veal ſuet; beat theſe very fine in a mortar; mix with them an equal quantity of grated bread, a little lemon-peel cut very ſmall, ſome parſley ſhred ſmall, and a very little thyme, ſome pepper, ſalt, nutmeg, and ſome beaten mace; break the breaſt bones that they may lie flat; mix the ingredients with the yolk of an egg; fill the pigeons, flour them, and fry them juſt enough to make them brown in ſome butter: while this is doing, make ſome gravy in a large ſaucepan, lay at the bottom ſome ſlices of bacon, then the ſame of veal, then of beef, and then veal, all cut very thin, a bunch of ſweet herbs, an onion, a piece of carrot, ſome whole pepper, a little mace, four or five cloves, a little cruſt of bread toaſted brown and hard; cover them down very cloſe for ſix or ſeven minutes, ſhake in a little flour, and pour in ſome boiling water, more than will cover the meat; let it ſtew very ſoftly cloſe covered, but well ſcummed, till the gravy is very rich and good; then ſtrain it off; put it into a clean ſaucepan; put in the pigeons, and let them ſtew till they are tender.

To dreſs Pigeons au Soleil.

MAKE a forced-meat with half a pound of veal, a quarter of a pound of mutton, and two ounces of beef; beat them in a mortar, with ſome pepper, ſalt, and mace, till they are a paſte; then take the yolks of three or four eggs, beat them up well, and put them into a plate; mix alſo a quarter of a pound of grated bread, and two ounces of flour, put it into another plate; put on a ſtew-pan with a little rich beef gravy, tie up three or four cloves in a bit of muſlin, and put into the gravy; put in the pigeons, let them ſtew till they are almoſt enough, then take them up, and ſet them before the fire to keep warm; then ſet on a frying-pan with ſome good beef dripping, enough to cover the pigeons; when it boils, take them one at a time, roll them in the meat that was beat, then in the yolk of egg, roll them in it till they are quite wet, then ſtrew them over with

the bread and flour, put them into the boiling dripping, and let them remain till they are of a fine brown.

Pigeons en Compote.

TRUSS the pigeons with their legs in their bodies; but firſt ſtuff them with good forced-meat (made in the ſame manner as for pigeons à-la-Daube) let them be parboiled, then lard them with bits of bacon ſeaſoned with pepper, ſpices, minced chives, and parſley; let them ſtew as gently as poſſible; while they are ſtewing, make a ragout of cocks-combs, fowls livers, truffles, morells, and muſhrooms, melt a little bacon in a frying-pan, and put them in, ſhake the pan round two or three times; then put in ſome rich gravy, let it ſimmer a little, then put in ſome cullis of veal and ham to thicken it; take the pigeons, drain them, and put them into this ragout; let them juſt ſimmer in it, then take them up, put them into a diſh, and pour the ragout over them.

Pigeons aux Poires.

CUT off their feet, ſtuff them with good forced-meat in the ſhape of a pear, roll them in the yolk of an egg, then in crumbs of bread; put in a leg at the narrow end to make them look like pears; rub a diſh over with a piece of butter, lay them in the diſh (do not let them touch each other) bake them: when they are done, lay them in another diſh, and pour into it ſome good gravy, thickened with the yolk of an egg, or butter rolled in flour, but do not pour it over the pigeons.

Pigeons ſurtout.

THEY ſhould be large tame pigeons; a forced-meat ſhould be made for them as follows:—Parboil the livers, and bruiſe them fine, ſome boiled ham beat fine in a mortar, ſome muſhrooms cut ſmall, a little chopped parſley, a clove of garlic ſhred fine, and two or three young onions minced fine; mix all theſe together, with a little pepper and ſalt, and a ſweetbread of veal parboiled and minced fine; fill the pigeons with theſe ingredients, tie them cloſe, cover each pigeon with forced-meat, tie them in a paper to keep it on; roaſt them; and while they are doing, heat ſome eſſence of ham, pour it into a diſh, and lay the pigeons upon it.

Pigeons in Fricandeau.

WHEN they are drawn, truſs them with their legs in their bodies,

bodies, lard them with bacon, ſlit them, then fry them in butter of a fine brown; then put them into a ſtew-pan, with a quart of good gravy, a little lemon-pickle, a little colouring, a tea-ſpoonful of walnut-ketchup, ſome chyan, and a little ſalt, with a few truffles and morells, and ſome yolks of hard eggs; lay the pigeons in the diſh, pour the ſauce with the ingredients over them.

Pigeons au Gratin.

WHEN they are picked, drawn, and waſhed, ſlit them down the back, and then ſtuff them; make a ſtuffing as follows:—Cut the livers very ſmall, young onions, muſhrooms, parſley, truffles, morells, and ſweet herbs, all cut ſmall, ſome bacon ſcraped fine, with ſome pepper, ſalt, and nutmeg; when they are ſtuffed, lay in a diſh ſome ſlices of veal and ham, and the pigeons upon them, then more ſlices of ham and veal upon the pigeons, but no more ſeaſoning; cover them with another diſh, much ſmaller than that they are put in; take a wet napkin and put round the rim of the diſh, to prevent the ſteam evaporating; put it into a ſtew-pan over a ſmall ſtove, and let it ſtew very ſoftly till it is done: when it is taken up, put in a little warm eſſence of ham.

Pigeons à-la-Braize.

TAKE ſome large pigeons, pick, draw, and truſs them; then take a ſtew-pan, and lay at the bottom ſome thin ſlices of bacon, veal, and onions; ſeaſon the pigeons with pepper, ſalt, ſome ſpice beat fine, and ſome ſweet herbs, lay them into the ſtew-pan, then lay upon them ſome more ſlices of veal and bacon; let them ſtew very gently over a ſtove, the top of the ſtew-pan put down very cloſe; when they are ſtewed, make a ragout with veal ſweetbreads, truffles, morells, champignons; the ſweetbreads muſt be blanched, and put into a ſtew-pan, with a ladle-full of gravy, a little cullis, the truffles, morells, &c. let them all ſtew together with the pigeons; when they are enough, put them into a diſh, and pour the ragout over them.

Pigeons à l'Italienne.

TAKE ſome young full-grown pigeons; when they are picked, drawn, and truſſed, ſet on a gridiron over a charcoal fire, lay on the pigeons, turn them round two or three times, then take them off; they ſhould not be on above two minutes; then tie the legs to the bodies, that they may be round and

tight; take a ſtew-pan, lay, all over the bottom and ſides of it, ſome ſlices of veal, and a little ham; ſhake over them a very little pepper and ſalt, put in ſome blades of mace, and leaves of baſil; then put in the pigeons, and ſtrew over them ſome coriander-ſeeds, ſome more pepper and ſalt, ſome ſlices of lemon and onion, a little garlick, a glaſs of ſtrong white wine, and half the quantity of oil; then lay over them ſome ſlices of ham and veal; ſet the pan over a ſlow fire. While the pigeons are ſtewing prepare an Italian ragout:—Cut ſome muſhrooms very ſmall, and ſome champignons; put ſome oil into a ſtew-pan, and ſtir theſe in with it; add to them a little garlick, and ſome eſchalot, ſet them over the fire only one minute, then pour in ſome veal gravy, a glaſs of white wine, and ſome eſſence of ham; let all theſe heat together; then put in a ſliced lemon, ſtir it about, but let it be hot through; ſcum off the fat, then put the ragout into a ſtew-pan well tinned; take the pigeons out of the pan they were ſtewed in, and wipe them that they may be quite dry; then put them into the ragout, ſet them over a gentle ſtove to be made quite hot; put them into a diſh, and ſend them to table.

To broil Pigeons à l'Italienne.

TAKE a couple of fine large tame pigeons, pick and draw them, mince the livers very ſmall, and the livers of a couple of fowls with them; cut a large onion very ſmall, a ſpoonful of chopt parſley, and more than an ounce of ſcraped bacon; mix all theſe together, and ſtew them a little in a ſaucepan, with a little veal gravy; when they are half done, divide it, and put one half into the pigeons; put a gridiron over a ſlow fire, and lay on the pigeons, let them do very ſlowly; when they are near enough, put them cloſer to the fire, to colour them. For ſauce—put a little gravy into a ſaucepan, cut a clove of garlic very ſmall, and let it boil; then put in a glaſs of oil, and a ſpoonful of lemon-juice; when it is hot, thicken it with a piece of butter rolled in flour; when the pigeons are enough, lay them in the diſh, and pour the ſauce over them.

Pigeons à-la-Tartare, with cold Sauce.

SINGE the pigeons, and truſs them as for boiling, beat them quite flat with a cleaver, but their ſkin muſt not be broke on the back or breaſt; ſeaſon them with pepper, ſalt, cloves, and mace; dip them in melted butter, then in grated bread; lay them upon a gridiron, and turn them often; if the fire is not very

very clear, lay them upon a ſheet of writing-paper buttered to keep them from being ſmoaked. For ſauce—take a piece of onion or an eſchalot, an anchovy, and two ſpoonfuls of pickled cucumbers, capers, and muſhrooms; mince theſe very ſmall, each by itſelf; add a little ſalt, pepper, five or ſix ſpoonfuls of oil, a ſpoonful of water, the juice of a lemon; mix theſe well together, with a ſpoonful of muſtard; pour this ſauce cold into the diſh: when the pigeons are broiled, lay them upon it.

Pigeons baked.

SEASON them with pepper and ſalt, put a bit of butter into each, pour over them the following batter—three eggs, two ſpoonfuls of flour, half a pint of milk, a little ſalt.

[Cold pigeons fried. See Chicken.]

[Pigeons with a ragout of oyſters. See Chicken, omitting the ſtuffing.]

Pigeons in Pimlico.

PARBOIL the livers, bruiſe them, with ſome of the fat and lean of ham or bacon, ſome muſhrooms, truffles, parſley, and ſweet herbs, beaten mace, pepper, and ſalt; beat theſe all together very fine, and mix them with the yolks of eggs; ſtuff the pigeons, then roll them in a thin ſlice of veal, over that a thin ſlice of bacon; wrap them up in writing-paper, put them upon a ſmall ſpit, and roaſt them; make for them a ragout of truffles, morells, muſhrooms, and parſley cut ſmall; put them into a ſaucepan, with ſome rich veal gravy, and a piece of butter rolled in flour, to thicken it; the pigeons will take near an hour's roaſting, baſte them while they are doing; when they are enough, take them up, and pour the ragout over them; leave ſome of the forced-meat, mix it with ſome milk or cream, and put it into little hollow bits of puff-paſte for patties; bake them, and lay them round the pigeons.

Pigeons in Diſguiſe.

DRAW and truſs them, ſeaſon them with pepper and ſalt; make a nice puff-paſte, and roll each pigeon in a piece of it, tie them in a cloth, and take care the paſte does not break; boil them in a great deal of water, they will take an hour and a half boiling; take great care, when they are untied, they do not break; put them into a diſh, and pour a little good gravy to them.

A Biſque

A Biſque of Pigeons.

TAKE ſome very ſtrong gravy, ſuch as is made for ſoup de ſante; put a good quantity of this over the fire, cut into it the cruſts of two French rolls; let it boil together ſome time, then pour in a quart of rich veal-gravy, boil it all up together; when the bread is ſoft, pour it into a ſieve, put under it a large pan, rub the bread through the ſieve with the back of a ſpoon; boil eight ſquab pigeons very tender; take alſo fifteen or twenty cocks-combs, blanch them in warm water, boil them with the pigeons in good broth; the cocks-combs muſt boil half an hour longer than the pigeons; while they are doing, blanch a ſweetbread, and cut it into ſmall pieces like dice; cut alſo a few very ſmall cocks-combs, and fry them together in ſome butter, let them be a fine brown, lay ſome of the largeſt cocks-combs round the rim of a large ſoup-diſh; warm the bread and gravy, pour it into the diſh, lay in the pigeons, let them be quite hot; lay the cocks-combs and ſweetbreads on the top. It is an elegant diſh.

A Pupton of Pigeons.

TAKE ſome ſquab pigeons, when they are picked and drawn, make a large quantity of good forced-meat, roll a piece out flat, and lay it in the bottom of a diſh, but firſt butter the diſh well; cut thin ſlices of bacon, and lay over the forced-meat; then put in the pigeons, let them lie cloſe, but not one upon the other: upon the pigeons, and between them, lay cocks-combs, palates boiled tender, a ſweetbread parboiled and cut into pieces, and over theſe lay ſome tops of aſparagus cut ſmall, ſome muſhrooms, and ſome yolks of eggs boiled hard; when the diſh is full, roll out another piece of forced-meat, and cover it entirely; bake it; when it is done, turn it into another diſh, and pour round it ſome very rich gravy.

A Fricaſſee of Pigeons.

CUT the pigeons into four, put them in a ſtew-pan, with a pint of red wine, and a pint of water, according to the number of pigeons; this will be enough for ſix or eight, but firſt ſeaſon them with ſalt and pepper; put into a ſtew-pan the wine and water, a blade of mace, an onion, a bundle of ſweet herbs, and a piece of butter rolled in flour, cover them cloſe, and let them ſtew very ſlowly till they are tender, then take out the pigeons, put them over a chafing-diſh to keep hot, take likewiſe

wiſe out the mace, onion, and ſweet herbs; have ready the yolks of two or three eggs, beat very ſmooth, with ſome nutmeg grated, put them into the ſauce, keep them ſtirring till it is thick, but do not let them boil or ſimmer, for fear of curdling; when the ſauce is fine and thick, pour it over the pigeons; have ready ſome ſlices of bacon toaſted, and fried oyſters, ſtrew the oyſters over the pigeons, and lay the bacon round.

To jug Pigeons.

WHEN the pigeons are picked and drawn, let a little water juſt run through them; parboil the livers, and bruiſe them with the back of a ſpoon; mix with them ſome pepper, ſalt, grated nutmeg, lemon-peel, and parſley ſhred very fine; mix with them as much ſuet as liver, cut very ſmall, and the yolks of two eggs boiled hard and cut very fine; mix theſe together with raw eggs, and ſtuff the pigeons, tie up the necks and vents; dip the pigeons in water, then ſeaſon them with pepper and ſalt; lay them in the jug, with two or three pieces of celery; ſtop them very cloſe, that no ſteam may come out; ſet them in a kettle of cold water, lay a tile on the top of the jug, let it boil three hours; take them out, put them into a diſh; take out the celery, and put in a piece of butter rolled in flour, ſhake it round till thick, and pour it over the pigeons.

Pigeons in Jelly.

THEY are done in the ſame manner as chickens.

Potted Pigeons.

SEASON them very high with pepper and ſalt, put them into a pot with butter in lumps, bake them; pour off the fat and gravy; when it is cold take the butter from the top, put more to it; clarify it, pour it over the pigeons put ſingly into a pot, with a little more ſeaſoning added to them.

Another Way.

BONE the pigeons, turn them inſide out, rub them with a little ſalt-petre; let them lie four days; ſeaſon them very high with pepper and ſalt, a little pounded mace; turn them again, put them cloſe into the pot, leaving a vacancy in the middle of the pot; bake them; pour off all the gravy, preſs the pigeons tight together, pour over clarified butter; let them ſtand in a cool place three or four days before they are wanted. Do

ſeveral

ſeveral in a pot. Any kind of poultry may be done the ſame way.

To pickle Pigeons.

BONE the pigeons, take the meat of ſome of them, and ſkin it, beat it in a mortar, and add to it a little beaten mace, ſome pepper, ſalt, thyme, and parſley cut ſmall, ſome long ſlips of fat bacon; roll all theſe together, ſtuff ſome of the pigeons which are boned with it; then take ſome of the livers, bruiſe them with a ſpoon, and ſeaſon them with the ſame ſort of ſeaſoning that was uſed before with the meat, adding a little more thyme cut ſmall; ſtuff ſome of the pigeons with this, and the remainder with pepper, ſalt, and parſley cut ſmall, or oyſters, but they muſt be parboiled firſt; put on the fire in a ſaucepan liquor enough to cover the pigeons, made of white wine and water, an equal quantity, and one quarter of vinegar, with ſome whole pepper, mace, ſalt, and a little nutmeg; when theſe boil put in the pigeons, let them boil half an hour; then take them out, and let them lie till they are cold; if the liquor they were boiled in is not ſeaſoned high enough, add to it ſome more beaten pepper and vinegar; when it is cold put the vinegar into it; let them lie two or three days, and they will be fit for uſe.

QUAILS.

To chooſe Quails.

THE beſt come from France and Germany, where they are fatted, and the fatteſt are reckoned the beſt.

To roaſt Quails.

TRUSS the quails, and make a ſtuffing for them with beef-ſuet and ſweet herbs chopped very ſmall, ſeaſoned with a little ſpice; put them upon a ſmall ſpit, when they grow warm baſte them with water and ſalt, then dredge them and baſte them with butter. For ſauce—diſſolve an anchovy in good gravy, with two or three eſchalots cut very fine, and the juice of a Seville orange; lay ſome fried bread-crumbs round the diſh.

Another Way.

HAVE ready a very clear fire; put round each quail a ſlice of bacon, and over that a vine-leaf; ſpit them, and lay them down at a moderate diſtance from the fire; for if they are too near,

near, it ſpoils them; and if they are kept too far off, they never have their right flavour. Sauce—the ſame as above-mentioned.

To roaſt Fieldfares.

WHEN they are picked and drawn, lard them with bacon, put a paper round them, and lay them at a diſtance from the fire; when they are near done, take off the paper, and let them be of a fine brown. Sauce—gravy or melted butter.

PLOVERS.

To chooſe Plovers.

WHEN new, they are limber-footed: when fat, they feel hard at the vent; when lean, they feel thin in the vent: when ſtale, they are dry-footed. Theſe birds will keep a long time ſweet.—There are three ſorts of plovers, the grey, green, and baſtard plover, or lapwing.

To boil Plovers.

BOIL them in good celery-ſauce, white or brown: or they may be roaſted as any other fowl, with good gravy in the diſh.

The general Way of dreſſing Plovers is as follows:

GREEN plovers roaſt like a woodcock, without drawing; and the trail to run upon a toaſt;—with good gravy for ſauce.

Grey plovers ſhould be ſtewed.—Make a forced-meat with the yolks of two hard eggs bruiſed, ſome marrow cut fine, artichoke bottoms cut ſmall, and ſweet herbs, ſeaſoned with pepper, ſalt, and nutmeg: ſtuff the birds, then put them into a ſaucepan with ſome good gravy (juſt enough to cover them), a glaſs of white wine, and a blade of mace; cover them cloſe, and let them ſtew very ſoftly till they are tender; then take up the plovers, lay them in a diſh, keep them hot; put a piece of butter rolled in flour to thicken the ſauce; let it boil till ſmooth; ſqueeze into it a little lemon; ſcum it clean, and pour it over them.

To dreſs Ruffs and Reifs.

THEY come from Lincolnſhire. They may be fatted like chickens, with bread, milk, and ſugar: they feed very faſt, and will die with fat if not killed in time. Draw and truſs them croſs-legged like ſnipes; roaſt them. For ſauce—good gravy thickened with butter, and a toaſt under them.

To

To ſtew Larks, or any other ſmall Birds.

TAKE ſome larks: when they are drawn, put them into a ſtew-pan to ſome melted butter or bacon, an onion ſtuck with cloves, ſome muſhrooms, and ſome livers of fowls; toſs them all together, with a little flour; moiſten them with ſome gravy; and when a little waſted, beat an egg in a little cream or milk, with ſome parſley cut ſmall amongſt it; pour it into a ſtew-pan; ſtir it round, but do not let it boil; ſqueeze a lemon into it.

To roaſt Larks.

LET them be put upon a ſmall bird-ſpit: they will take fifteen minutes: fry ſome crumbs of bread, and ſtrew all over them. For ſauce—plain butter in a boat.

Larks à-la-Françoiſe.

TRUSS them with the legs acroſs, and put a ſage-leaf over their breaſts; put them upon a long thin ſkewer; between every lark put a piece of thin bacon; then tie the ſkewer to a ſpit, and roaſt them at a briſk clear fire: baſte them with butter, and ſtrew over them ſome crumbs of bread mixed with flour: fry ſome bread crumbs of a fine brown in butter; lay the larks round the diſh, the bread crumbs in the middle.

Larks barded *.

WHEN the larks are truſſed, cut ſome pieces of bacon larger every way than a lark; ſpit them upon a ſkewer (as before directed) with one of theſe bards between every one of them: when they are near done, throw over them ſome bread-crumbs and a little ſalt. For ſauce—bread-ſauce and plain butter.

A Ragout of Larks.

FRY them, with an onion ſtuck with cloves, a few truffles, and muſhrooms; pour off the fat; ſhake over the larks, &c. a little flour; put to them ſome good gravy; ſtew them till enough; if there is any fat, ſcum it off: add chopped parſley, lemon-juice, pepper, and ſalt, if neceſſary.

* The French cooks brought in the term barded; they call a thin flat ſlice of bacon, fit to wrap round any thing, a bard of bacon.

Larks aux Poires.

PICK the larks, and truſs them as cloſe as poſſible; cut off one leg; ſeaſon them with pepper and ſalt: make a forced-meat as follows:—Take a veal ſweetbread, as much ſuet, ſome muſhrooms, and ſome morells, a little lemon-peel, and ſome ſweet herbs; chop them very fine, mix them with the yolk of an egg; wrap every lark in ſome of this forced-meat, and ſhape it like a pear, leaving the leg for the ſtalk; waſh them over with the yolk of an egg, and ſtrew over them crumbs of bread; bake them in a gentle oven of a fine brown, and ſerve them without ſauce.

Larks in Jelly.

PUT ſeveral into the jelly in what manner is agreeable, taking care they lie ſeparate. Any ſmall birds may be done this way.

To roaſt Ortolans.

LET them be picked and finged, but not drawn, put them upon ſkewers with bacon round them; tie them to the ſpit; when they are enough, ſtrew over them grated bread.

Another Way.

SOME ſpit them ſide-ways, with a bay-leaf between, and lay fried crumbs of bread round the diſh.

To pot Moor-game.

SEASON them with pepper, ſalt, and pounded cloves, rubbing it thoroughly in the inſide; roaſt them quite enough; when cold put them into potting-pots, ſtrewing over more ſeaſoning; pour on clarified butter; leave the heads out.

EGGS.

Directions to chooſe Eggs.

PUT the great end of the egg to the tongue; if it is warm, it is new; if cold, it is ſtale. If eggs are put into a pan of cold water, when new they will fall to the bottom; if ſtale or addled, they will ſwim at the top.

To dreſs Eggs, &c.

IN a common way, boil them.—Or poach them, and ſerve them on a buttered toaſt, or on ſtewed ſpinach or ſorrel.

Or, with Sauſages.

FRY ſome ſauſages, and after them a ſlice of bread; lay the ſauſages on it, with a poached egg between each link: if the toaſt is too ſtrong fried, butter it a little.

Or, with Artichoke Bottoms.

BOIL the bottoms; lay a hard yolk of egg in each bottom; melted butter poured over.

To broil Eggs.

CUT a toaſt round a quartern loaf, brown it, lay it on your diſh, butter it, and very carefully break ſix or eight eggs on the toaſt. Hold a red-hot ſhovel over them, and when they be done, ſqueeze a Seville orange over them; grate a little nutmeg over them, and ſerve it up for a ſide-plate.

Buttered Eggs.

TAKE yolks and whites, ſet them over the fire with a bit of butter, a little pepper and ſalt; ſtir them a minute or two; when they grow thickiſh, and a little turned in ſmall lumps, pour them on a buttered toaſt.

A Fricaſſee of Eggs.

BOIL them pretty hard, ſlice them; take a little veal-gravy, a little cream and flour, a bit of butter, nutmeg, ſalt, pepper, chopped parſley, and a few pickled muſhrooms; boil this up; pour it over the eggs; a hard yolk laid in the middle of the diſh; toaſted ſippets.

A Ragout of Eggs.

BOIL ten or twelve eggs hard; put them into cold water, let them lie a little, they peel the better; ſhell them carefully, cut the whites lengthways with a ſmall knife, ſo that they may be neatly halved, the yolks left whole; cut a few truffles and morells in pieces, boil them in a few ſpoonfuls of water; take a little of this liquor, ſome gravy, chopped parſley, pepper, ſalt, and nutmeg, a little ketchup, a few ſmall pickled muſhrooms; thicken the ſauce with a little flour, boil it up with the chopped truffles and morells; fill the whites of the eggs with

with crumbs of bread criſped, heap them high; lay the yolks between, pour over the ſauce. If there is no gravy, they will do without.

Eggs fried.

BOIL ſome eggs hard, ſlice them, fry them quick in butter; take them out with a ſlice, lay them before the fire; pour the fat out of the pan, ſhake in ſome flour, young onions, or eſchalot chopped, a little beef-broth, pepper, ſalt, grated nutmeg, and a little lemon-peel; boil this up; if not thick enough, ſtir in a bit of butter mixed with flour; pour the ſauce over the eggs.

Eggs with Cucumbers.

PEEL ſome cucumbers; cut them in half, take out the ſeeds, ſlice them and ſome onion, ſteep them in ſalt and vinegar an hour, dry and fry them; when a little brown flour them; put to them ſome good gravy, let them ſtew; the ſauce muſt not be thin; if not tart enough, add a little lemon-juice, and pepper and ſalt, if wanted; poach or fry ſome eggs, then cut the whites neatly round, ſerve them on the cucumbers.

N. B. Eggs may be ſerved in the ſame manner, with ſtewed celery, peaſe, lettuce, aſparagus, endive, or any other roots; or with a ragout of muſhrooms.

Eggs with Sorrel.

BOIL ſome ſorrel, and ſtrain it very well from the water; put the ſorrel in a ſaucepan with a large piece of butter, ſhake it round till it is melted, and the ſorrel very hot; have ready ſome toaſts cut with three corners, and fried of a light brown; poach ſix eggs, three hard, three ſoft, lay the ſorrel in a diſh, the ſoft eggs upon it, the hard between, and ſtick in the toaſts here and there.

Egg Marmalade.

TAKE the yolks of a dozen or two of eggs, according to the quantity wanted; if twenty-four, a pound of the beſt moiſt ſugar muſt be clarified, then add to it a ſpoonful of orange-flower water, one ounce of blanched or pounded almonds, ſtir them together over a very ſlow charcoal fire one way, till it comes to a conſiſtency, then put it into cups or tins. This marmalade, mixed with almonds beat fine, orange or lemon-peel, and citron, will make into all ſorts of ſhape.

A Fricaſſee of Eggs, with Onions and Muſhrooms.

BOIL them hard; take the yolks out whole, cut the whites in ſlips, and ſome onion and muſhrooms, fry the onion and muſhrooms; throw in the whites, turn them about a little; if any fat, pour it off; flour the onion, &c. put to it a little good gravy, boil this up; add pepper and ſalt, and the yolks.

Eggs à-la-Tripe.

TAKE eight eggs, boil them hard, dip them in cold water, and take off the ſhells; cut them into 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 the eggs, throw a little grated nutmeg all over, a little ſuet, a great deal of parſley cut ſmall; ſhake the pan round, pour in a little cream, turn the pan round carefully that the eggs do not break. When the ſauce is thick and fine, take up the eggs, and pour the ſauce all over them.

Eggs à-la-Mode de Portugal.

TAKE a couple of large lemons, ſtrain the juice through a ſieve into an earthen pipkin, add to this a tea-ſpoonful of baſket-ſalt, and two ounces of very fine ſugar; ſet it over the fire, and when it boils break into it four eggs; ſtir them with a ſilver ſpoon till they will not ſtick to the ſaucepan, which is a ſign that they are enough; pour them into a ſoup plate, and ſtrew over them a little very fine ſugar; heat a ſalamander red-hot and hold over them, which will gloſs them, and they will look well.

To force Eggs.

TAKE two cabbage-lettuces, ſcald them in water, with a few muſhrooms, parſley, ſorrel, and chervil, then chop them very ſmall, with the yolks of hard eggs; ſeaſon them with ſalt and nutmeg, then ſtew them in butter: when they are enough, put in a little cream, and pour them into the bottom of a diſh: take the whites and chop them very fine, with nutmeg, ſalt, and parſley; lay this round the diſh, and a hot ſalamander over the diſh.

Lettuce and Eggs.

TAKE two cabbage-lettuces and ſcald them, ſlice them, and toſs them in a ſaucepan 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

them in the diſh. Fry ſome eggs nicely in butter, and lay upon them.

To make an Egg Pie.

HAVING boiled twelve eggs hard, ſhred them with one pound of beef-ſuet, or marrow ſhred fine; ſeaſon them with a little cinnamon and nutmeg finely beaten, one pound of currants clean waſhed and picked, two or three ſpoonfuls of cream, and a little ſack and roſe-water mixed all together: then fill the pie, and when it be baked, ſtir in half a pound of freſh butter, and the juice of a lemon.

To make Egg Balls.

TAKE a large deep frying-pan, put into it three pints of clarified butter, make it boiling hot, ſtir it with a ſtick till it runs round very quick, then break an egg into the middle of it, and turn it round with a ſtick, till it is 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 on a diſh before the fire; they will keep hot half an hour, and yet be ſoft: as many may be done as are wanted, in the ſame manner. They are very good with ſtewed ſpinach, or any thing elſe.

To make a Diſh of Whites of Eggs.

TAKE the whites of twelve eggs, beat them up with four ſpoonfuls of roſe-water, ſome grated lemon-peel, and a little nutmeg; ſweeten them 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 a diſh; when cold, mix half a pint of thick cream, a gill of mountain, and the juice of half an orange all together; ſweeten it with fine ſugar, and pour it over the eggs.

Eggs with Gravy.

POACH ſome eggs in water, with a little vinegar in it; cut the whites round neatly; lay the eggs in a diſh; pour into the diſh ſome clear reliſhing gravy.

To make Egg Sauce 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.

To make Egg Soup.

BEAT the yolks of two eggs in your diſh, with a piece o butter, the ſize of a hen's egg: take a tea-kettle of boilin water in one hand, and a ſpoon in the other; pour in about quart by degrees, then keep ſtirring it all the time well till th eggs be well mixed, and the butter melted; then pour it int a ſaucepan, and keep ſtirring it all the time, till it begins t ſimmer: take it off the fire, and pour it between two veſſel out of one into another, till it be quite ſmooth, and has great froth: ſet it on the fire again, and keep ſtirring it till be quite hot; then pour it into the ſoup-diſh, and ſend it t table hot.

Eggs haſhed.

BOIL eggs hard, ſlice them; fry an onion ſliced in butter put in the eggs, a little good gravy, chopped parſley, peppe and ſalt: ſerve them hot.

An Amlet.

BEAT ſix eggs with a little flour: put a quarter of pound of butter into a frying-pan; when the butter is ho pour in the eggs; ſtrew on parſley and chives chopped, pep per, ſalt, and nutmeg; fry it brown on the under ſide; do n turn it, but brown the upper ſide with a ſalamander.

An Amlet of Aſparàgus.

BEAT ſix or eight eggs with ſome cream, cut the gree heads of aſparagus about the ſize of peaſe, firſt boiled; mi them with the eggs, ſome pepper and ſalt; fry this in batte either the ſize of the pan, or the ſize of fritters.

Eggs with Orange Juice.

SQUEEZE the juice of a couple of large Seville orange ſtrain it through a ſieve, and mix it with as much water, an a ſpoonful of white wine; break eight eggs, beat up the yolk and whites together, with a little baſket-ſalt, and ſtir in by de grees the juice and water; ſet on a ſtew-pan with ſome ric mutton gravy, pour in the eggs, and keep ſtirring it well to gether, that it may not thicken at the bottom or ſides of th pan: when they are done, put them into a ſmall diſh.

To pickle Eggs.

BOIL the eggs very hard; peel them, and put them int cold water, ſhifting them till they are cold. Make a pickl

of white wine vinegar, a blade of mace, a bunch of ſweet herbs, and a little whole pepper; take the eggs out of the water, and put them immediately into the pickle, which muſt be hot; ſtir them a good while, that they may look all alike; untie the herbs, and ſpread them over the top of the pot, but cover them with nothing elſe till they are turned brown: they will be fit to eat in nine or ten days.

Bruiſe ſome cochineal; tie it up in a rag; dip it in the vinegar, and ſqueeze it gently over the egg, and then let the rag lie in the pickle. This is a great addition.

RABBITS.

To chooſe Rabbits.

THE rules are the ſame for chooſing Rabbits as Hares.

To boil Rabbits.

BEFORE they are boiled, hold the heads for a few minutes in a ſaucepan of water that is boiling, which will prevent the diſagreeable appearance they otherwiſe have on cutting up; then boil them half an hour or thereabouts, according to their ſize.

Sauce for a boiled Rabbit.

PEEL any quantity of onions, and boil them in a great deal of water: ſhift your water, let them boil about two hours, and then take them up, and throw them into a cullender to drain. With a knife chop them on a board, and rub them through a cullender; put them into a ſaucepan, juſt ſhake a little flour over them, put in a little milk or cream, with a good piece of butter, and a little ſalt; ſet them over the fire, and when the butter be melted they will be enough; then pour them over the rabbits.

To roaſt Rabbits.

THEY will take twenty minutes or half an hour, according to the ſize; hold the heads for a few minutes in boiling water before they are laid down. For ſauce—parſley and butter, with the liver parboiled and ſhred: but they are beſt ſtuffed with chopped ſuet, the liver parboiled and bruiſed, bread

crumbs, grated bread, and a little lemon-peel, chopped parſley and ſweet herbs, yolk of egg mixed, pepper, ſalt, and nutmeg; gravy in the diſh.

To roaſt a Rabbit Hare-faſhion.

LARD a rabbit with bacon, and roaſt it as you do a hare, with a ſtuffing in the belly: make gravy-ſauce; but if you do not lard it, have white ſauce made thus: take a little veal broth, boil it up with a little flour and butter to thicken it, and add a gill of cream: keep it ſtirring one way till it be ſmooth, and then put it into a boat, or into the diſh.

Rabbits collared, with Aſpic Sauce.

BONE two or four ſmall rabbits, leaving the heads entire; make a forced-meat with bits of the rabbits that come from the bones, &c. a little eſchalot, a bit of butter, a little ſcraped bacon, pepper, ſalt, parſley chopped, grated lemon-peel, the crumb of a French roll, a little cream, yolks of eggs, nutmeg; lay this over the rabbits, roll them up to the head, ſkewer them, take care to keep in the forced-meat at the ends; lay a ſlice or two of beef at the bottom of a veſſel of a proper ſize; put in the rabbits, lay over them ſome thin ſlices of bacon, not too fat, a bit of veal, the rabbit bones, an onion ſtuck with cloves, a carrot, a ſlice of lemon, a bunch of ſweet herbs, ſome whole pepper, a glaſs of Madeira, ſome warm water; ſtew them gently in this an hour and a half; take them up, ſtrain and ſcum the ſauce; take a ſufficient quantity of it, and if there is any cullis add a ladlefull; eſchalot, tarragon, pimpernel, a very little thyme and marjoram, a little parſley, a few freſh or pickled muſhrooms, all chopped, the herbs fine; ſalt, chyan: wipe the rabbits clean; pour the ſauce over them, with what orange or lemon-juice is agreeable.

[Rabbits fricaſſeed white. See Chicken, omitting the pickled muſhrooms.]

[Rabbits fricaſſeed brown. See Chicken.]

Rabbits pulled.

HALF boil them, with an onion, a little whole pepper, a bunch of ſweet herbs, a piece of lemon-peel; pull the fleſh into flakes; put to it a little of the liquor, a piece of butter mixed with flour; pepper, ſalt, nutmeg, chopped parſley, the liver boiled and bruiſed; boil this up, ſhaking it round.

Portugueſe

Portugueſe Rabbits.

TAKE a couple of rabbits, cut off their heads, turn the backs upwards, the two legs ſtripped to the end, and truſſed with two ſkewers like chickens, the wings turned like the pinions of a chicken; lard and roaſt them with good gravy: if they are boiled, they ſhould not be larded, but ſent to table with bacon or greens, or celery ſauce.

Rabbits in Caſſerole.

TAKE a couple of rabbits, divide them into quarters, flour them if they are not larded, and fry them in butter; then put them into a ſtew-pan, with ſome good gravy, a glaſs of white wine; ſeaſon them with pepper and ſalt, a bunch of ſweet herbs; cover them down cloſe, and let them ſtew till tender, then take up the rabbits; ſtrain off the ſauce, thicken it with butter and flour, and pour it over them.

Rabbits Surprize.

TAKE two young rabbits and roaſt them, cut their heads off very cloſe to the ſhoulders; take off all the meat from the back, cut it into ſmall pieces; take ſome milk thickened with a piece of butter rolled in flour, a little nutmeg, and ſome ſalt; put in the rabbits, and let them ſtew ſix or eight minutes, till the ſauce is as thick as cream; make a forced-meat with a pound of veal, as much ſuet, an equal quantity of bread-crumbs, two anchovies, ſome grated lemon-peel, a little thyme, and a grated nutmeg; let the veal and ſuet be firſt chopped, and then beat in a mortar, then let it all be mixed together, with the yolks of two eggs; place it round the rabbits, leaving each ſide of the back-bone open, to put the meat in which was cut off; lay in the meat, and ſmooth it over with a raw egg; make it ſquare at both ends, and butter a diſh or a mazarine, and put them upon it carefully; bake them three hours, let them be of a fine brown; put them into a diſh, and pour over them gravy thickened with butter; ſqueeze in the juice of a lemon.

O L I O S.

OLIOS were an invention of the Spaniards, and their receipts for them are far better than thoſe of the French: and this which follows is the beſt of them.

Spaniſh Olio.

TAKE ſome griſtles from a breaſt of veal, from a briſket of beef, and from a breaſt of mutton; ſome ſheep's rumps cut in pieces; they muſt all be about the bigneſs of a finger; take alſo five pounds of beef ſteaks, and put them into a ſtewing-pot, with a quantity of ſtrong beef broth, a bunch of leeks, a large bunch of celery picked very clean: they muſt ſtew till the rumps and griſtles are tender; then put in two pigeons, a brace of partridges, two pair of hog's feet and ears, the knuckle end of a ham, half of a fine white cabbage, ſome pepper, ſalt, a bunch of ſweet baſil, a couple of onions, and ſome cloves; cover theſe over with ſome beef ſteaks cut thick, and over them ſome veal cut into ſteaks; pour a little freſh broth upon them, and leave them to ſtew over a gentle fire: let the whole ſtew till the liquor is evaporated, and the ingredients begin to ſtick at the bottom, then put in ſome more broth: while theſe are ſtewing, ſet on ſome large peaſe, that have been ſoaking for four-and-twenty hours in water; ſet theſe on to boil in ſome gravy. The Spaniards uſe a particular ſort of peaſe, called Garavances; they are large, and not unlike our grey-peaſe; but if theſe are not to be had, any large peaſe will do: theſe muſt be boiled very tender, and be ready when the olio is. As the broth boils away, put in ſome more, which muſt boil a quarter of an hour; ſeaſon the olio to the palate with pepper and ſalt; have ready a large ſoup-diſh, take out the ingredients one by one, lay them in the diſh; the griſtles and the roots muſt be diſperſed in different parts among the other things; then pour over them the peaſe and their gravy, and then put in a proper quantity of the gravy. It is not to be eat as a ſoup, but as olio; the ingredients to be eaten in preference to the liquor. Thoſe that like the ſoup may have it in a baſon, with toaſted bread.

A French Olio.

TAKE five pounds of ſteaks, cut very thick, from the leg of mutton piece of beef, put them into a deep ſtew-pan; add to them five pounds of veal (any part will do) and a leg of mutton of ſix or ſeven pounds, it muſt be ſkinned, and the fat taken of; cover it down very cloſe, and ſet it over a ſtove with a moderate fire, let it ſtand till the gravy begins to run; ſtir up the fire, and let it ſtand till the meat begins to ſtick to the pan, but not longer, as it muſt not be too brown; pour a little

beef

beef gravy into it, and ſtir it about; when it is all well mixed, put it into a pot, ſet it upon the fire, covered very cloſe, but put in as much gravy as will fill the pot; then take a dozen carrots, nine parſnips, eight onions, and half a dozen turnips; put theſe into the pot, with a bunch of leeks, a bundle of celery, and a handful of mignonette; let theſe boil well together, and then put in a fowl, a turkey, and a brace of pigeons; add two pounds of ham cut in thick ſlices; keep it boiling, and as the ſcum riſes, take it off very clean: while theſe are doing, take four French rolls raſped, pare off the cruſts, and put them into a ſtew-pan, with a little of the olio liquor; when they are ſoft, put them into a tureen or a very deep ſoup-diſh; pour in the broth; let there be ſome celery and ſome of the other roots put in, with ſome of the beſt pieces of the meat, and the pigeons put in whole. This is the plain French olio; but they often put in partridges to ſtew in the gravy, and ſometimes they half-roaſt them, before they put them in.

To make a Pepper-pot.

TO three quarts of water put a ſmall cabbage, two large handfuls of ſpinach, a head of lettuce, two or three onions, and a little thyme; cut them very ſmall, and let them ſtew with two pounds of mutton, till they are quite tender; boil with them ſome little dumplings made of flour and water, and a piece of pork a little ſalted: half an hour before it is taken up, put in a lobſter or crab, picked very ſmall, and clean from the ſhell, with a little ſalt and chyan pepper.

G A M E.

V E N I S O N.

CHOOSE veniſon by the fat: if the fat is clear, bright, and thick, the clefts cloſe and ſmooth, it is young; but a very wide tough cleft, ſhews it is old.

If veniſon has been kept ſome time, it will firſt change at the haunches and ſhoulders: run in a knife, and as the ſmell is ſweet or rank, it is new or ſtale; if tainted, it will look greeniſh, or inclining to be very black.

The

The Fore Quarter

CONTAINS the neck, breaſt, and ſhoulders.

The Hind Quarter

CONTAINS the haunch, which is the leg and part of the loin cut together.

The Entrails

ARE called the umbles, which are generally made into a pie.

To keep Veniſon ſweet; or to improve it when near changing.

If the veniſon is very ſweet, only wipe it very well with a cloth, and hang it in a thorough air; if it is to be kept any time, dry it well with cloths, and rub it all over with ginger beat to a powder, and hang it likewiſe in a very airy place. If it is muſty or changed, waſh it clean with warm water, and then with warm milk and water; it muſt then be dried very well with cloths, and rubbed with ginger, and wipe it very clean before it is dreſſed.

To boil a Haunch or Neck of Veniſon.

RUB it with ſalt, and let it lie four or five days; flour and boil it in a cloth: to every pound of veniſon allow a quarter of an hour. For ſauce—boil ſome cauliflowers in milk and water, ſome turnips, young cabbages, and beet-roots. Lay the veniſon in the middle, and the vegetables round.

To roaſt Veniſon.

WHEN it is ſpitted, put over it a ſheet of paper, then a paſte of flour and water, over that a ſheet of thick paper well tied on: a haunch, if it be large, will take four hours; a neck and ſhoulder about two hours and a half, according to the ſize: juſt before it is ſent to table, take off the papers and paſte; flour, and baſte it with butter. For ſauce—gravy and ſweet ſauce in ſeparate boats.

To dreſs a Breaſt of Veniſon.

ROAST it or fry it; put ſome gravy into a ſtew-pan, with a little flour, red wine, and currant jelly, a little lemon-juice; boil theſe together; put in the veniſon, juſt let it heat, without boiling.

To

To ſtew Veniſon.

TAKE a pint of good gravy, as much red wine, a large ſpoonful of currant jelly; cut the veniſon into ſlices, and flour it; put it with the ingredients into a ſtew-pan, let it ſimmer till tender; take up the veniſon; thicken the ſauce with a piece of butter rolled in flour, and pour over the meat.

To fry Veniſon.

IF it is the neck or breaſt, bone it; if the ſhoulder, the meat muſt be cut off the bone in ſlices: make ſome gravy with the bones; then take the meat and fry it of a light brown, take it up and keep it hot before the fire; put ſome flour to the butter in the pan, and keep ſtirring it till it is quite thick and brown; take care it does not burn; ſtir in half a pound of fine ſugar beat to a powder, put in the gravy that came from the bones, and ſome red wine; make it the thickneſs of a fine cream, ſqueeze in the juice of a lemon; warm the veniſon in it, put it in the diſh, and pour the ſauce over it.

To pot Veniſon.

POUR red wine over the veniſon, and put about a pound of butter at top; put a paſte over the pan, bake it well, take it clean from the gravy, beat it with the butter that riſes to the top, and more if neceſſary, pepper, ſalt, and pounded mace; pot it, ſet it into the oven for a few minutes; pour over clarified butter.

To dreſs the Umbles of Deer.

TAKE the kidneys of a deer, with the fat of the heart; ſeaſon them with a little pepper, ſalt, and nutmeg; firſt fry them, and then ſtew them in ſome good gravy, till they are tender; ſqueeze in a little lemon: take the ſkirts and ſtuff them with a forced-meat made with the fat of the veniſon, ſome fat of bacon, grated bread, pepper, mace, ſage and onion chopt very ſmall; mix it with the yolk of an egg; when the ſkirts are ſtuffed with this forced-meat, tie them to the ſpit to roaſt, but firſt lard them with thyme and lemon-peel: when they are done, lay the ſkirts in the middle of the diſh, the fricaſſee round it.

HARE AND LEVERET.

IN the choice of a hare, both the age and freſhneſs are to be conſidered; if the claws are blunt and rugged, the ears dry and tough, and the cleft wide and large, it is old; if, on the contrary, the claws are ſmooth and ſharp, the ears tear eaſily, and the cleſt in the lip not much ſpread, it is young. If freſh and newly killed, the body will be ſtiff, and the fleſh pale; if the fleſh is turning black, and the body limber, it is not new. But a hare is never bad till it ſmells.

To know a real leveret: there ſhould be a knob or ſmall bone near the foot, on its fore leg; if not, it muſt be a hare.

To roaſt a Hare.

STUFF it with a pudding made of bread-crumbs, chopped ſuet, the liver parboiled and bruiſed, lemon-peel grated, ſhred parſley, and ſweet herbs, pepper, ſalt, nutmeg, the yolks of two eggs; ſew up the hare; put a quart of ſmall beer into the dripping-pan, for three pints, according to the ſize of the hare; baſte it with this till the whole is uſed, then flour the hare and baſte it with butter; ſend it to table with a fine froth. I have tried all the different things recommended to baſte a hare with, and never found any thing ſo good as ſmall beer. A ſmall hare will take an hour and a half, a large hare two hours. For ſauce—gravy, melted butter, and ſweet ſauce.

To dreſs a Hare.

WHEN the hare is caſed, cut it in two juſt below the ribs; cut the fore-quarters into pieces, and put them into a clean ſtew-pan, with a blade or two of mace, an onion ſtuck with cloves, ſome whole pepper, an anchovy, and a bunch of ſweet herbs; cover them with water, and let them ſtew gently; make a pudding, and put into the belly of the other part; lard and roaſt it, flour and baſte it well with butter or ſmall beer: when the ſtew is tender, take it out with a fork into a diſh, and ſtrain off the liquor; put into it a glaſs of red wine, a ſpoonful of good ketchup, and a piece of butter rolled in flour; ſhake all together over the fire till it is of a good thickneſs: take up the roaſt hare, and lay it in the middle of the diſh, with the ſtew round, and ſauce poured over it.—Some good gravy in a boat.

Another

Another Way to dreſs a Hare.

STUFF the hare, lard it, and truſs it as for roaſting; put it into a fiſh-kettle, and put in two quarts of ſtrong beef-gravy, one of red wine, a lemon cut in ſlices, a bunch of ſweet herbs, a nutmeg, ſome pepper, a little ſalt, and a few cloves; cover it very cloſe, and let it ſimmer over a ſlow fire till it is three parts done; then take it up and put it into a diſh, and ſtrew it over with crumbs of bread, a few ſweet herbs chopped fine, ſome grated lemon-peel, and half a nutmeg; ſet it before the fire, and baſte it till it is of a fine light brown: while the hare is doing, ſcum the gravy, thicken it with the yolk of an egg, and a piece of butter rolled in flour: when the hare is enough, put it into the diſh, the reſt in a boat.

Hare haſhed.

CUT it into ſmall pieces: if any of the pudding is left, rub it ſmall in ſome gravy; to which put a glaſs of red wine, a little pepper and ſalt, an onion, a ſlice of lemon; toſs it up till hot through; take out the onion and lemon.

Hare ſtewed.

CUT off the legs and ſhoulders, cut out the back-bone; cut the meat which comes off the ſides into pieces; put all into a veſſel, with three-quarters of a pint of ſmall beer, the ſame of water, a large onion ſtuck with cloves, ſome whole pepper, a ſlice of lemon, ſome ſalt; ſtew this gently for an hour, cloſe covered; then put to it a quart of good gravy; ſtew it gently two hours longer, or till tender; take out the hare, rub half a ſpoonful of flour ſmooth in a little gravy; put it to the ſauce, boil it up; add chyan and ſalt, if neceſſary; put in the hare: when hot through, ſerve it in a tureen diſh. It is an exceeding good diſh.

Hare jugged.

CUT it and put it into a jug, with the ſame ingredients as before (but neither water nor beer) cover it cloſe; ſet it into a kettle of boiling water, which keep boiling three hours, or till the hare is tender; then pour the gravy into a ſtew-pan, put to it a glaſs of red wine, and more gravy, if there is not ſufficient, a little chyan; thicken with ſome flour; boil it up, pour it over the hare; a little lemon-juice.

Hare

Hare jugged another Way.

JOINT and cut it into pieces; take the liver, ſcald, and bruiſe it with the back of a ſpoon, mix it with a little beaten mace, grated lemon-peel, pepper, ſalt, thyme, and parſley ſhred ſmall, and a whole onion with a clove or two ſtuck in it; lay the head and neck at the bottom of a jar or jug, lay on it ſome ſeaſoning, a very thin ſlice of fat bacon, then ſome hare, ſeaſoning, and bacon, till all is put in; ſtop the jug very cloſe with a cork, to prevent any water from getting in, or the ſteam from evaporating; ſet it in a pot of water; let it boil three hours, or till the hare is tender; then have ready ſome ſtrong beef-gravy boiling, and pour it into the jug, till the hare is more than covered; ſhake it round, and pour it into the diſh; take out the onion. Have ſome gravy in the diſh, if there ſhould not be enough.

Some lard the pieces of hare, and leave out the ſlices of bacon.

To dreſs a Hare the Swiſs Way.

TAKE a hare, cut it in quarters, and lard them, ſtrew over them ſome pepper, ſalt, and beaten cloves; put them into a ſtew-pan, with beef-broth enough to cover them; ſet the ſtew-pan over a very gentle fire, covered down very cloſe, and let them ſtew till they are three-parts done; then pour in a bottle of red port; ſet it on again till it is enough: when the hare is near done make the following ſauce—Parboil the liver, and then bruiſe it with the back of a ſpoon; put this, with what blood could be ſaved from the hare, into a ſaucepan, with half a ſpoonful of vinegar; ſet it upon the fire; and while it is heating, chop a ſpoonful of capers, and the meat of a dozen olives, mix theſe together with the ingredients in the ſaucepan; make them quite hot.

Take out the hare, lay the pieces in a diſh, and pour the ſauce over them.

To pot a Hare.

LET it hang for ſome days; cut it into pieces, bake it, with a little beer at the bottom of the pan, ſome butter on the top; pick it from the bones and ſinews, beat it with the butter from the top of the gravy, adding enough to make it very mellow; ſalt, pepper, and pounded cloves; put it into pots, ſet it a few minutes into a ſlack oven; pour over clarified butter.

Hare

Hare-Cake in Jelly.

BONE the hare, pick out the ſinews, add an equal quantity of beef; chop theſe and pound them; add freſh muſhrooms, eſchalot (and garlic, if agreeable) ſweet herbs, pepper, and ſalt, two or three eggs; mix theſe with bacon and pickled cucumbers cut like dice, put it into a mould ſheeted with ſlices of bacon; cover it, bake it in a moderate oven; when cold, turn it out: lay over it the following jelly:—a pound and a half of ſcrag of veal, a ſlice of ham, two or three cloves, a little nutmeg, ſome ſweet herbs, a carrot or two, ſome eſchalot, two bay-leaves, an ounce of iſinglaſs, with ſome beef-broth; ſtew this till it will jelly; paſs it through a fine ſieve, then through a bag; add ſome lemon-juice.

PARTRIDGES.

To chooſe Partridges.

THEY are in ſeaſon in autumn. If young, the bill is of a dark colour, and the legs yellowiſh; if new, the vent will be firm; if they are old, the bill will be white, and the legs blue; if ſtale, the vent will look greeniſh, and the ſkin will peel when touched with the hand.

To boil Partridges.

LET them be covered with water: fifteen minutes will boil them. For ſauce—celery ſauce, liver ſauce, muſhroom ſauce, or onion ſauce.

Partridges ſtewed.

STUFF the craws with bread-crumbs, a bit of butter, lemon-peel grated, eſchalot chopped, parſley, pepper, ſalt, nutmeg, yolk of egg; rub the inſide with pepper and ſalt; half-roaſt them; ſtew them with cullis, or rich gravy, and a little Madeira, an onion, a piece of lemon-peel, ſavoury, ſpice, if neceſſary, for about half an hour: take out the onion and lemon-peel; thicken with a little flour; add chyan, ketchup, &c. if neceſſary: boil it up. Garniſh with hard yolks of eggs; add artichoke-bottoms boiled and quartered.

[Partridge with aſpic ſauce. See Chickens.]
[Partridge à-la-Braize. See Chickens.]

Partridge

Partridge to roaſt.

IT will be done in leſs than half an hour. For ſauce—gravy and bread ſauce.

Partridges in Panes.

TWO or three roaſted partridges, if under-done, the better; mix them with the crumb of a penny loaf, or more, ſoaked well with hot gravy, half a pound of fat bacon ſcraped, two artichokes, and a few truffles and morells, boiled and chopped, yolks of eggs, pepper, ſalt, nutmeg, and grated lemon-peel; put this into moulds in the ſhape of an egg, ſheeted with thin ſlices of fat bacon. Serve them with jelly between and over them.

Partridges à-la-Paiſanne.

WHEN they are picked and drawn, truſs the partridges, and put them upon an iron ſkewer; tie them to the ſpit, lay them down to roaſt; put a piece of fat bacon upon a toaſting-fork, and hold it over the partridges, that as it melts it may drop upon them as they roaſt: when they are well baſted with this, duſt over them ſome crumbs of bread, and ſome ſalt; cut ſome eſchalots very fine, with a little gravy, ſalt, and pepper, and the juice of half a lemon; mix all theſe together over the fire, and thicken them up; pour them into a diſh, and lay the partridges upon them.

Partridges à-la-Poloneſe.

TAKE a brace of partridges; when they are picked and drawn, put a piece of butter into their bellies, put them on the ſpit, and then cover them with ſlices of bacon, over that with paper, and then lay them down to a moderate fire: while they are roaſting, cut ſome eſchalots very fine, and as much parſley; mix theſe together, and add ſome thin ſlices of ginger, with ſome pepper and ſalt; take a piece of butter, and work them up into a ſtiff paſte: when the partridges are near enough, take them up, gently raiſe up the wings and legs; under each wing and leg put a piece of the paſte, then hold them tight together, and ſqueeze over them a ſmall quantity of orange-juice, and a good deal of zeſt from the peel. Send them up hot, with ſome good gravy in a ſauce-boat.

Partridges à-la-Ruſſe.

TAKE ſome young partridges; when they are picked and drawn,

drawn, cut them into quarters, and put them into ſome white wine; then ſet on a ſtew-pan, with melted bacon over a briſk fire; throw in the partridges, turn them two or three times; then pour in a glaſs of brandy, and ſet them over a ſlow fire; when they have ſtewed ſome time, put in a few muſhrooms cut in ſlices, and ſome good gravy; let them ſimmer briſkly, and take up the fat as it riſes: when they are done, put in a piece of butter rolled in flour, and ſqueeze in the juice of a lemon.

Partridges rolled.

TAKE young partridges, and lard them with ham and bacon; ſtrew over them ſome pepper and ſalt, with ſome beaten mace, ſome ſhred lemon-peel, and ſweet herbs cut ſmall; then take ſome thin beef-ſteaks, (there muſt be no holes in them;) ſtrew over theſe ſome of the ſeaſoning, and then ſqueeze on them ſome lemon-juice; lay a partridge upon each ſteak, and roll it up, tie it round to keep it together, and pepper the outſide. Set on a ſtew-pan with ſome ſlices of bacon, and an onion cut into pieces; lay the partridges carefully in, put to them ſome rich gravy, and let them ſtew gently till they are done; then take the partridges out of the beef, lay them in a diſh, and pour over them ſome rich eſſence of ham.

PHEASANTS.

To chooſe Pheaſants.

THEY are of the Engliſh cock and hen kind, very beautiful, and of a fine flavour: the hen is much valued when with egg: the cock has ſpurs, the hen has not: if the cock pheaſant is young, the ſpurs ſhould be ſhort and blunt, or round; if they are long and ſharp, he is old. Examine the hen at the vent; if that is open and green, it is a ſign ſhe is ſtale; if ſhe is with egg, it will be ſoft; if they are ſtale, and are rubbed hard with the finger, the ſkin will peel.

To roaſt Pheaſants.

THEY muſt be kept at a diſtance from the fire; flour them, and baſte them often with butter; half an hour will roaſt them at a good fire. For ſauce—gravy and bread ſauce. When they are roaſted, ſtick ſome feathers on the tail. Pheaſants may be larded.

To boil Pheaſants.

BOIL them in a great deal of water; if large, three quarters of an hour will boil them; if ſmall, half an hour. For ſauce—white celery ſtewed and thickened with cream, a bit of butter rolled in flour; lay the pheaſants in the diſh, and pour the ſauce over them.

To ſtew Pheaſants.

STEW them in a ſtrong veal gravy (the gravy muſt more than cover them); while they are doing (which muſt be very gently) take ſome artichoke bottoms parboiled and cut into pieces, ſome roaſted cheſnuts blanched and cut into four, a little mace beat fine, ſome pepper, ſalt, and a little white wine: when the gravy is half waſted, ſcum it very clean, and put in the ingredients; if it is not thick enough, put into it a piece of butter rolled in flour; let it boil; if there is any ſcum, take it off: lay the pheaſants in the diſh, and pour the ſauce over them.

Pheaſants à l'Italienne.

TAKE the livers, and cut them ſmall: if only one pheaſant is to be dreſſed, take but half a dozen oyſters, parboil them, and put them into a ſtew-pan, with the liver, a piece of butter, ſome green onions, and ſome parſley, pepper, and ſalt, ſome ſweet herbs, and a little all-ſpice; let them ſtand a very little time over the fire, and ſtuff the pheaſant with them; then put it into a ſtew-pan, with ſome oil, green onions, parſley, ſweet-baſil, and lemon-juice, for a few minutes; take them off, cover the pheaſant with ſlices of bacon, and put it upon a ſpit; tie ſome paper round it while it is roaſting. Take ſome oyſters, ſtew them a little in their own liquor; take a ſtew-pan, put into it the yolks of four eggs, half a lemon cut into ſmall dice, a little beaten pepper, a little ſcraped nutmeg, a little parſley cut ſmall, a rocombole, an anchovy cut ſmall, a little oil, a ſmall glaſs of white wine, a piece of butter, and a little ham cullis; put the ſauce over the fire to thicken, take care it does not burn; put in the oyſters, and make the ſauce reliſhing: when the pheaſant is done, lay it in the diſh, and pour the ſauce over it.

Pheaſant à-la-Braize.

TAKE a ſtew-pan, put a layer of beef at the bottom, then the ſame of veal, a thin ſlice of bacon, a little bit of carrot, an onion

onion ſtuck with cloves, a bunch of ſweet herbs, ſome black and white pepper, and a little beaten mace; then put in the pheaſant, lay over it a layer of veal, and the ſame of beef to cover it; ſet it upon the fire five or ſix minutes; then pour in two quarts of boiling water; cover it down very cloſe, and put a damp cloth round the outſide of the cover, to prevent the ſteam evaporating: it will take an hour and a half, as it muſt ſtew very gently: then take up the pheaſant, and keep it hot; let the gravy ſtew till there is about a pint; ſtrain it off, and put it into a ſaucepan, with a ſweetbread, which muſt have been ſtewed with the pheaſant, ſome truffles and morells, ſome liver of fowls, artichoke-bottoms, and aſparagus tops: let theſe ſimmer together in the gravy, then add two ſpoonfuls of ketchup, two of red wine, and a little piece of butter rolled in flour; let them ſtew five or ſix minutes: lay the pheaſant in the diſh, pour the ragout over it, and lay round the diſh a few forced-meat balls.

SPICES.

Ginger.

GINGER is a root which grows in the Eaſt Indies, and in many parts of America; the plant which ſprings from it has leaves like flags; it bears ſmall flowers. The beſt comes from Calcutta, but very good from many other places. It is dug up in autumn, then waſhed, and ſpread on thin hurdles, ſupported on treſſels. That which is ſound, and of the deepeſt yellow, is beſt.

Cloves.

WE have cloves from the Dutch. They have deſtroyed them in the Molucca iſlands, and are propagating them in the iſland of Ternate. They are the fruit of a large beautiful tree, and are gathered before they are ripe. The tree has leaves like the bay. The clove is firſt green; as ſoon as it begins to turn a little brown, it is gathered, long before it is ripe. What are left upon the trees grow very large, and are called the mother of cloves; the ſmall ones are gathered in the middle of the day, and laid in a ſhady, airy place to dry.

Mace and Nutmeg.

THESE two ſpices are produced from the ſame tree, which is large and beautiful; the leaves are long, and of a fine green; the flower is like an apple-bloſſom; the fruit is round, and the ſize of a middling peach, which it very much reſembles. The nutmeg is the kernel, and is covered by the mace. The fruit is cut open, the mace taken off, and that and the nutmeg are dried in a cool, airy place.

Some diſtinguiſh the nutmeg into male and female. The common nutmeg is the female; the other is longer, and leſs valuable. They are produced from the ſame tree, which is not unlike our pear-tree in its manner of growing. Its leaves, whether green or dried, have, when bruiſed, a very agreeable ſmell. It grows in the Eaſt Indies. The beſt mace is ſoft, oily, and fragrant. The nutmeg ſhould be ſound, hard, and heavy, of a pale colour on the outſide, and finely marbled within.

The Dutch ſupply us with nutmegs and mace, the whole ſpice-trade being in their hands.

Cinnamon.

CINNAMON is the produce of the iſland of Ceylon. It is the inner bark of a beautiful tree. The leaves are like thoſe of a bay-tree; of a fine ſpicy taſte, and moſt agreeable ſmell. The bark, when freſh, has little taſte; its flavour grows higher as it dries. The fineſt is in ſmall quills, of a bright colour, a ſtrong ſmell, and a ſharp biting taſte. Sometimes they extract an oil from it before it is brought over; it is then very inſipid, and Caſſia bark is often amongſt it. The taſte is the beſt way to judge of its excellence; that which has loſt its oil, is leſs ſharp and quick. After holding the Caſſia ſome time in the mouth, it turns to a kind of jelly.

Pepper.

THERE are three kinds of pepper; the black, the white, and the long. The Chyan and Jamaica pepper are not of that kind, though called by that name. There are two ſorts of white pepper; one is made by ſteeping black pepper in ſea water, and then taking off the ſkin; the other is the fruit of a different plant, but very like the black pepper. Theſe are both long trailing plants; they have jointed ſtalks, and are ſmall: the fruit follows them. It is firſt green, then reddiſh,

and

and of a deep purple when ripe, but grows black and wrinkled when dreſſing.

Pepper is gathered in November; the white is larger and milder than the black. It comes from the Eaſt Indies. That which is largeſt, and moſt free from duſt, is the beſt. The long pepper is of the ſame nature, but milder.

All-ſpice.

THIS ſpice is called Jamaica pepper, from the place of its growth; and all-ſpice, from its having the taſte of all other ſpices. It is the fruit of a large tree: the leaves are broad; the flowers are ſmall, and grow in bunches; after which comes the fruit, which is gathered when ripe, and dried in the ſhade. When it is good, it is large, full, and of a good colour. It is a very good ſpice for common uſe, but not equal to the others in flavour.

Turmerick

IS the root of a plant of an oblong figure; it is generally in pieces from half an inch to an inch in length; and at the utmoſt ſurface, the thickneſs of a man's little finger: it is very heavy, hard to break, and not eaſily cut with a knife: the outſide is of a fine whitiſh grey, with a tinge of faint yellow; but, when it is broke, the inſide is of a fine yellow, if the root is freſh. It grows redder by keeping, till at laſt it will become of the colour of ſaffron in the cake; thrown into water, it ſoon gives it a fine yellow tinge. It is eaſily powdered in a mortar, and, according to its different age, makes a yellow, an orange-colour, or reddiſh powder. It has a kind of aromatic ſmell, ſomething like ginger; the taſte is acrid, diſagreeable, and bitter. It is brought from the Eaſt Indies, where they uſe it in ſauces and foods.

SALTS.

THERE are two kinds of ſalt; the common, and ſalt-petre. The firſt is made from the ſea-water, from ſalt-ſprings, or elſe dug out of the ground. The other is collected from old walls, or the cliffs of rocks, in a rough ſtate; or from certain earth, and afterwards refined. We have the ſalt-petre rough from the Eaſt, and we refine it here. The common ſalt, of ſeveral kinds, is dug or made in Europe.

Of the common ſalt there are four different kinds; ſea ſalt,

bay ſalt, rock ſalt, and baſket ſalt. Sea ſalt is made by boiling and evaporating ſea water over the fire. Bay ſalt, by evaporating ſea water in pits, clayed on the inſide by the heat of the ſun. Baſket ſalt is made by boiling away the water of ſalt ſprings over the fire. Rock ſalt is dug out of the ground, and when very fine, is called ſalt-gemme. There are only two kinds of ſalt-petre; they go by different names: that which is purified is called ſalt-petre, and that which is rough as it comes from abroad, is called petre-ſalt. The pure ſalt-petre is much ſtronger than the other.

SUGAR.

SUGAR is the product of the Eaſt and Weſt Indies. It is a kind of reed, but is called a ſugar-cane. The reed is of the nature of ours, only much larger. The ſugar is made of its juice boiled up to a conſiſtence. At firſt it is very coarſe and brown, but is refined, after it is brought over, by our ſugar-bakers.

OIL.

THERE are many ſorts of oil, but only one uſed for the table, which is that produced by the olive. Thoſe which we eat, are gathered before they are ripe; but when the oil is to be preſſed from them, they are left upon the tree till full ripe, and preſſed when they are almoſt rotten. We have oil from moſt of the warm parts of Europe, but it is different in purity and value, by the leſſer or greater care taken in the making of it. Italian oil is generally the fineſt. That of Lucca and Florence is particularly eſteemed. They make very good oil in France. In the choice of oil we are to judge by the ſmell and taſte. It ſhould be free from both. In general any ſmell or taſte is a fault. Oil ſhould he quite pure and inſipid, its only quality being ſoftneſs. In cold weather, oil congeals, and its purity may be gueſſed by its appearance; for the finer the oil, the ſmaller are the lumps.

VINEGAR.

To make common Vinegar.

TAKE a middling ſort of beer, but indifferently hopped; when it has done working, and is quite fine, put into it ſome rapes; maſh them together in a tub, let it ſtand till it ſettles, then draw it off very clear, and put it into a caſk; cover the bung

bung with a piece of ſlate, then ſet it where the ſun may come upon it, for thirty-five or forty days; by that time it will be fit for uſe. It is very good fined, and kept from growing muſty.

Vinegar made of Sugar and Water.

TO two quarts of water put one pound of brown ſugar, boil and ſcum it well; add two quarts of cold water, and work it with a toaſt ſpread with yeaſt; ſtir it nine days ſucceſſively, then put it into a caſk, and let it ſtand from April till September in the ſun; the caſk not ſtopped, but covered with a board.

White-Wine Vinegar.

FILL a caſk with good white wine, but do not put in the bung; ſet it where the ſun may come upon it, or in any other hot place; in a little time it will be fit for uſe.

Vinegar of foul Wine.

BOIL it till one-third is waſted; while it is boiling, take care to ſcum it very clear; then put it into a caſk, and ſome chervil with it; ſtop it cloſe, and it will ſoon be fit for uſe. Vinegar may be made of any fruits, flowers, herbs, or roots, by putting them into the vinegar, and letting them ſtand till it ſmells or taſtes of them.

Garlic Vinegar.

A quart of vinegar, eight cloves of garlic, two ſliced nutmegs, and ſixty cloves.

Gooſeberry Vinegar.

BRUISE ſome gooſeberries that are quite ripe, and to three quarts of water put one of gooſeberries; let it ſtand twenty-four hours, then ſtrain it through canvaſs, and after that through a flannel bag; put one pound of coarſe ſugar to every gallon of this liquor; ſtir it well together; put it into a caſk, and let it ſtand nine or ten months, then it will be fit for uſe. The longer it ſtands the better.

The water muſt be boiled, and ſtand till it is cold, before it is mixed with the gooſeberries. This is good vinegar for pickling.

Raiſin Vinegar.

TO every two pounds of Malaga raiſins put four quarts of ſpring water; lay a tile over the bung, and ſet it in the ſun till it is fit for uſe. A ſtone bottle will do as well as a caſk. If it is put in the chimney-corner, and kept there a proper time, it does as well as if ſet in the ſun.

Vinegar of Roſes.

TAKE dried roſes, put them into double glaſſes, or a ſtone bottle; a handful or more to a quart of white-wine vinegar; ſet them in the ſun, or by the fire, or in a warm oven, till their virtue is extracted; then ſtrain it, and keep it for uſe.

Tarragon Vinegar.

TO every gallon of ſtrong white-wine vinegar put a pound of tarragon leaves, ſtripped from the ſtalks juſt as it is going to bloom; put it with the vinegar into a ſtone jug, to foment for a fortnight, then run it through a flannel bag; to every four gallons of vinegar put half an ounce of iſinglaſs diſſolved in cyder; mix it well with the vinegar: then put it into large bottles, and let it ſtand one month to fine; then rack it off, and put it into pint bottles for uſe.

Elder-flower Vinegar.

GATHER the elder-flowers before they are too much blown; pick them clean from the great ſtalks, and dry them in the ſun, when it is not too hot; put a handful of them to a quart of the beſt white-wine vinegar, and let it ſtand twelve or fourteen days; then ſtrain it, and draw it off, and put it into the veſſel, but keep a quart out, and make it very hot; put it into the veſſel to make it ferment; then ſtop it cloſe for uſe, and draw it off when wanted.

To make Verjuice.

TAKE ſome crabs; when the kernels turn black, lay them in a heap to ſweat; then pick them from the ſtalks and rottenneſs, ſtamp them to a maſh, and preſs the juice through a bag of coarſe hair-cloth into a clean veſſel; it will be fit to uſe in a month. If it is for white pickles, diſtil it in a cold ſtill. It is alſo good to put into ſauces where lemon is wanting.

Vinegar in Balls.

TAKE bramble-berries when half-ripe, dry them, and then beat them to powder; make it up into balls, with ſtrong white-wine vinegar, as big as nuts; dry them very dry, and keep them in boxes; when it is wanted, take ſome wine, or a little ſtale beer, diſſolve a ball in it, and it will become ſtrong vinegar.

Green bramble-berries put into good wine, will make vinegar in an hour.

TRUFFLES.

TRUFFLES grow like muſhrooms, but never appear above the ground in their natural ſtate. They generally lie ten inches deep; after they are ripe, they rot in the ground, and young ones grow in great numbers from every old truffle which decays. The truffle has a very rich, tart, and high flavour, when freſh, but loſes it in a great meaſure when dried; however, they are generally uſed in made diſhes. They are common in France and Italy, and we have them in ſome parts of England.

MORELLS.

MORELLS are likewiſe of the muſhroom kind, but they riſe above the earth about three inches, of the bigneſs of an egg, of a duſky-whitiſh colour; they have a higher flavour freſh than dry. They grow in England, but are more common and richer in flavour in the warmer parts of Europe.

CHYAN PEPPER.

THE plant which bears this pod, is raiſed ſometimes in our gardens. Its proper name is Capſicum. From its growing in Africa, it is called Guinea pepper; and Chyan pepper, from its growth in America. The pods are long, and when ripe, of a ſmooth fine red colour. Some call it Garden-coral. The powder of this is called chyan pepper, and is made as follows:

The pods are gathered when full ripe; they are opened, the ſeeds taken out, and the pods laid to dry in the ſun; when quite dry, they are beaten to a coarſe powder. This powder is chyan pepper in the plaineſt way, but there are many ways of preparing it. Some mix bay-ſalt with it, and others powder of muſhrooms.

MUSHROOMS.

MUSHROOMS are very uſeful for ſauces and made diſhes, but great care ſhould be taken to procure the right ſort. Thoſe are good which grow upon commons, but are liable to be mixed with bad ones; therefore it is beſt to uſe thoſe from the hot-beds. The upper part of the right ſort are of a roundiſh form, like a button; the ſtalk white, the under part, or gills, of a fine pale red, but when broken, are very white; when they are left in the ground, they grow very large and flat, and the red part changes to a very dark colour. When they are ſmall, they are called buttons, and are fit for pickling; but when they grow large, they are called flaps, and are put to other

other uſes, which will be mentioned hereafter. Thoſe which are a ſize between the buttons and flaps, are fit to uſe freſh. The bad ſort, which are picked up amongſt thoſe that grow naturally on the commons and in the fields, are not ſo flat at the top; the under part, or gills, is white, inſtead of the fine red; if they are rubbed with the fingers, they turn yellow, and when pickled are never white.

To dry Muſhrooms.

TAKE a parcel of muſhroom-flaps, cut off the ſtalks, and ſcrape out the gills; put them into a ſaucepan with a little ſalt, ſet them upon the fire, and let them ſtew in their own liquor; then pour them into a ſieve to drain; when they are dry, ſend them to a ſlack oven upon tin plates; when they are quite dry, put them into ſhallow boxes, and keep them for uſe.

The liquor will make ketchup.

To keep Muſhrooms in Salt and Water.

MAKE them very clean, taking out the gills; boil them tender in water and a little ſalt, dry them with a cloth; make a ſtrong brine; when cold put in the muſhrooms; at the end of a fortnight change the brine; put them into ſmall bottles, pour oil on the top.

When they are uſed in ragouts, &c. lay them firſt in warm water.

Muſhroom Liquor and Powder.

WASH a peck of muſhrooms, rub them with a piece of flannel, take out the gills, but do not peel them; put to them twelve blades of mace, four cloves, four bay-leaves, half an ounce of beaten pepper, one handful of ſalt, eight onions, a bit of butter the ſize of an egg, half a pint of vinegar; let this ſtew as quick as it can, ſtirring it till the liquor is out of the muſhrooms; drain them; bottle the ſpice and liquor when cold: dry the muſhrooms in an oven, firſt in a broad pan, then on ſieves, till they will beat to powder. This quantity will make ſix or ſeven ounces. Stop it cloſe in a wide-mouthed bottle.

Ketchup of Muſhrooms.

PUT flaps or large buttons into a pan, breaking them in pieces; ſtrew ſalt over them; let them ſtand four or five days; maſh them and ſqueeze them through a cloth; boil and ſcum the liquor, it muſt be reliſhing; throw in black and Jamaica pepper,

pepper, a little ginger, ſome eſchalot; boil theſe together: when cold bottle it.

Another Way.

PUT the peeling, ſtalks, and gills of large muſhrooms, into a ſtone pot or jar, with a great deal of ſalt; ſet them in a cool cellar; let them ſtand ten days, ſtirring them every day; then ſet the pot they are in into a pot of boiling water, and boil it three hours; ſtrain it through a flannel bag; put to it ſome ſpice: when cold bottle it.

KETCHUP.

To make Ketchup.

PUT the peel of nine Seville oranges to three pints of the beſt white-wine vinegar; let it ſtand three or four months; pound two hundred of walnuts, juſt before they are fit for pickling; ſqueeze out two quarts of juice, put it to the vinegar; tie a quarter of an ounce of cloves, the ſame of mace, a quarter of a pound of eſchalot, in a muſlin rag; put them into the liquor; in three weeks, boil it gently till near half is conſumed: when cold bottle it.

Ketchup of Walnuts.

BRUISE a hundred or two of walnuts, juſt before they are fit to pickle; ſqueeze out the juice, let it ſtand all night, pour off the clear; to every quart one pound of anchovies; boil it; when the anchovies are diſſolved, ſtrain the liquor; add half a pint of red wine, a gill of vinegar, ten cloves of garlic; mace, cloves, and nutmeg, half a quarter of an ounce each, pounded; let this ſimmer till the garlic is tender.

Another Walnut Ketchup.

POUND walnuts in a mortar, ſqueeze out the juice, let it ſtand to ſettle, pour off the clear; to every pint add a pound of anchovies; of mace, cloves, and Jamaica pepper, each half a quarter of an ounce; boil all together till the anchovies are diſſolved, then ſtrain it off, put in a good handful of eſchalots, and boil it up again; to every quart of this liquor put half a pint of vinegar. It will keep for years; and two or three ſpoonfuls, in melted butter, makes excellent fiſh ſauce.

Another Walnut Ketchup.

TAKE a hundred of the largeſt nuts fit for pickling, cut them in ſlices; put to them a quarter of a pound of eſchalots cut through the middle; put them into a ſtone mortar, and beat them fine; add to them half a pound of ſalt, a pint and a half of the beſt vinegar; let them ſtand a week in an earthen pan, ſtirring them every day; then put them in a flannel bag, and preſs the liquor from them; add a quarter of a pound of anchovies: boil them up in the liquor, ſcum it, and run it through a flannel bag, and add to it two nutmegs ſliced, ſome mace, and whole pepper: when cold bottle it.

White Ketchup.

TAKE one quart of white wine, one pint of elder vinegar, and one quart of water, half a pound of anchovies with their pickle, half a pound of horſe-radiſh ſcraped, one ounce of eſchalots bruiſed, one ounce of white pepper bruiſed, one ounce of mace, a quarter of an ounce of nutmegs cut in quarters; boil all together till half is conſumed, then ſtrain it off: when it is cold, bottle it for uſe. It is proper for any white ſauce, or to put into melted butter.

Ketchup of the Shells.

IT is a very good way to pour common vinegar upon green walnuts; let it ſtand two, three, or four months, as it may be wanted; only, as the vinegar ſhrinks, keep filling the jar up; then take the liquor, and boil it up as before mentioned: the walnuts will bear covering with vinegar three or four times, if done with care. The ſhells of green walnuts will do, in ſeaſons when there is not a plenty of walnuts.

Oyſter Ketchup.

BOIL ſmall oyſters in their own liquor, till the goodneſs is out; to every pint of clear liquor put half a pint of red wine, the ſame of white; mace, black, and Jamaica pepper, a quarter of an ounce each; pour it boiling hot on one dozen of eſchalots, half the rind of a lemon, a piece of horſe-radiſh: when cold, mix it with the oyſter-liquor; bottle it.

Engliſh Ketchup.

TAKE a quart of white wine vinegar, put into it ten cloves of garlic, peeled and bruiſed; take alſo a quart of white port, put it on the fire; and when it boils, put in twelve or fourteen anchovies

anchovies waſhed and pulled to pieces; let them ſimmer in the wine till they are diſſolved; when cold, put them to the vinegar; then take half a pint of white wine, and put into it ſome mace, ſome ginger ſliced, a few cloves, a ſpoonful of whole pepper bruiſed; let them boil a little; when almoſt cold, ſlice in a whole nutmeg, and ſome lemon-peel, with two or three ſpoonfuls of horſe-radiſh; ſtop it cloſe, and ſtir it once or twice a day. It will ſoon be fit for uſe. It muſt be kept cloſe ſtopped.

S O Y.

SOY comes from the Eaſt Indies; it is made from their muſhrooms, which grow in the woods. They are of a purpliſh colour, and are wrinkled on the ſurface like a morell. They gather them in the middle of the day, and waſh them in ſalt and water; and then lay them in a diſh, maſh them with their hands, and ſprinkle them with ſalt and beaten pepper; the next day the liquor is preſſed off, and ſome * galangals and ſpices added to it; it is boiled up till it is very ſtrong, and then ſome more ſalt is ſprinkled into it. In this manner it will keep many years.

A Colouring for Brown Sauces.

TWO ounces of butter, a quarter of a pound of very fine ſugar, put over a very clear fire, in an earthen pipkin, and kept ſtirring all the time; while the ſugar is diſſolving, that is, while the froth riſes, hold it at a diſtance from the fire; when the ſugar and butter are brown, pour in a little red wine, ſtir it well together, then add more wine, till a quart is put in; let it be well mixed; then put in an ounce of Jamaica pepper, twelve cloves, eight eſchalots peeled, ſix blades of mace, ſome muſhroom-pickle, a little ſalt, and the rind of a lemon; boil theſe ſlowly a quarter of an hour; pour it in a baſon: when cold, take off the ſcum very clean, and bottle it for uſe.

Lemon Pickle.

SLIT eight lemons, pulp them, fill them with ſalt; ſew them up, put them on a diſh, dry them very gradually either by the fire or in a ſlack oven; they muſt be dry and hard; bruiſe three quarters of a pint of muſtard-ſeed, tie it in a rag; take

* Galangals is a root which grows in the Eaſt Indies.

four

four ounces of garlic, half an ounce of cloves, ſome black pepper, a gallon of vinegar, put all together; let it ſtand three months; drain and preſs it well; let it ſtand; bottle off the fine.

VERMICELLI.

IT comes from Italy. It is a paſte rolled, and broken, in the form of worms.

To make Vermicelli.

BREAK the yolks of eggs into ſome flour, mix it into a ſtiff paſte, and roll it as thin as it is poſſible to roll paſte; lay it to dry in the ſun; and when it is quite dry, take a very ſharp knife, cut it as thin as poſſible, and keep it in a dry place; it will run up into little worms, as vermicelli does; but the beſt way is to run it through a coarſe ſieve while the paſte is ſoft. If it is wanted in a hurry, dry it by the fire, and cut it ſmall; it will dry by the fire in a quarter of an hour. This exceeds what comes from abroad, being freſher.

MACARONI.

IT comes from Italy. It is a biſcuit made of almonds, eggs, flour, and ſugar. Naples is the beſt market. It is made of wheat flour, the produce of Italy only; no other wheat is ſo hard for the purpoſe.

To dreſs Macaroni.

BOIL a quarter of a pound of macaroni in a quart of milk till it becomes tender, put it into the diſh in which it is to be ſent to table; ſcrape Cheſhire cheeſe over it, and brown it with a ſalamander.

Fiſh Sauce to keep all the Year.

TAKE twenty-four anchovies, chop them bones and all, ten eſchalots, a handful of ſcraped horſe-radiſh, four blades of mace, one quart of Rheniſh or white wine, one pint of water, one lemon cut in ſlices, half a pint of anchovy liquor, one pint of red wine, twelve pepper corns; boil it togetner till it comes to a quart, then ſtrain it off: when cold bottle it: two ſpoonfuls will be ſufficient for a pound of butter.

Kitchen

Kitchen Pepper.

ONE ounce of ginger; pepper, cinnamon, cloves, and nutmeg, half an ounce each; ſix ounces of ſalt: mix this well, keep it dry. It is a great addition to all brown ſauces.

SAUCES

For Meat, Poultry, and Fiſh.

Butter to melt.

KEEP either a plated or tin ſaucepan, for the purpoſe only of melting butter; put a little water in the bottom, a duſt of flour, ſhake them together, cut the butter in ſlices; as it melts, ſhake it one way; let it boil up; it will be ſmooth and thick: it is, however, often met with ill done.

The beſt Way to thicken Butter for Peaſe, Greens, Fiſh, &c.

PUT two or three ſpoonfuls of water in a ſaucepan, juſt enough to cover the bottom; when it boils, put in half a pound of butter; when the butter is melted, take the ſaucepan from the fire, and ſhake it round for a good while, till it is very ſmooth, which it will be, and never grow oily, although it may be cold and heated again often, and is therefore proper to uſe on all occaſions.

Parſley and Butter.

TIE up ſome parſley in a bunch, waſh it, and put it in ſome boiling water with a little ſalt; when it has boiled up very quick two or three times, take it out, chop it very fine, and mix it with ſome melted butter.

To clarify Butter.

MELT it rather ſlowly, let it ſtand a little; when it is poured into the pots, leave the milk which ſettles at the bottom.

Poor Man's Sauce.

TAKE ſome young onions, cut them into water with ſome chopped parſley. It is very good with roaſted mutton.

The ſame with Oil.

TAKE ſome parſley-leaves picked from the ſtalks, cut them very fine, and ſprinkle over them ſome ſalt; cut half a dozen young onions, take off the two outſide ſkins, mix them with the parſley; put in three ſpoonfuls of oil, with a very little vinegar and a little pepper; ſtir them all well together.

Lemon Sauce.

PARE a lemon, cut it into ſlices, pick out the ſeeds, and chop it ſmall; boil the liver, and bruiſe it; mix theſe in a little gravy, and put it to ſome melted butter, with a little of the peel chopped fine.

Muſhroom Sauce.

MIX a good piece of butter with a little flour; boil it up in ſome cream, ſhaking the ſaucepan; throw in ſome muſhrooms, a little ſalt and nutmeg; boil it up.—Or, put the muſhrooms into butter melted, with a little veal gravy, ſome ſalt, and grated nutmeg.

White Celery Sauce.

TAKE ſome ſtrong boiled gravy, made with veal, a good deal of ſpice and ſweet herbs; put it into a ſtew-pan, with celery cut into pieces two inches long, ready boiled; thicken it with three quarters of a pound of butter rolled in flour, half a pint of cream; boil it up, ſqueeze in ſome lemon-juice; pour ſome of it into the diſh. It is an excellent ſauce for boiled turkey, fowl, or veal. When the ſtuffing is made for the turkey, make ſome of it into balls, and boil them.

Brown Celery Sauce.

CUT the white part in lengths, as before; boil and drain it; put to it ſome good gravy, with a little flour mixed ſmooth in it, a little ketchup, pepper, ſalt, and nutmeg; boil it up.

Eſchalot Sauce for boiled Mutton.

CHOP four or five eſchalots, put them into a little of the liquor the mutton was boiled in, ſtir in a good piece of butter rolled in flour; boil it up; add a little lemon-juice or vinegar.

Caper Sauce.

TAKE ſome capers, chop half of them, put the reſt in whole; chop alſo a little parſley very fine, with a little bread grated very fine, and ſome ſalt; put theſe into butter melted very

very ſmooth. Some only chop the capers a little, and put them into the butter.

Onion Sauce.

PEEL ſome onions, boil them in milk and water, put a turnip with them into the pot (it draws out the ſtrength); change the water twice; pulp them through a cullender, or chop them; then put them in a ſaucepan, with ſome cream, a piece of butter, a little flour, ſome pepper, and ſalt. They muſt be very ſmooth.

Egg Sauce.

BOIL two or three eggs hard, or more, if a great deal is wanted; chop the whites firſt, then the yolks with them; put this into melted butter.

Apple Sauce.

PARE, core, and ſlice ſome apples, put a little water into the ſaucepan to keep them from burning, a bit of lemon-peel; when they are enough take out the peel, bruiſe the apples, add a lump of butter, and a little ſugar.

Gooſeberry Sauce.

PUT ſome coddled gooſeberries, and a little juice of ſorrel, with a little ſugar, into ſome melted butter.

Fennel Sauce.

BOIL a bunch of fennel and parſley, chop it ſmall; ſtir it into ſome melted butter.

Bread Sauce.

PUT a good piece of crumb of bread (not new) into a full half-pint of water, with an onion, a blade of mace, a few pepper-corns, in a bit of cloth; boil theſe a few minutes; take out the onion and ſpice, maſh the bread very ſmooth, add a piece of butter, and a little ſalt.

Bread Sauce for a Pig.

SOME like it made as above, or with a few currants picked, waſhed, and boiled in it.

Sweet Sauce of White Wine.

BREAK a ſtick of cinnamon, ſet it over the fire in a ſaucepan, with as much water as will cover it; boil it up two or three times, put in two ſpoonfuls of fine ſugar beat to a pow-

der, a quarter of a pint of white wine; break in two bay-leaves: boil them all together, and ſtrain it through a ſieve: put it in a ſauce-boat.

Sweet Sauce of Red Wine for Veniſon or roaſted Tongue.

TAKE a gill of water, with a little bit of cinnamon, the crumb of a French roll, add to it half a pint of red wine or claret; ſweeten it; let it boil till it is pretty thick, then run it through a ſieve.

Sweet Sauce for Hare or Veniſon.

MELT ſome currant-jelly in a little water and red wine; or ſend in currant-jelly only: or ſimmer red wine and ſugar for about twenty minutes.

To criſp Parſley.

PICK and waſh it; put it into a Dutch oven, or on a ſheet of paper; do not ſet it too nigh the fire; turn it till quite criſp, laying little bits of butter on it, but not to be greaſy: it is a much better method than frying it.

Mint Sauce.

CHOP ſome mint, put to it vinegar and ſugar.

Plain Sour Sauce.

TAKE ſome ſorrel leaves, let them be quite freſh; pick off the ſtalks, bruiſe the leaves, and put them in a plate with their juice, ſtrew on ſome pepper and ſalt, ſtir it all together, and ſerve it cold.

Sauce for cold Chicken, Partridge, or Veal.

AN anchovy or two boned and chopped, parſley, and a ſmall onion chopped, pepper, oil, vinegar, muſtard, either walnut or muſhroom ketchup: mix them together.

Liver Sauce for boiled Chickens.

BOIL the livers till they will bruiſe with the back of a ſpoon, mix them in a little of the liquor they were boiled in; melt ſome butter very ſmooth and put to them, with a little grated lemon-peel, then boil them all up together.

Another.

BOIL two eggs hard, take the yolks and ſtred them as fine

as poſſible, with the livers of the chickens parboiled; mix them with ſome gravy and the juice of a lemon; ſhake them up together in a ſaucepan. Some like parſley cut ſmall and put in.

A Sauce for Haſhes, Fiſh, &c.

TAKE a little white wine and gravy, an eſchalot, ſome nutmeg, beaten mace, and an anchovy; a little grated lemon-peel; ſtew theſe together, and thicken them with butter, mixed up with flour.

Sauce Robert.

TAKE ſome large onions, cut them into ſquare pieces; cut ſome fat bacon in the ſame manner, put them together into a ſaucepan over the fire, ſhake them round to prevent their burning: when they are brown, put in ſome good veal gravy, with a little pepper and ſalt; let them ſtew gently till the onions are tender, then put in a little ſalt, ſome muſtard, and vinegar, and ſerve it hot.

This ſauce is proper for pork or gooſe.

Caper Sauce à-la-Françoiſe.

TAKE ſome capers, cut them ſmall; put ſome eſſence of ham into a ſmall ſaucepan, with a little pepper, let it boil, then put in the capers; let them boil up two or three times, and pour it into a boat.

Sauce de Ravigotte.

TAKE ſome mint, balm, baſil, thyme, parſley, and ſage, pick them from the ſtalks, cut them very fine; ſlice two large onions very thin; then put all the ingredients into a marble mortar, and beat them till they are quite mixed; add ſome pepper and ſalt, ſome rocambole, and two blades of mace cut fine; beat theſe well together, and mix them by degrees with ſome gravy, till it is of the thickneſs of butter; put them in a ſtew-pan, boil them up; ſtrain the gravy from the herbs, preſſing it from them very hard with the back of a ſpoon; add to the gravy half a glaſs of wine, and a ſpoonful of oil; beat them well all together, and then pour it into a ſauce-boat.—This ſauce is proper for roaſted veal and many other things.

Sauce Ravigotte à-la-Bourgeoiſe.

TAKE ſome ſage, parſley, a little mint, thyme, and baſil;

tie them up in a bunch, and put them into a ſaucepan of boiling water; let them boil a minute, then take them out and ſqueeze the water from them; then chop them very fine, and add to theſe a clove of garlic, and two large onions minced fine; put them into a ſtew-pan, with half a pint of broth, ſome pepper, and a little ſalt; boil them up, and put in a ſpoonful of vinegar.

Sauce au Poivre.

TAKE half a pint of veal gravy, half the quantity of vinegar, with ten young onions whole, a large one ſliced, and half an anchovy; let them boil ſome time, and then ſtrain it off, preſſing it very hard; add to the liquor a little ſalt, and as much pepper as will make it agreeable to the taſte.

Ramolade Sauce.

CUT fine two large ſpoonfuls of capers, as much parſley, a couple of anchovies waſhed and boned, two cloves of garlic, and a little eſchalot; let them be cut ſeparately, and then mixed together: put a little rich gravy into a ſtew-pan, with two ſpoonfuls of oil, a ſpoonful of muſtard, and the juice of a large lemon: make it quite hot, and then put in the other ingredients, with ſome pepper, a little ſalt, and the leaves of a few ſweet herbs picked from the ſtalks; ſtir it well together, and let it ſtand four minutes over a briſk fire.

This is good with boiled fowls, boiled veal, and many other things which are boiled.

Sauce for boiled Beef, à-la-Ruſſes.

TAKE a large ſtick of horſe-radiſh, ſcrape it, tie it up in a cloth, and boil it in the pot with the beef; when it has boiled a little, put it in ſome melted butter, and let it boil ſome time in that: ſend it up in the butter: ſome ſend it up in vinegar inſtead of butter.

Sicilian Sauce.

TAKE half a ſpoonful of coriander-ſeeds, with four cloves, bruiſe them in a mortar; put three quarters of a pint of good gravy, and a quarter of a pint of eſſence of ham, into a ſtew-pan; peel half a lemon, and cut it into very thin ſlices, and put in with the coriander-ſeeds and cloves; let them boil up, then put in three cloves of garlic whole, a head of celery ſliced, two bay-leaves, and a little baſil; let theſe boil till there is

but half the quantity left; put in a glaſs of white wine; ſtrain it off, and if not thick enough, put in a piece of butter rolled in flour. It is very good with roaſted fowls, and ſome like it with butchers meat.

Ham Sauce.

WHEN a ham is almoſt done with, pick all the meat clean from the bone, and beat it well with a rolling-pin to a maſh; put it into a ſaucepan, with three ſpoonfuls of gravy; ſet it over a ſlow fire, but keep ſtirring it all the while, for it will ſtick to the bottom; when it has been on ſome time, add a ſmall bundle of ſweet herbs, and ſome pepper, with half a pint of beef-gravy; cover it up, and let it ſtew over a gentle fire; when it is quite done, ſtrain off the gravy.

This is a very good ſauce for veal.

Sauce for any Kind of roaſted Meat.

TAKE an anchovy, waſh it, put to it a glaſs of red wine, ſome gravy, an eſchalot cut ſmall, and a little juice of lemon; ſtew theſe a little together, and pour it to the gravy that runs from the meat.

Sauce for a Shoulder of Mutton.

WHEN the ſhoulder of mutton is more than half-done, put a plate under it, with ſome ſpring-water in it, two or three ſpoonfuls of red wine, a ſliced onion, a little grated nutmeg, an anchovy waſhed and minced, and a bit of butter; let the meat drop into it; when it is taken up, put to it a ſpoonful of vinegar; put the ſauce into a ſaucepan, give it a boil up, ſtrain it through a ſieve, and put it under the mutton.

Sauce for Steaks.

TAKE a glaſs of ſmall beer, two anchovies, a little thyme, ſome ſavory, a little parſley, an onion, and ſome nutmeg, with a little lemon-peel; cut theſe all together; when the ſteaks are ready, pour the fat out of the pan, and put in the ſmall-beer, with the other ingredients, and a piece of butter rolled in flour; let it ſimmer, and then ſtrain it over the ſteaks.

Dutch Sauce for Meat or Fiſh.

PUT ſome water and vinegar into a ſaucepan, with a piece of butter, thicken it with the yolks of a couple of eggs, ſqueeze into it the juice of a lemon, and ſtrain it through a ſieve.

Green Sauce for Green Geese or Ducklings.

TAKE half a pint of juice of ſorrel, with a little grated nutmeg, ſome crumbs of bread, and a little white wine; let it boil a quarter of an hour; ſweeten it with ſugar, and add to it ſome ſcalded gooſeberries, and a piece of butter.

Sauce for Wild Ducks, Teal, Eaſterlings, or any ſort of Wild Fowl.

TAKE ſome veal gravy, with ſome pepper and ſalt; ſqueeze in the juice of two Seville oranges, and a little red wine; let the red wine boil ſome time in the gravy.

A Sauce for a Hare.

BASTE the hare with a pint of ſmall beer; when the liquor is three parts waſted, and the blood of the hare mixed with it, then take up the dripping-pan, and pour it into a ſaucepan, and ſet it by; flour the hare, and baſte it well with butter; put into the pan ſome gravy; ſcrape all the brown round the pan, and put it to ſome ale; run it through a ſieve, and thicken it with butter rolled in flour.

Red Wine Sauce for a Hare.

BOIL half a pint of red wine, and a quarter of a pound of ſugar, to a ſyrup; it muſt be ſet over a ſlow fire to ſimmer for half an hour.

White Sauce.

BOIL any bones or bits of veal, with a ſmall bunch of ſweet herbs, an onion, a ſlice of lemon, a few white peppercorns, and a little celery; ſtrain it; there ſhould be near half a pint; put to it ſome good cream, with a little flour mixed ſmooth in it, a good piece of butter, a little pounded mace, and ſome ſalt; keep it ſtirring; add muſhrooms, or a little lemon-juice.

Anchovy Sauce.

SCALE and ſplit one or two anchovies, put them into a ſaucepan, with a little water, a ſpoonful of vinegar, and a ſmall round onion: when the anchovy is quite diſſolved, ſtrain off the liquor; and put as much of it into ſome nice melted butter as is agreeable to the palate.

A little gravy may be added, or a little ketchup.

An excellent White-fiſh Sauce.

AN anchovy, a glaſs of white wine, a bit of horſe-radiſh, two or three blades of mace, an onion ſtuck with cloves, a piece of lemon-peel, a quarter of a pint of water or more; ſimmer theſe till reduced to the quantity wanted; ſtrain it; put in two ſpoonfuls of cream, a large piece of butter, with ſome flour mixed well in it; keep ſtirring it till it boils; add a little ketchup, ſqueeze in ſome lemon-juice when off the fire. More wine may be added, if agreeable.

Oyſter Sauce.

WHEN the oyſters are opened waſh them out of the liquor, then ſtrain it; put that and the oyſters into a little boiled gravy, juſt ſcald them; add ſome cream, a piece of butter mixed with flour, ſome ketchup; ſhake all up; let it boil, but not much, leſt the oyſters grow hard and ſhrink; yet take care they are enough, as nothing is more diſagreeable than if the oyſters taſte raw.—Or, melted butter only with the oyſters and their liquor.

Shrimp Sauce.

MIX a good piece of butter with ſome flour; boil it up in ſome rich gravy; put in the ſhrimps; give them a boil.

Lobſter Sauce.

TAKE a lobſter which has a good deal of ſpawn, pull the meat to pieces with a fork; do not chop it; bruiſe the body and the ſpawn with the back of a ſpoon; break the ſhell, boil it in a little water to give it a colour; ſtrain it off; melt ſome butter in it very ſmooth, with a little horſe-radiſh, and a very little chyan; take out the horſe-radiſh, mix the body of the lobſter well with the butter, then add the meat, and give it a boil, with a ſpoonful of ketchup or gravy, if agreeable. Some like it only with plain butter.

GRAVIES.

Brown Gravy without Meat.

TAKE a piece of butter as big as a walnut, and melt it in a ſaucepan, ſtir it round, and when the froth ſinks duſt ſome flour in it; then take half a pint of ſmall beer that is not bitter, and half a pint of water, a ſpoonful of walnut-liquor or

ketchup (and of muſhroom-liquor the ſame quantity) one anchovy, a little blade of mace, ſome whole pepper, a bit of carrot; let it ſimmer for a quarter of an hour, and then ſtrain it off. Uſe it for fiſh or fowl.

Beef Gravy.

TAKE lean beef according to the quantity of gravy that is wanted, cut it into pieces; put it into a ſtew-pan, with an onion or two ſliced, a little carrot; cover it cloſe, ſet it over a gentle fire; pour off the gravy as it draws from it, then let the meat brown, turning it that it may not burn; pour over it boiling water, add a few cloves, pepper-corns, a bit of lemon-peel, a bunch of ſweet herbs; let this ſimmer gently, ſtrain it with the gravy that was drawn from the meat, add a ſpoonful of ketchup, ſome ſalt.

A pound of meat will make a pint of gravy.

Gravy for a Fowl without Meat.

BOIL the neck, liver, and gizzard in half a pint of water; toaſt a cruſt of bread hard and brown, a ſmall bunch of ſweet herbs, a little red wine, with ſome pepper and ſalt: when it has boiled to a quarter of a pint, bruiſe the liver, and ſtrain it; thicken it with a piece of butter rolled in flour.

An ox's kidney, or ſheep's milt, makes good gravy.

Mutton Gravy

MAY be made the ſame way.

Another Gravy for White Sauce.

CUT ſome veal and mutton to pieces, boil it with a bunch of ſweet herbs, an onion ſtuck with cloves, a bit of lemon-peel, a few pepper-corns, till it is as rich as is required.

Boiled beef gravy will do, if veal is not to be had conveniently.

Veal Gravy.

TAKE what quantity of meat is wanted, cut it in thin ſlices, lay a ſlice of it in the bottom of a ſtew-pan (if a little is wanted a ſaucepan will do) lay ſome carrot on the meat, and cover it cloſe for two or three minutes, but the meat muſt not be brown; pour in to a pound of meat a pint of boiling water, with a bunch of ſweet herbs, let it ſimmer till it is of a proper thickneſs: this is for white gravy. If it is to be brown, the

meat

meat muſt be fried as the beef, with ſome thin ſlices of bacon laid under the veal in the ſtew-pan.

Sour Sauce, with Gravy.

PUT ſome rich veal gravy, with a little eſſence of ham, and a little pepper; take ſome ſorrel-leaves, pound them in a marble mortar, and put them into the gravy; give them a boil or two, and then pour it into a ſauce boat.

A Fiſh Gravy.

CUT two or three little fiſh of any kind into ſmall pieces, put them into a ſaucepan, and more than cover them with water; a bit of toaſted bread, a blade of mace, ſome lemon-peel, whole pepper, and a bunch of ſweet herbs; ſimmer it gently till it is rich and good; take a little bit of butter, and brown it in a ſtew-pan, flour it, and when it is brown, ſtrain the gravy into it, and let it boil a few minutes.

To make Eſſence of Ham.

TAKE three or ſix pounds of good ham; take off all the ſkin and fat, and cut the lean into ſlices about an inch thick; lay them in the bottom of a ſtew-pan, with ſlices of carrots, parſnips, three or ſix onions cut in ſlices; cover it down very cloſe, and ſet it over a ſtove, or on a very gentle fire; let them ſtew till they ſtick to the pan, take care it does not burn; then pour on ſome ſtrong veal gravy by degrees, ſome freſh muſh-rooms cut in pieces, if to be had, if not, muſhroom powder, ſome truffles and morells, ſome cloves, ſome baſil, parſley, a cruſt of bread, and a leek; cover it down cloſe, and let it ſim-mer till it is of a good thickneſs and flavour.

When a ham is boiled, if it is not too ſalt, make uſe of the gravy, and it will do without the ham, only it will not be quite ſo high-flavoured.

CULLISSES

ARE for thickening all ſorts of ragouts, and ſoups, and to give them an agreeable flavour.

A Cullis for Ragouts, and almoſt all rich Sauces.

Two pounds of veal, two ounces of ham, two or three cloves, a little nutmeg, a blade of mace, ſome parſley-roots, two carrots cut to pieces, ſome eſchalot, two bay-leaves; ſet theſe over a ſtove in an earthen veſſel; let them do very gently

for

for half an hour close covered, observing they do not burn; put beef broth to it, let it stew till it is as rich as is wanted, strain it.

A Turkey Cullis.

ROAST a large turkey till it is near enough, and quite brown; then cut it to pieces, put it into a marble mortar, and beat it to pieces, with some crusts of bread, and some fat bacon cut into pieces; when they are quite mashed, put them into a deep stew-pan, with some veal gravy, and make them quite hot; cut some sweet basil small, some parsley, some chives, and some mushrooms minced; put these into the stew-pan, and stir it all well together, then cover it, and set it over a stove to heat; take off the cover, and turn it two or three times as it heats, then pour in a quart of good veal gravy; mix it well together, and pour it through a hair sieve, and keep it for use. The different cullisses are generally named by the meats which are put into them, as they give it its name and taste: if it is for fowl, the same should be made use of for the cullis; pheasants or partridges, for pheasants or partridges, and so on.

Cullis à l'Italienne.

TAKE half a pint of cullis, as much essence of ham, and a pint of gravy, a little coriander-seed bruised, two or three onions cut into slices, three or four cloves of garlic, with a lemon pared and cut into slices, two spoonfuls of oil, some sweet basil, and a few mushrooms; let these stew together a quarter of an hour; take off the fat, and it is fit for use.

Cullis à la-Reine.

CUT some veal into thin slices, beat them, and lay them into a stew-pan, with some slices of ham; cut a couple of onions small, and put them in; cut to pieces half a dozen mushrooms, and add them to the rest, with a bunch of parsley, and three cloves; pour over these a little broth, and set them over a very gentle fire to stew; when they are quite done, and the liquor is rich and high-tasted, take out all the meat with a scummer, and put in some crumbs of bread; let them boil up once, stirring them well, then put them over a very slow fire to stew gently; take the flesh of a fine fowl from the bones, beat them in a marble mortar, add this to the cullis in the stew-pan; stir it well together, but take care it does not boil: blanch three dozen of sweet almonds, pound them to a thin

thin paſte in a marble mortar, with a little boiled milk; add the cullis, and ſtir it all well in: it is good for white made-diſhes and white ſoups.

German Cullis.

TAKE four pounds of a fillet of veal, three pounds of a Weſtphalia ham; lay ſome of this in a ſtew-pan, and ſtrew over it a little pepper and a very little ſalt, ſome powder of ginger, and a grated nutmeg, four ſkirret-roots ſliced, a dozen roots of ſalſafy ſplit, two onions, a bunch of ſweet herbs, and half a dozen cloves; lay on more ſlices of the veal and ham, and upon theſe grate a quarter of a pound of gingerbread; cover the ſtew-pan, and let it ſtand over a very gentle fire a conſiderable time; then put into a ſaucepan a quart of veal gravy, put in a bunch of tarragon, and ſome eſchalots; let theſe boil a few moments; ſet the ſtew-pan on a briſk fire, the meat will then ſtick to the bottom, ſtir it a little, and then pour in the boiling gravy, with the ingredients, a little at a time; let it boil all together rather more than an hour, then put in ſome freſh muſhrooms chopped ſmall, and a quarter of a pint of old hock; let it ſtew a little longer, and then ſtrain it out, and preſs it hard. It is uſed to heighten ſoups and ragouts.

A Cullis for Fiſh.

TAKE a large pike, gut it, and lay it whole upon the grid-iron, turn it often; when it is quite done, take it off; take off the ſkin, and take the meat from the bones; boil half a dozen hard eggs, and take out the yolks; blanch a few almonds, beat them to a paſte in a marble mortar, and then add the yolks of the eggs; mix theſe well together, and put in the fiſh, beat them all to maſh; then take half a dozen onions, and cut them into ſlices, two parſnips, three carrots; ſet on a ſtew-pan, put in a piece of butter to brown, and when it boils put in the roots, turn them till they are brown, and then pour in a little pea-broth to moiſten them: when they have boiled a few minutes, ſtrain it into another ſtew-pan; put in a whole leek, ſome parſley, and ſweet baſil, half a dozen cloves, ſome muſhrooms and truffles, and a few crumbs of bread; let it ſtew gently a quarter of an hour, and then put in the fiſh from the mortar; let it ſtew ſome time longer; it muſt not boil up, as that would make it brown; when it is done, ſtrain it thro' a coarſe ſieve.

It ſerves to thicken all made diſhes and ſoups for Lent.

A Cray-

A Cray-Fiſh Cullis.

TAKE ſome middling cray-fiſh, boil them in water, with an onion cut in ſlices, pepper, ſalt, and a little thyme and parſley; when they are done, pick them, lay away the tails, but pound the reſt very fine in a mortar with the ſhells: when it boils, put in ſome ſlices of onion, a carrot in ſlices, and a parſnip; ſhake them round the pan, and then pour in ſome boiling-water, fiſh-broth, and a bit of toaſted bread; put into it a ſprig of ſweet baſil, half a lemon peeled and cut into pieces, and ſome fiſh cullis; when it has ſtewed ſome time, take out the roots, and put in the pounded cray-fiſh; let it ſtew gently, and then ſtrain it off. This may be uſed to all ſorts of diſhes where cullis is wanted, in Lent.

Another.

WHEN the cray-fiſh is pounded, put a piece of butter into a ſtew-pan, and when it boils, put with the onion, &c. half a pound of veal, and a bit of ham; let it do gently, and when it ſticks cut it ſmall; then put ſome fiſh-broth into the ſtew-pan; put in ſome cloves, lemon pared, ſome muſhrooms cut in ſlices: when it has ſtewed ſome time, ſcum off the fat; then take the meat out of the ſtew-pan, and put in a very little eſſence of ham; then put in the cray-fiſh, let it ſtew a little, then pour it off. This is ſtronger than the other, and will ſerve for every thing for which cray-fiſh cullis is wanted.

Green Cullis for Soups.

TAKE ſome green peaſe, put them into a ſmall ſtewing-kettle, with ſome good broth; take a piece of veal, a piece of ham; and an onion; cut them into pieces, put them into a ſtew-pan, and ſet them over a gentle fire; when they begin to ſtick, moiſten them with a little broth, and let them ſtew gently; then take parſley, chervil, the tops of green onions, and ſpinach, of each a handful; waſh and ſcald them in boiling water; ſqueeze and pound them, then pound the peaſe; and when the meat is ſtewed, take it out of the cullis with a ſcummer; take off the fat; let it be well-flavoured, and mix the peaſe and herbs with them; ſtrain it off. This cullis is fit for all ſorts of green ſoups.

A Cullis of Roots.

TAKE carrots, parſnips, parſley-roots, and onions; cut them in ſlices, put them into a ſtew-pan over the fire, and ſhake

ſhake them round; take a dozen and a half of blanched almonds, and the crumb of two French rolls ſoaked firſt in good fiſh-broth; pound them with the roots in a mortar, then boil all together; ſeaſon them with pepper and ſalt, and ſtrain it off, and uſe it for herb or fiſh ſoups.

Strong Jelly to keep.

TAKE a leg of beef, and two ſhins, cut in pieces, a knuckle of veal; chop it all to pieces; one or two old cocks or hens ſkinned, and two calf's feet, to ten quarts of water; boil it down to a ſtrong jelly, ſcum it well; add to it ſome ſalt, and run it through a jelly-bag till it is clear.

FORCED MEAT.

TAKE an equal quantity of lean veal ſcraped, and beef-ſuet ſhred; beat theſe together in a marble mortar; add pepper, ſalt, cloves pounded, lemon-peel and nutmeg grated, parſley and ſavoury herbs chopped, a little eſchalot and young onion, if agreeable, a few fine crumbs of bread and yolk of egg, (according to the quantity wanted) to work it light; roll this into balls with a little flour: boil them for white ſauce, fry them for brown.

Forced-meat of Eel.

TAKE two fine ſilver eels, broil them till they are near enough, then throw them into cold water: broil a perch; when it is near enough, lay it to cool; take the meat from the bones of both the fiſh, and mince it; mince the liver of a cod, and add to them, then ſeaſon them with pepper and ſalt; put to them ſome ſweet herbs picked from the ſtalks, ſome ſmall onions minced, ſome ſcraped bacon, a little veal ſuet, a few crumbs of bread, and a piece of butter; put all into a mortar, and beat it to a paſte; it is proper for fiſh pies, and adds a fine reliſh to all made-diſhes of fiſh, of whatever kind. It is likewiſe rolled up in balls, and fried or ſtewed.

Forced-meat of Pigeons.

ROAST four pigeons; when they are half-done, take them up, and ſet them to cool; when they are quite cold, take the meat of the breaſt and rump, cut it in pieces, and put it into a marble mortar; peel half a dozen middling muſhrooms, cut them in pieces, and put them to the pigeons; put ſome veal-

ſuet

ſuet into boiling water a few minutes, then take it out; lay it to cool, pick out the ſkins, cut it very fine, and put it to the other ingredients; ſcrape in ſome bacon, ſcald and mince the livers of four fowls, put them to the reſt; then add pepper, ſalt, chopped parſley, minced onion, and one ſpoonful of ſweet baſil; beat them all well together in a mortar, and take care they are properly mixed, and are well beat; put in a large piece of butter, and work it up to a paſte.

This is an excellent forced-meat for made-diſhes, rolled long or round, and is proper to lay in pigeon or other pies.

VEGETABLES.

To dreſs Vegetables.

BE particularly careful in waſhing all greens, as dirt and inſects are apt to lodge among the leaves.

Cabbage.

QUARTER it, boil it in plenty of water with a handful of ſalt; when it is tender, drain it on a ſieve, but never preſs it. It may be chopped, and heated with a piece of butter, pepper, and ſalt. Savoys and greens are boiled in the ſame way; but always boil them by themſelves.

Cauliflower.

BOIL it in plenty of milk and water, no ſalt. It is very ſoon boiled; if the flower is ſoft, it is good for nothing.

Broccoli.

LEAVE the head, cut off all the hard part about the ſtalks; throw it into water, boil it till tender.—Or, ſtrip the leaves from the ſide-ſhoots, and pare the ſtalks of them; tie them in bunches; boil them in ſalt and water. Serve them laid in bunches, melted butter over them.

Aſparagus.

SCRAPE them, and tie them in ſmall bundles, cut them even, boil them quick in ſalt and water; lay them on a toaſt which has been dipped in the water the aſparagus was boiled in; pour over them melted butter.

Peaſe

SHOULD not be boiled too much, nor in much water; melted butter in a boat, or a piece of butter put to them, then ſhaken up with pepper and ſalt. Lay boiled chopped mint round the diſh. They are beſt with the thickened butter.

Beans.

BOIL them till tender, but never boil them with the bacon. Serve them with bacon, or pickled pork, and parſley and butter.

Turnips.

PARE them thick; when boiled, ſqueeze them; maſh them ſmooth; heat them with a little cream, a piece of butter and flour, pepper, and ſalt.

Carrots

REQUIRE a good deal of boiling: when they are young, wipe them after they are boiled; when old, ſcrape them before you boil them.

Artichokes.

TWIST off the ſtalks; boil them an hour and a half, or two hours. Serve them with melted butter in little cups.

Parſnips

MUST be boiled very tender; may either be ſerved whole with melted butter, or beat ſmooth in a bowl, heated with a little cream, butter, and flour, and a little ſalt.

French Beans.

IF not very ſmall, ſplit and quarter them; throw them into ſalt and water; boil them in a quantity of water, with ſome ſalt.

N. B. Make all greens boil as quick as poſſible, for it preſerves their colour.

Spinach

MAY be boiled, but it is beſt ſtewed; put a very little water at the bottom of the ſtew-pan; when the ſpinach is tender, ſqueeze it very dry; put to it a piece of butter, ſome pepper, ſalt, a ſpoonful of cream; ſtir it about in the pan till tolerably dry.

Sorrel.

Sorrel.

STEW it as ſpinach.

Another Way to ſtew Spinach.

TAKE three large handfuls of ſpinach, when boiled, fling it into cold water; waſh it very clean, and ſqueeze it in a cloth very dry; then chop it ſmall, and put it in a ſtew-pan, with a piece of butter, and half a pint of cream; ſtir it well over the fire, that it does not oil; ſhake in it a very little flour, a little ſalt, and a little more cream; let it be quite hot, and ſend it up.

Potatoes.

BOIL them in water juſt enough to cover them; when they boil, take them off, and put a little cold water to them, and ſet them on again; ſo do two or three times; when the peel cracks, they are enough. The taking them off prevents their breaking, as they are very apt to do.

VEGETABLES IN A SAVOURY WAY.

A Ragout of Celery.

CUT the white part into lengths, boil it till tender; fry and drain it, flour it, put into it ſome rich gravy, a very little red wine, ſalt, pepper, nutmeg, and ketchup; boil it up.

Celery ſtewed white.

BOIL it till tender, the very white part only, cut into pieces; ſtir ſome cream over the fire with two yolks of eggs; put in the celery, ſome ſalt, pepper, mace pounded, grated lemon-peel a little; ſhake all together, but do not let it boil.

Celery ſtewed brown.

CUT it to pieces as before directed, half-boil it, drain it, then ſtew it in ſome good gravy, pepper, ſalt, nutmeg, ketchup; then mix a little flour ſmooth in a little gravy; boil it all up.

Celery fried.

WHEN boiled, dip it in batter, fry it of a light brown, and dry; pour over melted butter.

A Ragout of Endive.

TAKE three or four heads of the whiteſt endive, put them in

in ſalt and water for two or three hours; cut off the green heads from a hundred of aſparagus, and chop the reſt ſmall as far as they are tender, lay them alſo in ſalt and water; take three or four heads of celery, waſhed and ſcraped clean, and cut in pieces two or three inches long, put them in a ſaucepan, with three or four blades of mace and ſome whole pepper tied in a rag, with a pint of water, ſtew it till it is quite tender, then put in the aſparagus, ſhake the ſaucepan, and let it ſimmer till the aſparagus is done; take the endive out of the water, drain it well, leave one head whole, and pull the others leaf from leaf; put them into a ſtew-pan with a pint of white wine, cover the pan very cloſe, and let it boil till the endive is enough, then put in a quarter of a pound of butter rolled in flour, cover it cloſe, but ſhake the pan; then take up the endive, put the whole head in the middle of the diſh, lay the celery and aſparagus round it with a ſpoon, and the leaves of the endive over that, and keep it hot; pour the liquor into the ſtew-pan, ſtir it all together; have ready the yolks of two eggs beat up with ſome cream, put in a little ſalt, ſome grated nutmeg, mix this well with the ſauce, keep it ſtirring one way till it is thick, pour it over the endive, and ſend it to table.

A Ragout of Onions.

TAKE a pint of ſmall onions, peel them, and take four large ones and cut them very ſmall; put a quarter of a pound of good butter in a ſtew-pan, when it is melted and done hiſſing, throw in the onions, fry them till they are 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; when it is well flavoured and of a good thickneſs, pour it into a diſh, and garniſh it with fried crumbs of bread: they make a pretty little diſh, and are very good.

A Ragout of Cauliflowers.

TAKE two ſmall or one large cauliflower, pick them as for pickling, ſtew them till they are enough in a rich brown cullis, ſeaſoned with pepper and ſalt, put them in a diſh, and pour the cullis over them; boil ſome ſprigs of the cauliflower very white, and lay round them.

Cucumbers dreſſed raw, called Mandrang.

UNLESS they are bitter, they need not be pared; ſcore them

at the end as they are cut, that they may be in ſmall bits, as if ſlightly chopped; a good deal of young onions, ſome chyan and ſalt, a glaſs of Madeira, the juice of half a good lemon, and ſome vinegar. This is an exceeding good way of dreſſing them, and will agree with the moſt delicate ſtomach.

Cucumbers ſtewed.

PARE them; ſlice them about the thickneſs of a crown-piece; ſlice ſome onion; fry them both, drain and ſhake a little flour over them, put them into a ſtew-pan, with ſome good gravy, chyan, ſalt; ſtew them till tender.—Or, they may be ſtewed in their own liquor, without being fried; chyan and ſalt.—Or, take out the ſeeds, quarter the cucumbers, ſtew them till clear, in ſome boiled gravy; mix a little flour with ſome cream, a very little white wine, white pepper pounded: boil it up.

Forced Cucumbers.

MAKE a ſlit down the ſide, take out the ſeeds; fill the cucumbers with forced-meat that has been boiled; tie them up with packthread, fry them; ſtew them in rich gravy, chyan, ſalt, a little pounded cloves; mix a little flour in a little gravy to thicken with; boil all together.

French Beans ſtewed.

BOIL them, put to them a little cream, boiled gravy, if there is any, pepper, ſalt, a bit of butter mixed with ſome flour; boil it up.

A Ragout of French Beans.

DO not ſplit them, but cut them in two; fry and drain them, ſhake over a little flour; put to them ſome good gravy, an onion, a little pounded cloves, chyan, and ſalt; ſome ketchup; boil this up, ſhaking it; take out the onion.

Muſhrooms ſtewed white.

WIPE ſome large buttons, boil them up quick in a little water; put to them ſome cream, a piece of butter mixed with a little flour, ſome pounded mace, a little chyan and ſalt; boil this up, ſhaking them.

Muſhrooms ſtewed brown.

CLEAN them, ſtew them in ſome good gravy thickened with a little flour, add a little chyan, ſalt, and nutmeg.

A Ra-

A Ragout of Muſhrooms.

PEEL large muſhrooms, and ſcrape the inſide; broil them; when a little brown, put them into ſome gravy thickened with a little flour, a very little Madeira, ſalt, and chyan; a little juice of lemon: boil theſe together.

Muſhroom Loaves.

WASH ſome ſmall buttons, boil them a few minutes in a little water; put to them a little cream, a bit of butter rolled in flour, ſalt, and pepper; boil this up, and fill ſome ſmall Dutch loaves; if they are not to be had, ſmall French rolls will do, the crumb taken out, but not near ſo well as the loaves.

Peaſe ſtewed.

THE peaſe muſt be very young, and freſh gathered; take about a quart, put them into a ſmall ſtew-pot, with a bunch of ſweet herbs, ſome parſley cut very fine, a quarter of a pint of boiling water, ſome ſalt, nutmeg, and a little lump of ſugar, cover them very cloſe, and let them ſtew very gently half an hour, then pour in a quarter of a pint of good cream, and let it boil up.

The French Way of dreſſing Peaſe.

TO a quart of peaſe cut two cabbage-lettuces ſmall (ſome prefer Sileſia) cut a large Spaniſh onion, or two ſmall ones, into very thin ſlices, put them into a very ſmall ſtew-pot, with half a pint of water, ſome ſalt, a little pepper, a little mace beat fine, and ſome grated nutmeg, cover them very cloſe, and ſtew them a quarter of an hour, then put in a ſpoonful of ketchup, a quarter of a pound of butter rolled in flour, ſhake the ſaucepan well round; and when the peaſe are enough, turn them into the diſh. It is proper for a ſide diſh.

Peaſe and Lettuce ſtewed.

BOIL the peaſe, drain them; ſlice and fry the lettuce; put them into ſome good gravy; ſhake in a little flour, add chyan and ſalt, a very little ſhred mint; boil this up, ſhaking it.

Dried Artichoke Bottoms fricaſſeed.

PUT them into warm water for two or three hours, changing the water; put a piece of butter into ſome cream, ſtir it

over the fire till melted; put in the bottoms, with a little ſalt, and white pepper; give them a boil or two.

Fried Artichoke Bottoms.

IF dried, lay them in water as above, flour and fry them; pour over melted butter.—Or, put the yolk of an egg, boiled hard, in the middle of each bottom.

Another Way.

CUT the artichokes in pieces, take off the chokes, let them boil a little; then take them off, and ſoak them in vinegar; ſhake ſome pepper and ſalt over them; beat up an egg, and dip them in; flour, and fry them in boiling lard. Serve them with criſped parſley.

Artichokes with white Sauce.

BOIL the artichokes, take off the leaves and choke, put them into a ſtew-pan, with butter and parſley, ſeaſoned with ſalt and pepper; thicken it with the yolk of an egg.

A Ragout of Artichoke Bottoms.

LET them lie in water as before directed; put to them ſome good gravy, muſhroom ketchup or powder, chyan, ſalt; thicken with a little flour: boil theſe together.

Chardoons fried.

BOIL them in ſalt and water, dip them in batter; fry them; ſerve them with melted butter.

Chardoons ſtewed.

BOIL them as above; toſs them up in a little gravy, ſome ketchup, chyan, and ſalt; thicken with a bit of butter, mixed with a little flour; a little juice of lemon.

Chardoons with Cheeſe.

STRING and cut them an inch long, put them into a ſaucepan with red wine, ſeaſoned with pepper and ſalt, ſtew them till they are tender, put in a piece of butter rolled in flour, and when of a proper thickneſs, pour them into a diſh; ſqueeze the juice of an orange into the ſauce, and ſcrape over them ſome Parmeſan or Cheſhire cheeſe, and then brown them with a cheeſe-iron, but not of too high a colour.

Fricaſſee

Fricaſſee of Skirrets.

BOIL the roots till tender, blanch them, cut them in pieces; put ſome cream, a bit of butter rolled in flour, a little chyan, ſalt, and nutmeg, into a ſtew-pan; boil it up; put in the ſkirrets, let them juſt heat through.

Aſparagus Loaves.

BOIL ſome aſparagus; reſerve a few whole, cut ſhort; chop the remainder, but not too ſmall; put to them ſome cream, a bit of butter mixed with a little flower, chyan, ſalt, and nutmeg; boil this up; fill the loaves, ſtick in the aſparagus that were left.

A Ragout of Aſparagus.

WHEN they are ſcraped and cleaned, cut the prime part; waſh a head or two of endive, and a lettuce, cut them rather ſmall; fry them till almoſt dry in good butter, with a little eſchalot chopped fine; ſhake in ſome flour, ſtir them about; put in ſome cullis or good gravy, pepper, and ſalt; ſtew all till the ſauce is thick enough.—Garniſh with a few of the heads of aſparagus boiled.

Potatoes ſcolloped.

WHEN boiled (the mealy ſort are beſt) beat them fine, put to them cream, the yolk of an egg, pepper, ſalt, a piece of butter; do not make them too moiſt; fill ſome ſcollop-ſhells, ſmooth the tops with the back of a ſpoon; rub them over with a little yolk of egg, ſet them in a Dutch oven to brown; they will riſe before the fire, and if nicely done, are a pretty ſupper diſh.

Potatoes in Balls.

DO them as above; roll them in balls with a little flour, brown them in a common or Dutch oven, or fry them.—Or, when waſhed, &c. preſs them into a pint baſon, then turn this out; brown it before a fire.

Savoys forced.

SCOOP a little of the heart from a ſavoy at the ſtalk end, fill it with forced-meat; cut another in two; ſtew theſe till tender, in good gravy thickened with a bit of butter and flour. —The forced-meat muſt be firſt boiled.

Cabbage forced.

TAKE a couple of fine young cabbages, cut off the outſide leaves of one, and ſave the heart for boiling; let the leaves of the other remain whole, but cut out the heart; throw the leaves into boiling water, and let it ſcald till they are pliable, then take it out, and lay it on a ſieve to drain; boil the two hearts of the cabbages very well; boil four eggs hard, take out the yolks, and lay them by themſelves; then chop the hearts of the cabbages, and ſet them by; cut half a pound of veal, a quarter of a pound of fine fat bacon, mix them with the chopped cabbage, and then cut to pieces the yolks of the eggs; mix them with pepper, ſalt, and ſome grated bread, and ſtrew them over the veal, cabbage, and bacon, and put it all into the cabbage leaves, and tie it up; take a large ſaucepan, with a gallon of ſtrong broth; put in the cabbage, and let it boil till it is quite done. Sauce—good gravy.

Cabbage Lettuce forced.

TAKE a middling cabbage lettuce, cut the ſtalk flat at the bottom, half-boil it, and let it be well drained from the water, parboil it, cut out the heart, but let the outſide leaves be whole; cut the heart into little pieces, put it into a ſaucepan with a piece of butter, nutmeg, ſalt, and pepper, ſome crumbs of bread, and the yolk of a hard egg cut ſmall, mix it all together, and when it is quite hot, put it into the middle of the lettuce, which is left whole; tie it up, and fry it till it is enough; then take it up, untie it, but firſt put ſome ſtewed peaſe, or aſparagus cut like peaſe, and ſtewed, into the diſh; put the lettuce in the middle, the peaſe or aſparagus round it, and between ſome artichoke-bottoms fried and cut in two.

Red Cabbage ſtewed.

TAKE a fine red cabbage, cut it into thin ſlices croſs-ways, and then into ſmall bits; put them into a ſtew-pan, with a pint of rich gravy, a pound of ſauſages, and three or four ſlices of ham or bacon; cover the ſtew-pan down cloſe; ſet it on a moderate fire, let it ſtand half an hour, then uncover it; ſcum off the fat, ſhake in ſome flour, put in two ſpoonfuls of vinegar, and cover it up; ſet it on again, and let it ſtew four or five minutes longer; take out the ſauſages, and pour the reſt over it.

To make Sour Crout.

TAKE ſome fine hard white cabbages, cut them very ſmall; have ready a tub, according to the quantity which is to be done; put the cabbages into the tub: to every four or five cabbages throw in a handful of ſalt; when they are all put in, lay on them a very heavy weight, to preſs them down as flat as poſſible; throw a cloth on them, and lay on the cover; let them ſtand a month, when they may be uſed, but they will keep twelve months; it muſt be always kept cloſe covered: a few carraway-ſeeds pounded fine, and thrown in, make it eat well. The way to dreſs it, is with a fine piece of fat beef ſtewed.

Cauliflower-ſtalks, and cabbage-ſtalks, peeled and cut down, and done in the ſame manner, are very good.

The true German Way of making Sour Crout, or Sour Cabbage.

TAKE white cabbages, and clean them well from all the green and ſuperfluous leaves; cut through the middle, and take the hearts out; cut and ſlice the cabbages as ſmall as poſſible, but cut them no longer than they are perfectly nice and fine. Rub the inſide of the caſk well with yeaſt, it will help to ſour the cabbage, and prevent the ſalt liquor from running out. When there is a quantity cut (not all which is to be done), ſpread it upon a dry table, ſalt it moderately, and roll it well. Do not pull too much at a time, as it cannot be worked thro' ſufficiently; ſtrew a little coriander-ſeed over it, if agreeable. Put it into the caſk, and preſs it down very hard; repeat this till the caſk is quite full; cover it with vine-leaves, put a dry cloth over them, and leave it till next morning, then put on the head of the caſk over the leaves and cloth, and put a very heavy weight upon it, to keep it quite cloſe. October is the proper time to do it; it will be fit to eat in two months. When the cabbage is taken out to dreſs, be careful to take off all that looks whitiſh; it is not good till it begins to grow yellow; the deeper the cabbage lies, the finer and better it will be. When what is wanted is taken out for one dreſſing, cover the cabbage with vine-leaves, as long as they can be got, and when they fail, with a dry cloth. Take great care the ſalt liquor does not run out, if it does, the cabbage will infallibly ſpoil. Boil the cabbage with a good deal of butter in a well-tinn'd veſſel; put no more water than juſt enough to

cover it, with a ſheet of paper over it, and let it boil till ſufficiently done.

To keep Cabbage Lettuce.

AT the latter end of the ſeaſon, take ſome very dry ſand, and cover the bottom of a barrel made on purpoſe; then put in the lettuces ſo as not to touch each other; there muſt not be above two rows laid one upon another; cover them well with ſand, and ſet them in a dry place; be very careful the froſt does not come at them: the lettuce muſt not be cut, but pulled at the root.

PICKLES.

ALWAYS uſe ſtone jars for hot pickles, as vinegar will penetrate through all earthen veſſels, ſtone and glaſs excepted. Never let the hand touch the pickle, but tie a pickle-ſpoon to every jar.

To pickle Cucumbers.

THE ſmall long ſort are the beſt; let them be freſh gathered. Pull off the bloſſoms, do not rub them; pour over them a ſtrong brine of ſalt and water, boiling hot; cover them cloſe, let them ſtand all night; the next day ſtir them gently, to take off the ſand; drain them on a ſieve, and dry them with a cloth: make a pickle with the beſt white wine vinegar, ginger, pepper long and round, garlic, if not diſliked; when the pickle boils, throw in the cucumbers, cover them, make them boil up as quick as poſſible for three or four minutes; put them into a jar with the pickle, and cover them very cloſe; when cold, put in a ſprig of dill, the ſeed downward. They will be exceedingly criſp and green done in this manner; but if they do not look quite ſo green as they ſhould, boil up the pickle again the next day, and pour it on the cucumbers immediately.

Another Way.

PUT them in a ſtone jar; take as much ſpring-water as will cover them: to every gallon of water, put as much ſalt as will bear an egg; make it boiling hot, and pour it upon the cucumbers; cover them with a woollen cloth, and over that a pewter diſh; tie them down cloſe, and let them ſtand twenty-four

four hours, then take them out, lay them upon a cloth and dry them; wipe the jar clean, put in the cucumbers, with a little dill and fennel; then take ſome vinegar; to every three quarts, put in one quart of ſpring-water, till there is enough to cover them; put in a little bay ſalt, and a little white ſalt; to every gallon of pickle put one nutmeg cut in quarters, a quarter of an ounce of cloves, and the ſame of mace, a quarter of an ounce of whole pepper, and a large race of ginger ſliced: boil theſe all up together; pour the pickle boiling hot upon the cucumbers, and cover them as before. Let them ſtand two days, then cover them again; if they are not green, boil them again, and when cold, cover them with a bladder and leather: keep pickles always cloſe covered, and under the pickle; a wooden ſpoon, with holes in it, is the beſt thing to take them out with.

N. B. Obſerve not to boil the ſpice, but to pour the boiling vinegar over it.

Sliced Cucumbers.

PARE them, and ſlice them a little thicker than for the table; put them into a cullender, with a handful of ſalt; the next day dry them, put them into a jar with ſliced onion, and horſe-radiſh in layers. Make a pickle with white wine vinegar, mace, cloves, nutmeg ſliced, and whole pepper; boil this half an hour, and pour it on the cucumbers immediately: if they are to look as if freſh cut, uſe double diſtilled vinegar; but they eat quite as well with white-wine vinegar.

Onions.

PEEL ſmall onions into ſalt and water; ſhift them once a day for three days, then ſet them over the fire in milk and water till ready to boil; dry them; pour over them the following pickle when boiled, and cold—Double diſtilled vinegar, ſalt, mace, a bay-leaf or two; they will not look white with any other vinegar.

Muſhrooms.

PUT ſome buttons into milk and water, wipe them from it with a piece of flannel, and throw them into ſpring-water and ſalt; boil ſome ſalt and water, put in the buttons, boil them up four or five minutes; drain them quick; cover them cloſe between two cloths, and dry them well; boil a pickle of double diſtilled vinegar and mace; when cold, put in the buttons;

pour

pour oil on the top: they ſhould be put into ſmall glaſſes, as they do not keep well after they are opened. I always have them look as white as poſſible done in this manner, and keep the year round.

N. B. Some boil them in milk, which is a very good way.

Walnuts.

PUT a hundred of large double nuts into a ſtone jar; take four ounces of black pepper, one ounce of Jamaica pepper, two ounces of ginger, one ounce of cloves, one pint of muſtard-ſeed, a head or two of garlic, four handfuls of ſalt; bruiſe the ſpice and the muſtard-ſeed, and boil them in vinegar ſufficient to cover the nuts; when cold put it to them: two days after boil up the pickle; pour it to the nuts immediately; cover them cloſe: repeat it three days.

Another Way.

TO a hundred of walnuts put half a pound of whole black pepper, a quarter of a pound of race ginger ſliced thin, half a pound of flour of muſtard, a handful of the tops of garlic; fill the jar with vinegar; cover it cloſe with a bladder: as the vinegar waſtes fill up the jar.

N. B. According to the firſt receipt, they are not fit to eat under ſix or eight months: to the latter (which is the beſt) twelve months: but they are then exceedingly good, and never turn either black or ſoft, which they always do when done firſt in ſalt and water.

To pickle Walnuts to look Green.

TAKE the largeſt double walnuts, pare them very thin, and put them into a tub of ſpring water as they are pared, put to them, if two or three hundred of nuts, a pound of bay-ſalt; leave them in the water four-and-twenty hours, then put them into a ſtone jar, a layer of vine-leaves and a layer of walnuts; fill it up with cold vinegar, and when they have ſtood all night, pour the vinegar from them into a copper, with a good quantity of bay-ſalt, ſet it upon the fire and let it boil, then pour it hot on the nuts; tie them over with a woollen cloth, and let them ſtand a week, then pour that pickle from them, rub the nuts clean with a piece of flannel, and put them again into the jar with vine-leaves as before mentioned; boil freſh vinegar; to every gallon of vinegar, four or five pieces of ginger, a quarter of an ounce of cloves, a nutmeg ſliced, a quarter of an

ounce

ounce of mace, the ſame of whole black pepper; pour the vinegar boiling hot upon the walnuts, and cover them with a woollen cloth; let it ſtand four or five days, and repeat the ſame four or five times; when the vinegar is cold, put in half a pint of muſtard-ſeed, a ſtick of horſe-radiſh ſliced, tie them down cloſe with a bladder, and then with a leather; they will be fit to eat in three weeks; if they are deſigned to be kept, the vinegar muſt not be boiled, but then they will not be ready under ſix months.

French Beans.

POUR over them a boiling hot brine, cover them cloſe; the next day drain and dry them; pour over them a boiling hot pickle of white wine vinegar, Jamaica pepper, and black pepper, a little mace and ginger; repeat this for two or three days, or till they look green.

Mangoes of Melons or Cucumbers.

POUR over them ſalt and water boiling hot; the next day dry them; cut a piece out of the ſide, ſcrape out the ſeed very clean; fill them with garlic, ſcraped horſe-radiſh, and muſtard-ſeed; put in the piece, and tie it in cloſe, then pour over them boiling-hot vinegar: in two or three days boil up the vinegar, with pepper, cloves, and ginger; throw in the mangoes; boil them up quick for a few minutes; put them into a jar; cover them cloſe: the melons ſhould be ſmall; the cucumbers large. If they are not green enough, boil the vinegar again.

Another Way to pickle Mangoes.

TAKE out the ſeeds of either melons or cucumbers, wipe them quite dry, fill them with muſtard-ſeed, a little garlic, two cloves of eſchalot, nutmeg and ginger ſliced, ſome mace, whole pepper, and cloves, with a little ſalt; then tie or ſew on the piece, put them into a jar with cold vinegar (enough to cover them) and a good quantity of made muſtard, a handful of ſalt, and two or three bay-leaves; let them ſtand nine days, then boil up the pickle, and pour it on the mangoes; on the third day boil it up again, and pour it on the mangoes, let them ſtand to be cold, and then tie them down cloſe. If they are liked green, they muſt be done juſt before they are uſed: put them into a braſs or bell-metal pot, and let them ſcald over the fire till they are of a fine green, but be ſure not to let them boil.

Garlic

Garlic pickled.

PICK it very clean; put it over a briſk fire in ſalt and water, and boil it up quick; drain and dry it: make a pickle of double-diſtilled vinegar and ſalt, which pour on boiling hot: repeat it the next day.

Naſturtium Buds.

AS ſoon as the bloſſoms are off gather the little knobs; put them into cold ſalt and water; ſhift them once a day for three days: make a cold pickle of white wine vinegar, a little white wine, eſchalot, pepper, cloves, mace, nutmeg quartered, and horſe-radiſh: put in the buds.

Barberries.

PUT maiden barberries into a jar, with a good quantity of ſalt and water; tie on a bladder: when the liquor ſcums over, ſhift it.

Codlins.

THEY ſhould be the ſize of a large walnut; or if they are much larger, they are not the worſe: put vine-leaves in the bottom of a braſs pan; lay in the codlins; cover them with leaves, then with water: ſet them over a gentle fire till they will peel; peel them, and put them into the ſame water, with vine-leaves at top and bottom; cover them cloſe over a ſlow fire till they become green: when they are cold take off the end whole, cutting it round with a little knife; ſcoop out the core, fill the apple with garlic and muſtard-ſeed, put on the bit, and ſet that end uppermoſt in the pickle; which is double-diſtilled vinegar cold, with a little mace and cloves: white wine vinegar will do.

Radiſh Pods.

AS French beans.

Cauliflower.

PULL it into bunches, throw it for one minute into ſpring water and ſalt boiling, then into cold ſpring water; dry it; cover it with double-diſtilled vinegar: in a week put freſh vinegar, with a little mace and nutmeg: keep it cloſe covered.

Mango of Spaniſh Onions.

PEEL the onions, and cut a ſmall round piece out of the bottom, and ſcoop out a little of the inſides; put them in ſalt

and

and water three days, changing them twice a day; then drain them and ſtuff them: firſt put in flour of muſtard-ſeed, then ſome ginger cut ſmall, a little mace, and ſome eſchalot cut ſmall; then ſome more muſtard, and fill them up with ſome ſcraped horſe-radiſh; then put on the bottom-piece, tie it on cloſe: make a ſtrong pickle of white wine vinegar, mace, ginger, nutmeg, ſliced horſe-radiſh, and ſome ſalt: put in the mangoes, and let them boil up two or three times. Care muſt be taken they are not boiled too much, for they will then loſe their firmneſs, and will not keep: put them with the pickle into a jar. The next morning boil up the pickle again, and pour over them.

Mango of Peaches.

TAKE ſome peaches of the largeſt kind, when they are full grown, and are juſt beginning to ripen; throw them into ſalt and water, with a little bay ſalt; let them lie two or three days, covered with a board, then take them out, wipe them dry, and with a ſharp pen-knife cut them open; take out the ſtone; cut ſome garlic very fine, ſcrape a great deal of horſe-radiſh, mix a great deal of bruiſed muſtard-ſeed, a few bruiſed cloves, and ſome ginger ſliced very thin, and fill the hollow of the peaches with this; then tie them round with a thread, and lay them in a jar; throw in ſome cloves, mace, broken cinnamon, and a ſmall quantity of cochineal; pour over them as much vinegar as will fill the jar; to every quart put a quarter of a pint of the beſt well-made muſtard, two or three heads of garlic, ſome ſliced ginger, ſome cloves, mace, and nutmeg; mix the pickle well together, and pour it over the peaches; tie them cloſe with a bladder and leather. They will ſoon be fit to eat.

White plumbs may be done in the ſame manner.

To pickle Grapes.

LET the grapes be at their full growth, but not ripe, cut them in ſmall bunches; put them in a ſtone jar, with vine-leaves between every layer of grapes, till the jar is full; then take as much ſpring-water as will be enough to cover the grapes and leaves: as it heats, put in as much ſalt as will make it a brine ſtrong enough to bear an egg, let it be half bay ſalt and half common ſalt: when it boils, ſcum it; run it through a flannel bag, and let it ſtand to ſettle; by the time it is cold it will be quite ſettled: ſtrain it again through the bag, and then pour

pour it into the jar to the grapes, which muſt be well covered; fill the jar with vine-leaves, then tie it over with a double cloth, and ſet a plate upon it; let it ſtand two days, then take off the cloth, pour away the brine, and take out the leaves and the fruit, and lay them between two cloths to dry; then take two quarts of vinegar, one quart of ſpring-water, and one pound of coarſe ſugar; let it boil a little while, ſcum it very clean as it boils; let it ſtand till it is quite cold; wipe the jar very clean and dry, put ſome freſh vine-leaves at the bottom, between every bunch of grapes, and on the top, then pour and ſtrain the pickle on the grapes; fill the jar; let the pickle be above the grapes; tie on a thin piece of board in a bit of flannel, lay it on the top of the grapes to keep them under the pickle: tie them down with a bladder, and then a leather: always keep them under the pickle.

To pickle Suckers before the Leaves are hard.

TAKE the ſuckers, and pare off all the hard ends of the leaves and ſtalks; ſcald them in ſalt and water, and when they are cold put them into glaſs bottles, with two or three blades of large mace, and a nutmeg ſliced thin; fill them with diſtilled vinegar.

To pickle Suckers.

TAKE the young ſuckers, peel off the leaves till the white bottom appears; ſcrape them as quick as can be, to prevent their turning black; take out all the choke clean with the point of a ſilver knife, and throw them as they are done into vinegar; boil them in it a quarter of an hour, with ſome mace, a few cloves, and a little ſalt: put a few bay-leaves into the jar or glaſs they are kept in.

The green ſort are beſt, as they have no choke which need be taken out.

Beet Root.

BOIL it till tender, peel it, and if agreeable, cut it into ſhapes; pour over it a hot pickle of white-wine vinegar, a little ginger, pepper, and horſe-radiſh ſliced.

To pickle Red Cabbage.

TAKE two red cabbages, half a peck of French beans, ſix ſticks, with ſix cloves of garlic tied on each of them, and two cauliflowers; waſh them well, and give them one boil; drain them

them on a ſieve, and lay them out by every ſingle leaf on a table or dreſſer, put them in the ſun, or in a ſlow oven, to dry, and let them be as dry as it is poſſible.

The Pickle.

Take half a pound of muſtard-ſeed, waſh and lay it to dry, when it is very dry, bruiſe half of it; take a quarter of a pound of ginger, cut it in pieces, ſalt it, and let it ſtand a week; take an ounce of pepper, with a gallon of the beſt vinegar, and a handful of ſalt, boil them, and let them ſtand till they are cold; lay in a jar a row of cabbage, a row of beans, and cauliflowers, and throw between every row the muſtard-ſeed, ſome Jamaica pepper, ſome black pepper, ſome ginger; mix an ounce of turmeric powdered, put in by degrees alſo the muſtard-ſeed which was not bruiſed, pour over the vinegar when all the other ingredients are in; cover over the jar with bladder and leather as uſual. *It is* better the ſecond year than the firſt.

Lemons.

THEY ſhould be ſmall, and thick rind; rub them with a piece of flannel, ſlit them in four parts, a little above half way down, but not through to the pulp; fill the ſlits hard with ſalt, ſet them upright in a pan, let them ſtand four days, or longer if the ſalt is not melted; turn them three times a day in their own liquor till they are tender: make a pickle of rape vinegar, the brine from the lemons, Jamaica pepper and ginger; boil and ſcum it; when cold put it to the lemons, with two ounces of muſtard-ſeed, three cloves of garlic: this is ſufficient for ſix lemons.

Indian Pickle, or Peccalillo.

TAKE white cabbage quartered, cauliflower, cucumbers, melons, apples, French beans, plumbs; all or any of theſe: lay them on a hair ſieve, ſtrew over a large handful of ſalt, ſet them in the ſun for three or four days, or till very dry: put them into a ſtone jar with the following pickle—Put a pound of race-ginger into ſalt and water, the next day ſcrape and ſlice it, ſalt it, and dry it in the ſun; ſlice, ſalt, and dry a pound of garlic: put theſe into a gallon of vinegar, with two ounces of long pepper, half an ounce of turmeric, a quarter of a pound of muſtard-ſeed bruiſed; ſtop the pickle cloſe, then prepare the cabbage, &c. If the fruit is put in it muſt be green.

N. B. The jar need never be emptied, but put in the things as they come into ſeaſon, adding freſh vinegar.

Aſparagus.

Aſparagus.

SCRAPE them, and cut off the prime part at the ends; wipe them, and lay them carefully in a gallipot, pour vinegar over them, let them lie in this ten days, or a fortnight; boil ſome freſh vinegar, pour it on them hot; repeat this till they are a good colour, covering them cloſe: add mace and a little nutmeg. They do very well in a made-diſh, when aſparagus is not to be had; but when they are uſed lay them a little while in warm water.

To pickle Quinces.

TAKE half a dozen quinces, cut them all to pieces, and put them in an earthen pot, with a gallon of water, and two pounds of honey; mix all theſe together, and then put them into a kettle to boil leiſurely half an hour; ſtrain the liquor into an earthen pot, and when it is cold wipe the quinces clean, and put them into it: they muſt be covered very cloſe; and they will keep all the year.

To pickle Samphire.

TAKE the ſamphire that is green, lay it in a clean pan; throw two or three handfuls of ſalt over it, and cover it with ſpring-water: let it lie twenty-four hours; then put it into a large braſs ſaucepan; throw in a handful of ſalt; 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, for if it is ſoft it is ſpoiled; put it into a jar and cover it cloſe; when it is cold tie it down.

Elder-ſhoots, in Imitation of Bamboo.

TAKE the largeſt and youngeſt of the elder-ſhoots, which ſprout out in the middle of May: the middle ſtalks are the moſt tender, and likewiſe are the largeſt; but thoſe which are ſmall are not worth doing. Peel off the outward ſkin, and lay them in a ſtrong brine of ſalt and water all night, then dry them in a cloth, every piece by itſelf. Make the pickle half white-wine and half beer vinegar: to each quart of pickle put one ounce of white pepper, an ounce of ginger ſliced, a little mace, and a little whole Jamaica pepper; boil the ſpice in the pickle, and pour it hot upon the ſhoots; ſtop them cloſe immediately, and ſet the jar before the fire: let it ſtand two hours, turning it often.

It is a good way to green pickles: if they are not green, boil them two or three times, and pour it on boiling hot.

To

To pickle green Almonds.

BOIL vinegar according to the quantity which is to be pickled; put into it ſalt, mace, ginger, Jamaica and white pepper; put it into a jar, and let it ſtand till it is cold; then put the almonds to the liquor, and let it cover them: take care to ſcum the vinegar before the ſpices are put into it.

To pickle Elder-buds.

TAKE elder-buds when they are the ſize of hop-buds, make a ſtrong brine of ſalt and water, and put them in for nine days; ſtir it two or three times a day; put them into a braſs pan, cover them with vine-leaves, and pour the water on them that they came out of; ſet them over a ſlow fire till they are quite green; then make a pickle for them of allegar *, a little mace, a few eſchalots, and ſome ſliced ginger; boil them two or three minutes, and pour them upon the buds: tie them down, and keep them in a very dry place.

Capers.

CAPERS are the flower-buds of a ſmall ſhrub, preſerved in pickle: the tree which bears them is called the caper ſhrub or buſh: it is common in the weſtern parts of Europe: we have them in ſome gardens, but the principal place for pickled capers is at Toulon: we have ſome from Lyons, but they are flatter, and leſs firm; and ſome come from Majorca, but they are ſalt and diſagreeable: the fineſt-flavoured are from Toulon. They gather the buds from the bloſſoms before they open, then ſpread them upon the floor in a room where no ſun enters, then let them lie till they begin to wither; they then throw them into a tub of ſharp vinegar; and after three days they add a quantity of bay-ſalt: when this is diſſolved, they are fit for packing for ſale, and are ſent to all parts of Europe.

The fineſt capers are thoſe of a moderate ſize, firm, and cloſe, and ſuch as have the pickle highly flavoured: thoſe that are ſoft, flabby, and half-open, are of little value.

Olives.

OLIVES are the fruits of trees, which grow wild in the warmer parts of Europe: we have them in ſome of our gardens; but with us they will not ripen to any perfection.

There are three kinds, the Italian, Spaniſh, and French:

* Made from four ale.

we have them therefore of various ſizes and flavours: ſome prefer one, and ſome the other.

The fine ſallad oil, as has been before mentioned, is made from this fruit, for which purpoſe they are gathered ripe; but for pickling they are gathered when half-ripe, at the latter end of June: they are put into freſh water to ſoak for two days; after this they throw them into lime-water, in which ſome pearl-aſhes have been diſſolved: they lie in this liquor ſix-and-thirty hours; then they are thrown into water which has had bay-ſalt diſſolved in it: this is the laſt preparation, and they are ſent over to us in this liquor: they are naturally as they grow on the tree very bitter, and therefore require all theſe preparations to bring them to their fine flavour. To ſome olives they add a ſmall quantity of eſſence of ſpices, which is an oil drawn from cloves, nutmeg, cinnamon, coriander, and ſweet fennel ſeed diſtilled together for that purpoſe: twelve drops are enough for a buſhel of olives: ſome prefer them flavoured with this eſſence, but others like them beſt plain.

To pickle Capſicum Pods.

GATHER the pods, with the ſtalks on, before they turn red: cut a ſlit down the ſide with a pen-knife, and take out all the ſeeds, but as little of the meat as poſſible; lay them in a ſtrong brine for three days, changing it every day; then take them out, lay them on a cloth, and lay another over them till they are quite dry; boil vinegar enough to cover them, put into it ſome mace and nutmeg beat ſmall: put the pods into a glaſs or jar, and when the liquor is cold, pour it over, then tie a bladder and leather over them.

To pickle Purſlain Stalks.

WASH the ſtalks, and cut them in pieces ſix inches long; put them into water and ſalt, and let them boil up about a dozen times; then ſtrain the liquor from them: make a pickle of ſtale beer, white-wine vinegar, and ſalt: when they are cold put them in and cover them cloſe.

To pickle Fennel.

TAKE ſome ſpring-water, and when it boils put in the fennel tied in bunches, with ſome ſalt; do not let it boil, but when it is of a fine green dry it on a cloth; when it is cold put it in a glaſs, with ſome nutmeg and mace, fill it with cold vinegar,

vinegar, and put a bit of green fennel at top; cover it, as other pickles, with a bladder and leather.

PIES.

Cruſt for raiſed Pies.

PUT four pounds of butter into a kettle of water, with three quarters of a pound of rendered beef ſuet; boil it two or three minutes, pour it on twelve pounds of flour, work this into a pretty ſtiff paſte, pull it into lumps to cool: raiſe the pie. Uſe the ſame proportions for all raiſed pies, according to the ſize that is wanted, and bake them in a hot oven.

Puff Paſte.

RUB as much butter into ſome flour as poſſible, without its feeling at all greaſy; it muſt be rubbed in quite fine; put water to make it a nice light paſte, roll it out, ſtick bits of butter all over it, flour it, roll it up again: do this three times. This is proper for meat pies.

Short Cruſt.

RUB ſome butter and flour together, full ſix ounces of butter to eight of flour; mix it up with as little water as poſſible, ſo as to have it a ſtiffiſh paſte; beat it well, roll it thin. This is the beſt cruſt for all tarts that are to be eat cold, and for preſerved fruit. A moderate oven. An ounce and a half of ſifted ſugar may be added.

Sugar Cruſt.

HALF a pound of flour, half an ounce of ſifted ſugar; work this with a little cream, and about two ounces of butter, into a ſtiff paſte; roll it very thin: when the tarts are made, rub the white of an egg (firſt beaten) over them with a feather; ſift ſugar. A moderate oven.

A Paſte to be baked or fried.

TAKE flour according to the quantity of paſte which is to be made, and mix it with ſome powder-ſugar, as much ſugar as flour; melt ſome butter very ſmooth, with ſome grated lemon-peel,

mon-peel, and an egg well beat; mix up theſe ingredients till they are a firm paſte: bake it, or fry it.

Beef Dripping clarified for Cruſt.

BOIL it in water a few minutes; let it ſtand till cold; it will come off in a cake: it makes good cruſt for the kitchen.

Beef Steak Pie.

RUMP ſteaks are the beſt: ſeaſon them with pepper and ſalt, moſt pepper; puff paſte top and bottom: water to fill the diſh.

Beef Olive Pie.

MAKE the olives as directed in the receipt for making beef olives: put them into puff paſte top and bottom; fill the pie with water: when baked pour in ſome rich gravy.

A common Veal Pie.

AS the other two.

A rich Veal Pie.

CUT ſteaks from a loin, a neck, a fillet, or a breaſt; ſeaſon them with pepper, ſalt, nutmeg, a very little pounded cloves; ſlice two ſweetbreads, ſeaſon them in the ſame manner; lay puff paſte round the diſh half an inch thick, then the meat, yolks of eggs boiled hard, and oyſters at the top; fill it with water; cover it: when it is taken out of the oven, pour in at the top, through a funnel, ſome good boiled gravy, thickened with a little cream and flour, and boiled up.

Veal Olive Pie.

MAKE the olives as directed in the receipt for making veal olives; put them into a cruſt; fill the pie with water: when baked, pour in ſome boiled gravy, thickened with a little cream and flour boiled together. It is a very good pie.

Calf's Head Pie.

CUT half a calf's head (firſt parboiled) into thin ſlices, ſeaſon with pepper and ſalt; lay it into a cruſt, with a little good gravy, ſome forced-meat balls, and the yolks of eggs boiled hard; bake it about an hour and a half, then cut off the lid; thicken ſome good gravy with a little flour; add ſome oyſters: ſerve it without a lid.

It may be ſerved with the lid on.

A French

A French Pie.

LAY a puff paſte half an inch thick at the bottom of a deep diſh or a mould; lay forced-meat round the ſide of the diſh; cut ſome ſweetbreads in pieces, three or four, according to the ſize the pie is intended to be; lay them in firſt, then ſome artichoke bottoms cut into four pieces each, then ſome cocks-combs (or they may be omitted) a few truffles and morells, ſome aſparagus tops, and freſh muſhrooms, if to be had, yolks of eggs boiled hard, and forced-meat balls; ſeaſon with pepper and ſalt; almoſt fill the pie with water, cover it, bake it two hours: when it comes from the oven pour in ſome rich veal gravy, thickened with a very little cream and flour.

Mutton or Graſs Lamb Pie.

TAKE the fat and ſkin from a loin, cut it into ſteaks, ſeaſon them well with pepper and ſalt; almoſt fill the diſh with water: puff paſte top and bottom.

Houſe Lamb Steaks.

MAKE a nice pie with the ſame ingredients.

Veniſon Paſty.

BONE a neck and breaſt of veniſon, ſeaſon them well with pepper and ſalt, put them into a pan, with part of a neck of mutton ſliced and laid over them, a glaſs of red wine; cover them with a coarſe paſte, bake it an hour or two, bake it in a puff-paſte; add a little more ſeaſoning and the gravy from the meat; let the cruſt at the bottom be half an inch thick, the top cruſt thicker. If the paſty is to be eat hot, pour a rich gravy into it when it comes from the oven; if cold, that is not neceſſary: ornament the lid as it is liked. The breaſt and ſhoulder makes a good paſty: it may be baked in raiſed cruſt. If the meat is not to be very tender, three hours will bake a middle-ſized paſty very well, and more of the flavour of the veniſon is retained than if firſt baked.

A Pork Pie

IS made in the ſame manner as beef or mutton pie.

A Cheſhire Pork Pie.

SKIN a loin of pork, and cut it into ſteaks; ſeaſon it with ſalt, nutmeg, and pepper: make a good cruſt; lay a layer of pork, then a layer of pippins pared and cored, and a little ſu-

gar, enough to ſweeten the pie, and then another layer of pork: put in half a pint of white wine, lay ſome butter on the top, and cloſe your pie: if your pie be large, it will take a pint of white wine.

A Hare Pie.

SEASON a hare (when cut into pieces) with nutmeg, pepper, and ſalt; jug it with half a pound of butter: it muſt do above an hour, cloſe covered, in a pot of boiling water: make forced-meat, to which add the liver bruiſed, and a glaſs of red wine; let it be high ſeaſoned, lay it round the inſide of a raiſed cruſt, put in the hare when cool, and add the gravy that comes from it, with ſome more rich gravy; put on the lid, bake it two hours.

A Rabbit Pie to be eat hot.

TAKE a couple of young rabbits, and cut them into quarters; take a quarter of a pound of bacon, and bruiſe it to pieces in a marble mortar, with the livers, ſome pepper, ſalt, a little mace, and ſome parſley cut ſmall, ſome chives, and a few leaves of ſweet baſil: when theſe are all beaten fine, make the paſte, and cover the bottom of the pie with the ſeaſoning; then put in the rabbits; pound ſome more bacon in a mortar, mix with it ſome freſh butter, and cover the rabbits with it, and over that lay ſome thin ſlices of bacon; put on the lid, and ſend it to the oven; it will take two hours baking: when it is done take off the lid, take out the bacon, and ſcum off the fat: if there is not gravy enough in the pie, pour in ſome rich mutton or veal gravy boiling hot.

A common Gooſe Pie.

MAKE a raiſed cruſt, quarter the gooſe, ſeaſon it well, lay it into the cruſt, half a pound of butter at the top cut into pieces; lay on the lid; bake it gently.

A rich Gooſe Pie.

BONE a gooſe and fowl, ſeaſon them very well; put the fowl into the gooſe, and ſome forced-meat into the fowl; put theſe into a raiſed cruſt, fill the corners with a little forced-meat; cut half a pound of butter into pieces, which lay on the top; cover; bake it well. Gooſe pie is eat cold.

Giblet

Giblet Pie.

CLEAN the giblets very well; put all but the liver into a ſaucepan, with ſome water, a little whole pepper, an onion, a little ſalt, and a bunch of ſweet herbs; let them ſtew till tender, cloſe covered; lay a puff paſte in the diſh; then a rump ſteak peppered and ſalted; then the giblets ſeaſoned, with the liver; add the liquor they were ſtewed in, cloſe the pie; bake it about two hours; when it is drawn pour in the gravy: the ſteak may be omitted.

A Dutch Pie

MAY be made as either of the gooſe pies, omitting the fowl; or with puff paſte.

A common Chicken Pie.

CUT a chicken or two into pieces; ſeaſon high with pepper and ſalt; puff paſte at the bottom of the diſh: ſtick on the chicken here and there a bit of butter; fill the diſh with water, cover it; bake it in a moderate oven. It may be made richer by putting in gravy inſtead of water.

A rich Chicken Pie.

LAY a puff paſte at the bottom of the diſh, and upon that round the ſide a thin layer of forced-meat. Seaſon high with pepper and ſalt two ſmall chickens cut into pieces; put ſome of the pieces into the diſh; then a ſweetbread or two cut into pieces, and well ſeaſoned, a few truffles and morells, ſome artichoke bottoms cut each into four pieces, then the remainder of the chickens, ſome forced-meat balls, yolks of eggs boiled hard, chopped a little, and ſtrewed over the top, a little water; cover the pie: when it comes from the oven pour in a rich gravy, thickened with a little flour and butter. If agreeable, add to the pie freſh muſhrooms, aſparagus tops, and cocks-combs.

N. B. The chickens are very excellent larded with bacon, and ſtuffed with ſweet herbs, pepper, nutmeg, and mace: they are only then ſlit down, and laid into the pie.

Pigeon Pie.

SEASON the pigeons extremely well, inſide and out, put a bit of butter into each; lay them in the diſh on a puff paſte, the breaſts downwards, the gizzards and livers all together in the middle of the diſh; put in ſome water, cloſe the pie, bake

it well; pour in ſome good gravy when it comes from the oven. A good rump-ſteak under the pigeons is a great addition.

A rich Pigeon Pie.

LAY puff paſte at the bottom of the diſh, ſeaſon the pigeons high; ſtuff the craws with forced-meat; lay them in the diſh, the breaſts downward; fill all the ſpaces with forced-meat balls, yolks of eggs boiled hard, aſparagus tops, artichoke-bottoms cut into pieces; cover it and bake it well: when it comes from the oven pour in ſome rich gravy. Stuffing the craws may be omitted, and every other addition but forced-meat balls and hard eggs.

A Vermicelli Pie.

TAKE four pigeons, ſeaſon them with a little pepper and ſalt, ſtuff them with a piece of butter, a few crumbs of bread, and a little parſley cut ſmall; butter a deep earthen diſh well, and then cover the bottom of it with two ounces of vermicelli; make a puff paſte, roll it pretty thick, and lay it on the diſh; then lay in the pigeons, the breaſts downward: put a thick lid on the pie, and bake it in a moderate oven; when it is enough, take a diſh proper for it to be ſent to table in, and turn the pie on it. The vermicelli is then on the top, and looks very pretty.

A Shropſhire Pie.

MAKE ſome good puff paſte, let the ſide cruſt be thick; cut two rabbits into pieces, two pounds of fat pork cut into little pieces; ſeaſon them with pepper and ſalt, cover the diſh with cruſt, lay in the rabbits, and mix the pork with them; take the livers of the rabbits, parboil and bruiſe them in a mortar, with a little fat bacon, ſome ſweet herbs, and a few oyſters; ſeaſon them with pepper, ſalt, and nutmeg; mix theſe up with the yolk of an egg into balls, lay them into different parts of the pie, with ſome artichoke bottoms cut into pieces, and ſome cocks-combs, a ſmall nutmeg grated, half a pint of red wine, and half a pint of water: bake it an hour and a half in a quick oven.

Ham and Chicken Pie.

CUT ſome ſlices, not too thin, from a ham that has been boiled, pepper them, lay them at the bottom of a diſh, on a good

good puff paſte, about half an inch thick; ſeaſon a fowl (firſt cut into four quarters) with a good deal of pepper, but a little ſalt; lay on the top ſome hard yolks of eggs, a few truffles and morells, and cover all with ſome more ſliced ham peppered; fill the diſh with gravy; cover it; let the cruſt be pretty thick; bake the pie well, and add to it ſome rich gravy when it is taken out of the oven. If to be eat cold omit the gravy.

To make a Yorkſhire Chriſtmas Pie.

MAKE a good ſtanding cruſt, the wall and bottom muſt be very thick; then take a turkey and bone it, a gooſe, a fowl, a partridge, and a pigeon; ſeaſon them well—Take half an ounce of cloves, half an ounce of black pepper, beat fine together, two large ſpoonfuls of ſalt; ſlit the fowls all down the back, and bone them; put the pigeon into the partridge, the partridge into the fowl, the fowl into the gooſe, and the gooſe into the turkey, which muſt be a very large one; ſeaſon them all well firſt, and lay them in the cruſt; caſe a hare, wipe it with a clean cloth, joint it and cut it to pieces, ſeaſon it and lay it cloſe on one ſide; on the other ſide woodcocks, or any ſort of game: let them be well ſeaſoned and laid cloſe; put four pounds of butter into the pie, and lay on a very thick lid: it muſt have a very hot oven, and will take four hours baking.

The cruſt will take a buſhel of flour.

Partridge Pie to be eat hot.

TAKE three brace of full-grown partridges, let them be truſſed in the ſame manner as a fowl for boiling; put into a marble mortar ſome eſchalots, and ſome parſley cut ſmall, the livers of the partridges, and twice the quantity of bacon; beat theſe together, and ſeaſon them with pepper, ſalt, and a blade or two of mace: when theſe are all pounded to a paſte, add to them ſome freſh muſhrooms, then raiſe the cruſt for the pie, and cover the bottom of it with the ſeaſoning; then lay in the partridges, but no ſtuffing in them; put the remainder of the ſeaſoning about the ſides and between the partridges; then ſtrew over them ſome pepper and ſalt, and a little mace, ſome eſchalots, ſome freſh muſhrooms, and a little bacon, beat fine in a mortar; lay a layer of it over the partridges, and ſome thin ſlices of bacon; put on the lid. It will take two hours and a half baking: when it is done take off the lid and the

ſlices

ſlices of bacon, and ſcum off the fat; put in a pint of rich veal gravy, and ſqueeze in the juice of an orange.

Partridge Pie to be eat cold.

TAKE ſix or eight young partridges, truſs and beat the breaſts very flat, ſinge and broil them upon a ſtove over a very clear charcoal fire; when they are cold lard them; beat ſome bacon in a mortar, and mix it with the livers, ſcalded and bruiſed; put ſome of this into the partridges; then make a ſeaſoning with ſome ſweet herbs, pepper, ſalt, nutmeg, mace, and ſome lemon-peel ſhred very fine: make a raiſed cruſt for the pie, and lay upon it a little of the ſtuffing of the livers of the partridges, over that a little of the ſeaſoning, and then lay in the partridges; ſtrew ſome of the ſeaſoning over them, then put among them ſome bits of butter, and a little bacon cut very fine, with a few leaves of ſweet-baſil, two or three bay-leaves, and a few freſh truffles: lay theſe amongſt the partridges, and over them a few very thin ſlices of bacon; put on the lid, and ſend it to the oven: it will take three hours baking, after which it muſt ſtand to be cold. This is the right French partridge pie.

A Woodcock Pie to be eat cold.

THIS pie is made very much like the partridge, only the entrails are made uſe of: when the woodcocks are picked, put the entrails by, and truſs them as for roaſting; make the breaſt-bone flat, and broil them over ſome clear charcoal: when they are cold lard them all over, then pound ſome bacon in a marble mortar, mix it with the livers of the woodcocks, which alſo bruiſe, with two or three leaves of ſweet-baſil; cut the entrails very ſmall, and mix them with the other ſeaſoning; raiſe the pie; lay at the bottom ſome of the ſtuffing, and put the reſt into the birds, putting between them ſome pounded bacon and freſh butter mixed together, with a very little mace, pepper, and ſalt: when the pie is almoſt filled, take a cutlet, cut quite round a fillet of veal, and over that ſome ſlices of bacon, cut very thin; then put on the lid: it ſhould ſtand three or four hours, according to the quantity of birds: when it comes out of the oven ſet it to cool.

The French are very fond of theſe cold pies; and indeed they are excellent. A pigeon pie made after this manner, the pigeons larded and ſtuffed, is very good.

FISH PIES.

Turbot Pie.

WHEN the turbot is waſhed, parboil it, and ſeaſon it with a little pepper, ſalt, cloves, mace, nutmeg, and ſweet herbs cut fine: when the paſte is made lay in the turbot, with ſome yolks of eggs boiled hard, a whole onion (which muſt be taken out when the pie is baked); lay a great deal of freſh butter on the top, and cloſe it up. It is good cold or hot.

Salmon Pie.

MAKE a good puff paſte, and lay it at the bottom of a diſh; take ſome of the middle part of a ſalmon and cut it into ſmall pieces; ſeaſon them with pepper, ſalt, cloves, and mace; lay ſome butter upon the paſte, then a layer of ſalmon, and then ſome more butter, till it is full: make a forced-meat with an eel chopt fine, ſome hard eggs, two or three anchovies, ſome marrow, and ſweet herbs, a little grated bread, and a few oyſters, ſome pepper, ſalt, and ſpice: make ſome gravy with the liquor the eels were boiled in: put on the lid.

Sole Pie.

TAKE two pounds of eels, boil them tender, pick the fleſh from the bones, put the bones into the liquor the eels were boiled in, with a blade of mace, and ſalt; let them boil till there is only a quarter of a pint of liquor, then ſtrain it; cut the fleſh of the eel very fine, with a little lemon-peel cut ſmall, a little ſalt, pepper, and nutmeg, a few crumbs of grated bread, parſley cut fine, and an anchovy; mix a quarter of a pound of butter and lay it in the diſh; cut the meat from a pair of large ſoles, and take off the fins; lay it on the forced-meat, then pour in the liquor the eels were boiled in, and cloſe the pie. A turbot-pie may be made the ſame way. The bones ſhould be boiled with a little ſpice, to make gravy to put into it.

Carp Pie.

SCALE, gut, and waſh a brace of carp very clean; take a large eel, ſkin it, boil it a little, and mince it; mix it with ſweet herbs, and the yolks of hard eggs, ſome anchovies, and a pint of oyſters cut very ſmall; ſeaſon with pepper, ſalt, mace; cloves,

cloves, and a little ginger, half a pound of butter, and the yolks of five hard eggs; work all together like a paſte; ſtuff the carp with this forced-meat, and put them into the pie; ſave the liquor the eel was boiled in, put in the eel bones, a little mace, whole pepper, an onion, ſome ſweet herbs, and an anchovy; boil it till there is about a pint, ſtrain it, and add to it a quarter of a pint of white wine, and a lump of butter rolled in flour; boil it up, and pour ſome of it into the pie; if there is any forced-meat left after ſtuffing the carp, make it into balls, and put it into the pie. Warm the reſt of the liquor, and pour into it when it is taken out of the oven.

Tench Pie.

LAY at the bottom of the diſh a layer of butter, then grate in ſome nutmeg, with pepper, ſalt, and mace; lay in the tench, cover them with ſome butter, and pour in ſome red wine and a little water, then put on the lid; when it comes from the oven, pour in melted butter, with ſome gravy in it.

Trout Pie.

TAKE a brace of trout, and lard them with eels; raiſe the cruſt, and lay a layer of freſh butter at the bottom; then make a forced-meat of trout, muſhrooms, truffles, morells, chives, and freſh butter; ſeaſon them with ſalt, pepper, and ſpice; mix theſe up with the yolks of two raw eggs; ſtuff the trout with this forced-meat, lay them in the pie, cover them with butter, put on the lid, and ſend it to the oven: have ſome good fiſh-gravy ready to pour into the pie when it is baked.

Eel Pie.

CUT the eels into pieces; ſeaſon them with pepper and ſalt, a very little dried ſage; put them into a puff paſte, fill the pie with water; butter it well.

Lobſter Pie.

BOIL a couple of lobſters, take them out of the ſhells; ſeaſon them with pepper, mace, and nutmeg, beat fine; bruiſe the bodies, and mix them with ſome oyſters (if in ſeaſon), cut fine a ſmall onion, a little parſley, and a little grated bread; ſeaſon with a little ſalt, pepper, ſpice, and the yolks of two raw eggs; make this into balls; then make ſome good puff paſte, butter the diſh, lay in the tails, claws, and balls, cover them with butter, pour in a little fiſh-cullis or gravy, cover

the

the pie; have a little fiſh-gravy to put into it when it is taken out of the oven.

Salt-Fiſh Pie.

LAY a ſide of ſalt-fiſh in water all night, and next morning put it over a fire in a pan of water till it be 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, take the crumb of two French rolls cut in ſlices, and boil it with a quart of new milk: break your bread very fine with a ſpoon, put it to your minced ſalt-fiſh, with a pound of melted butter, two ſpoonfuls 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.

Flounder Pie.

GUT and waſh ſome flounders clean, dry them in a cloth, juſt boil them, cut off the meat clean from the bones, lay a good cruſt over the diſh, and lay a little butter on the bottom, and on that the fiſh; ſeaſon with pepper and ſalt to your mind: boil the bones in the water your fiſh was boiled in, with a little bit of horſe-radiſh, a little parſley, a very little bit of lemon-peel, and a cruſt of bread: boil it till there be juſt enough liquor for the pie, then ſtrain it, and put it into your pie: put on the top cruſt, and bake it.

PATTIES.

Meat Patties.

THE tins ſhould be about the ſize of a ſmall tea-cup, but not ſo deep; lay puff paſte at the bottom, put in ſome forced-meat, and cover it with puff paſte; bake them a light brown, turn them out; five or ſeven make a ſide-diſh.

Or,

ADD to the forced-meat a little veal, or chicken minced, and a ſpoonful or two of gravy.

Or,

Or,

MINCE either veal or cold chicken, a little ſuet, a few ſprigs of parſley; ſeaſon with pepper, ſalt, and nutmeg; ſhake this over the fire with ſome veal gravy, a ſpoonful or two of cream, a little flour: fill the patties, which make in the following manner.—Lay puff paſte into the tins, rolled not too thick, mould them neatly round the edge, with no top cruſt, bake them; fill this cruſt juſt as it is going to table.

Fiſh Patties.

TAKE a male carp which has a milt, a tench, and a ſilver eel; boil them a little: take half a dozen oyſters, half-ſtew them, pick the fleſh from the bones of the fiſh, and beat it together in a mortar, with the milts of the fiſh, ſome mace, and ſome white wine; mix them well together: make ſome rich puff paſte, line the tins with it, then put in the forced-meat, with one oyſter and a bit of butter; put on the lid, and bake them.

Oyſter Patties.

TAKE ſix large oyſters, and a fine ſilver eel, pick the meat from the bones, beat it in a marble mortar, with ſome pepper, ſalt, two cloves, and as much mountain wine as will ſoften it; make ſome good puff paſte, take one of the oyſters, wrap it up in the forced-meat, and put to it a piece of butter; cloſe the patties, and bake them.

Lobſter Patties.

BREAK the lobſters after they are boiled, take the meat from the ſhells, pull the meat and claws into threads with a fork, bruiſe their bodies very fine, take a piece of butter; mix all together, and put them into rich butter, or rich puff paſte, then fry them.

Fried Patties.

TAKE ſome veal, according to the quantity that are to be made, cut it very ſmall; take ſix oyſters cut ſmall, and ſome crumbs of bread; mix the oyſter-liquor with the bread, and a little ſalt; when the ingredients are well mixed, put them into a ſtew-pan, with a piece of butter, and ſtir them for three or four minutes over the fire; make ſome very good puff paſte, roll it out, and cut it in little bits, the ſize of half a crown, ſome round, ſquare, and three-cornered; put a little of the forced-

forced-meat upon them, and turn them up at the edges, to keep the meat and gravy in; ſet on a frying-pan full of hog's lard, and fry them; it muſt be boiling hot.

PUDDINGS.

BOILED PUDDINGS.

IF the pudding is to be boiled in a cloth, ſee that it is very clean, dip it in hot water, and flour it well; if in a baſon, butter it; always mix the flour with a very little milk firſt, which will make the pudding ſmooth.

Beef Steak Pudding.

CUT a pound of ſuet very fine, mix it well with half a quartern of flour, add ſome ſalt, and mix it up into a ſtiff cruſt with cold water, roll it out; beat ſome rump ſteaks a little with a rolling-pin, put them into the cruſt, tie it up in a cloth; ſet on a pot of water, and when it boils, put in the pudding. If it is a large one, it will take five hours; the ſmalleſt requires two hours. Mutton chops or pigeons may be dreſſed in the ſame manner.

Veal Suet Pudding.

TAKE the crumb of a three-penny-loaf cut into ſlices, two quarts of milk, boiled and poured on the bread, one pound of veal-ſuet, melted down and poured in the milk; add to theſe one pound of currants, and ſugar to the taſte, half a nutmeg, ſix eggs, well mixed together; if baked, butter the diſh well. This does for baking or boiling.

Cabbage Pudding.

TAKE two pounds of beef-ſuet, as much of the lean part of a leg of veal; take a little cabbage and ſcald it, then bruiſe the ſuet, veal, and cabbage together in a marble mortar; ſeaſon them with mace, nutmeg, ginger, a little pepper, and ſalt; ſome green gooſeberries, grapes, or barberries—in winter, ſome verjuice; mix them all well together, with the yolks of four or five eggs well beat; wrap all up together in a green cabbage-leaf, tie it in a cloth; an hour will boil it.

Suet

Suet Pudding.

A pound of ſuet ſhred, a quart of milk, four eggs, two teaſpoonfuls of grated ginger, a little ſalt, and flour enough to make it a thick batter; boil it two hours: it may be made into dumplings; boil them half an hour.

A light Pudding.

BOIL a little nutmeg and cinnamon in a pint of new milk, take out the ſpice; beat eight yolks and four whites of eggs, a glaſs of ſweet mountain, a little ſalt and ſugar; mix a ſpoonful of flour very ſmooth in a little of the milk, then put all together, with the crumb of a halfpenny roll grated; tie this in a thick cloth, boil it an hour; ſerve it with butter melted, and wine and ſugar poured over it.

Batter Pudding.

A pint of milk, four eggs, four ſpoonfuls of flour, half a grated nutmeg, a little ſalt; tie the cloth very cloſe, boil it three quarters of an hour.—Melted butter.

N. B. Batter puddings muſt always be tied cloſe; bread puddings looſe.

A Spoonful Pudding.

A ſpoonful of milk, a little nutmeg, ginger, and ſalt, a ſpoonful of flour, an egg; mix it well all together, and boil it in a pudding diſh.

Haſty Pudding.

TAKE a pint of cream, and the ſame quantity of milk, a little ſalt, and ſweeten it with loaf ſugar; make it boil; then put in ſome fine flour, keep it conſtantly ſtirring while the flour is put in, till it is thick enough, and boiled enough; pour it out, and ſtick the top full of little bits of butter. It may be eat with ſugar or ſalt.

Another.

TAKE an egg, and break it into ſome flour, work it up to a ſtiff paſte, then mince it very ſmall; put on a quart of milk to boil, put in the minced paſte, with a little ſalt, ſome beaten cinnamon, ſugar, and a piece of butter; keep it ſtirring all one way till it is thick.

To make an Oatmeal Pudding after the New-England Manner.

TAKE a pint of whole oatmeal, ſteep it in a quart of boiled milk over-night; in the morning take half a pound of beef-ſuet ſhred fine, and mix with the oatmeal and milk ſome grated nutmeg, and a little ſalt, with the yolks and whites of three eggs, a quarter of a pound of currants, a quarter of a pound of raiſins, and as much ſugar as will ſweeten it; ſtir it well together, tie it pretty cloſe, and boil it two hours,—Sauce, melted butter.

Cuſtard Pudding.

BOIL a piece of cinnamon in a pint of thin cream; a quarter of a pound of ſugar; when cold, add the yolks of five eggs well beaten; ſtir this over the fire till pretty thick, it muſt not boil; when quite cold, butter a cloth well, duſt it with flour, tie the cuſtard in it very cloſe, boil it three quarters of an hour; when it is taken up, put it into a baſon to cool a little; untie the cloth, lay the diſh on the baſon, turn it up; if the cloth is not taken off carefully, the pudding will break; grate over it a little ſugar.—Melted butter and a little wine in a boat.

Quaking Pudding.

BOIL a quart of cream; when almoſt cold, put to it four eggs that have been beaten very well, a ſpoonful and a half of flour, ſome nutmeg and ſugar; tie it cloſe in a buttered cloth, boil it an hour, turn it out with care.—Melted butter and a little wine and ſugar poured over it.

Bread Pudding.

POUR a pint of boiling milk upon the crumb of a penny loaf grated, and two ounces of butter; a little ſugar and nutmeg; when cold, add four eggs beaten; mix well all together, boil it an hour; if agreeable, add half a pound of currants picked and waſhed.—Melted butter, a little ſugar, and white wine.

Common Rice Pudding.

BOIL a quarter of a pound of rice in a cloth, leave it room to ſwell; when it has boiled an hour, untie it, and ſtir in a quarter of a pound of butter, ſome nutmeg, and ſugar; tie it up, and boil it another hour; pour melted butter over it.

Or,

BOIL a quarter of a pound of rice, and half a pound of raiſins, two hours; throw over it grated nutmeg, ſugar, and melted butter.

A fine boiled Rice Pudding.

TAKE a quarter of a pound of flour of rice, put it over the fire in a pint of milk, and keep it conſtantly ſtirring, that it may not ſtick nor burn to the ſaucepan; when it is of a proper thickneſs, take it off, put it into an earthen pan, and put to it half a pound of butter while it is hot enough to melt it, but not to oil; put to it half a pint of cream, or milk, the yolks of eight eggs, the whites of two, with ſugar to ſweeten it, the peel of a lemon grated (grate it off with the lumps of ſugar) then put it into china cups, and boil them; pour over them melted butter, with a little white wine and ſugar.

Tanſey Pudding.

PUT as much boiling cream to four Naples biſcuits grated as will wet them; when cold, add four yolks of eggs, ſome juice of ſpinach, and a very little tanſey-juice; it muſt be coloured a light green; a little ſugar; ſtir all over a ſlow fire till it thickens; when cold, tie it cloſe in a cloth buttered and floured; boil it three quarters of an hour; put it into a baſon, let it ſtand a little, turn it out with care; pour round it melted butter and ſugar.

Almond Pudding.

STRAIN two eggs well beaten into a quart of cream, a penny-loaf grated, one nutmeg, ſix ſpoonfuls of flour, half a pound of almonds blanched and beaten fine, half a dozen bitter almonds; ſweeten with fine ſugar; add a little brandy; boil it half an hour; pour round it melted butter and wine; ſtick it with almonds blanched and ſlit.

Sago Pudding.

BOIL two ounces of ſago in one pint of milk, till tender; when cold, add five eggs, two Naples biſcuits, a little brandy, ſugar to the taſte; boil it in a baſon.—Melted butter and a little wine and ſugar.

Calf's Foot Pudding.

TAKE four feet, boil them tender; pick the niceſt of the

meat from the bones, and chop it very fine; then add the crumb of a penny-loaf grated, a pound of beef-ſuet ſhred ſmall, half a pint of cream, ſeven eggs, a pound of currants, four ounces of citron cut ſmall, two ounces of candied orange-peel cut like ſtraws, a nutmeg, a large glaſs of brandy; butter the cloth and flour it; tie it cloſe; it ſhould boil three hours.

Biſcuit Pudding.

POUR a pint of boiling cream or milk over three penny Naples biſcuits grated; cover it cloſe; when cold, add the yolks of four eggs, two whites, nutmeg, a little brandy, half a ſpoonful of flour, ſome ſugar; boil this one hour in a china baſon; ſerve it with melted butter, wine, and ſugar.

A Prune Pudding.

MIX four ſpoonfuls of flour into a quart of milk, ſix eggs, only three of the whites, a little ſalt, two tea-ſpoonfuls of beaten ginger, a pound of prunes; tie it in a cloth; boil it an hour.—Damſons may be uſed inſtead of prunes, but then ſugar muſt be added.

A very good common Pudding, with Currants.

A POUND of currants, a pound of ſuet, five eggs, four ſpoonfuls of flour, half a nutmeg, a tea-ſpoonful of ginger, a little powder ſugar, a little ſalt; boil this three hours.

An excellent Plum Pudding.

ONE pound of ſuet, the ſame of currants, the ſame of raiſins ſtoned, the yolks of eight eggs, the whites of four, the crumb of a penny-loaf grated, one pound of flour, half a nutmeg, a tea-ſpoonful of grated ginger, a little ſalt, a ſmall glaſs of brandy; beat the eggs firſt, mix them with ſome milk; by degrees add the flour and other ingredients, and what more milk may be neceſſary; it muſt be very thick and well ſtirred; boil it five hours.

A Hunting Pudding.

MIX a pound of flour with a pint of cream, and eight eggs that have been well beaten, a pound of beef-ſuet, the ſame of currants, half a pound of raiſins ſtoned and chopped, two ounces of candied citron, two ounces of candied orange cut ſmall, a nutmeg, and a glaſs of brandy; boil this four hours.

Apple Pudding.

MAKE a puff paſte, roll it near half an inch thick; pare and core the apples, fill the cruſt; grate a little lemon-peel, (and a little lemon-juice in winter, it quickens the apple) put in ſome ſugar, cloſe the cruſt, tie it in a cloth; a ſmall pudding will take two hours boiling, a large one three or four.

New-College Pudding.

A two-penny loaf grated, four ounces of beef-ſuet ſhred, and four ounces of marrow, ſix ounces of ſcalded currants, four of fine ſugar, half a nutmeg, a little ſalt, the yolks of ſix eggs, the whites of three, a little brandy; mix all well, and boil the pudding half an hour; melted butter, wine, and ſugar: ſweetmeats may be added.

Duke of Buckingham's Pudding.

HALF a pound of ſuet chopped fine, a quarter of a pound of raiſins ſtoned and chopped, two eggs, a little nutmeg and ginger, two ſpoonfuls of flour, a little ſugar to the taſte; tie it cloſe, boil it four hours at leaſt; ſerve it with melted butter, ſack, and ſugar.

Duke of Cumberland's Pudding.

FLOUR, grated apple, currants, chopped ſuet, ſugar, of each ſix ounces; ſix eggs, a little nutmeg and ſalt; boil it two hours at leaſt; melted butter, wine, and ſugar.

An Herb Pudding.

TAKE a quart of grotts, ſteep them in warm water half an hour; take a pound of hog's lard, cut it in little bits; take of ſpinach, beets, parſley, and leeks, a handful of each, three large onions chopped ſmall, three ſage-leaves cut fine; put in a little ſalt, mix all well together, and tie it cloſe. It will require to be taken up in boiling, to looſen the ſtring a little.

A Spinach Pudding.

TAKE a quarter of a peck of ſpinach, pick and waſh it clean, put it into a ſaucepan with a little ſalt, cover it cloſe, and boil it tender; throw it into a ſieve to drain, and then cut it ſmall; beat up ſix eggs, and mix them with half a pint of cream or milk, 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 ſaucepan the ſpinach was ſtewed in; keep it ſtirring

ring till it begins to be thick, then wet the pudding-cloth, and flour it well; tie it up, and boil it an hour; turn it into a diſh, and pour over it melted butter, with a little Seville orange ſqueezed in it, and ſugar.

A boiled Lemon Pudding.

TAKE two large lemons, pare them thin, and boil them in three waters till they are tender; then beat them in a mortar to a paſte; grate a penny loaf into the yolks and whites of four eggs well beaten, half a pint of milk, and a quarter of a pound of ſugar; mix all theſe well together; put it into a wooden diſh well buttered, and boil it half an hour.

DUMPLINGS.

Suet Dumplings, with Currants.

A PINT of milk, four eggs, a pound of ſuet, a pound of currants, a little ſalt and nutmeg, two tea-ſpoonfuls of ginger, what flour will make it into a light paſte; when the water boils, make the paſte into dumplings, rolled with a little flour, the ſize of a gooſe egg; throw them into the water, move them gently, to prevent their ſticking: a little more than half an hour will boil them.

Norfolk Dumplings.

MAKE a batter with a pint of milk, two eggs, a little ſalt, and ſome flour; drop this in little quantities into a pan of boiling water; they will be done in three minutes; throw them into a ſieve or cullender, to drain.

Raſpberry Dumplings.

MAKE a good puff paſte; roll it; ſpread over it raſpberry jam; roll it up, and boil it a good hour; cut it into five ſlices; pour melted butter in the diſh; grated ſugar round.

Pennyroyal Dumplings.

THE crumb of a penny-loaf grated, three quarters of a pound of beef-ſuet, the ſame of currants, four eggs, a little brandy, a little thyme and pennyroyal, a handful of parſley ſhred;

ſhred; mix all well, roll them up with flour; put them into cloths: three quarters of an hour boils them.

Yeaſt Dumplings.

A POUND of flour, a ſpoonful of yeaſt, a little ſalt; make this into a light paſte, with warm water; let it lie near an hour; make it into balls, put them into little nets; when the water boils, throw them in; twenty minutes will boil them: keep them from the bottom of the pan, or they will be heavy.

Apple Dumplings.

PARE the apples, and core them whole; fill them with marmalade, or ſugar; make a hole in a piece of puff paſte, lay in an apple, put another piece of paſte at the top, cloſe it round the apple; put them into cloths; boil them three quarters of an hour.

Pigeon Dumplings.

SEASON them well; put them ſingly into a piece of puff paſte, rolled half an inch thick; tie them in cloths: boil them two hours.

Hard Dumplings.

MIX ſome flour with mild ſmall beer, or water, and a little ſalt, as for paſte; roll them in balls rather bigger than an egg; when the water boils put them in; half an hour will boil them; currants may be added; they are good boiled with beef. They are eat either with cold or melted butter.

A Scotch Dumpling.

MAKE a paſte of oatmeal and water, put in the middle of it a haddock's liver, ſeaſon it well with pepper and ſalt, and boil it in a cloth; it eats very well.

BAKED PUDDINGS.

Yorkſhire Pudding baked under Meat.

A QUART of milk, three eggs, a little ſalt, ſome grated ginger, and flour enough to make it as a batter pudding; put it into a ſmall tin dripping-pan, of a ſize for the purpoſe;

purpoſe; put it under beef, mutton, or veal, while roaſting; when brown cut it into four or five lengths, and turn it, that it may brown on the other ſide.

Bread Pudding.

BOIL one pint of milk, with a bit of lemon-peel; when it has boiled, take out the peel, and ſtir in a quarter of a pound of butter, ſome nutmeg, and ſugar; when the butter is melted, pour it over four ounces of grated bread; cover it; when cold, add three eggs well beaten; butter a diſh, and pour this in juſt as it goes to the oven.

A plain Pudding.

TAKE a pint of milk, boil in it three laurel-leaves, a little grated lemon-peel, and a bit of mace; then ſtrain it off, and with a little flour make it into a pretty thick haſty pudding; then ſtir into it a quarter of a pound of butter, two ounces of ſugar, half a ſmall nutmeg grated, five yolks and three whites of eggs; beat them well up all together; pour it into a diſh and bake it.

Common Whole-Rice Pudding.

TO half a pound of whole-rice waſhed, add three pints of milk, a quarter of a pound of butter cut into bits, ſome cinnamon, ſugar, and grated nutmeg; an hour and a half will bake it.

Ground-Rice Pudding.

TO ſix ounces of rice, one quart of milk; ſtir this over the fire till thick; take it off, put in a piece of butter the ſize of a walnut; when juſt cold, add eight yolks of eggs, four whites, well beaten; raſp the peel of a lemon, and put to it ſome ſugar with the juice, then mix all together; puff paſte at the bottom of the diſh: half an hour bakes it.

Or,

FOUR ounces of butter, four of ſugar, four yolks of eggs, two whites, the juice and rind of a lemon, five or ſix ſpoonfuls of milk, two of rice; ſtir all over the fire: bake it with or without puff paſte.

Rice Pudding, with Currants.

BOIL three quarters of a pound of ground-rice in three pints of milk, till thick; then add one pound of beef-ſuet ſhred,

one pound of currants, the crumb of a penny-loaf grated, a quarter of a pound of ſugar, one nutmeg, a little ſweet mountain or brandy: one hour will bake it.

Tanſey Pudding.

BEAT twelve yolks, and four whites of eggs; put to them one quart of cream; colour this with the juice of ſpinach, and a little tanſey; a little ſalt, ſome nutmeg, a handful of flour; about half an hour will bake it: a briſk, but not a ſcorching oven. Garniſh with quartered Seville oranges, and candied peel.

Almond Pudding.

PUT one pint of milk ſcalding hot to half a pound of beef-ſuet ſhred, almoſt a penny-loaf grated, half a pound of ſweet almonds blanched and beaten, and a few bitter; when cold, add four yolks of eggs, two whites, a little ſugar, nutmeg, and ſalt, ſome candied orange and lemon-peel ſliced; mix all together; put it into a diſh when going to the oven: about three quarters of an hour will bake it.

Vermicelli Pudding.

BOIL two ounces of Vermicelli in a pint of new milk, till ſoft, with a little cinnamon; when cold, add a quarter of a pint of good cream, five yolks of eggs, a quarter of a pound of butter, a little ſugar; bake it.

Cumberland Pudding.

MAKE a pint of milk into a thick haſty pudding; when almoſt cold, ſtir in a quarter of a pound of butter, four eggs, ſome ſugar, nutmeg, and grated ginger, a good ſpoonful of brandy; butter the diſh: one hour will bake it. A quarter of a pound of currants may be added.

French Pudding.

TAKE twelve eggs, beat them well (leave out half the whites) one pound of melted butter, one pound of ſugar beat very fine, a nutmeg grated, the peel of one Seville orange, the juice of one and a half: the butter and ſugar to be well mixed together, and the nutmeg and peel to be mixed ſeparate: put them together in a diſh, with a thin cruſt at the bottom.

Apple Pudding.

SCALD ten or twelve large apples, or codlings, pulp them, when

when peeled, through a ſieve; ſtir in a quarter of a pound of butter, half a pound, or more, of ſugar beaten and ſifted, the rind of a lemon or orange grated, and the juice, the yolks of five eggs, a little cream; bake it with a puff paſte.

Green Codling Pudding.

GREEN ſome codlings as for a tart, rub them through a ſieve, with as much juice of ſpinach or beets as will make the pudding green; four eggs well beaten, with near half a pound of butter, half the crumb of a penny-loaf, a little brandy, and lemon-juice, if the codlings are not ſharp; puff paſte round the diſh: half an hour will bake it.

Gooſeberry Pudding.

RUB a pint of green gooſeberries that are ſcalded through a ſieve; put to them half a pound of ſugar, the ſame of butter, two or three Naples biſcuits, four eggs well beaten; mix it well: bake it half an hour.

Apricot Pudding.

PARE ten or twelve apricots, ſcald, ſtone, and bruiſe them; put a pint of boiling cream to the crumb of a penny-loaf grated; when cold, add the yolks of four eggs, ſugar to the taſte, a little brandy; bake it half an hour, with puff paſte.

Millet Pudding.

SPREAD a quarter of a pound of butter at the bottom of a diſh; lay into it ſix ounces of millet, a quarter of a pound of ſugar: when going to the oven pour over it three pints of milk.

Carrot Pudding.

SCRAPE three or four carrots very ſmall, mix them with the crumb of two penny-loaves grated; pour over this a quart of boiling cream; when cold, add ſeven yolks of eggs, four whites well beaten, a quarter of a pound of ſugar, a very little ſalt, ſome nutmeg, a little brandy: bake it an hour, with puff paſte.

Another.

MAKE a cuſtard with a pint of milk and four eggs; mix it with four ſpoonfuls of boiled carrots that have been rubbed through a ſieve, two ounces of almonds blanched and beat fine in a mortar, a quarter of a glaſs of brandy, ſome citron, with candied

candied orange and lemon-peel cut into long ſlips: half an hour will bake it. Boil four laurel-leaves and a bit of lemon-peel in the cuſtard.

Sippet Pudding.

CUT a penny-loaf exceedingly thin; lay a layer of it in the bottom of a diſh, and a layer of marrow or beef-ſuet, a layer of currants, then bread; ſo till the diſh is full; mix four eggs with a quart of cream, a nutmeg, a quarter of a pound of ſugar: bake it half an hour.

Bread and Butter Pudding.

CUT a penny-loaf into thin ſlices of bread and butter; lay ſome of them into a diſh buttered, then a few currants, bread and butter, and ſo on, in layers; beat four eggs, put them into a pint of milk, a little nutmeg, ſome ſugar: half an hour will bake it.

Potato Pudding.

MASH a pound of boiled potatoes, the mealy ſort; put to them a quarter of a pound of butter, the yolks of four eggs, one white, ſugar to the taſte, a little brandy, ſome nutmeg, a quarter of a pint of cream, a little orange-peel and citron cut thin; bake it half an hour: a puff paſte.

Bean Pudding.

BOIL the beans, take off the huſks, maſh them, and add the other ingredients as for the potato pudding.

Quince Pudding.

TAKE ſome quinces and ſcald them till they are ſoft, then pare them very thin; put to them ſome ſugar, ginger powdered, and a little cinnamon; beat up the yolks of four eggs, and mix them with a pint of cream; put it to the quinces, and beat all up well together; it muſt be made pretty thick with the quinces. A pudding may be made in this manner with apricots, apples, or white pear-plumbs.

French Barley Pudding.

TO a quart of cream put ſix eggs well beaten, but only three of the whites; then ſeaſon it with ſugar, nutmeg, a little ſalt, ſome orange-flower water, and a pound of melted butter; mix with it ſix handfuls of French barley, boiled tender in milk; butter a diſh, put it in and bake it.

Ratafia

Ratafia Pudding.

TAKE five freſh laurel leaves, and let them boil in a quart of cream; take the leaves out when the cream has once boiled, and put in a pound of Naples biſcuit; add to theſe half a pound of butter, a glaſs of ſack, ſome grated nutmeg, and a very little baſket-ſalt; when the ingredients are mixed, take it off and cover it up, and let it cool by degrees; then blanch two ounces of ſweet almonds, beat them to a paſte, and beat up the yolks of five eggs, and as the cream cools put in the eggs and almonds; mix them all well together, put it into a diſh, grate over it ſome fine ſugar, ſend it to the oven: half an hour will bake it.

A light baked Pudding.

TAKE eight eggs, beat them well, then mix them with half a pound of butter, half a pound of loaf ſugar, and ſome grated nutmeg; ſet theſe on the fire till thick, then put it into a baſon to cool; roll a good puff paſte very thin round a diſh, put in the pudding, and bake it in a moderate oven: half an hour will bake it.

Lemon Pudding.

GRATE two Naples biſcuits, and the rind of two lemons; add the juice of one, half a pound of melted butter, half a pound of ſugar, the yolks of ten eggs, five whites, half a pint of cream; puff paſte round the diſh: bake it about three quarters of an hour.

An exceeding fine Lemon Pudding.

EIGHT ounces of butter, eight ounces of ſugar, three middling lemons; the lumps of ſugar muſt rub off all the rind; put them into the ſaucepan to the butter; take the juice of the lemons, and put it, with a cup of water, to the reſt of the ingredients; ſet it over the fire to ſimmer till it is thick, keep it ſtirring; then take eight eggs, only four whites, beat them well; put all, well mixed, into a diſh, with ſome puff paſte round it: half an hour will bake it.

N. B. The eggs muſt not be mixed with the reſt of the ingredients till they are cold.

Orange Pudding.

POUR boiling water on the peel of three Seville oranges, let it ſtand a little, then beat them in a mortar; add ſix ounces of

of ſifted ſugar, half a pound of melted butter, the juice of one orange and one lemon, the yolks of twelve eggs; puff paſte round the diſh: bake it half an hour.

To make an Orange Pudding, after the New-England Manner.

SQUEEZE the juice of three Seville oranges on half a pound of lump ſugar; take the yolks of ten eggs, well beaten; melt a full half pound of butter thick; mix theſe well together with a quarter of a pound of blanched almonds well beaten, with a little orange-flower water, the peel of one of the oranges grated; put a thin cruſt at the bottom of the diſh.

Marrow Pudding.

POUR a pint of cream on the crumb of a penny-loaf grated, a pound of marrow ſliced, four eggs, ſugar and nutmeg to the taſte, two ounces of ſliced citron: three quarters of an hour will bake it: add currants, if agreeable.

Italian Pudding.

GRATE the crumb of a penny French roll, put to it a pint of cream, ten eggs beaten, a nutmeg, twelve pippins ſliced, a little red wine, orange-peel ſliced, ſugar to the taſte: bake it half an hour.

Sago Pudding.

BOIL two ounces of ſago, with ſome cinnamon, and a bit of lemon-peel, till it is ſoft and thick; grate the crumb of a halfpenny-roll, put to it a glaſs of red wine, four ounces of chopped marrow, the yolks of four eggs well beaten, ſugar to the taſte: when the ſago is cold, put theſe ingredients to it; mix all well together; bake it with a puff paſte: when it comes from the oven, ſtick over it citron cut into pieces, and almonds blanched and cut into ſlips.

Sweetmeat Pudding.

SLICE thin of orange, lemon-peel, and citron, an ounce each; lay them at the bottom of a diſh on puff paſte; put to them half a pound of melted butter, ſeven yolks and two whites of eggs, five ounces of ſugar; pour this into the diſh when going to the oven: a little more than half an hour will bake it.

Little

Little Citron Puddings.

THE yolks of three eggs beaten, half a pint of cream, one ſpoonful of flour, two ounces of citron cut thin, ſugar to the taſte; put this into large cups buttered; bake them in a pretty quick oven; turn them out.

New-College Pudding fried.

ONE penny loaf grated, half a pound of beef-ſuet ſhred, one pound of currants, half a nutmeg, a little ſalt, two ſpoonfuls of cream or milk, two or three eggs; it muſt be near as ſtiff as a paſte; make this into rolls in the ſhape of an egg; fry them gently over a clear fire, in near half a pound of melted butter; let them be of a nice brown all over. For ſauce—butter, wine, and ſugar; if agreeable, add ſweetmeats. This will make about half a dozen.

Lady Sunderland's Puddings.

A PINT of cream, eight eggs, leave out three whites, five ſpoonfuls of flour, and half a nutmeg; when they are going to the oven, butter ſmall baſons, fill them half full, bake them half an hour, grate ſome ſugar over them. For ſauce—melted butter, wine, and ſugar. When they are baked, turn them out of the baſons, and pour ſome of the ſauce over them.

FRITTERS.

To make Water Fritters.

THE batter muſt be very thick; take five or ſix ſpoonfuls of flour, a little ſalt, a quart of water, the yolks and whites of eight eggs well beat, with a little brandy; ſtrain them through a hair ſieve, and mix them with the other ingredients; the longer they are made before they are fried the better: juſt before they are fried, melt half a pound of butter, and beat it well in. The beſt thing to fry them in is lard: do not turn them.

Common Fritters.

THREE quarters of a pint of ale, not bitter, three eggs, as much flour as will make it thicker than a batter pudding, a

little nutmeg, and ſugar; let this ſtand ſix or eight minutes: drop them with a ſpoon into a pan of boiling lard, drain them, grate ſugar over them: eat them with melted butter, wine, and ſugar.

Plain Fritters.

PUT a pint of boiling cream, or milk, to the crumb of a penny-loaf grated; mix it very ſmooth; when cold, add the yolks of five eggs, near a quarter of a pound of ſifted ſugar, ſome nutmeg grated; fry them in hog's lard; pour melted butter, wine, and ſugar, into the diſh. Currants may be added.

Cuſtard Fritters, a pretty Diſh.

BEAT the yolks of eight eggs, with one ſpoonful of flour, half a nutmeg, a little ſalt, and brandy; add a pint of cream; ſweeten this, and bake it in a ſmall diſh; when cold cut it into quarters; dip them in batter made of half a pint of cream, a quarter of a pint of milk, four eggs, a little flour, a little ginger grated; fry them a light brown, in good lard or dripping: ſerve them hot; grate ſugar over them.

Clary Fritters.

BEAT two eggs very well, with one ſpoonful of brandy, the ſame of cream, two ſpoonfuls of flour, ſome nutmeg, ſifted ſugar to the taſte; waſh and dry the clary-leaves, dip them in the batter; fry them in lard: eat them with Seville orange and melted butter.

Vine-Leaf Fritters.

TAKE a quarter of a pint of brandy, a little white wine, ſome raſped lemon-peel, and a ſpoonful of powdered ſugar; mix theſe well together in a ſoup-plate, then take ſome ſmall freſh vine-leaves, cut the ſtalks very cloſe, and put the leaves into this mixture: mix up ſome white wine and flour into a moderate thick batter; put on a ſtew-pan, with a great deal of butter in it; when it is boiling hot drop in the fritters, take a leaf out of the brandy for every fritter: when they are a fine brown, ſtrew them with ſugar, and glaze them with a ſalamander: ſend them up hot.

Apple Fritters.

PARE ſome ſmall apples; core and ſlice them; make a batter with three eggs, a little grated ginger, near a pint of cream

or

or milk; a glaſs of brandy, a little ſalt, and flour enough to make it thick; put in the apples; fry them in lard.

Apple Fritters without Milk or Eggs.

LET the apples be quartered, cored, and ſliced; mix a gill of brandy, the ſame of mountain, ſome grated lemon-peel, pounded cinnamon, and ſugar to the taſte; mix theſe well; fry them in lard.

Tanſey Fritters.

POUR a pint of boiling milk on the crumb of a penny-loaf grated; when cold, add a ſpoonful of brandy, ſugar to the taſte, the rind of half a lemon, the yolks of four eggs, ſpinach and tanſey-juice to colour it; mix this over the fire, with a quarter of a pound of butter, till thick; let it ſtand near three hours; drop this, a ſpoonful to a fritter, into boiling lard.

Raſpberry Fritters.

GRATE two Naples biſcuits, or the crumb of a French roll; put to either a pint of boiling cream; when this is cold, add to it the yolks of four eggs well beaten; beat all well together with ſome raſpberry juice; drop this into a pan of boiling lard, in very ſmall quantities; ſtick them with blanched almonds ſliced.

Currant Fritters without Eggs.

HALF a pint of ale, not bitter; ſtir into it flour to make it pretty thick, a few currants; beat this up quick; have the lard boiling; throw in a large ſpoonful at a time.

Rice Fritters.

TAKE a quarter of a pound of rice, boil it in milk till it is pretty thick, then mix it with a pint of cream, four eggs, ſome ſugar, cinnamon, and nutmeg, ſix ounces of currants waſhed and picked, a little ſalt, and as much flour as will make it a thick batter; fry them in little cakes in boiling lard. The ſauce—white ſugar and butter.

Carrot Fritters.

TAKE two or three boiled carrots, beat them with a ſpoon till they are a ſmooth pulp; put to every carrot two or three eggs, a little nutmeg; to three carrots put a handful of flour; wet them with cream, milk, or ſack; add to them as much ſugar as will ſweeten them; beat them well half an hour, and

fry

fry them in boiling lard; ſqueeze over them a Seville orange, and ſhake ſome fine ſugar over them.

Pats de Putain.

CUT ſome candied lemon-peel very fine, put a ſtew-pan on the fire with ſome water or milk in it, a little ſalt, a piece of freſh butter as big as a walnut, and a little lemon-peel cut very ſmall; let this boil ſome time over a ſtove; then put in two handfuls of flour, ſtir it immediately with the utmoſt ſtrength, and make it into a good paſte; then take it off, and work in a dozen eggs, two and two at a time; then ſet it by in a diſh; ſet on a large ſtew-pan, with a good quantity of hog's lard; when it is melted very hot, dip in the handle of the ſkimmer, and form the fritters; fry them brown, and put them into a hot diſh; pour on them ſome orange-flower water, and ſhake over them ſome ſugar.

Point de jour Fritters.

TAKE a glaſs of mountain, and a large ſpoonful of brandy; mix two handfuls of flour to ſome milk luke-warm, with the brandy and wine, and work it into a paſte; beat up the whites of four eggs to a froth, and mix them with the batter; then add to them half an ounce of candied citron-peel, half an ounce of freſh lemon-peel grated, ſome ſalt, and ſugar; let it be all well beat up together; then ſet on a ſmall deep ſtew-pan with a good quantity of hog's lard; when it is boiling hot drop in ſome of the batter through a tin funnel made on purpoſe, with a large body and three pipes; hold the funnel over the boiling lard, and pour the batter through it with a ladle; it is to be kept moving over the pan till all is run out; this from the three ſtreams ſhapes the fritters: when the batter is all out, turn the fritters, for they are ſoon brown; then put one at a time upon a rolling-pin, and they will be the ſhape of a rounded leaf, which is the proper ſhape of theſe fritters: there is great nicety required in making them; they are an elegant diſh: when the firſt is made, it ſhould be a pattern for the reſt; if it is too thick, pour in the leſs batter for the next; if too thin, a little more; but this is ſeldom the caſe. The ſtew-pan ſhould not be broader than a plate: the lard muſt be very fine, and boiling hot.

Chicken Fritters.

SET on a ſtew-pan with ſome new milk, as much flour of rice

rice as will be wanted to make it of a tolerable thickneſs; beat three or four eggs, the yolks and whites together, and mix them well with the rice and milk; add to them a pint of rich cream; ſet it over a ſtove, ſtir it well; put in ſome powder ſugar, ſome candied lemon-peel cut ſmall, and ſome freſh-grated lemon-peel cut very ſmall; then take all the white meat from a roaſted chicken, pull it into ſmall ſhreds, put it to the reſt of the ingredients, and ſtir it all together; then take it off; it will be a very rich paſte; roll it out, and cut it into ſmall fritters; fry them in boiling lard: ſtrew the bottom of the diſh with fine ſugar powdered: put in the fritters, and ſhake ſome ſugar over them.

Bilboquet Fritters.

BREAK five eggs into two handfuls of fine flour, put milk enough to make it work well together; then put in ſome ſalt, and work it again; when it is well made, put in a tea-ſpoonful of powder of cinnamon, the ſame quantity of lemon-peel grated, and half an ounce of candied citron cut very ſmall with a penknife; put on a ſtew-pan, rub it over with butter, and put in the paſte; ſet it over a very gentle fire on a ſtove, and let it be done very gently, without ſticking to the bottom or ſides of the pan; when it is in a manner baked, take it out and lay it on a diſh: ſet on a ſtew-pan with a large quantity of lard; when it boils cut out the paſte the ſize of a finger, and then cut it acroſs at each end, which will riſe and be hollow, and have a very good effect; put them into the boiling lard: there muſt be great care taken in frying them, as they riſe ſo much. When they are done, ſift ſome ſugar on a warm diſh, lay on the fritters, and ſift ſome more ſugar over them.

German Fritters.

TAKE ſome well-taſted criſp apples, pare, quarter, and core them; take the core quite out, and cut them in round pieces; put into a ſtew-pan a quarter of a pint of French brandy, a table ſpoonful of fine ſugar powdered, and a little cinnamon; put the apples into this liquor, and ſet them over a very gentle ſtove, ſtirring them often, but not to break them; ſet on a ſtew-pan with ſome lard; when it boils, drain the apples, dip them in ſome fine flour, and put them into the pan, they will be brown and very good; ſtrew ſome ſugar over a diſh, and ſet it on the fire, lay in the fritters, ſtrew a little

ſugar over them, and glaze them over with a red-hot ſalamander.

Lard Fritters.

A handful of flour, as much lard, nine or ten eggs well beat and ſtrained, ſome cloves, mace, nutmeg, and ſugar, beat fine, ſtir all well together; fry them quick, and of a fine light brown.

Syringed Fritters.

TO a pint of water, add a piece of butter the ſize of a large egg, ſome preſerved lemon-peel, criſped orange-flowers, and ſome green lemon-peel grated, put them in a ſtew-pan over the fire, and when they boil throw in ſome fine flour; keep it ſtirring, and by degrees put in as much flour as will make the batter thick enough; take it off the fire, ſtir in two Naples biſcuits crumbled, an ounce of ſweet almonds, three or four bitter ones, pound them in a mortar, mix it with eggs well beat, till the batter is thin enough to be ſyringed; let the butter be boiling hot in the frying-pan, and ſyringe the fritters into it; fry them of a good colour. They make a pretty ſide diſh.—Or, a ſheet of writing-paper may be rubbed with butter, and the fritters ſyringed in whatever ſhape is moſt agreeable; if the butter is very hot, and the paper turned upwards, the fritters will eaſily drop off; when they are fried, they may be ſtrewed with ſugar and glazed.

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; add half a pint of cream, half a pound of freſh butter melted, and a pound of blanched almonds well beat; knead them all together thoroughly, with a little roſe-water, and cut out the jumballs in a variety of figures; either bake them in a gentle oven, or fry them in freſh butter; they make a pretty ſide or corner diſh; melt freſh butter with a ſpoonful of mountain, and ſtrew fine ſugar over the diſh.

PANCAKES.

Common Pancakes.

THREE eggs, a pound of flour, and a pint of milk or cream; put the milk to the flour by degrees; a little ſalt, and grated ginger: fry them in lard; grate ſugar over them.

Worceſterſhire Pancakes.

THE yolks of twelve eggs, four whites, beat them well; add one quart of cream, ſix ſpoonfuls of flour, two of brandy, one nutmeg, a quarter of a pound of melted butter; a little ſalt: for the firſt pancake rub the pan with a bit of cold butter; fry them without any thing elſe in the pan: they muſt be very thin, clapt hot one upon another for about a dozen, and cut through when eaten.

If they are made with milk, double the quantity of butter.

To make Scotch Pancakes.

TO a pint of cream, take the yolks of eight eggs, the whites of ſix, a quarter of a pound of butter, three ſpoonfuls of flour, a little white wine, ſugar, and nutmeg; put the butter into the cream, and ſet it over the fire till it boils, then take it off; beat up the eggs well with the white wine, then mix it, and beat it up well with the cream, and the other ingredients, till it is a fine batter; put ſome butter into a ſmall frying-pan, when it is melted put in a little batter, fry it till it is juſt brown next the pan; then turn it into a diſh, with a little ſugar ſtrewed on it; put ſome more batter into the pan, fry it as before, and then ſtrew ſome more ſugar over it.

Rice Pancakes.

TAKE half a pound of rice, clean picked and waſhed, boil it till it is tender, and all the water boiled away; put it into a tin cullender, cover it cloſe, and let it ſtand all night; then break it very ſmall; take fourteen eggs, beat, ſtrain them, and put them to the rice, with a quart of cream, a nutmeg grated, and a little ſalt, beat it all well together; then ſhake in as much flour as will hold them together, and ſtir in as much butter as will fry them.

Clary Pancakes.

FOUR eggs, four ſpoonfuls of flour, a little ſalt, above a pint of milk; mix theſe exceedingly well; make ſome lard very hot, with a ſpoon pour in ſome batter very thin; lay in ſome clary leaves waſhed and dried, then a little more batter: let them be a nice brown.

Paper Pancakes.

TAKE ſix new-laid eggs, beat up the yolks, and half the whites; mix them by degrees into a pint of rich cream, three ſpoonfuls of white wine, one ſpoonful of orange-flower water, a little nutmeg, and a ſpoonful of loaf-ſugar powdered: melt half a pound of butter, and let it ſtand till it is near cold; mix by degrees three ſpoonfuls of flour in the batter, and then in the butter; ſet on the pan and fry them like other pancakes; they muſt be very thin.

New-England Pancakes.

A PINT of cream, five ſpoonfuls of flour, ſeven eggs (leave out three whites) a little ſalt; fry them thin in freſh butter; lay ſeven or eight in a diſh; ſtrew ſugar and cinnamon between.

A Bacon Fraze.

TAKE eight eggs and beat them well together, with a little cream and a little flour, like other batter; fry ſome very thin ſlices of bacon, and dip them in this batter, lay them in the frying-pan, pour a little more of the batter over them; when one ſide is fried turn them, and pour more of the batter over them, and when both ſides are fried lay them in the diſh.

Apple Fraze.

FRY ſome thick ſlices of apple, drain them; make a batter with the yolks of three eggs, the whites of two, a pint of milk, a little brandy, grated ginger or nutmeg, a little ſalt, ſome ſugar, flour enough to make it of a proper thickneſs; drop this in fritters into a pan of boiling lard; lay on every one a ſlice of apple, then a little more batter: grate ſugar over them.

Almond Fraze.

BLANCH and beat half a pound of Jordan almonds, about a dozen bitter; put to them a pint of cream, eight yolks and four

four whites of eggs, a little grated bread; fry this as pancakes, in good lard; grate ſugar over them.

German Puffs.

PUT a pint of milk into a ſtew-pan, dredge it with flour till very thick, and ſtir it over a ſlow fire till like a paſte; when cold beat it well, with the yolks of eight eggs, four ounces of ſugar, a little brandy, ſome nutmeg, the rind of a ſmall lemon grated till very light; drop this with a large tea-ſpoon into a pan of boiling lard; if well beat they will riſe exceedingly; drain them. Serve melted butter, wine, and ſugar, in a boat.

SWEET PIES.

Minced Pies without Meat.

TAKE ſix eggs, boil them hard, and cut them fine, a pound of raiſins of the ſun ſtoned and cut fine, a pound of currants picked, waſhed, and rubbed clean, a large ſpoonful of fine ſugar powdered, an ounce of citron, an ounce of candied orange, both cut fine, a quarter of an ounce of mace and cloves, and a large nutmeg, beat fine; mix it all together with a gill of brandy and a gill of mountain; make the cruſt very good; when the pies are made, ſqueeze in the juice of a Seville orange and a glaſs of red wine.

Minced Pies with Meat.

BOIL a large freſh tongue till it will peel; or four pounds of the inſide of a ſirloin of beef: to four pounds of tongue, ſeven pounds of ſuet; chop theſe together; add nine pounds of currants waſhed and dried; three pounds of raiſins ſtoned and chopped; twelve pippins, and a pound of eggs boiled hard and chopped; a little ſalt; cloves, mace, and cinnamon pounded, each half an ounce; two ounces of nutmegs grated; half a pound or more of candied orange, citron, and lemon-peel all together, but moſt citron; the juice of eight lemons, a pint of ſack, half a pint of brandy, a pound of powder ſugar: mix theſe ingredients thoroughly, put them into a pan and ſtir them often; do not cover the pan cloſe: theſe ingredients will keep ſome months. If the high flavour goes off, add a little

more ſpice, lemon-juice, and brandy; ſtir the minced-meat often.

Sweet Patties.

THE meat of a calf's foot which has been boiled tender, three apples, ſome candied oranges and citron; chop theſe ſmall; add a little grated nutmeg and pounded cinnamon, the yolk of an egg, a good ſpoonful of brandy, a few currants; puff paſte top and bottom.

Apple Pie.

PARE, core, and quarter the apples; lay ſome ſugar at the bottom of the diſh, then the apples; grate a little lemon-peel, ſome more ſugar, then more apples, cover the diſh with puff-paſte; when it comes from the oven take the cruſt neatly off, leaving the edge; put in a piece of butter; cut the cruſt in eight pieces, which ſtick into the pie.

Another Way.

LET the pie ſtand to be cold; and make the following cuſtard, which pour over, and ſtick the cruſt as before directed: —The yolks of two eggs, half a pint of cream, a little nutmeg and ſugar; ſtir this over the fire till it thickens a little, but do not let it boil; add a little lemon-peel cut like ſtraws.

If the apples are to look green, take ſmall codlins, put them into a pan with ſome water, lay on the top vine-leaves, and a cloth round the cover of the pan to keep in the ſteam; when they are ſcalded, peel them; put them again into the water in the ſame manner; hang them at a great diſtance from the fire till green. They are a good while about.

N. B. In winter, when apples loſe their ſharpneſs, always add a little lemon-juice. A quince or two, or a little marmalade, is an addition.

A Tort Demoy.

MAKE ſome good puff paſte, and lay it round a diſh, put ſome biſcuits at the bottom, then ſome marrow, and a little butter; then cover it over with different kinds of wet ſweetmeats, biſcuits, maccaroons, marrow, and ſo on till the diſh is full; then pour on ſome thick boiled cream ſweetened; put in a ſpoonful of orange-flower water. Half an hour will bake it.

TARTS IN GENERAL.

IF to be eat cold, make the ſhort cruſt.

Apple Tart.

IS made as the pie; but if to eat cold, make the ſhort cruſt.

Another Way.

PARE two oranges very thin, and boil them in water till they are tender, then cut them very ſmall; pare eighteen or twenty pippins, quarter and core them, ſtew them very gently till they are quite enough, the water muſt but juſt cover them; then put in half a pound of white ſugar; take the orange-peel, cut very fine, and the juice of the oranges, let them boil till they are thick, then ſet them to cool; make open tarts to put the fruit in, and ſet them in a moderate oven.

Currants, Cherries, &c.

CURRANTS and raſpberries make an exceeding good tart, and do not require much baking.

Cherries require but little baking.

Gooſeberries, to look red, muſt ſtand a good while in the oven.

Apricots, if green, require more baking than when ripe. Quarter or halve ripe apricots, and put in ſome of the kernels.

Preſerved fruit, as damſons and bullace, require but little baking; fruit that is preſerved high, ſhould not be baked at all; but the cruſt ſhould firſt be baked upon a tin the ſize the tart is to be; cut it with a marking iron or not, and when cold take it off, and lay it on the fruit.

A Raſpberry Tart with Cream.

ROLL out ſome thin puff paſte, lay it in a patty-pan; lay in ſome raſpberries, and ſtrew over them ſome very fine ſugar; put on the lid and bake it; cut it open, and put in half a pint of cream, the yolks of two or three eggs well beat, and a little ſugar. Let it ſtand to be cold, before it is ſent to bake.

To make Rhubarb Tarts.

TAKE the ſtalks of the rhubarb that grows in the garden, peel it, and cut it the ſize of a gooſeberry, and make it as a gooſeberry tart.

Green Almond Tarts.

TAKE ſome almonds off the tree before they begin to ſhell; ſcrape off the down with a knife; have ready a pan with ſome cold ſpring-water, put them into it as faſt as they are done; then put them into a ſkillet, with more ſpring-water, over a very ſlow fire till it juſt ſimmers; change the water twice, let them be in the laſt till they begin to be tender; then take them out, and put them upon a clean cloth, with another over them, and preſs them gently to make them quite dry; then make a ſyrup with double-refined ſugar, put them into it, and let them ſimmer a little; do the ſame the next day; put them into a ſtone jar, and cover them very cloſe, for if the leaſt air comes to them, they will turn black; the yellower they are before they are taken out of the water, the greener they will be after they are done; put them into the ſugar cruſt, put the lid down cloſe; let them be covered with ſyrup: bake them in a moderate oven.

Orange Tarts.

GRATE a little of the outſide rind off ſome Seville-oranges, ſqueeze the juice into a diſh, throw the peels into water, change it often for two days; then ſet a ſaucepan of water on the fire; when it boils, put in the oranges, change the water twice to take out the bitterneſs: when they are tender, wipe them very well, and beat them in a mortar till they are fine; then take their weight in double-refined ſugar, boil it to a ſyrup, and ſcum it very clean; then put in the pulp, and boil it all together till it is clear; let it ſtand to be cold, then put it into the tarts, and ſqueeze in the juice: bake them in a quick oven.

Conſerve of oranges makes good tarts.

Lemon Tarts

ARE made in the ſame way.

An Almond Tart.

BLANCH ſome almonds, beat them very fine in a mortar, with a little white wine and ſome ſugar (a pound of ſugar to a pound of almonds) ſome grated bread, a little nutmeg, ſome cream, the juice of ſpinach to colour the almonds green; bake it in a gentle oven; when it is done, thicken it with candied orange or citron.

Another

Another Way.

BLANCH a pound of ſweet almonds, beat them in a marble mortar, moiſten them while beating with the whites of eggs; take four yolks of eggs, and mix them with Savoy-biſcuits, ſome freſh-grated lemon-peel, ſome preſerved lemon-peel, and a little orange-flower water; take the almonds, and mix them with the other ingredients; put in ſome ſugar; whip up the whites of eight eggs to a ſnow; make a puff-paſte, lay it at the bottom of the tin, pour in the almonds, and lay the whites of the eggs at the top; put it into the oven; when it is done, ſift ſome ſugar over the top, glaze it with a red-hot ſalamander.

A Chocolate Tart.

TAKE a quarter of a pound of raſped chocolate, a ſtick of cinnamon, ſome freſh lemon-peel grated, a little ſalt, and ſome ſugar; take two ſpoonfuls of fine flour, the yolks of ſix eggs well beat and mixed with ſome milk; put all theſe into a ſtew-pan, and let them be a little while over the fire; then put in a little preſerved lemon-peel cut ſmall, and let it ſtand to be cold; beat up the whites of eggs, enough to cover it, put it in puff-paſte: when it is baked, ſift ſome ſugar over it, and glaze it with a ſalamander.

A Spinach Tart.

TAKE ſome ſpinach, ſcald it in ſome boiling water, drain it very dry; chop it, and ſtew it in butter and cream, with a very little ſalt, ſome ſugar, ſome bits of citron, and a very little orange-flower water; put it in very fine puff-paſte.

Angelica Tart.

PARE and core ſome golden-pippins or nonpareils, and take the ſtalks of angelica, peel them, and cut them into ſmall pieces, apples and angelica of each an equal quantity; then boil the apples in juſt water enough to cover them, with lemon-peel and fine ſugar; do them very gently till they are a thin ſyrup, then ſtrain it off, and put it on the fire, with the angelica in it; let it boil ten minutes; make a puff-paſte, lay it at the bottom of the tin, then lay a layer of apples and a layer of angelica till it is full; bake them, but firſt fill them up with ſyrup.

TO PRESERVE FRUIT FOR TARTS.

Red Gooſeberries.

TO one pound and a half of gooſeberries, one pound of lump-ſugar, boil this to a thin jam; when cold, put over it brandy paper and mutton-ſuet melted; when the tarts are made, put in a little raſpberry jam.

Damſons.

PRICK them, throw them into ſcalding water for a minute, take them clear from the water, ſtrew over them lump-ſugar pounded; the next day pour off the ſyrup, boil and ſcum it, pour it over the damſons, let them ſtand a day or two; boil up the ſyrup again, put in the damſons; boil them a few minutes (but take care they do not maſh) put them into jars; when cold, put on ſome brandy-paper, and pour on mutton-ſuet.—To a pound of fruit allow half a pound of ſugar.—Put them in ſuch ſized jars as to bake all the fruit when they are opened, for they will not keep when the air is admitted.

Bullace.

DO them as the damſons.

Currants.

PUT as much juice of currants to the ſugar as will melt it, boil and ſcum it; let the currants be picked, put them into the ſyrup, boil them a little, boil them again the next day till clear; put over brandy-paper; allow one pound of ſugar to a pound and a quarter of fruit.

Oranges.

PUT them into water at night, the next day boil them in three different waters, in each a quarter of an hour; then ſlice them, pick out the ſeeds; take the weight of the oranges in ſugar, juſt wet it, boil and ſcum it, boil up the oranges in it, and repeat it for two or three days when the tarts are made, but do not bake the fruit, unleſs it is neceſſary; bake the cruſt; when cold, lay in the oranges.

Tartlets.

HAVE very ſmall and ſhallow tin pans; butter them, and lay in a bit of puff-paſte, marking it neatly round the edges, and

and leaving a hole in the middle, bake them; when they are cool, fill them with cuſtard, or put into each half an apricot, raſpberry jam, or any preſerved fruit, a little preſerved apple, or marmalade; pour over it cuſtard, with very little ſugar in it.

Crocants

ARE paſte cut out from a large mould, or ſmall ones; when baked, put ſweetmeats under them. They are uſually had at a paſtry-ſhop, as few ſervants can cut paſte.

Iceing for Tarts.

BEAT the white of an egg; rub it on the tarts with a feather, ſift over double-refined ſugar.

Another Way.

MELT a little butter; rub the tarts with it with a feather, and ſift double-refined ſugar.

CHEESECAKES.

Paſte for Cheeſecakes.

TAKE as much flour as butter, rub them well together, with a little fine ſugar; mix it up with warm milk.

Common Cheeſecakes.

PUT a quart of milk on the fire; beat eight eggs well; when the milk boils, ſtir them upon the fire till it comes to a curd, then pour it out; when it is cold, put in a little ſalt, two ſpoonfuls of roſe-water, three quarters of a pound of currants; put it into puff-paſte, and bake it.

Almond Cheeſecakes.

BLANCH a quarter of a pound of almonds; beat them with a little orange-flower water; add the yolks of eight eggs, the rind of a large lemon grated, half a pound of melted butter, ſugar to the taſte; lay a thin puff-paſte at the bottom of the tins, and little ſlips acroſs, if agreeable. Add about half a dozen bitter almonds.

Bread

Bread Cheeſecakes.

SLICE a large French roll, or penny loaf, very thin; pour on it ſome boiling cream; when cold, add ſix or eight eggs, half a pound of butter melted, ſome nutmeg, a ſpoonful of brandy, a little ſugar, half a pound of currants; puff-paſte.

Curd Cheeſecakes.

BEAT half a pint of good curd with four eggs, four ſpoonfuls of cream, ſome nutmeg, a little brandy, half a pound of currants; ſugar to the taſte; puff-paſte.

Cheeſecakes without Curd.

A PINT of cream, half a pound of butter, ſix eggs, two ſpoonfuls of grated bread, as much cinnamon and mace pounded as will lie upon a ſhilling, three ſpoonfuls of ſugar, five of currants, near two of brandy; beat the eggs well, then mix all together in a deep pewter diſh, ſet it on a ſtove, ſtir it one way till it becomes a ſoft curd; when cold, put it into tins with puff-paſte.

Rice Cheeſecakes.

BOIL four ounces of rice, either whole or ground, when enough, drain it; add four eggs well beaten, half a pound of butter melted, ſome nutmeg, a ſmall glaſs of brandy; ſugar to the taſte; puff-paſte.

Citron Cheeſecakes.

BOIL near a quart of cream; when cold, add the yolks of four eggs well beaten; boil this to a curd; blanch and beat two ounces of almonds, about half a dozen bitter; beat them with a little roſe-water; put all together, with three or four Naples biſcuits, ſome citron ſhred fine; ſugar to the taſte; puff-paſte.

Lemon Cheeſecakes.

BOIL two lemon-peels, pound them 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 them all well together, and fill the patty-pans but half full.

Orange Cheeſecakes

ARE done in the ſame manner; only boil the peel in two or three waters.

Lemon

Lemon Cheeſecakes after the New-England Manner.

TAKE half a pound of blanched almonds beat very fine, with orange-flower water, the yolks of eight eggs, and four whites, the peels of three lemons boiled tender in water; dry them in a cloth, and beat them well in a mortar; take a pound of fine ſugar, half a pound of melted butter; mix all well together, bake it lightly in puff-paſte.

N. B. This will keep near a fortnight.

A Cheeſe-curd Florentine.

TAKE two pounds of cheeſe-curd, break it to pieces; take a pound of blanched almonds finely pounded, with a little roſe-water, half a pound of currants clean waſhed and picked, ſome ſtewed ſpinach cut ſmall; ſweeten it with ſome ſugar; mix it all well together; lay a puff-paſte in the diſh, put in the ingredients, cover it with a thin cruſt rolled and laid acroſs; bake it in a moderate oven: it takes half an hour: the top cruſt may be cut in any ſhape.

A Florentine of Oranges and Apples.

TAKE half a dozen oranges, ſave the juice, and take out the pulp, lay the rinds in water twenty-four hours, but change the water three or four times; then boil them in three or four different waters, then ſtrain the water off, put them and their juice with a pound of ſugar, and ſet them by for uſe; when they are uſed, lay a puff-paſte over the diſh, boil ten pippins in a little ſugar and water, pare, quarter, and core them, and mix them with ſome of the oranges; lay a puff-paſte in the diſh, and then put in the fruit; bake it in a ſlow oven; the cruſt like the other florentine.

CUSTARDS.

Boiled Cuſtards.

SET one pint of cream over a ſlow fire, with a bit of mace, two laurel leaves, the yolks of ſix eggs, and one white; ſtir it over a gentle fire, till it is near boiling, take care it does not curdle; ſtrain it into cups.

Lemon,

Lemon.

BEAT the yolks of ten eggs, ſtrain them, beat them with a pint of cream; ſweeten the juice of two lemons, boil it with the peel of one, ſtrain it; when cold, ſtir it to the cream and eggs; ſtir it till it near boils.

Another Way.

PUT it into a diſh, grate over the rind of a lemon, brown with a ſalamander.

Orange.

BEAT the yolks of five eggs, ſtrain them, then put to them one ſpoonful of brandy, the peel of an orange boiled and beat to a paſte, ſugar to the taſte, beat theſe together; ſtir this into a full pint of cream that has been boiled, and is cold; ſcald all together over the fire, ſtirring it; take it off, ſtir it till cold, put it into cups, ſet them into an earthen diſh; pour hot water into it; when they are ſet, ſtick citron into them.

Almond.

PUT a bit of cinnamon into a pint of cream, ſweeten and boil it; when cold, put to it one ounce of ſweet almonds (five or ſix bitter) blanched and beaten, with a little brandy; ſtir this over the fire till near boiling, ſtrain it into cups.

Rice.

BOIL one quart of cream with a blade of mace, a quartered nutmeg; ſtrain it, put to it ſome whole rice boiled, a little brandy; ſweeten it; ſtir it over the fire till it thickens; ſerve it in cups or a diſh. It may be eat either hot or cold.

Baked Cuſtard.

BOIL one pint of cream, with a bit of cinnamon; when cold, put to it four eggs beaten and ſtrained, only two whites, a little brandy, nutmeg, and ſugar.

Cuſtard in preſerved Oranges.

FILL three or five preſerved oranges with cuſtard; garniſh with a little ſweetmeat, either wet or dry; they are a very genteel diſh.

CONFECTIONARY.

CAKES.

A good common Cake.

SIX ounces of rice-flour, ſix ounces of pudding-flour, nine eggs (yolks and whites) half a pound of lump ſugar, pounded and ſifted, half an ounce of carraway-ſeeds; beat this for an hour, and bake it an hour in a quick oven. This is a very good cake for children, and delicate ſtomachs; as there is no butter in it, and it is very light.

A plain Cake.

TWO pounds and a half of flour, fifteen eggs, two pounds and a half of butter, beat to a cream, three quarters of a pound of pounded ſugar; bake it in a hot, but not a ſcorching oven.

An ordinary light Cake.

MIX half a pound of currants, ſome nutmeg, and an ounce of ſugar, in one pound of flour; a little ſalt; ſtir a quarter of a pound of butter into a quarter of a pint of milk over the fire, till the butter is melted; ſtrain to it a quarter of a pint of ale-yeaſt, two eggs, only one white; ſtir all together with a ſtick, ſet it before the fire to riſe, in the pan it is to be baked in. The oven muſt be as hot as for bread.

An ordinary Breakfaſt Cake.

RUB a pound and a half of butter into half a peck of flour, three pounds of currants, half a pound of ſugar, a quarter of an ounce of mace, cinnamon, and nutmeg together, a little ſalt, a pint and a half of warmed cream, or milk, a quarter of a pint of brandy, five eggs, a pint of good ale-yeaſt; mix it well together, bake it in a moderate oven. This cake will keep good a quarter of a year.

A common Seed Cake.

ONE pound and a quarter of flour, bare weight, three quarters of a pound of lump ſugar pounded, ten eggs, only four whites, one pound of butter beat to a cream with the hand; mix theſe well; add near an ounce of carraway-ſeeds bruiſed; butter the pan or hoop; ſift ſugar on the top.

A better

A better Seed Cake.

WORK two pounds of butter to a cream with the hand; put to it the whites of twenty eggs, beat to a ſtrong froth, the yolks of eight, a pound and a quarter of loaf ſugar ſifted, a little mace pounded, and nutmeg; beat theſe well; add two pounds of dried flour, two ounces of carraway-ſeeds, and in the beating, a quarter of a pint of brandy; if it is to be enriched, ſliced almonds, orange-peel, and citron.

A Seed Cake with Yeaſt.

FOUR pounds of flour, two pounds and a half of butter, half a pint of cream, twenty eggs, half a pound of ſugar ſifted, a pound of almonds blanched and beat, about a dozen of them bitter, three ounces of ſmooth carraways, a quarter of a pint of brandy, a pint of good ale-yeaſt; rub ſome of the butter into the flour and ſugar, beat the eggs and ſtrain them, beat them again with the yeaſt; melt the remainder of the butter in the cream; mix all the other ingredients; let it riſe half an hour: bake it an hour and a half.

A Pound Cake.

BEAT a pound of butter to a cream; beat well twelve yolks of eggs, ſix whites, beat them in the cream, then put in a pound of flour dried; beat theſe all together for one hour, with one pound of ſugar, a few carraways; butter the pan; continue to beat the cake till it goes to the oven.

A common Plum Cake.

FIVE pounds of currants, half a peck of flour; a quarter of an ounce of mace pounded, rather leſs of cloves, one pound of lump ſugar ſifted, twelve eggs, a pint of good ale-yeaſt, three pounds of butter melted in three pints of new milk, and a pint of brandy; mix all well together.

A good Plum Cake.

THREE pounds of flour, three pounds of currants, three quarters of a pound of almonds, blanched and beat groſsly, about half an ounce of them bitter, four ounces of ſugar, ſeven yolks and ſix whites of eggs, one pint of cream, two pounds of butter, half a pint of good ale-yeaſt; mix the eggs and the yeaſt together, ſtrain them; ſet the cream on the fire, melt the butter in it; ſtir in the almonds, and half a pint of ſack, part of which ſhould be put to the almonds while beating; mix together

gether the flour, currants, and ſugar, what nutmegs, cloves, and mace are liked; ſtir theſe to the cream; put in the yeaſt.

Another good Plumb Cake.

BEAT four pounds of butter to a cream, with a ſtrong lard; mix with it two pounds of loaf ſugar, beaten and ſifted very dry; add to that four pounds of flour, dried and ſifted, a pint of brandy, and to each pound of flour eight eggs, the yolks and whites well beat ſeparately; mix in the whites, then the yolks, three pounds of currants waſhed and dried, in three pints of new milk, half a pint of brandy; mix all well together.

A fine Plumb Cake without Cream or Yeaſt.

ONE pound of flour, dry and warm, one pound of fine ſugar ſifted, four pounds of currants, ſixteen eggs, half an ounce of pounded mace and cinnamon together, one nutmeg, two pounds of butter well beat; mix the flour and ſugar, a handful of one, then of the other; whiſk up the eggs with a gill of warm brandy, as the froth riſes put it to the flour; add ſweetmeats and almonds; put the currants in warm, juſt as the cake is going to the oven: bake it two hours and an half.

Another very fine Plumb Cake.

WASH five pounds of butter in ſpring-water, then in roſe-water, till it becomes almoſt a cream; to every pound of butter eight eggs; beat the yolks and whites ſeparately, half an hour; five pounds of flour warm and dry, three pounds of ſugar ſifted and dried, two ounces together of beaten cinnamon, nutmeg, cloves, and mace, a pint of brandy; mix the eggs and the brandy in the butter, then the ſugar, flour, and ſpice; ſix pounds of currants dried, a pound of raiſins ſtoned, and a little chopped, a pound of almonds blanched and ſliced, about two ounces of them bitter; butter the hoop well, add the fruit warm juſt as it is going to be filled; put firſt cake, then almonds and ſweetmeats, then cake, and ſo on till the hoop is full: bake it three hours.

Half the quantity makes a middle-ſized cake.

Almond Cake.

TWO ounces of bitter, one pound of ſweet almonds blanched and beat, with a little roſe or orange-flower water, and the white of one egg; half a pound of ſifted loaf-ſugar, eight yolks, and three whites of eggs, the juice of half a lemon, the

rind grated: bake it either in one large pan, or in ſmall pans.

Little Cakes for Tea.

MIX one pound of dried flour, half a pound of fine ſugar ſifted, one ounce of carraway ſeeds, a little nutmeg and pounded mace; beat the yolks of two eggs with three ſpoonfuls of ſack; put theſe to the reſt, with half a pound of butter melted in a little thin cream, or new milk; work all together, roll it out thin, cut it into cakes with a tin or glaſs; bake them on tins: a little baking does in a ſlack oven.

Heart Cakes.

WORK one pound of butter to a cream with the hand, put to it twelve yolks of eggs and ſix whites, well beaten, one pound of ſifted ſugar, one pound of flour dried, four ſpoonfuls of the beſt brandy, one pound of currants waſhed and dried before the fire; as the pans are filled, put in two ounces of candied orange and citron; beat the cakes till they go into the oven: this quantity will fill three dozen of middling pans.

Spunge Biſcuits.

BEAT well the yolks of ſix eggs, and the whites of four, to a ſtrong froth; mix them and beat them together; put to them one pound of ſifted ſugar; have ready a quarter of a pint of water boiling hot, with one good ſpoonful of roſe or orange-flower water in it; as the eggs and ſugar are beat, add the water by degrees, then ſet it over the fire till ſcalding hot; take it off, and beat it till almoſt cold (a ſilver or braſs pan is the beſt); add three quarters of a pound of flour, well dried and ſifted, the peel of one lemon, pared very thin, and cut ſmall; bake this in little long pans; a quick oven, but not too hot, as they are apt to burn: ſift ſugar over before they are ſet in.

Little hollow Biſcuits.

BEAT ſix eggs, with one ſpoonful of roſe or orange-flower water; add a full pound of loaf ſugar ſifted; mix theſe well; put flour to it that has been dried, till it is of a thickneſs to drop upon ſheets of white paper; drop them juſt as they are going to be baked; ſift ſugar over through a lawn ſieve: the oven muſt be ſlack; as ſoon as they are baked, take them whilſt hot off the paper; dry them in the oven on a ſieve; keep them in boxes, with paper between.

Shrewſ-

Shrewſbury Cakes.

BEAT half a pound of butter to a cream; add half a pound of dried flour, one egg, ſix ounces of ſifted ſugar, a few carraway ſeeds; mix theſe well; roll it out thin, cut it out with a glaſs or tin; prick them; bake them on tins in a ſlack oven.

Ratafia Cakes.

A QUARTER of a pound of bitter almonds, a quarter of a pound of ſweet almonds, half a pound of loaf-ſugar, and the whites of three eggs: a quarter of an hour will bake them.

Sugar Cakes.

TAKE three pounds of fine flour, dried well and ſifted, two pounds of loaf ſugar, beaten and ſifted, the yolks of four eggs, a little mace, a quarter of a pint of roſe-water (a little muſk or ambergreaſe may be diſſolved in the ſugar, if agreeable) mix it all well together; make it up to roll out: ſift ſome ſugar over them, and bake them in a quick oven.

A Turk's Cake.

EIGHT eggs, the weight of them in fine ſugar ſifted, and the weight of ſix in flour; beat the whites to a ſnow, till a halfpenny will lie upon it, then beat the yolks; mix theſe with the ſugar, and whiſk it well; grate the rind of a lemon to the flour; beat all well together: bake it an hour and a half.

Portugal Cakes.

TWO pounds of flour, the ſame of butter, ſugar, and currants, nine yolks of eggs, four whites; mix theſe with a little brandy; butter the pans: a pretty hot oven.

King Cakes.

ONE pound of flour, three quarters of a pound of currants, the ſame of ſifted ſugar, one nutmeg, a little mace; rub the butter well into the flour, mix theſe together; add four eggs well beat; butter the pans; ſift ſugar on the cakes: a quick oven.

Marlborough Cakes.

BEAT eight eggs very well, ſtrain them, put them to a pound of ſugar ſifted; beat theſe three quarters of an hour, add three quarters of a pound of flour dried, two ounces of carraway-ſeeds; beat the cake well: bake it in a quick oven.

Queen Cakes.

BEAT one pound of butter to a cream, with ſome roſe-water, one pound of flour dried, one pound of ſifted ſugar, twelve eggs; beat all well together: add a few currants waſhed and dried; butter ſmall pans of a ſize for the purpoſe, grate ſugar over them: they are ſoon baked. They may be done in a Dutch oven.

Little Seed Cakes.

ONE pound of flour well dried, one pound of ſugar ſifted; waſh one pound of butter to a cream with roſe-water; put the flour in by degrees; add ten yolks and four whites of eggs, one ounce of carraway-ſeeds; keep beating till the oven is ready; butter the pans well; grate over fine ſugar; beat the cakes till juſt as they are ſet into the oven.

To make a light Seed Cake without Butter or Milk.

TAKE the yolks of ſix eggs, leaving out the whites of three, let them be beat well for half an hour; then put in ſix ounces of powdered loaf ſugar, mix it well with the eggs, and then put in ſeven ounces of flour and a few carraway ſeeds; ſtir the whole well together, and put it into a pan or diſh for baking; if the oven is thoroughly hot, half an hour will bake it; the moment it is taken out of the oven turn it out of the pan, and let it remain upſide-down till it is quite cold.

N. B. For a leſs rich cake, four ounces of ſugar will be ſufficient, and put in eight ounces of flour. If care is taken in the baking, a nicer and finer cake cannot be made.

Dry Cakes.

RUB one pound of butter into one pound of flour, one pound of ſifted ſugar (the butter ſhould be ſoaked all night in orange-flower or roſe-water); whip to ſnow the whites of eight eggs; beat the yolks of ſix with a little brandy; mix this very well; butter the pans, only half fill them; they are baked in half an hour; a briſk, not a ſcorching oven; they will keep half a year. If agreeable make them with currants; put three quarters of a pound.

To make Maccaroons, New-England Manner.

TAKE half a pound of almonds, and as much double-refined ſugar, beat and ſifted; lay the almonds in water all night, blanch and dry them well in a cloth, beat them in a mortar with

with a little roſe-water; take the whites of two eggs, beat to a froth, and ſift the ſugar into the eggs; put in the almonds, and drop them upon wafer; duſt them over with ſugar.

To make little Plumb Cakes.

TAKE two pounds of flour dried, and half a pound of ſugar finely powdered, four eggs, two whites, half a pound of butter waſhed with roſe-water, ſix ſpoonfuls of cream warmed, a pound and a half of currants waſhed and well dried; mix all together, and make them up in little cakes, bake them in an oven almoſt as hot as for manchet; let them ſtand half an hour, till they are coloured on both ſides; take down the oven-lid, and let them ſtand a little to ſoak.

To make Cheltenham Cakes.

TAKE four pounds of flour, half a pound of butter, melt it in a pint of milk, two eggs well beat in half a pint of yeaſt, a little ſalt; mix it well together, and ſet it before the fire to riſe three quarters of an hour; make them up, and ſet them again before the fire to riſe, before they are ſet into the oven. Three quarters of an hour will bake them in a quick oven.

To make Bath Buns.

TAKE a little more than a pound of flour, ſix eggs, ſix ſpoonfuls of ale-yeaſt; mix it with half the flour; let it riſe by the fire an hour; take three quarters of a pound of butter, and rub in the other flour; mix all together, ſtir in it an ounce of carraway-comfits, ſtrew ſome on the tops of them: bake them on tin plates.

Banbury Cakes.

TAKE half a peck of fine flour, three pounds of currants, a pound and a half of butter, a quarter of a pound of ſugar, a quarter of an ounce of cloves and mace, three quarters of a pint of ale-yeaſt, and a little roſe-water; boil as much milk as will ſerve to knead it, and when it is almoſt cold put in as many carraway-ſeeds as will thicken it; work all together at the fire, pulling it to pieces two or three times before it is made up.

Wetſtone Cakes.

TAKE half a pound of fine flour, and the ſame quantity of loaf ſugar ſifted, a pound of carraway-ſeeds dried, the yolk

of one egg, the whites of three, a little roſe-water, with ambergreaſe diſſolved in it; mix it all well together, and roll it out as thin as a wafer; cut them with a glaſs, lay them on floured paper, and then bake them in a ſlow oven.

To make Wigs.

TAKE a quarter of a pound of flour, and a pound of butter, rub half in the flour, the other half in the milk, four eggs, one ounce of carraway ſeeds, and ſome yeaſt; make it up ſtiff, let it ſtand by the fire to riſe, work one pound of ſugar in the paſte; butter the tins, and lay them on.

To make Gingerbread.

TAKE a pound of flour, a pound and a half of butter, two pounds of ſugar, four ſpoonfuls of roſe-water, ten eggs, and a quarter of a pound of ginger.

To make Ginger Sprigs after the Weſt-Indian Manner.

TAKE three eggs, a pound of ſugar, a pound of flour, a little ginger, two ſpoonfuls of roſe-water; mix them to a paſte.

To make Butter Drops after the Weſt-Indian Manner.

TAKE three eggs, leave out half the whites, half a pound of flour, half a pound of ſugar, a quarter of a pound of butter, two ſpoonfuls of roſe-water, a little mace and ſeeds.

Lemon Cakes.

TAKE the beſt-coloured lemons, ſcrape out the blacks, and grate off the peel clean; put the peel into a ſtrainer, wet ſome ſugar, boil it to a candy height; then take it off, and put in the lemon-peel; ſet it on again, and let it boil up, ſqueeze in a little lemon-juice, and drop them on buttered plates or papers.

Savoy Biſcuits.

TAKE eight eggs, beat the whites till they are a ſtrong froth, then put in the yolks, with a pound of ſugar; beat them all together for a quarter of an hour; when the oven is ready, put in one pound of fine flour to the other ingredients, ſtir it till it is well mixed; lay the biſcuits upon the paper, and ice them; take care the oven is hot enough to bake them quick.

Naples

Naples Biſcuit.

SIFT a pound of fine ſugar, and put to it three quarters of the fineſt flour which can be got, it muſt be ſifted three times; then add ſix eggs well beat, and a ſpoonful of roſe-water; when the oven is almoſt hot, make them, but take care they are not made up too wet.

Nun's Biſcuit.

TAKE the whites of ſix eggs, and beat them to a froth; then take half a pound of almonds blanched, beat them fine with the froth of the eggs, as they want moiſtening; then take the yolks, with three quarters of a pound of loaf-ſugar, beat theſe well together, and mix the almonds with the eggs and ſugar; then put in a quarter of a pound of flour, with the peel of two lemons grated, and citron finely ſhred; add a little orange-flower water, or ratafia: bake them in little pans in a quick oven; when they are coloured, turn them on tins to harden the bottoms; but before they are put in the oven again, ſtrew ſome double-refined ſugar finely ſifted on them; take care to butter the pans well, and fill them but half full.

Sugar Biſcuits.

ONE pound of flour, one pound of powder-ſugar, a few almonds blanched and pounded, mixed with ſix ſpoonfuls of roſe-water, and the yolks and whites of eight eggs that have been beat a full hour; when well mixed put it in ſmall tins of various faſhions, and bake them only with the heat of an oven after the bread is drawn; ſtop the oven very cloſe.

Sugar Puffs.

TAKE the whites of ten eggs, beat them till they riſe to a high froth; put them into a ſtone mortar, or a wooden bowl, add as much double-refined ſugar as will make them thick; put in a little ambergreaſe to give them a flavour, rub them round the mortar for half an hour; put in a few carraway-ſeeds; take a ſheet of wafers, lay them on as broad as a ſix-pence, and as high as they can be laid, put them in a moderate oven half a quarter of an hour, and they will look as white as ſnow.

To make Wafers.

TO a pint of cream put the yolks of two eggs well beat; mix it with flour well dried (as thick as a pudding) ſugar and

orange-flower water to the taſte; put in warm water enough to make it as thin as fine pancakes; mix them very ſmooth, and bake them over a ſtove; butter the irons when they ſtick.

To clarify Sugar.

PUT four quarts of water into a preſerving-pan, put into it the white of an egg, whiſk it well with a whiſk till it is a ſtrong froth; put in twelve pounds of ſugar, ſet it over a ſtove; when it boils put in a little cold water; let it boil up three or four times, and continue each time to put in a little cold water till the ſcum riſes very thick; take it from the fire, let it ſettle, then take off the ſcum, run it through a wet napkin, and keep it for uſe.

If it is not fine when the ſcum is taken off, it muſt be boiled again before it is ſtrained.

To boil Sugar to the firſt Degree, called Smooth.

TAKE the clarified ſugar and put it in a preſerving-pan; when it boils dip in the ſcummer; take ſome of the ſugar off the ſcummer with a finger, put the finger to the thumb; when it is ſeparated from the thumb, if it draws out a fine thread, and remains in a drop on the finger, it is a little ſmooth; by boiling it more, it becomes quite ſmooth.

The ſecond Degree, called Blown Sugar.

FOR blown ſugar it muſt boil longer, and muſt alſo be tried by dipping in the ſcummer, and when it is taken out, by ſhaking off the ſugar into the pan, blowing it with the mouth ſtrongly through the holes; and if bubbles or bladders blow through it, it is boiled to the degree called blown.

The third Degree, called Feathered Sugar;

WHICH is to be proved by dipping in the ſcummer; when it has boiled longer, ſhake it over the pan, then give it a ſudden jerk; if it is enough, the ſugar will fly off like feathers.

The fourth Degree of boiling, called Crackled Sugar;

WHICH muſt boil ſtill longer; it muſt be proved by dipping a ſtick into the ſugar, and then into cold water, which ſhould ſtand near for that purpoſe: draw off the ſugar from the ſtick; if it is hard, and ſnaps in the water, it is enough, if not, it muſt boil till it will.

The water muſt be very cold, or it will not do.

The

The fifth Degree, or what is called Carmel Sugar.

IT muſt boil ſtill longer, and is proved by dipping a ſtick firſt in the ſugar, and then in the water; when it is boiled to the carmel, it will ſnap like glaſs the moment the ſtick touches the cold water. This is the higheſt degree of boiling ſugar: the fire muſt not be very fierce at this laſt boiling, for fear the ſugar ſhould burn and be diſcoloured.

To preſerve Green Almonds.

TAKE the almonds when they are well grown, and make a lye with wood, charcoal, and water; boil the lye till it feels very ſmooth, ſtrain it through a ſieve, and let it ſettle till clear; then pour off the clear into another pan, and ſet it on the fire, in order to blanch off the down that is on the almonds, which muſt be done in this manner:—When the lye is ſcalding hot, throw in two or three almonds, and try, when they have been in ſome time, if they will blanch; if they will, put in the reſt, and the moment their ſkins will come off, remove them from the fire, put them into cold water and blanch them, rubbing them with ſalt; then waſh them in ſeveral waters till the laſt appears clean; then throw them into boiling water, and let them boil till a pin may paſs through them with eaſe; drain and put them into clarified ſugar without water, they being green enough do not require a thin ſugar to bring them to a colour, but on the contrary, if too much heated, they will turn to too dark a green; the next day boil the ſyrup and put it upon them; the day after, boil it till it is very ſmooth; the day following give all a boil together, ſcum them, and let them lie four or five days; if they are to be dried, put them into jellies, and follow the directions for green apricots.

If for a compote, it is but ſerving them to table when they are firſt entered, by boiling the ſugar a little more.

Almond Loaves.

TAKE a pound of almonds, blanch and beat them very fine in a marble mortar, with fine ſugar ſifted, and the rind of a lemon grated; ſet them over the fire, and keep them ſtirring till they are ſtiff; make them into little loaves: beat ſome whites of eggs to a ſtiff froth, dip them into it; put them in a pan, with a pound of ſifted ſugar, part them if they ſtick together; put more ſugar to them till they begin to be ſmooth and

and dry; put them on papers, ſhake them in a pan which is wet with the white of eggs, to give them a gloſs; bake them on the papers.

To preſerve Almonds dry.

TAKE a pound of Jordan almonds, half a pound of double-refined ſugar (one half of the almonds blanched, the other unblanched) beat the white of an egg very well, pour it on the almonds, and wet them well with it; then boil the ſugar, dip in the almonds, ſtir them all together, that the ſugar may hang well on them; then lay them on plates, put them in the oven after the bread is drawn; let them ſtay all night, and they will keep the year round.

To parch Almonds.

TAKE a pound of ſugar, make it a ſyrup; boil it candy high; put in three quarters of a pound of Jordan almonds blanched, keep them ſtirring all the while, till they are dry; then criſp them, put them in a box and keep them dry.

Chocolate Almonds.

TAKE a pound of chocolate finely grated, and a pound and a half of the beſt ſugar finely ſifted; ſoak gum-dragon in orange-flower water; work them in the form of almonds, (the paſte muſt be ſtiff) then dry them in a ſtove.

Apples dried.

BOIL them in new wort on a ſlow fire for a quarter of an hour, then take them out and preſs them flat; dry them in the oven or ſtove, put them in papers in a box, and they will keep all the year.

To make Snow Apples.

TAKE ſix Ormond pippins, ſcoop out the cores, fill them with quince marmalade; ſtew them tender in half a pint of ſpring water, with ſome ſugar, lemon-peel, and a little more marmalade; put the apples with the liquor in the diſh, take the whites of ſix eggs beat to ſnow, orange-flower water and ſugar to the taſte; cover the apples with the ſnow, and bake them half an hour.

Black

Black Caps.

CUT a ſlice from the bottom end of ſome apples; ſet them into a quick oven till they are brown, on a tin; wet them with a little orange-flower water, or brandy; grate ſugar over them; ſet them again into the oven till they look black; ſerve them with ſugar grated over them, or with cuſtard or cream in a diſh.

Green Caps.

GREEN ſome codlins as for preſerving; rub them over with a little butter, or ſweet oil, grate ſome fine ſugar over; ſet them in a ſlack oven till they look bright.

Pippins ſtewed.

MAKE a thin ſyrup with water, lemon-juice, ſugar, a little cinnamon; there muſt be ſufficient to cover the pippins; pare ſome golden pippins, core ſome with a ſcoop, halve the reſt; put the laſt into the ſyrup, the round ſide downward; lay in the whole ones, with the rind of a lemon nicely pared, and a piece of paper upon them; boil them gently; when the apple inclines to part, ſet them off; put them on again, the ſyrup muſt cover them in boiling; as they are near done, boil them quicker; do not leave them till finiſhed; they muſt look clear: ſerve them in a diſh with the ſyrup and lemon-peel.

Stewed Pippins with Cuſtard.

STEW them as above; cut ſome citron into ſlips, ſtick them into the ends of the pippins, pour a rich cuſtard into a diſh, ſet in the pippins.

Or,

STICK in the citron; ſerve them with good jelly broke and laid amongſt them.

To ſtew Golden Pippins to look like Apricots.

PARE the pippins, and ſcoop out as much of the core as can be done without ſpoiling the ſhape of them; cut a little nitch round, to give it the appearance of an apricot; put the parings into ſome water, with ſugar enough to make it a ſyrup, a little juice of lemon, and ſome lemon-peel; when the ſyrup is made, ſtrain it off, and put in the pippins; they ſhould be covered with the ſyrup, which ſhould be but thin; let

them ſtew very gently; they muſt be taken off, and ſet on again three or four times, to prevent their breaking; when they are half done, tie up ſome cochineal bruiſed in a rag, and touch one ſide of each pippin, to make it look like the red ſide of an apricot, and by ſtewing them ſo gently, the ſyrup will penetrate into them, and give them a yellow caſt, which will have a good effect in winter-time, when there are no apricots to be had; cut ſome lemon-peel like ſtraws, and ſtew with them.

To preſerve Angelica in Sticks.

CUT ſome angelica into ſhort pieces three inches long (let it be older than that which is dried) ſcald it a little, then drain it; put it into a thin ſugar as before; boil it a little, the next day turn it in the pan the bottom upwards, and boil it, then finiſh it as the other for knots.

To dry it.

TAKE what quantity is wanted from the ſyrup, boil as much ſugar as will cover it till it blows; put in the angelica, and let it boil till it blows again; when cold, drain it, tie it in knots, and put it into a warm ſtove to dry, firſt duſting it a little; when dry on one ſide, turn it to dry on the other, and it will be fit for uſe.

To preſerve Angelica in Knots.

TAKE young and thick ſtalks of angelica, cut them into lengths of about a quarter of a yard, and ſcald them; put them into water, ſtrip off the ſkins, and cut them into narrow ſlips; lay them upon a preſerving pan, and put to them a thin ſyrup of clarified ſugar; let them boil, and ſet them by till next day; then turn them in the pan, give them another boil, and the day after drain them, and boil the ſugar till it is a little ſmooth, pour it upon the angelica, and if it is a good green boil it no more, if not, heat it again, and the next day boil the ſugar till it is very ſmooth, and pour it upon the angelica; the day after boil the ſyrup till it riſes to the top of the pan, put in the angelica, give them a warm, put them into pots, pour the ſyrup upon them, and they will be fit for uſe.

To preſerve Pippins for preſent eating.

PARE them very thin, and put them into a clean ſtew or preſerving pan; ſcoop out the cores, and into every pippin put

two or three long narrow bits of lemon-peel; boil the parings in water enough to cover the pippins, ſtrain it, and make it as ſweet as ſyrup; ſtew them till they are quite tender.

A little lemon-juice is an addition.

To preſerve Golden Pippins in Jelly.

PARE the pippins, take out all the ſpots, make a hole quite through them, then boil them in water a quarter of an hour; drain them, and take as much ſugar as will cover them, boil it till it blows very ſtrong; then put in half a pint of pippin jelly, and the juice of three or four lemons; boil all together, and put the golden pippins to them, then let them all boil together.

Snow-balls.

PARE and core with a ſcoop five large apples, fill them with marmalade; roll the apples in a cruſt, bake them in a tin pan; when they are taken out of the oven, ice them well, in the ſame manner as a cake; ſet them to harden at a good diſtance from the fire, or in the oven, if it is very ſlack.

For the cruſt, put a quarter of a pound of butter into ſome water; when it boils, pour it on one pound of flour, with what hot water will make it into a good paſte; work it well.

Golden Pippins preſerved.

BOIL ſome pippins in ſome water to a maſh, firſt pared and ſliced; run the liquor through a jelly-bag; put two pounds of loaf-ſugar into a pan, with near one pint of water, boil and ſcum it, put in twelve pippins pared, and cored with a ſcoop, the peel of an orange cut thin; let them boil faſt, till the ſyrup is thick, taking them off when they appear to part, putting them on the fire again when they have ſtood a little time; then put in a pint of the pippin juice, boil them faſt till they are clear, then take them out; boil the ſyrup as much more as is neceſſary, with the juice of a lemon. The orange-peel muſt be firſt put into water for a day, then boiled, to take out the bitterneſs.

Pippins ſliced.

PARE and ſlice them, make a ſyrup, give the pippins a boil with lemon-peel cut in lengths; the next day boil them till clear; if the ſyrup is not thick enough, boil it till it is; put them by in glaſſes, or ſmall gallipots; brandy-paper.

Green

Green Codlins.

GATHER them the ſize of a large walnut, with a leaf or two on; put vine-leaves and codlins in layers into a preſerving pan, till the pan is full, then pour in ſpring-water; cover the pan cloſe, ſet them over a ſlow fire till they will peel; when peeled, put them into the ſame water, when cold, with more vine-leaves; green them gently over a ſlow fire, then drain them on a ſieve; boil them gently in good ſyrup once a day for three or four days; ſet them by in glaſſes; brandy-paper.

To make Pippin Knots.

TAKE ſome pippins and weigh them, then put them into a preſerving pan; to every pound, put four ounces of ſugar, and ſcarce water enough to cover them; boil them ſoft, and pulp them through a ſieve; for every pound of apples put one pound of clarified ſugar; boil it till it almoſt cracks, then put in the paſte, and mix it well over a ſlow fire; then take it off and pour it on flat pewter plates, or the bottoms of diſhes, to the thickneſs of two crowns; ſet them in the ſtove for three or four hours, then cut them into narrow ſlips, and turn them up into knots to what ſhape or ſize is agreeable; put them into the ſtove to dry, duſting them a little; turn them and dry them on the other ſide, and when thoroughly dry, put them into a box.

Pippin Jelly.

TAKE the fineſt pippins which can be got, put them into as much water as will cover them; ſet them over a quick fire, and boil them to maſh; preſs out all the liquor through a ſieve, and then ſtrain it through a flannel bag; keep it for uſe: when the apples are all to pieces, put in a quart of water more, and let it boil at leaſt half an hour; run it through a jelly-bag, and keep it for uſe.

In the ſummer codlins are beſt; in September and winter golden runnets.

If it is to be very ſtrong, put to every pint and a half, a quarter of a pound of iſinglaſs.

Marmalade of Apples.

TAKE ſome apples and ſcald them in water; when they are tender, take and drain them through a ſieve; boil ſome ſugar to the feathered degree, three quarters of a pound of

ſugar

ſugar to a pound of apples; put them into the preſerving-pan, and let them ſimmer over a gentle fire, ſcum them all the time; when they are a proper thickneſs, put them into pots or glaſſes.

Apricots preſerved Ripe.

THEY muſt not be too ripe; pare them very thin, thruſt out the ſtones with a ſkewer; to a pound of fruit, a pound of ſugar; juſt wet it, make a ſyrup; when cold, pour it over the apricots; the next day boil the ſyrup again, put in the apricots, give them a boil or two; repeat this till they look clear, letting them grow cold between every boiling; boil and ſcum the ſyrup till of a proper thickneſs, but not to be diſcoloured, pour it over the apricots; when cold, put brandy-paper.

Green Apricots.

GATHER them before the ſtones are hard, put them into ſpring-water, lay vine-leaves on the top, then a cover; ſet the preſerving-pan over a gentle fire; let them coddle gently till yellow, then rub them with flannel, throw them into cold ſpring-water; put them again into the firſt water, with more vine-leaves; cover them very cloſe; let them green gently till of a good colour, at a great height from the fire, then change them into a thin ſyrup, boil them gently a little; repeat this till they are plump and clear, (always let them be cold between each boiling) then add more ſugar to the ſyrup; boil it well; juſt throw in the fruit, boil it up; when cold, put brandy-paper.

Apricots preſerved Whole.

TAKE five dozen of large apricots, ſtone and lay them in a china diſh, cover them with three pounds of double-refined ſugar pounded and ſifted; let them ſtand five or ſix hours, then boil them on a ſlow fire till they are clear and tender; if ſome are clear before the reſt are ready, take them out, and put them in again when the reſt are done; let them ſtand cloſe covered till next day, then make the codlin jelly very ſtrong—To two pounds of jelly, put two pounds of ſugar, boil it till it jellies; when it is boiling, make the apricots ſcalding hot, and put the jelly to them, boil them gently; when the apricots riſe and jelly very well, put them into pots or glaſſes, and cover them cloſe.

Apricots

Apricots in Brandy.

GIVE them a little ſlit at the end (not where the ſtalk grows) do them as the peaches; but put no kernels.

Apricots in Jelly.

PARE and ſtone the apricots, then ſcald them a little, and lay them in a preſerving-pan, put in as much clarified ſugar as will cover them, and let them juſt ſimmer; the next day drain the ſyrup and boil it ſmooth, put in the apricots; let them boil, and then take them off; take ſome jelly of codlins, with ſome apricots boiled in it; when the jelly is of a proper thickneſs, put in the apricots with their ſyrup; boil them all together; when enough, ſcum them and put them into glaſſes.

Apricot Cakes.

SCALD ſome apricots, peel, ſtone, and bruiſe them; wet the ſugar with a little water, boil and ſcum it, put in the apricots; ſimmer it gently till it is thickiſh, keep it ſtirring; pour it into flat glaſſes; when cold, take out the cakes, dry them in a ſtove; to one pound of apricots half a pound of ſugar.

Apricot Giam.

TAKE two pounds of apricots pared, and a pint of codlin jelly, boil them together very faſt till the jelly is almoſt waſted; then put to it one pound and a half of fine ſugar, boil it very faſt till it jellies, then put it into pots or glaſſes; froth clear of cakes may be made this, and jelly of pippins in the winter.

Marmalade of Apricots.

PEEL the apricots, cut them very ſmall, pound and ſift ſome loaf ſugar; put them into a preſerving-pan; the ſame quantity of ſugar as fruit; let them ſimmer over a ſlow fire till they are enough, ſtir them all the time; when they begin to thicken, try the liquor in a ſpoon, if it jellies it is done; put it in pots, and cover it with white paper dipt in brandy; then tie over it another paper: this is the proper method of covering all wet ſweetmeats.

To dry Apricots.

WHEN pared and ſtoned, ſtrew over them ſifted ſugar in layers, the next day boil the ſyrup, put in the apricots, and boil them up quick; repeat this the following day, boiling them till they look clear, and the ſyrup thick; take them out, dry

dry them in a ſtove or ſlow oven, turning them as there is occaſion.

Apricot Chips.

PARE and part the apricots, ſlice them the thickneſs of a crown, put them into a baſon, ſtrew ſugar between them; the next day ſimmer them gently, repeat it two or three days; lay them on a ſieve, ſift ſugar over; ſet them into a moderate ſtove or oven, turning them till dry.

Compotes of Apricots.

SPLIT the apricots, take out the ſtones, put them into a preſerving-pan of water over the fire; let them boil very gently; when they are ſoft, put them into cold water, for fear they ſhould be broke; clarify ſome ſugar, put in the apricots, let them ſimmer in the ſugar; then take them off, and put them into plates.

To candy Apricots.

CUT the fruit in half, put ſugar upon them; bake them in a gentle oven cloſe ſtopt up, let them ſtand half an hour; lay them one by one on glaſs plates to dry.

To preſerve Barberries.

TO a pound of maiden barberries, a pound of fine ſugar; make it into a ſyrup, with half a pint of water; boil and ſcum it, with a bit of cochineal tied in a bit of muſlin; ſimmer the barberries, let them ſtand till the next day, boil them till tender; when cold, put brandy-paper.

To dry Barberries.

TAKE ſome maiden barberries, weigh them, and to every pound of fruit clarify two pounds of ſugar; put the barberries in bunches into the ſyrup when it is ſcalding hot, let them boil a little, and then ſet them by covered down cloſe with a paper; the next day make them ſcalding hot; repeat this for two days, but do not let them boil after the firſt time: when they are cold, lay them on earthen plates, ſtrew ſugar well over them; the next day turn them on a ſieve, and ſift them again with ſugar; turn them every day till they are dry: take care the ſtove is not too hot.

Jelly of Barberries.

STRIP them, put them in a preſerving-pan, with a very little water; boil and pulp them through a ſieve; boil ſugar candy high, equal quantities of ſyrup, and of juice, boil them together till they will jelly.

Bullace Cheeſe

IS made in the ſame manner as damſon cheeſe.

To candy Fruit.

IT muſt be firſt preſerved, then dipped in warm water, dried with a cloth, ſugar ſifted on it very thick, and dried in a ſtove or oven, turning it as there is occaſion.

Or,

WHEN the fruit is preſerved, dry it in a ſtove till the ſyrup is quite out, dip it into ſyrup boiled candy high, dry it again.

All dried and candied fruit muſt be kept in a very dry place.

Black Butter.

THREE pounds of fruit, (viz. currants, gooſeberries, raſpberries, and cherries) to one pound of ſixpenny ſugar boiled till it is quite thick: it muſt waſte half the quantity. It is a very pleaſant ſweetmeat, and keeps well.

Cherries preſerved.

STONE them; to one pound of cherries allow one pound of ſugar, and half a pint of water, with which make a ſyrup well boiled and ſcummed; put in the cherries, give them a ſcald; the next day boil them on a ſlow fire till they look clear; when cold, lay a paper on them; let them ſtand all night, then boil and ſcum half a pint of currant-juice (half red, half white) and a pound of ſugar; warm the cherries, put them into this, with more than a quarter of a pint of the firſt ſyrup, in proportion to each pound of cherries; juſt boil them in this, ſtir them gently till cool; put brandy-paper.

To preſerve Cherries the French way.

TAKE morella cherries, hang them ſingly by the ſtalks where the ſun may come to dry them, and no duſt can get to them;

them; then cut off the ſtalks, place them one by one in glaſſes; ſcrape as much ſugar as will cover them, then fill them up with wine; ſet them in a ſtove to ſwell, and they are fit for uſe.

Another way.

TAKE ſix pounds of cherries, ſtone them; put to them half a pound of the beſt powder ſugar, and boil them together; when they are enough, lay them one by one on the back-ſide of a ſieve, ſet them to dry in an oven after the bread is drawn; when dry, put them in a ſtove to keep: if any liquor is left, do more cherries. They will keep their colour all the year.

To preſerve Cherries in Jelly.

TAKE green gooſeberries, ſlit them on the ſide, that part of the liquor may run out; put them into pots, and put in with them two or three ſpoonfuls of water; ſtop the pots very cloſe, and put them in a ſkillet of water over the fire, till the gooſeberries have a liquor as clear as water: half a pound of gooſeberries will make this liquor:—Take a pound of cherries ſtoned, one pound of double-refined ſugar beat ſmall; ſtrew ſome at the bottom of a baſon, then a layer of cherries, cover them over with ſugar, keep ſome to throw over them as they boil; put to the cherries five or ſix ſpoonfuls of gooſeberry liquor, ſet them over the fire, boil them very ſoftly at firſt, till the ſugar is melted, and afterwards very faſt; ſcum them very well; when it jellies on the ſpoon, it is enough. Half a pound is enough to do at a time.

Cherry Paſte.

TAKE two pounds of morella cherries, ſtone them, preſs out the juice, dry them in a pan, and maſh them before the fire; then weigh them, and take their weight in ſugar bea very fine; heat them over a ſlow fire till the ſugar is well mixed, then ſhape them on plates or glaſſes; duſt them when cold, and put them into a ſtove to dry.

To dry Cherries.

TO five pounds of morella cherries ſtoned, put one pound of double-refined ſugar pounded, a very little water; put all together over the fire, making it ſcalding hot; take the cherries immediately out of the liquor; dry them on a cloth; put them again into the pan, ſtrewing ſugar between every layer; when

the ſugar is melted, make the cherries again ſcalding hot; repeat this twice, ſifting ſugar between; then take them from the ſyrup, dry them in the ſun, or a very ſlow oven, laid ſingly; when dry, dip them as quick as poſſible into a baſon of cold water, dry them with a cloth then as before; keep them in a dry place.

Cherry Marmalade.

STONE ſome cherries; to four pounds one quart of red currant-juice; ſimmer theſe together till great part of the liquor is waſted; maſh it, put to it three pounds of ſugar made into a ſyrup, and boiled candy high; boil all together till it becomes thick; when cold, put on brandy-paper.

Cherry Giam.

STONE ſome cherries, boil them well and break them, take them off the fire, let the juice run from them; to three pounds of cherries, boil together half a pint of red currant-juice, and half a pound of loaf-ſugar; put in the cherries as they boil, ſift in three quarters of a pound of ſugar; boil the cherries very faſt for more than half an hour; when cold, put on brandy-paper.

Morella Cherries in Brandy.

THEY muſt be ripe and quite ſound; clip off the end of the ſtalks, put to them cold brandy well ſweetened.

Over all fruit in brandy, tie over a bladder dipped in brandy.

To preſerve white Citrons.

CUT ſome white citrons into pieces, put them into ſalt and water for four or five hours; take them out and waſh them in clear water, boil them tender, drain them, and put them into as much clarified ſugar as will cover them; let them ſtand twenty-four hours, then drain the ſyrup and boil it ſmooth; when cold put in the citrons; let them ſtand till next day, then boil the ſyrup quite ſmooth, and pour on the citrons; the day after, boil all together, and put them into a pot to be candied, or into jellies.

To make Citrons of green Melons.

CUT them long ways into quarters, ſcrape out the ſeeds and inſide, preſerve and candy them as above, only with this difference, boil them three times in the ſyrup. Care muſt be taken

taken of all fruit kept in ſyrup; if there is any froth on them, they muſt be boiled up, and if they are very frothy and ſour, the ſyrup muſt be firſt boiled; and then put in the fruit, and boil all together.

Cucumbers.

TAKE large cucumbers that will quarter like citron, and ſmall ones to be whole, let them be very green, and as freed from ſeed as poſſible; put them into a wide-mouthed pot, pour over them a ſtrong brine; lay a cabbage-leaf to keep them down, tie over a paper, ſet them into the chimney-corner till they become yellow; ſet them over the fire in other ſalt and water, with a freſh cabbage leaf, and cloſe covered, let them heat gently to green them, but they muſt not boil; if they ſhould not be green enough ſo ſoon as may be expected, change the ſalt and water; (in order to do it, take out the cucumbers, ſcour the pan, and let the freſh ſalt and water be warm before they are put in again; cover them as before directed.) When they are of a good colour ſet them off the fire, let them ſtand in the water till cool, then put them into cold water, ſhifting the water twice a day to take out the ſalt.—The large ones muſt be quartered, and the ſeeds taken out, before they are put into the cold water; then make a ſyrup according to the quantity of fruit, rather more than half a pint of water to one pound of fine ſugar; when boiled and ſcummed, put in above an ounce of ginger, the outſide ſcraped, ſome very thin lemon-peel; when the ſyrup is boiled thick, ſet it by till cold, then put in the cucumbers; boil up the ſyrup once in two days, or as there is occaſion, for three weeks, but never put it to the cucumbers till cold; if it is neceſſary, add more ſugar to the ſyrup.

Melons do rather better than cucumbers, having more ſubſtance; but either melons or large cucumbers look very like citron, and do very well in cakes or pies.

Currants preſerved in Bunches.

STONE them; tie the bunches to bits of ſticks, ſix or ſeven together; allow the weight of the currants in ſugar, which make into a ſyrup; boil it high, put in the currants, give them a boil, ſet them by, the next day take them out; when the ſyrup boils, put them in again, give them a boil or two, take them out; boil the ſyrup as much as is neceſſary; when cold, put it to the currants in glaſſes: brandy-paper.

Currants preſerved in Jelly.

STONE the currants, clip off the black top, and clip them from the ſtalks; to every pound of fruit boil two pounds of ſugar till it blows very ſtrong; put in the currants, and let them boil; take them from the fire, let them ſtand to ſettle, then let them boil again; put in a pint of currant jelly, let it all ſimmer a little, then take it from the fire; let it ſettle a little, ſcum it; when cold, put it into glaſſes; take care to diſperſe the currants equally.

To ice Currants.

TAKE the fineſt and largeſt bunches of currants which can be got, beat the white of an egg to a froth, dip them into it, lay them not to touch upon a ſieve; ſift double-refined ſugar over them very thick, and let them dry in a ſtove or oven.

Red or white Currant Jelly.

BOIL the currants in a preſerving-pan, till the juice will eaſily maſh through a ſieve or a cloth; put an equal quantity of clarified ſugar and juice, boil and ſcum it till it will jelly; when cold, put on paper dipped in brandy.

Currant Cakes.

PICK and waſh the currants, either white or red; to two quarts, one pint of water; when boiled, run the juice through a jelly-bag, do not preſs the bag; to one quart of juice, three pounds of ſugar; boil up the juice, ſtrew in the ſugar, ſtir it well, ſimmer it up to melt the ſugar; pour it into glaſſes, dry it in a ſtove till it will turn out, then dry the cakes on plates.

Black Currant Jelly.

TO two quarts of currants picked from the ſtalks, a quarter of a pint of water; put them into a jar, tie over a paper, bake them; or boil the currants with the ſame quantity of water; ſqueeze out the juice; to every quart, a pound and an half of ſugar, boil it quick for about half an hour; when cold, put brandy-paper.

Black Currant Rob.

MAKE it in the ſame manner as elder.

Black

Black Currant Giam.

LET the currants be very ripe, pick them clean, bruiſe them; to one pound of fruit, three quarters of a pound of loaf-ſugar; ſtir it together, and boil it half an hour.

Currants dried.

STONE the currants, tie them in bunches; make a good ſyrup, put the currants into it, boil them up, ſet them by in the ſyrup, take care to keep them under it, and cover what they are ſet by in; boil them again, repeat it the next day; then let them ſtand in the ſyrup covered for a few days; if there is occaſion give them another ſcald; when cold take them out, ſift ſugar over, and dry them; when the upper ſide is done, turn them, ſift more ſugar, ſet them again to dry.

Damſon Cheeſe.

SCALD ripe damſons in as much water as will cover them; pulp them quick through a cullender whilſt they are hot, ſcald them as they are pulped; to one pound of pulp, a quarter of a pound of ſugar; wet it juſt enough to melt it, before it is put to the pulp; it muſt boil a long time; have a quick fire, waſte about half, and let it be conſtantly ſtirred or it will burn; put it into pots; it is to cut out in ſlices.

Elder Rob.

WHEN the elder-berries are ripe pick them clean, put them into a jar; bake them in a ſlow oven near two hours, ſqueeze out the juice through a coarſe cloth; boil it over a ſlow fire till very thick, keep it ſtirring; three quarts ſhould be reduced to near a pint; put it into pots; ſet it in the ſun for two or three days; lay over it a paper dipped in ſweet oil.

To preſerve Eringo-roots.

TAKE ſome eringo-roots, and parboil them till tender, peel and waſh them very clean, dry them with a cloth, put them into as much clarified ſugar as will cover them; boil them gently over a ſtove till they look clear, and the ſyrup is a little thick; put them up when half cold.

A ſilver ſauce-pan is beſt to boil them in.

To preſerve green Figs.

TAKE the ſmall green figs when ripe, ſlit them on the top, put them into water for ten days; put into the water as much

much ſalt as will make it bear an egg; take off the ſcum, and put the clear brine to the figs; keep them in this for ten days, then put them into freſh water, and boil them till a pin will go through them; then drain them and put them to other freſh water, ſhifting them every day for four days; then drain them and put them into clarified ſugar; give them a little warm, and let them ſtand till the day following; warm them again, and when they become green give them a good boil; then boil ſome ſugar to blow, put it to them, give them another boil, drain and dry them.

Gooſeberries.

TO every pound of gooſeberries allow one pound of ſugar, which make into a ſyrup; boil and ſcum it well; throw in the gooſeberries, give them a little ſcalding, in a day or two, boil them till clear; brandy-paper. The red rough ſort are the beſt.

To preſerve Gooſeberries green.

TAKE the longeſt ſort of gooſeberries, the latter end of May or the beginning of June, before they have turned colour; ſet ſome water over the fire, when it is ready to boil, throw in the gooſeberries; let them juſt ſcald, then take them out and put them carefully into cold water; ſet them over a very ſlow fire to green; cover them very cloſe that none of the ſteam may get out; when they are quite green, which may take four or five hours, drain them gently into clarified ſugar, and give them a heat; ſet them by till next day, and then give them another heat (they muſt not ſimmer, as that will break them;) this muſt be repeated every day for four or five days; when they are of a good colour, put them in pots or glaſſes.

If they are to be dried, or in jelly, they muſt be done as the green apricots.

Green Gooſeberry Giam.

TAKE ſome of the largeſt green gooſeberries full grown, but not too ripe; cut them in half, take out the ſeeds; put them in a pan of cold ſpring-water, lay ſome vine-leaves at the bottom, then ſome gooſeberries, then vine-leaves, till all the fruit is in the pan; cover it very cloſe that no ſteam can evaporate, and ſet them on a very ſlow fire; when they are ſcalding hot take them off; then ſet them on again and take them off; they muſt be done ſo till they are of a good green; lay them on a ſieve to drain, beat them in a marble mortar, with their weight

weight in ſugar; then take a quart of water, and a quart of gooſeberries, boil them to a maſh, ſqueeze them; to every pint of this liquor put a pound of fine loaf-ſugar, boil and ſcum it; then put in the green gooſeberries, let them boil till they are thick and clear, and of a good green.

Gooſeberry Cakes.

BREAK the gooſeberries, preſs out the juice, which ſtrain through a muſlin; to one pint of juice, a pound of ſugar; finiſh it as the currant cakes.

To preſerve green Grapes.

TAKE the largeſt and beſt grapes before they are thorough ripe, ſtone and ſcald them; let them lie two days in the water they were ſcalded in, then drain them, and put them into a thin ſyrup; heat them over a ſlow fire; the next day turn the grapes in the pan, and heat them the day after, then drain them; put them into clarified ſugar, give them a good boil, ſcum them, and ſet them by; the next day boil more ſugar to blow, put it to the grapes, give all a good boil, ſcum them, and ſet them in a warm ſtove all night; the day after drain the grapes, and lay them out to dry, firſt duſting them very well.

To preſerve Bell Grapes in Jelly.

TAKE the long large bell or rouſon grapes, pick off the ſtalks, ſtone them, and put them into boiling water; ſcald them thoroughly, take them from the fire and cover them cloſe, to prevent the ſteam from evaporating; then ſet them over a very gentle fire (but not to boil) for two or three hours; take them out, put them into clarified ſugar that has boiled till it blows very ſtrong, more than will cover them, and give them a good boil, ſcum them; boil a little more ſugar till it blows very ſtrong; take as much plum-jelly as ſugar, and give it a boil; then put the grapes to it; let them all boil together, ſcum them well, and put them into pots or glaſſes.

To preſerve Grapes in Cluſters, with one Leaf, when they are gathered.

TAKE the large Gaſcoigne grapes before they are too ripe, and prick every one; to every pound of grapes put a pound and a quarter of ſugar; make a ſyrup with the verjuice of the grapes ſtrained; when the ſugar is quite clear, put the grapes (after they are ſtrained into ſyrup) into a deep jar, cover them

them close, and set them in a pot of scalding water over the fire to boil; when the grapes are tender, take them up, and boil the syrup a little more; when they are half cold put them into broad glasses or straight jars; lay one cluster over the other; cover them with brandy-paper, and tie them up.

Lemons preserved.

PARE them very thin, make a round hole at the top, pulp them, rub them with salt, throw them into spring-water as they are done, let them lie six days; boil them in other salt and water for ten minutes, dry them; give them a few minutes boiling in a thin syrup, repeat it for five days; let them stand six weeks, (looking at the syrup, which if it appears to change boil up;) put them into fresh syrup, boil them in it till clear; when cold put brandy-paper.

Lemon Drops.

WET some sugar, boil it in a silver ladle till it is a little stiff, grate in some lemon-peel; boil this up, drop it on a paper, which set nigh the fire; the next day the drops will come off.

Lemon Chips.

VIDE oranges.

To green Leaves.

TAKE some small leaves of a pear-tree, keep them close stopped in a pan of verjuice and water; give them a boil in some syrup of apricots; lay them between two pieces of glass to dry; smooth and cut them in shape of apricot-leaves; let them be got with stalks; stick them in and about the apricots, or any other preserved fruit, but they must be cut in the shape of the leaf which belongs to that fruit.

To preserve Mulberries dry.

THE mulberries must not be too ripe, but rather a reddish green, and tart: having prepared the same quantity of blown sugar as of fruit, put in the mulberries and let them boil; the sugar should be first clarified with the juice of mulberries instead of water: when they have boiled take the pan from the fire, scum it, and set it in a stove till next day; then take them out, drain them from the syrup, and put them up in boxes for use.

Mulberry Syrup.

PUT the mulberries into a jug, tie a paper over it, ſet it up to the neck in a kettle of water, let it boil; as the liquor riſes from the mulberries pour it off, ſtrain it; to one pint of liquor, one pound of lump ſugar; put it over a ſlow fire, boil it gently; when the thickneſs of treacle, bottle it.

To preſerve Nectarines.

SPLIT the nectarines, and take out the ſtones, then put them into clarified ſugar; boil them round till they have well taken the ſugar; take off the ſcum, cover them with a paper, and ſet them by; the next day boil a little more ſugar till it blows very ſtrong; put it to the nectarines, and give them a good boil; take off the ſcum, cover them, and put them into the ſtove; the next day drain them, and lay them out to dry, firſt duſting them a little, then put them into the ſtove again.

Green Oranges.

SCRAPE the inſide clean out, let them lie in cold water three or four days, changing the water each day, then boil them very ſlowly till the water is bitter; then put them into other boiling-hot water, ſet them by; repeat this every day till the bitterneſs is quite off: make a rich ſyrup of the laſt liquor, with Liſbon ſugar; when cold put them in; the next day boil them in the ſyrup; repeat it till they are green and tender: brandy-paper.

Whole Oranges carved.

CUT the rinds into any ſhape with a penknife, put them into ſalt and water for two days, changing the water; boil them an hour or more in freſh water and ſalt; drain and dry them, put them into a thin ſyrup; let them ſtand all night; the next day boil them in it for a few minutes; do this for four days; let them ſtand in a jar for ſix or ſeven weeks (look at them in the time, to ſee if they will keep ſo long; if it is neceſſary boil up the ſyrup) then put them into a thick ſyrup, juſt boil the oranges in it: when cold put on brandy-paper, and tie over a bladder.

Oranges without carving are done in the ſame manner; only boil them up at the firſt, and make the firſt ſyrup very thin.

Oranges

Oranges pulped.

PARE them very thin, or raſp them, cut a hole at the ſtalk, pulp them very clean, put them into a pot, more than cover them with ſpring-water and a little ſalt; lay a cloth upon the top three double, then a trencher or cover; let them ſcald gently; ſhift the waterſive or ſix times in the ſcalding (put ſalt into the firſt water;) they muſt be ſo tender that a ſtraw will paſs through them; keep them in the laſt water till they can be taken out with the hands; put them on cloths, the mouth downward, changing them to dry places; when dry, put them into milk-warm ſyrup, let them lie half an hour, juſt ſcald them; take them out into a deep china diſh, pour the ſyrup over, cover them with another diſh, ſcald them once in two or three days for a fortnight; the laſt time boil them up quick till they look clear, turning them about as often as there is occaſion; if any part looks white and thick, ſtrew ſugar over it in the boiling; when they are tranſparent put them into pots, pour the ſyrup over ſcalding-hot; put brandy-paper, tie on a bladder:—for ſyrup, a pound of ſugar to a pint of water.

N. B. February is the beſt time to do them in, and to make marmalade at the ſame time.

To preſerve Oranges, Lemons, and Citrons.

TAKE ſome good clear oranges, and ſcrape off a little of the outſide-rind; take out the ſeeds and the juice, lay them in ſpring-water two days, change the water twice a day; boil them till they are tender, with a pound and a quarter of double-refined ſugar, a pint and three quarters of ſpring-water; take off the ſcum and put in the oranges; have ready a pint of pippin-water, that has been boiled with half a pound of ſugar, and put it to them; then boil it to a jelly, and put in the juice of the oranges; let them boil a little, and then put them into glaſſes with ſyrup enough to cover them.

Orange Rings and Faggots.

PARE ſome oranges as thin and as narrow as poſſible, put the parings into water whilſt the rings are preparing, (which is done by cutting the oranges, after they are pared, into as many rings as agreeable) then cut out the pulp from the inſide, and put the rings and faggots into boiling water; boil them till tender, then put them into as much clarified ſugar as will

cover

cover them, ſet them by till next day, then boil all together, and ſet them by till the day after; then drain the ſyrup, and boil it very ſmooth, put in the oranges, and give them a boil; the next day boil the ſyrup till it riſes almoſt up to the top of the pan; then put the oranges into it, and give them a boil; put them into pots to be candied as wanted.

Zeſt of China Oranges.

PARE off the outſide-rind of the oranges very thin, and only ſtrew it with fine powder-ſugar as much as their own moiſture will take, and dry them in a hot ſtove.

To butter Oranges.

TAKE ſix oranges, chip them very thin, make a hole in the top, ſcoop out the ſeeds and meat, boil them in two or three waters till they are tender; then make a thick ſyrup, and boil them in it; take the chippings of two of the oranges, and mince them very ſmall, the juice of the ſix oranges, and of one lemon, the yolks of three or four eggs, with ſugar to ſweeten it, beat it together; fill the oranges with it, and ſet them upright in an earthen pan; put the ſyrup to them, then put them into a hot oven till the inſide is as thick as cuſtard; then take them out, and put them into a diſh, with ſome melted butter and ſugar over them; if there is not an oven convenient, put them into a ſtew-pan, ſet them over the fire, and they will do as well; the ſyrup will ſerve twice, if the oranges are ſoaked in water for two or three days, as they will not be ſo bitter.

Orange Marmalade.

WHEN oranges are preſerved as in the receipt to preſerve them, put the peels into water for three days, ſhifting the water, then boil them till tender; allow to each pound of pulp, (which muſt be free from ſkin and ſeed) one pound of ſugar, and half a pint of water; make it into a ſyrup, boiled and ſcummed well; put in the pulp, boil it half an hour, or more, then put in the peel, give it a boil or two; ſtir it or it will burn: when cold, brandy-paper.

Conſerve of Oranges.

TAKE ſix Seville oranges, pare them very thin, lay them in water three days, ſhifting the water every day; then boil them till they are tender, changing them with warm water two

or

or three times; then take them out and weigh them; to every pound of oranges put two pounds of ſugar beat and ſifted; take off the rinds and beat them in a mortar; pick out the kernels, and beat the pulp, ſugar, and rinds together, and keep it for uſe. When it is uſed, take a ſpoonful of the conſerve, and the yolks of five eggs well beat, two ounces of fine ſugar ſifted, two ounces of melted butter, one Naples biſcuit grated; beat them all well together, adding the juice of one lemon; lay a thin paſte round the diſh, and bake it.

This conſerve is good for tarts or puddings.

Orange Cakes.

TAKE out the inſide, picking out the ſeeds and ſkins; boil the rind till tender, changing the water; dry and chop it, put it to the inſide; to one pound of this, one pound of ſugar; boil it candy high, firſt well wetted; take it off the fire, ſtir in the orange, ſcald it: when almoſt cold drop it on plates. Dry the cakes in a ſtove.

Another.

TAKE ſix Seville oranges, grate the rinds of two of them; then cut off the rinds of all ſix to the juice, and boil them in water till they are very tender; then ſqueeze out all the water, and beat them to a paſte in a marble mortar, rub it through a hair ſieve, and what will not eaſily rub through, muſt be beat again till it will; cut the inſides of the oranges into pieces, and rub as much of them through as poſſible; then boil ſix or eight pippins in almoſt water enough to cover them, boil them to a paſte, and rub it through a ſieve, and put it to the reſt; put all together into a pan, and heat them thoroughly till it is well mixed; to every pound of this paſte, put one pound and a quarter of loaf-ſugar; clarify the ſugar, and boil it till it cracks, put in the paſte and the grated peel, ſtir all together over a ſlow fire, till it is well mixed, and the ſugar all melted; then fill ſome round tin moulds with a ſpoon, and ſet them in a warm ſtove to dry; when the tops are dry, turn them on ſieves to dry the other ſide: when quite dry keep them in a box.

To make Orange Clear-cakes.

TAKE the beſt pippins, pare them into as much water as will cover them, and boil them to a maſh; then preſs out the jelly upon a ſieve, and ſtrain it through a bag, adding juice of oranges to give it an agreeable taſte; to every pound of jelly, take

take one pound and a quarter of loaf-ſugar, boil it till it cracks, then put in the jelly and the rind of a grated orange or two; ſtir it gently over a ſlow fire till it is well mixed together, take it off and put it into cake glaſſes (what ſcum ariſes on the top take carefully off before they are cold) then put them into a ſtove, and when they begin to cruſt upon the upper ſide, turn them out upon ſquares of glaſſes, and put them to dry again: when they begin to have a tender candy, cut them into quarters, or any other ſhape as is moſt agreeable, and let them dry till hard; then turn them on ſieves, and when thoroughly dry, put them into boxes; as they grow moiſt in the boxes, ſhift them from time to time, and it will be requiſite to put no more than one row in a box at the beginning, till they are quite dry.

Lemon-colour Cakes

ARE made with lemons as theſe.

Orange Chips.

LET the parings be as whole as poſſible, about a quarter of an inch broad; put them into ſalt and water for two days, boil them in a quantity of ſpring-water till tender, drain them; boil them (a few at a time) in a thin ſyrup till they are clear; then boil them in a thick ſyrup till candy high; lay them on ſieves, clear from ſyrup; ſift ſugar over them; dry them in a moderate oven or ſtove.

To make Orange or Lemon Marmalade.

TAKE ſix oranges, grate off two of the rinds, then cut them all, and pick out the inſide from the ſkin and ſeeds, put to it the grated rind, and about half a pint of pippin-jelly; take the ſame weight of ſugar as of the inſide; boil the ſugar till it blows very ſtrong, then put to it the inſide, and boil all very quick till it becomes a jelly, which may be known by dipping the ſcummer and holding it up to drain; if it be a jelly, it will break from the ſcummer in flakes; and if not, it will run off in little ſtreams: when it is a good jelly put it into glaſſes or pots.

Orange Jelly, after the Weſt-India manner.

AN ounce of iſinglaſs boiled in a little water, the juice of twelve China-oranges, ſix Seville-oranges; rub the peel of the oranges with lump-ſugar, to colour it; ſweeten it to the palate,

and boil it up together; ſtrain it through a ſieve into the mould.

To preſerve Orange-Flowers.

TAKE the orange-flowers juſt as they begin to open; put them into boiling-water; let them boil very quick till they are tender, putting in a little juice of lemon, as they boil, to keep them white; then drain them, and dry them carefully between two napkins; put them into clarified ſugar, (as much as will cover them) the next day drain the ſyrup, and boil it a little ſmooth; when almoſt cold pour it on the flowers; the next day drain them, and lay them out to dry, duſting them a very little.

To put them in Jelly.

AFTER they are preſerved, as before directed, clarify a little more ſugar with orange-flower water, and make a jelly of codlins: when it is ready put in the flowers, ſyrup, and all together, give them a boil, ſcum them, and put them into glaſſes or pots.

To make Orange-flower Cakes.

TAKE four ounces of the leaves of orange-flowers, put them into fair water for above an hour, then drain them, and put them between two napkins, and with a rolling-pin roll them till they are bruiſed; then have ready boiled one pound of double-refined ſugar to the blown degree; put in the flowers, and boil it till it comes to the ſame degree again; then remove it from the fire, and let it cool a little; then with a ſpoon grind the ſugar to the bottom or ſides of the pan, and when it turns white pour it into little papers or cards.

Peaches in Brandy.

GATHER them three parts ripe; prick them with a penknife, looſen them from the ſtone at the end; ſcald them gently in a ſyrup, turning them; ſweeten ſome brandy, make it boiling hot, put it into a jar; and as the peaches grow a little tender, drain and dry, and put them into the brandy: put in a few apricot kernels.

Peach Marmalade.

PARE and ſlice the peaches very thin; to a pound of peaches, put three quarters of a pound of ſugar; wet the ſugar

with a very little water, and ſtir it over the fire till it is diſſolved; then put in the peaches, and let them boil gently over a ſlow fire till they are done enough; then fill the pots: when cold, paper them up.

Peach Chips.

PARE the peaches, take out the ſtones, cut them into ſlices not thicker than the blade of a knife; to every pound of chips, one pound and a half of ſugar boiled to blow very ſtrong; put in the chips, let them boil, ſcum them; take them off the fire, let them ſtand to ſettle a quarter of an hour, and then give them another quick boil, ſcum them again, cover and ſet them by till next day; then drain them and lay them out every bit ſingly; duſt them, and dry them in a warm ſtove; when dry on one ſide, take them from the plate with a knife, and turn them on a ſieve, and then again, if they are not very dry, which they generally are.

To put them in Jelly.

TAKE ſome jelly of codlins, as much jelly as ſugar, boil the ſugar to blow very ſtrong, then put in the jelly, give it a boil; put in the chips, give all a boil; ſcum them and put them in glaſſes.

Pears Dried.

SEE apples.

Pears Candied.

SEE apricots.

Baked Pears.

PARE, halve, and core them; put them into an earthen pan with a few cloves, a little water and red wine; to ſix large pears, about half a pound of ſugar; bake them in an oven, not too hot, then ſet them over a ſlow fire, let them ſtew gently, (they will be a very good colour;) cut in a little lemon-peel in ſmall ſhreds. If the ſyrup is not rich enough, add more ſugar.

A Compote of Pears.

TAKE a dozen pears, coddle them; when they are ſoft, take them out and put them into cold water; pare, cut them in half, and take out the core; put them into a ſyrup

made of loaf-ſugar; to every pound of ſugar, a pint of water; cover them cloſe in a preſerving-pan, and boil them quick with a little cochineal powdered and tied up in a linen-rag; when they are tender, and of a good colour quite through, ſqueeze in the juice of three or four lemons, put in a bit of lemon-peel cut very thin, and boil it with the pears.

A Compote of baked Wardens.

BAKE ſome wardens in an earthen-pot, with a little claret, ſome ſpice, lemon-peel, and ſugar; when they are uſed, peel off the ſkin, and dreſs them on plates, either whole or in halves; then make a jelly of pippins, ſharpened well with the juice of lemons, pour it upon them; when cold, break the jelly with a ſpoon, and it will have an agreeable effect upon the pears.

To ſtew Pears Purple.

PARE ſome pears, cut them into two, or let them remain whole; put them into a ſtew-pan, and boil the parings in water, juſt ſufficient to cover them; ſtrain off the liquor, and make it as ſweet as ſyrup; pour it over the pears, and lay a pewter-plate upon them; put on the cover of the ſtew-pan cloſe, and let them ſtew over a ſlow fire for half an hour, or till they are quite tender, and they will be a fine purple.

Green Pine-apple Preſerved.

LET it lie in ſalt and water ſix days; put it into a ſauce-pan, with ſome vine-leaves top and bottom, fill up the pan with the ſalt and water, ſet it over a ſlow fire till it becomes green, then put it into a thin cool ſyrup in a jar, ſo that it may be covered; the next day boil the ſyrup, pour it carefully on, leſt the top of the apple ſhould break; let it ſtand two months, (obſerve if the ſyrup changes in that time, boil it up again two or three times, letting it be cool before it is put to the apple) then boil a rich ſyrup, with two or three pounds of ſugar, according to the ſize of the apple; boil and ſcum it, with a little ginger, the outſide ſcraped; when almoſt cold, put it to the apple well drained; tie it cloſe down.

Pine-apple Chips.

PARE the apple, pick out the thiſtle-part; take half the weight in treble-refined ſugar; part the apple in half, ſlice it the thickneſs of a crown, put them into a baſon with ſifted

ſugar between; (in about twelve hours the ſugar will be melted) ſet this over the fire, ſimmer the chips till clear, (the leſs they boil the better) the next day heat them, ſcrape off the ſyrup; lay them on glaſſes: dry them in a moderate oven or ſtove.

To make Pomegranate Clear-cakes.

DRAW the jelly as for orange clear-cakes, then boil it in the juice of two or three pomegranate-ſeeds, with the juice of an orange and lemon, the rind of each grated; then ſtrain it through a bag; and to every pound of jelly put one pound and a quarter of ſugar boiled till it cracks; to make it a fine red, put in a ſpoonful of cochineal, prepared as directed; then fill the glaſſes, and order them as oranges.

P L U M S.

Greengages Preſerved.

GATHER them before quite ripe, put them into a pan with vine-leaves between every row, and at the bottom; fill the pan with water, ſcald the plums over a very ſlow fire till they will peel; peel them with care; when done, put them into the ſame water with more vine-leaves, cover the pan very cloſe, let them green a great height from the fire; then drain them, pour over them a good ſyrup; the next day boil it up; put in the plums, give them a boil; repeat this twice a day till they look very clear; then boil up the ſyrup, more if neceſſary, or put them into a freſh ſyrup when cold: brandy-paper.

Greengages in Brandy;

AS the apricots.

Compote of Greengages.

SET on the fire a preſerving-pan of cold water, prick the greengages with a pin, and put them into the water; let them ſtand over the fire till they are a little ſoftened; then take the pan off the fire, and let them cool in the water; take ſome ſugar boiled to the feathered degree; put in the plums, and cover them cloſe.

To dry Greengages.

SLIT them down the ſeam, juſt ſcald them in a thin ſyrup, with vine-leaves at the top: put them by till the next day, keeping them under the ſyrup; than put them into a thick ſyrup cold, ſcald them gently in this, ſet them by, repeat it the next day, till they look clear; ſet them by for a few days; if there is occaſion, boil them once more; take them from the

ſyrup, dry them. When they are ſet by in the ſyrup, let it be in ſomething rather narrow at the top, as they muſt be covered, or they will be diſcoloured.

Magnum-bonum Plums.

SET them over a ſlow fire in ſpring-water till they will peel; keep them under the water; peel them, put them into a thin ſyrup in a jar, keep them under the ſyrup, that they may not be diſcoloured; the next day boil the ſyrup, put them in, give them a gentle boil, let them ſtand to be cold, then repeat it, turn them in the ſyrup till near cold; take out the plums, ſtrain the ſyrup; put to it more ſugar, boil and ſcum it, put in the plums, boil them till clear; when cold, put brandy-paper.

Wine Sours.

RUN them down the ſeam with a pin, ſcald them a few at a time in a very thin ſyrup; take them out, ſtrew ſugar over them in layers, half a pound of ſugar to a pound of plums; the next day pour off the ſyrup, boil it, put it to the plums; repeat this ſeveral days till they look clear; the laſt day, when the ſyrup is boiled, put in the plums, juſt give them a boil; when cold, put brandy-paper, tie over a bladder. If there is not quite ſyrup enough, make a little to put to it.

To dry Damſons.

GATHER the damſons when full ripe, lay them on a coarſe cloth, ſet them in a very cool oven, let them ſtand a day or two, they muſt be as dry as a freſh prune; if they are not, put them in another cool oven for a day or two longer; then take them out: they will eat like freſh damſons in the winter.

To preſerve the Green Admirable Plum.

THIS is a ſmall plum, inclining to the yellow, about the ſize of a damſon; they ſhould be full grown, juſt turning colour; prick them with a pen-knife, ſcald them by degrees till the water is very hot; continue them in the water till they are green, drain them, and put them into clarified ſugar; boil them well in it, and let them ſettle a little, then give them another boil; if they ſhrink, and do not take the ſugar well, prick them with a fork all over as they lie in the pan, and give them another boil; ſcum them, and ſet them by; the next day boil ſome more ſugar till it blows, and put it to them, give them another

another boil; ſet them in the ſtove all night, and the next day drain them and lay them in the ſtove, firſt duſting ſugar over them.

Plums in Jelly.

WHEN the plums are preſerved in their firſt ſugar, drain them, and ſtrain the ſugar through a bag; make a jelly of ſome ripe plums and codlins, by boiling them in juſt as much water as will cover them; preſs out the juice, and ſtrain it; to every pint of juice boil one pound of ſugar to blow very ſtrong; put in the juice, boil it a little, put in the ſyrup and plums, give them a good boil all together; take them off, let them ſettle a little, take off the ſcum, and fill the pots and glaſſes; ſcrape ſome ginger, and lay it in ſoak for two or three days, then boil it in ſome ſyrup, with the greengages or the plums in jelly. It is a great addition to them, and makes them eat very fine.

To make Clear-cakes of White Pear Plums.

LET the plumbs be very clean, put them in a gallipot, and boil them in a pot of boiling water till they are enough; then let the clear part run from them, and to every pint of liquor add as much ſugar boiled to a candy height; then take it off, put the liquor to it, ſtir it all together till it be thoroughly hot, but not boiled; then put it in glaſſes, and dry them in a ſtove with a conſtant warm heat.

Quinces White in Jelly.

SCALD, pare, and core them, cut them into large pieces; allow half a pound of quinces to half a pound of ſugar, and half a pint of water; when the ſugar is melted, ſet them over the fire, boil them quick till they are clear: make a jelly with a pint of codlin-juice and a pound of ſugar; ſtrain the quinces from the ſyrup, put them into the jelly, boil them one minute, ſtir them gently till near cold; put them into glaſſes: brandy-paper on the top.

Whole Quinces Preſerved Red.

PARE them, put them into a ſauce-pan, with the parings at the top, fill it with hard water, cover it cloſe, ſet it over a gentle fire till they turn reddiſh; let them ſtand till cold, put them into a clear thick ſyrup, boil them a few minutes; ſet them off till quite cold, boil them again in the ſame manner;

the next day boil them till they look clear; if the ſyrup is not thick enough, boil it more; when cold, put brandy-paper. The quinces may be quartered.

White Quince Marmalade.

TO a pound and a half of quinces, one pound of double-refined ſugar, which make into a ſyrup, boil it high; pare and ſlice the fruit, and boil it quick; when it begins to look clear, pour in half a pint of juice of quince, or, if quinces are dear, pippins; boil it till thick, take off the ſcum with a paper.—To make the juice—pare the quinces or pippins, cut them from the core, beat them in a ſtone mortar, ſtrain the juice through a thin cloth; to every half pint, put more than a pound of ſugar; let it ſtand at leaſt four hours before it is uſed.

Red Quince Marmalade.

LET them be quite ripe; quarter and core them, put them into a ſauce-pan, lay the parings on the top; almoſt fill the ſauce-pan with water, cover it cloſe, let them do gently till of a reddiſh colour; take out the quinces, beat them fine; make a ſyrup with the weight of the fruit in ſugar juſt wetted; boil and ſcum it; put in the quince, mix it with the ſyrup; boil it gently till of a proper thickneſs.

Another way.

PARE the quinces and cut them into quarters, take out the cores clean; put the cores into a ſauce-pan with ſome of the ſkins, a good many barberries, and as much water as will cover them; let them boil very well; then ſtrain it from the ſkins, cores, and barberries; to ſix pounds of quinces put three quarts of the liquor, and four pounds and a half of ſugar, then boil them all together; ſtirring it all the while well; tie up a little cochineal in a rag, and boil it in the marmalade.

Compote of Quinces.

PARE the quinces, cut them into four quarters, and core them; put them in a preſerving-pan, with ſome water, on the fire; when they are quite ſoft, take them off and lay them on a cloth; take another preſerving-pan, with ſome clarified ſugar in it; put in the quinces, and let them do very gently upon a ſlow fire till they are quite done. Cover them, if they are to be red.

Jelly

Jelly of Quinces.

PARE, ſlice, and core the quinces, and put them into ſpring-water, boil them till they are tender, with a large handful of hartſhorn; let them boil very faſt, ſcumming them all the time; when it taſtes ſtrong, run them through a jelly-bag; it ſhould look very white and clear. This is very good put into the ſyrup with preſerved quinces.

Raſberries preſerved.

TO a pound of the largeſt raſberries make a pound and a quarter of fine ſugar into a ſyrup, boiled candy high; put in the raſberries, ſhaking them as they boil; when the ſyrup boils over them, take them off, ſcum them, ſet them by a little; ſet them on again, have half a pint of currant-juice, put in a little by degrees, ſhake them often as they grow near enough, (which may be known by putting a little into a ſpoon; if it jellies they are enough) put the raſberries into glaſſes, pick the ſeeds from the jelly; when a little cool, fill the glaſſes; when cold, put on brandy-paper.

White currant-juice to white raſberries; red to red raſberries.

Red or white Raſberry Giam.

TAKE the weight of the raſberries in ſugar, wet it well with water, boil and ſcum it till it is very high; maſh the raſberries and put them to the ſyrup, boil it well and ſcum it; keep it ſtirring: let it boil about a quarter of an hour.

Raſberry Cakes.

MASH the raſberries, boil them till tender; wet ſome ſugar, boil it candy high, put in the raſberries, give them a ſcald for a few minutes; pour it into glaſſes; dry it in a ſtove till it will turn out, then dry the cakes again, turning them; to one quart of raſberries one pound and a half of ſugar.

Raſberry Jelly.

MAKE it the ſame as currant-jelly; only put one half currants, the other raſberries.

Raſberry Clear-cakes.

PICK out all the ſpotted and grubby raſberries; take two quarts of ripe gooſeberries, or white currants, and one quart of raſberries, put them into a ſtone jug, and ſtop them cloſe; put

it into a pot of cold water, as much as will cover the neck of the jug, boil them in the water till the fruit comes to a paſte, then turn them out on a hair-ſieve placed over a pan; preſs out all the jelly, and ſtrain it through a jelly-bag; take one pound and a quarter of double-refined ſugar, boil it till it is the crackling height, take it from the fire, put in the jelly, and ſtir it over a clear fire, till the ſugar is all incorporated: take it from the fire, ſcum it well, and fill the cake-glaſſes, and dry them as before directed.

The clear-cakes and paſtes muſt be filled out as quick as poſſible: for if they cool, they will jelly before they are put into the glaſſes.

White Raſberry Clear-cakes

ARE made after the ſame manner, only mixing white raſberries with the infuſion.

To preſerve or dry Samphire.

TAKE it in bunches as it grows; put on the fire a large, deep ſtew-pan full of water, when it boils, throw in a little ſalt, put in the ſamphire; when it looks of a fine green, take off the pan directly, and take out the ſamphire with a fork; lay it on ſieves to drain; and when cold, either preſerve it, or dry it, as directed for the barberries. They look very well candied.

Strawberries Preſerved.

BRUISE ſome white gooſeberries; to a pint and a half of juice, two pounds of ſugar, boil and ſcum it; when a thick ſyrup, put in the ſtrawberries, three quarters of a pound; boil them up faſt till they jelly and look clear; (leſs than a quarter of an hour will do them) ſtir them gently till near cool; put brandy-paper.

Strawberry Giam.

TAKE ſome ſcarlet ſtrawberries very ripe, bruiſe them very fine; put to them ſome ſtrawberry-juice, take their weight in fine ſugar ſifted, put them into a preſerving-pan, and ſet them over a ſlow fire; keep ſcumming them, and let them boil twenty minutes, then put them in pots or glaſſes.

Strawberry Marmalade.

SQUEEZE the ſtrawberries through a ſieve, weigh them, and put to them an equal quantity of loaf-ſugar beat ſmall; put the ſtrawberries into a preſerving-pan, and the ſugar to them

them by degrees, let it ſimmer; when it jellies in the ſpoon, it is enough.

To candy Violets Whole.

TAKE ſome double violets, and pick off the green ſtalks; boil ſome ſugar till it blows very ſtrong, put in the violets, and let them boil till the ſugar blows again, then rub the ſugar againſt the ſides of the pan with a ſpoon till it is white; ſtir all together till the ſugar leaves them, and then ſift and dry them.

To rock-candy Violets.

PICK the leaves off the violets; then boil ſome of the fineſt ſugar till it blows very ſtrong; pour it into a candying-pan made of tin, in the form of a dripping-pan, about three inches deep; then ſtrew the leaves of the flowers as thick on the top as poſſible, and put it into a hot ſtove for eight or ten days; when it is hard candied, break a hole in one corner of it, and drain off all the ſyrup that will run from it; break it out, and lay it in heaps on plates to dry in a ſtove.

Walnuts Preſerved.

GATHER them before the ſhells are hard, pare them to the white; as faſt as they are pared, lay them in warm water; boil them in a good deal of water (changing it) till they are tender; take care the water does not turn colour before it is changed, (it is beſt to have two pans upon the fire, that the walnuts may be changed from the one to the other;) drain them well, lard them with citron; pour on a hot ſyrup, let them ſtand two days; repeat this till they are tender enough. One pound and an half of loaf-ſugar to one pound of nuts.

To preſerve Fruit green.

TAKE pippins, apricots, pears, plums, or peaches, while they are green; put them in a preſerving-pan, cover them with vine-leaves, and then with fine clear ſpring-water; put on the cover of the pan, ſet them over a very clear fire; when they begin to ſimmer, take them off the fire, and carefully with the ſlice take them out; peel and preſerve them as other fruit.

To preſerve Cochineal.

TAKE one ounce of cochineal, and beat it to a fine powder; then boil it in three quarters of a pint of water, till half is conſumed; then beat half an ounce of roche-alum, and the ſame quantity

quantity of cream of tartar very fine, put them to the cochineal; boil them all together a little while, and ſtrain it through a fine ſieve; put it into a phial, and keep it for uſe.

If it is not to be uſed immediately, boil an ounce of loaf-ſugar with it, and it will prevent its moulding.

Roſe Drops.

TAKE of powder of roſes, dried, beaten, and ſifted, one ounce; mix with it one pound of ſifted ſugar, wet it with a little water, put to this as much juice of lemon; ſet it over a ſlow fire in a ſilver ladle; when ſcalding hot quite through, drop it on a paper, which ſet nigh the fire.

CREAMS.

WHEN creams are made, ſtrain the eggs, or they will be very apt to curdle.

Cream Curd.

TAKE a pint of cream, boil it with a little mace, cinnamon, and roſe-water; ſweeten it: when it is as cold as new milk, put in half a ſpoonful of good runnet; and when it turns ſerve it in a cream-diſh.

Snow Cream.

SWEETEN the whites of four eggs, put to them a pint of thick ſweet cream, a large ſpoonful of brandy; whiſk this together; take off the froth, lay it upon a ſieve; when all the froth that will riſe is taken off, pour what has run through the ſieve to the remainder; ſtir it over a ſlow fire, let it juſt boil; fill the glaſſes three parts full, lay on the froth.

Lemon Cream without Cream.

SQUEEZE three lemons, put the parings into the juice, cover it, let it ſtand three hours; beat the yolks of two eggs, the whites of four; ſweeten this, put it to the lemon-juice, with a little orange-flower water; ſet it over a ſlow fire till it becomes as thick as cream; do not let it boil.

Lemon

Lemon Cream with Cream.

PARE two lemons, ſqueeze to them the juice of one large one, or two ſmall ones, let it ſtand ſome time, then ſtrain the juice to a pint of cream; add the yolks of four eggs beaten and ſtrained; ſweeten it, ſtir it over the fire till thick; if agreeable, add a little brandy.

Or,

PUT to a pint of cream that has been boiled, the yolks of three eggs, the rind of a large lemon grated, ſweeten it; add a little brandy; ſcald it till it thickens, keep it ſtirring.

Either of the two laſt may be ſerved in a diſh, with ratafia cakes at the top.

Orange Cream.

SQUEEZE the juice of three or four Seville oranges to the rind of one, put it over the fire with near a pint of thin cream; take out the peel before the cream becomes bitter; when the cream has been boiled, and is cold, put to it the yolks of four eggs, the whites of three beaten and ſtrained, ſugar to the taſte; ſcald this, ſtirring it all the time, till of a proper thickneſs.

Lemon Cream Frothed.

MAKE a pint of cream very ſweet, add the paring of one lemon; put it over the fire, let it juſt boil; put the juice of a large lemon into a ſmall deep glaſs, or china diſh; when the cream is almoſt cold, put it out of a tea-pot upon the juice, hold it as high as poſſible; ſend it to table in the ſame diſh.

Orange Cream Frothed

MAY be done in the ſame manner; only do not put any peel into the cream, but ſteep a bit for a little while in the juice.

Piſtachia Cream.

BLANCH a quarter of a pound of piſtachia nuts, beat them fine with a little roſe-water; put them into a pint of cream, ſweeten it, let it juſt boil, put it into glaſſes.

Almond Cream.

MAKE it in the ſame manner; only add half a dozen bitter almonds to the ſweet.

Ratafia

Ratafia Cream.

BOIL three or four laurel-leaves in one full pint of cream, ſtrain it; when cold, add the yolks of three eggs beaten and ſtrained; ſweeten it; put in a very little brandy; ſcald it till thick, ſtirring it all the time.

Chocolate Cream.

BOIL one quart of thick cream, ſcrape into it one ounce of chocolate, boil it, put to it a quarter of a pound of ſugar; when cold, add nine whites of eggs, whiſk it; as the froth riſes, put it into glaſſes.

Coffee Cream.

ROAST one ounce of coffee, put it hot into a pint and an half of boiling cream; boil theſe together a little, take it off, put in two dried gizzards; cover this cloſe, let it ſtand one hour, ſweeten with double refined ſugar; paſs it two or three times through a ſieve, with a wooden ſpoon; put it into a diſh with a tin on the top, ſet the diſh on a gentle ſtove, put fire on the top upon the tin; when it has taken, ſet it by; ſerve it cold.

Tea cream is made in the ſame manner.

Sago Cream.

BOIL ſago in water till very tender and thick, with one clove, one blade of mace, a bit of lemon-peel; put it through a hair-ſieve; when cool, ſtir cream to it till it looks white, then ſweeten it; mix with it the white of an egg, a little brandy; froth it with a chocolate-mill; put it into glaſſes.

Raſberry Cream.

PUT ſix ounces of giam to one pint of cream, pulp it through a ſieve; add to it juice of lemon, whiſk it faſt at the edge of the diſh, lay the froth on a ſieve, add a little more juice of lemon; when no more froth will riſe, put the cream into a diſh, or into cups or glaſſes; heap on the froth well drained.

Strawberry Cream

IS done in the ſame manner.

Gooſeberry Cream.

BOIL one quart of gooſeberries very quick, with as much water

water as will cover them, ſtir in about half an ounce of good butter; when they are ſoft, pulp them through a ſieve; ſweeten the pulp, while hot, with good ſugar, then beat it up with the yolks of four eggs; ſerve it in a diſh, cups, or glaſſes.

Burnt Cream.

MAKE a rich cuſtard without ſugar; boil it in ſome lemon-peel; when cold, ſift ſugar over it; burn the top with a ſalamander.

Clouted Cream.

TURN a quart of cream with a tea-ſpoonful of runnet, break it gently, lay it upon a ſieve; put it into a plate, pour over it ſome ſweetened cream.

Pompadour Cream.

BEAT the whites of ſix eggs to a froth, with one ſpoonful of brandy, ſweeten it; ſtir it over the fire for three or four minutes; pour it into a diſh: melted butter, or boiling cream, over it.

Spaniſh Cream.

TAKE three ſpoonfuls of flour of rice ſifted very fine, the yolks of three eggs, three ſpoonfuls of water, two of orange-flower water, mix them well together; then put to them one pint of cream, then ſet it upon a good fire, ſtirring it till of a proper thickneſs, and pour it into cups.

Imperial Cream.

TAKE a quart of water, ſix ounces of hartſhorn, put them into a ſtone bottle, ſtop it up and tie down the cork, do not fill the bottle too full, ſet it into a pot of boiling water, or into an oven to bake; let it ſtand three or four hours, ſtrain it through a jelly-bag, and ſet it to cool; have ready, beat very fine, ſix ounces of almonds; put into it as much cream as jelly, mix them well together; then ſtrain the almonds and cream, and ſet all together over the fire till it is ſcalding hot, ſtrain it into narrow-bottom glaſſes; let them ſtand a day, then turn them out; ſtick blanched almonds all over them, or pine-apple ſeeds laid in water a day or two before they are peeled, and they will come out like a flower, then ſtick them on the cream.

Sugar-loaf Cream.

TAKE a pint of hartſhorn jelly; put into it a little iſinglaſs, make it thick with almonds or cream, whichever is moſt agreeable; ſweeten it very well, and put it into tin pats, let it ſtand till cold; when it is uſed, dip the pan into warm water, and take it out whole.

Cold Cream.

TAKE a pint of Rheniſh wine, and a good deal of fine ſugar beat fine, a quart of good cream, a lemon cut round, a little nutmeg and cinnamon, and a ſprig of roſemary; mix them all together, let them ſtand ſome time, and beat them up with a rod till there is a froth; take it off with a ſpoon as it riſes, and put it into glaſſes.

Codlin Cream.

TAKE twenty clear codlins, core and beat them in a mortar, with a pint of cream; ſtrain it into a diſh, and put into it ſome bread-crumbs, with a little white wine; ſend it to table.

Gooſeberries may be done in the ſame manner.

Sweetmeat Cream.

TAKE ſome cream, and ſlice ſome preſerved peaches into it, apricots, or plums; ſweeten the cream with fine ſugar, or with the ſyrup the firſt was preſerved in; mix all well together, and put it into glaſſes.

Stone Cream.

TAKE a pint and a half of thick cream, boil it in a blade of mace, and a ſtick of cinnamon, with ſix ſpoonfuls of orange-flower water; ſweeten it and boil it till thick, pour it out and keep it ſtirring till almoſt cold, then put in a ſmall ſpoonful of runnet; put it into cups or glaſſes: make it three or four hours before it is wanted.

Blanched Cream.

TAKE a quart of the thickeſt cream that can be got, ſweeten it with fine ſugar and orange-flower water; boil it, and beat the whites of twenty eggs with a little cold cream; ſtrain it, and when the cream is upon the boil, pour in the eggs, ſtirring it very well till it comes to a thick curd: then take it up, and

ſtrain

ſtrain it again through a hair-ſieve, beat it well with a ſpoon till it is cold, then put it into a diſh.

Ice Cream.

SWEETEN the cream, put it into a tin made for the purpoſe, with a cloſe cover; ſet it into a tub of ice that is broken to-pieces, with a good quantity of ſalt; when the cream thickens round the edge, ſtir it; let it ſtand as before, till of a proper thickneſs; turn it out, firſt dipping the tin in warm water; it muſt ſtand in the ice four or five hours. If for apricot-cream, mix apricot with it (firſt pared, ſtoned, and beaten) and work it through a ſieve. If raſberry or any other fruit, do it in the ſame manner.

JELLIES.

Hartſhorn Jelly.

TO two full quarts of water, half a pound of hartſhorn-ſhavings; let it ſimmer till reduced to one quart, or thereabouts; ſtrain it, whiſk up the whites of two eggs, which put to it, with a quarter of a pound of ſugar, half a pint of white wine, the ſame of lemon-juice, the peel of one lemon; boil this together, paſs it through a jelly-bag till clear.

Three or four ſpoonfuls of orange-flower water may be added.

Calf's Feet.

TO two calf's feet, put three quarts of water, boil it to one quart; when cold, take off the fat, and take the jelly from the ſediment; put to it one pint of white wine, half a pound of ſugar, the juice of three lemons, the peel of one: whiſk the whites of two eggs; put all into a ſauce-pan, boil it in a few minutes, put it through a jelly-bag till it is fine.

Jelly to turn out of Mould.

BOIL the calf's-feet, with the addition of two ounces of iſinglaſs, or more, according to the quantity that is wanted; finiſh it as before directed.

Iſinglaſs

Iſinglaſs Jelly.

TAKE an ounce of iſinglaſs, a quarter of an ounce of cloves, and a quart of water; boil it to a pint, and ſtrain it over ſome ſugar.

SYLLABUBS.

Whipt Syllabubs.

GRATE ſome lemon-peel into a pint of cream, a quarter of a pint of wine, or thereabouts, juice of orange or lemon, and ſugar to the taſte; whip it or mill it, lay the froth on a ſieve, put a little red or white wine into the glaſſes; when the froth is well drained, lay it on the wine.

Another way.

TAKE the whites of two eggs, a pint of cream, a pint of white wine, the juice and rind of a lemon, grate the rind into the wine, then put in the cream; ſweeten them, and whiſk them up with a clean whiſk.

Lemon Syllabubs.

A PINT of cream, a pint of white wine, the rind of two lemons grated, and the juice, ſugar to the taſte; let it ſtand ſome time; mill or whip it, lay the froth on a ſieve; put the remainder into glaſſes, lay on the froth; make them the day before they are wanted.

If they are to taſte very ſtrong of the lemon, put the juice of ſix lemons, and near a pound of ſugar; they will keep four or five days.

BLANC MANGE, &c.

In various Shapes.

TO one ounce of picked iſinglaſs, one pint of water; boil it till the iſinglaſs is melted, with a bit of cinnamon; put to it three quarters of a pint of cream, two ounces of ſweet

ſweet almonds, ſix bitter ones, blanched and beaten, a bit of lemon-peel; ſweeten it, ſtir it over the fire, let it boil; ſtrain it, ſtir it till cool, ſqueeze in the juice of a lemon, put it into what mould or moulds are agreeable; turn it out; garniſh with currant-jelly, any giam, or marmalade, ſtewed pears, or quinces, &c.

To make it like poached Eggs.

POUR it into a middle-ſized tea-cup, three parts full; when cold turn it out; take a bit from the middle, lay in half a preſerved apricot.

There are ſhallow moulds on purpoſe.

With a preſerved Orange.

FILL the orange with blanc-mange; when cold ſtick in long ſlips of citron, like leaves, pour blanc-mange in the diſh; when cold ſet the orange in the middle: garniſh with preſerved or dried fruits.

Like Melon.

MAKE ſome blanc-mange, colour it with ſpinach juice, fill a melon mould; pour the calf's foot jelly, with iſinglaſs boiled in it, into a baſon, when cold lay in the melon; fill the baſon with more jelly that is near cold, the next day turn it out, ſetting the baſon a minute or two in hot water.

Or from a Mould.

POUR blanc-mange into a mould like a Turk's-cap; lay round it jelly a little broke; put a ſprig of myrtle, or ſmall preſerved orange, on the top.

To colour Blanc Mange Green.

USE juice of ſpinach.

Red.

PUT a bit of cochineal into a little brandy, let it ſtand half an hour, ſtrain a little through a bit of cloth.

Yellow.

DISSOLVE a little ſaffron.

Always wet the mould before the blanc-mange is put in; it may be ornamented when turned out, by ſticking about it blanched almonds ſliced, or citron, according to fancy.

Jaune Mange.

BOIL one ounce of iſinglaſs in three quarters of a pint of water, till melted, ſtrain it; add the juice of two Seville oranges, a quarter of a pint of white wine, the yolks of four eggs beaten and ſtrained, ſugar to the taſte; ſtir it over a gentle fire t[illegible] it juſt boils up; when cold put it into a mould o[r] moulds: if there ſhould be any ſediment, take care not to pou[r] it in.

A Diſh of Snow.

PUT a dozen large apples into cold water; ſtew them till ſoft, pulp them through a ſieve; beat the whites of twelve eggs to a ſtrong froth, put to them half a pound of loaf-ſugar beaten and ſifted; beat the pulp of the apples well, then beat all together with a little grated lemon-peel; heap it on a diſh: it muſt be beat till ſtiff.

Cuſtard with Snow.

BEAT the whites of eight or nine eggs to a ſtrong froth, with orange-flower water, and a little ſugar; boil ſome milk and water in a broad pan, lay on the froth, juſt boil it up, take it off with a ſcummer with care, lay it on a rich cold cuſtard.

Trifle.

SWEETEN three pints of cream; put to it half a pint of ſack or mountain; grate in the rind of a lemon, ſqueeze in the juice, and half a nutmeg grated; whiſk this up, lay the froth on a large ſieve, ſet it over a diſh that has ratafia cakes, macaroons, biſcuits, &c. in it, that the liquor may run upon them; when they are ſoaked, lay them in a proper diſh; put on the froth as high as poſſible, well drained; ſtrew over pink nonpareils, and ſtick on little ſlices of citron, orange, or lemon-peel.

This will make a very large trifle.

Floating Iſland of Chocolate.

WHIP up the whites of two eggs, with two ounces of chocolate ſcraped: pile it on a thin cuſtard or jelly.

Floating Iſland of Apples.

BAKE or ſcald eight or nine large apples; when cold pare and pulp them through a ſieve; beat this up with fine ſugar;

put

put to it the whites of four or five eggs that have been beaten, with a little roſe-water; mix it a little at a time, beat it till light; heap it on a rich cold cuſtard, or on jelly.

Blanc Mange of Calf's Feet; a pretty Diſh.

TAKE two boiled feet, pick out all the black ſpots; ſlice them into a ſtew-pan, with a quarter of a pint of mountain, rather more water; let them ſtew gently; add the yolks of three eggs, beaten and ſtrained, with a quarter of a pint of cream, and a very little flour; ſweeten with fine ſugar; add a little lemon-peel and juice; ſtrain it into a diſh; when juſt cold, ſtick on the top jar raiſins ſcalded to make them plump, almonds blanched and cut into ſlips, citron, lemon and orange-peel ſliced. It may be put into a baſon; when cold turn it out; garniſh it in the ſame manner; lay round it a little broken jelly, or any other ornament.

Flummery.

BOIL one ounce of iſinglaſs in a little water, till melted; pour to it a pint of cream, a bit of lemon-peel, a little brandy, and ſugar to the taſte; boil and ſtrain it; put it into a mould; turn it out.

Welch Flummery.

ONE quart of ſtiff hartſhorn jelly, with a little iſinglaſs, one pint of cream, ſome lemon juice and ſugar, a little brandy; boil this till thick, ſtrain it. If agreeable, add three ounces of almonds blanched and beaten, about ten bitter ones.

Oatmeal Flummery.

BOIL four quarts of water, when it is rather warmer than milk from the cow, put it to two quarts of oatmeal juſt cracked; when it has ſtood till ſour, pour off the water, waſh the flour out well, through a ſieve, with three quarts of freſh water; let this ſtand twenty-four hours, then pour the water clear off, leaving the thick; to one cup of which, meaſure three of milk: ſet it over the fire, ſtirring it; when it begins to curdle put it through a ſieve, ſet the liquor again on the fire: repeat this, paſſing it through the ſieve ſo long as it curdles, then boil it for twenty minutes; put it into cups, firſt dipped in water.

If the water ſtands upon the oatmeal fourteen or twenty

days, according to the weather, ſo that it only turns ſour, not mouldy, the better the ſlummery will be.

To make Gooſeberry-Fool.

TAKE two quarts of gooſeberries, ſcald them; when they begin to plump and turn yellow, take them off the fire, put them in a cullender, let all the water run from them, and then with the back of a ſpoon carefully run the pulp through a coarſe ſieve into a diſh; make them very ſweet, and let them ſtand to cool; then take two quarts of milk and the yolks of four eggs, beat them 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 into it the gooſeberries; let it ſtand to be cold before it goes to table. If it is made of cream it does not require eggs.

Orange Poſſet.

SQEEEZE the juice of two Seville oranges into a china bowl, or ſmall deep diſh that will hold a quart, ſweeten it like ſyrup, add a little brandy; boil one pint of cream with a bit of orange-peel, take out the peel; when cold put the cream into a tea-pot, pour it to the ſyrup, holding it high; make it a day before it is wanted.

Lemon Poſſet

IS made in the ſame manner.

Sack Poſſet.

GRATE three Naples biſcuits to one quart of cream, or new milk; let it boil a little, ſweeten it, grate ſome nutmeg; when a little cool, pour it high, from a tea-pot, to a pint of ſack a little warmed, and put it into a baſon or deep diſh.

Devonſhire White-Pot.

TO a pint of cream put four eggs, beat with a little ſalt, ſome ſliced nutmeg, a good deal of ſugar; then ſlice very thin almoſt the crumb of a penny white loaf; put it into a diſh, pour the cream and eggs to it; a handful of ſun raiſins boiled, a little ſweet butter: bake it.

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 waſted, but take

take care it does not burn; then add three pints of milk, and the yolk of an egg beat up; keep it ſtirring: when it boils take it up and ſweeten it.

A Rice White-Pot.

TAKE a pound of rice, and boil it in two quarts of milk, till it is tender and thick, beat it in a mortar with a quarter of a pound of ſweet almonds blanched, then boil it in two quarts of cream, with crumbs of bread, two or three blades of mace, mixed all together, with eight eggs well beat, a little roſe water, and ſome ſugar; cut ſome candied orange and citron thin and lay over it; it muſt be put into a ſlow oven.

To make Firmity.

TO a quart of ready-boiled wheat, put two quarts of milk, and a quarter of a pound of currants, clean picked and waſhed, ſtir them together and boil them; beat well the yolks of three eggs, and a little nutmeg, with two or three ſpoonfuls of milk; add this to the wheat, ſtir them together, ſweeten it, and pour it into a deep diſh.

Panada.

TAKE a large piece of crumb of bread, put it into a ſaucepan, with a pint and a half of water, and a blade of mace; boil it till the bread is quite ſoft, then pour off the water, and beat the bread very ſmooth; add to it a little white wine and ſugar to make it agreeable to the taſte. Some put in a bit of butter and no wine.

White Caudle.

MIX two ſpoonfuls of oatmeal in a quart of water, put in a blade or two of mace, and a piece of lemon-peel; ſtir it often, and let it boil full twenty minutes; ſtrain it through a ſieve, ſweeten it; add a little white wine, nutmeg, and a little juice of lemon.

Oatmeal once cut is beſt, but then it requires more boiling.

To make brown Caudle.

MAKE the gruel as above, but with more ſpice, a pint of ale that is not bitter well boiled in, and a glaſs of white wine or brandy, (the latter is better); ſweeten it.

Saloup,

IS ſold at the chymiſts at one ſhilling per ounce: take a large tea ſpoonful, and ſtir it, till it is like a fine jelly, into a pint of boiling water; ſweeten it, and put in a little wine and ſugar.

Sago.

THE powder of ſago is the beſt to uſe, which is ſold in tin canniſters, with directions how to make it.

Orgeat.

BLANCH two pounds of almonds, thirty bitter, beat them to a paſte; mix it with three quarts of water, ſtrain it through a fine cloth; add orange and lemon juice, with ſome of the peel; ſweeten to the taſte.

Another way.

TAKE melon-ſeed, water-melon ſeed, pumpkin, cucumber, and gourd ſeed, one ounce each; blanch half a pound of ſweet almonds, half an ounce of bitter; beat them with the ſeeds till they are a paſte, with a few drops of water, leſt they oil; beat with them three ounces of ſugar, then add two quarts of water; mix this well; ſtrain it; add a little orange-flower water, and a pint of milk, juſt before it is wanted.

To make Capillaire.

TAKE fourteen pounds of eight-penny ſugar, three pounds of coarſe ſugar, ſix eggs beat in with the ſhells, three quarts of water; boil it up twice, ſcum it well, then add to it a quarter of a pint of orange-flower water; ſtrain it through a jelly-bag, and put it into bottles; when cold, mix a ſpoonful or two of this ſyrup, as it is liked for ſweetneſs, in a draught of warm or cold water.

Ratafia.

TAKE two quarts of the beſt brandy, two hundred apricot-ſtones, a dram of cinnamon, and a quarter of a pound of white ſugar candy; ſlice two or three apricots, and break the ſtones without bruiſing the kernels; put all the ingredients and brandy into a large glaſs bottle, and let it ſtand five or ſix weeks in the ſun, or any warm place; then pour it into a large bottle, and let it ſtand five or ſix months.

Syrup

Syrup of Orange Peel.

TAKE two ounces of Seville orange peel, cut it very ſmall, infuſe it in a pint and a quarter of white wine; ſtrain it off, and boil it up with two pounds of double-refined ſugar.

Lemonade.

PARE two oranges and ſix lemons very thin, ſteep the parings in two quarts of water, four hours; put the juice of twelve lemons and ſix oranges upon twelve ounces of fine ſugar; when the ſugar is melted put the water to it; add more ſugar if neceſſary, a little orange-flower water: paſs it through a bag till fine.

Another way.

HALF a pint of lemon-juice, the juice of two oranges; pare the rind of the lemons, as thin as poſſible, into one quart of ſpring-water; let them ſtand all night, ſtrain it, ſweeten it; boil the peels in another quart of water; mix the lemon-juice with a pint of milk, put to it the water that is ſweetened; add the other while it is hot; when cold paſs it through a bag, into which put a ſprig of roſemary.

Milk Punch.

PARE fifteen Seville oranges very thin, infuſe the parings twelve hours in ten quarts of brandy; have ready boiled and cold, fifteen quarts of water, put to this ſeven pounds and a half of loaf ſugar, mix the water and brandy together; add the juice of the orange, and of twelve lemons, ſtrain it, put to it one pint of new milk; barrel it, ſtop it cloſe, let it ſtand a month or ſix weeks. It will keep for years, the older the better.

Shrub.

TO one quart of Seville orange juice, one gallon of rum, two pounds and a half of loaf ſugar beaten; barrel it; pare half a dozen of the oranges very thin, let them lie in a ſmall quantity of rum all night, the next day ſtrain it into the veſſel: this quantity of paring is for ten gallons.

N. B. Take particular care to ſhake the veſſel twice a day for a fortnight, or the ſhrub will be ſpoiled: it may then be bottled.

Currant Shrub.

TO *five pints* of currant juice, either red or white, one pound and an half of loaf ſugar; when diſſolved put to it one gallon of rum or brandy; clear it through a flannel bag.

Verde.

INFUSE the rind of three lemons and four oranges in two quarts of rum or brandy, for twenty-four hours, cloſe ſtopped; ſqueeze the juice through a ſtrainer; if the fruit be good there will be half a pint, if there is not, make it that; put it to one pound and a quarter of ſugar, pour to it three quarts of water, ſtir it till the ſugar is diſſolved, after which ſtir in the peel and ſpirits, and to that one pint of cold new milk; paſs it through a bag till clear; bottle it. It will keep twelve months.

Imperial Water.

PUT four ounces and a half of ſugar, the rind of three lemons, into a large earthen pan; boil one ounce of cream of tartar in three quarts of water till diſſolved, pour it to the lemon-peel; let it ſtand all night; clear it through a bag; bottle it.

Cherry Brandy.

TO a gallon of brandy, ſix pounds of morella cherries picked, one pound of ſugar; it may ſtand five or ſix weeks, or longer, before it is bottled. The ſmall black cherry does very well; fill a large bottle with them picked, pour in what brandy it will hold; ſweeten it.

Fine Cherry Brandy.

STONE morella cherries, put them into any ſized jar till full; break the ſtones, put them in, with ſome apricot-kernels; pour in as much brandy as poſſible; tie over a bladder: let it ſtand two or three months or longer, then preſs out all the juice; ſweeten it with white ſugar candy, or fine ſugar; paſs it through a bag; bottle it.

Pine-Apple Brandy.

SLICE one large pine-apple, or two ſmall ones, into at gallon of brandy, with one pound of ſifted ſugar; cover it, not too cloſe, for about a week, ſtirring it every day; then ſtop it cloſe, tie over a bladder; in ſix or eight weeks bottle it. If there is any of the ſyrup the chips were done in, add half a pint or more, and leſs ſugar.

To make Muffins.

TAKE two quarts of warm water, two ſpoonfuls of yeaſt, three pounds of flour; beat it well half an hour, and let it ſtand an hour or two; bake them on an iron bake-ſtove, (rub it well over with mutton-ſuet, as often as they are to be laid on) as ſoon as they begin to colour, turn them; when coloured on both ſides they are baked enough.

French Rolls.

WARM three ſpoonfuls of milk, and three of water, with about the quantity of a walnut of butter, put it to two ſpoonfuls of thick yeaſt; put this into the middle of a full quart or rather more flour, ſtir enough with it to make it of the thickneſs of a batter pudding; ſtrew a little flour over it from the ſides, and if the weather is cold ſet it at a little diſtance from the fire; do this three hours before it is put into the oven; when it breaks a good deal through the flour and riſes, work it into a light paſte with more warm milk and water; let it lie till within a quarter of an hour of ſetting into the oven, then work them lightly into rolls, drop them on a tin, firſt floured; handle them as little as poſſible; ſet them before a fire to riſe; twenty minutes or thereabouts will bake them: put a little ſalt into the flour. Raſp the rolls.

A Ramakin.

BEAT a quarter of a pound of Glouceſter, the ſame of Cheſhire cheeſe; then put to it two ounces of butter, half the crumb of a penny-loaf ſoaked in cream, four eggs, but one white; put it into a china diſh: bake it a quarter of an hour in a moderate oven.

Potted Cheeſe.

BEAT three pounds of the beſt Cheſhire cheeſe in a mortar, with half a pound of the beſt butter, a large glaſs of ſack, near half an ounce of mace beaten and ſifted; mix it well, pot it; pour over clarified butter.

To make an Engliſh Rabbit.

CUT a ſlice of bread, toaſt it, and ſoak it in red wine, put it before the fire; cut ſome cheeſe in very thin ſlices, and rub ſome butter over the bottom of a plate, lay the cheeſe upon it, and pour in two or three ſpoonfuls of white wine, and a little muſtard; cover it with another plate, and ſet it on a chafing-diſh

ing-diſh of coals two or three minutes, then ſtir it till it is well mixed; when it is enough lay it upon the bread, and brown it with a ſalamander.

A Welch Rabbit.

TAKE a ſlice of bread and toaſt it on both ſides; toaſt a ſlice of cheeſe on one ſide, lay it on the toaſt, and with a hot ſalamander brown it, and rub ſome muſtard over it.

A Scotch Rabbit.

TOAST a ſlice of bread of a fine light brown on both ſides, butter it; toaſt a ſlice of cheeſe on both ſides, and put it on the bread.

Sandwichs.

PUT ſome very thin ſlices of beef, between thin ſlices of bread and butter; cut the ends off neatly, lay them in a diſh. Veal and ham cut thin may be ſerved in the ſame manner.

Salmagundi.

CHOP ſeparately the white part of a roaſted chicken or ſome roaſted veal, the yolks of four or five eggs boiled hard, the whites of the ſame, a large handful of parſley, a Britiſh herring, or half a dozen anchovies, ſome beet-root, ſome red cabbage, put a ſaucer or a china baſon into a round diſh, or a ſmaller diſh into a long one, bottom upwards; lay all theſe ingredients in rows, according to the taſte, making them broad at bottom, and ending in a point at the top; or they may be laid round in rows; ſpun butter at the top; or butter worked into what form is liked: pickles round, with a little chopped onion or eſchalot.

Directions for Brewing.

THE proceſs of brewing is as follows:—After the malt is ground, it ought to ſtand four or five days, and care ſhould be taken it is very clean. The ingredients being ready, the water muſt be made to boil very ſpeedily, and while boiling with the greateſt violence, the fire muſt be immediately damped or put out; when the height of the ſteam is over, the water is put into the maſhing-tub to wet the malt; then ſo much being poured out as to make it of a conſiſtence ſtiff enough to be maſhed; let it ſtand thus a quarter of an hour covered over, after which, another quantity of the water is added, and maſhed,

as before; let it ſtand, and then add the whole quantity of water, as the liquor is intended to be ſtrong or weak; maſh it well, cover it, and let it ſtand for two or three hours, more or leſs, according to the ſtrength of the wort, or difference of the weather; then let it run into the receiver; and maſh again for the ſecond wort, in the ſame manner as for the firſt, only the water muſt be cooler, and it muſt not ſtand above half the time. The two worts being mixed together, the quantity of hops that is deſigned may be added, and the liquor put into the copper, which being cloſely covered up, let it boil gently for the ſpace of an hour or two; then let the liquor into the receiver, and the hops ſtrained from it into the coolers. When cool, the barm or yeaſt is applied, which done, it is left to work or ferment till is is fit to tun up.

For ſmall beer, there muſt be a third maſhing; the water muſt be near cold, and not to ſtand above three quarters of an hour; to be hopped and boiled at diſcretion. For double *ale* or *beer*, the two liquors coming from the two firſt maſhings muſt be uſed as liquor for a third maſhing of freſh malt. For fine *ale*, the liquor thus brewed is farther prepared with molaſſes, inſtead of yeaſt or barm; ſome uſe Caſtile ſoap, others an eſſential oil of barley, others a quinteſſence of malt, others of wine, and others the ſal panariſtus.

For middling ale, a quarter of malt will make an hogſhead, 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 the ale is to keep a great while, allow a pound of hops to every buſhel of malt; if to keep ſix months, five pounds to a hogſhead, and the ſofteſt and cleareſt water that can be got.

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.

In managing the veſſels for the preſervation of beer, they muſt not be at one time ſcalded and at another waſhed with cold water: ſome rub them with hop-leaves that come from the wort, and then rinſe them again; then being dried in the air and headed, they take a long piece of canvaſs, and dipping it in brimſtone, make ſome matches of it, adding a few coriander

coriander ſeeds, and ſet it on fire; ſome open the bung and let the match burn in the veſſel, keeping in as much as poſſible of the ſulphureous fume by laying the bung lightly on; and when the match is burnt ſtop all cloſe for a little time; and when opened, the caſk will be very ſweet.

To make Raſberry Brandy.

TAKE two quarts of brandy and a pint of water, put it in a mug large enough to hold that and four pints of raſberries; put in half a pound of loaf ſugar, and let it remain for a week, cloſe covered; then take a piece of flannel with a piece of holland over it, and let it run through by degrees—it may be racked into other bottles a week after, and then it will be ſuperfine.

Lemon Brandy.

TO one gallon of brandy, put five quarts of water, two dozen of lemons, two pounds of the beſt ſugar, and three pints of milk; pare the lemons very thin, and lay the peel to ſteep in the brandy twelve hours; ſqueeze the lemons upon the ſugar, then put the water to it, and mix all the ingredients together; boil the milk, and pour it in boiling hot; let it ſtand twenty-four hours, then ſtrain it through.

Orange Brandy.

PUT the chips of eighteen Seville oranges into three quarts of brandy, and let them ſteep a fortnight, in a ſtone bottle cloſe ſtopped: boil two quarts of ſpring water with a pound and a half of the fineſt ſugar, near an hour, very gently; clarify the water and ſugar with the white of an egg, then ſtrain it through a jelly-bag, and boil it near half away; and when cold ſtrain the brandy into the ſyrup.

Lemon or Orange Brandy.

TAKE the peels of ſix lemons or oranges, ſteep them in one quart of brandy; add to it one pint of water, with two ounces of double refined ſugar; it muſt be diſſolved in the water; then ſtrain it through a muſlin or flannel, and bottle it for uſe.

To boil up Lemon or Orange Juice.

TO a pint of orange juice, half a pound of ſugar; to a pint of lemon juice, a pound of ſugar; let it ſimmer over the fire,

fire, and ſcum it well; bottle it, and put a little brandy over it.

Birch Wine with Raiſins.

TO an hogſhead of birch-water, take four hundred of Malaga raiſins, pick them clean from the ſtalks, and cut them ſmall, then boil them in the birch-liquor an hour at leaſt; ſcum it well, and let it ſtand till it is as warm as cow's milk; then put in the raiſins, and let it ſtand cloſe covered, ſtirring it well four or five times every day; boil all the ſtalks in a gallon or two of birch-liquor, which, added to the other when almoſt cold, gives it an agreeable roughneſs. Let it ſtand ten days, then put it in a cool cellar, and when it has done hiſſing in the veſſel, ſtop it up cloſe; let it ſtand at leaſt three quarters of a year before it is bottled.

To procure the Birch-Liquor.

IT ſhould be taken in the month of March from the birch-tree, while the ſap is riſing, before the leaves ſhoot out; holes muſt be bored in the body of the tree, and foſſets put in, which are generally made of the branches of elder, the pith being taken out—the tree may be tapped in four or five places at a time, and by that means ſave from many trees ſeveral gallons every day; the bottles in which it drops muſt be corked cloſe, and roſined or waxed, but it ſhould be uſed as ſoon as poſſible.

Birch Wine with Sugar.

TO every gallon of birch-liquor put two pounds of good ſugar; let the liquor boil half an hour, and ſcum it well before the ſugar is put in, for it muſt boil no longer after the ſugar is in, than while ſcummed; then put it through a hair-ſieve into a tub, and when it is cold, pour it from the grounds, and put ſome yeaſt to it; a quart will work up twelve gallons; let it work twenty-four hours, till it hath a pretty good head; the veſſel muſt be entirely filled, and muſt be very ſweet and ſtrong, and ſmoaked with brimſtone before the wine is put in—when it has done working, ſtop it up very cloſe. Let it ſtand in a cool cellar three quarters of a year before bottling.

Mead

Mead Wine, an excellent Receipt, from a Lady.

TO one hundred and twenty gallons of pure water (the ſofter the better) I put fifteen gallons of clarified honey; when the honey is well mixed with the water, I fill my copper (the ſame I uſe for brewing) which holds only ſixty gallons, and boil it, till it is reduced about a fourth part; I then draw it off, and boil the remainder of the liquor in the ſame manner. When this laſt is about a fourth part waſted, I fill up the copper with ſome of that which was firſt boiled; and continue boiling it and filling it up, till the copper contains the whole of the liquor, or muſt; by which time it is of courſe half evaporated. I muſt obſerve, that, in boiling, I never take off the ſcum; but, on the contrary, have it well mixed with the liquor whilſt boiling, by means of a jet; when this is done, I draw it off into under-backs, by a cock at the bottom of the copper, where I let it remain till it is only as warm as new milk. At this time I turn it up, and ſuffer it to ferment in the veſſel, where it will form a thick head. As ſoon as it has done working, I ſtop it down very cloſe, in order to keep the air from it as much as poſſible. I keep this, as well as all my mead, in a cellar or vault I have for the purpoſe, being very deep and cool; and the door ſhuts ſo cloſe, as to keep out, in a manner, all the outward air; ſo that the liquor is always in the ſame temperature, being not at all affected by change of weather; and to this I attribute, in a great meaſure, the goodneſs of my mead. Another proportion I have of making mead, is to allow eighty pounds of purified honey to one hundred and twenty gallons of ſoft water, which I manage in the making, in all reſpects, like that firſt above mentioned; and it proves very pleaſant, good, light drinking, and is by many preferred to the other, which is much richer, and has a fuller flavour; but at the ſame time it is more inebriating, and apt to make the head ach, if drank in too large quantities; therefore, upon the whole, I imagine the laſt to be the proportion that makes the wholeſomeſt liquor for common drink; the other being rather, when properly preſerved, a rich cordial, ſomething like fine old Malaga, which, when in perfection, is eſteemed the beſt of the Spaniſh wines. I chuſe, in general, to have this liquor pure and genuine, though many love it beſt when it has an aromatic flavour—ſuch mix elder, roſemary, and marjoram flowers with it; and uſe cinnamon, cloves, ginger, pepper, and cardamoms, in various proportions,

tions, according to their taſte. Others put in a mixture of thyme, eglantine, marjoram, and roſemary, with various ſpices; but I do not approve this laſt practice at all, as green herbs are apt to make mead drink flat; and too many cloves, beſides influencing it greatly in the taſte, make it high-coloured.—I never bottle my mead before it is half a year old; and when I do, I take care to have it well corked, and keep it in the ſame vault wherein it ſtood whilſt in the caſk.

Another Way to make Mead.

TO five quarts of honey put ſixty quarts of water, eighteen races of ſliced ginger, and one handful of roſemary; let them boil three hours, and continue ſcumming while they boil; when it is cold put in the yeaſt, and it will be fit to bottle in eight or ten days.

To make ſmall Mead.

TO a gallon of water, two pounds of honey, one pound of ſugar; boil it an hour, put in the whites of three or four eggs, to raiſe the ſcum; ſcum it clean while boiling, then turn it into a clean tub, and let it ſtand a week, but at the ſame time put in a toaſt with honey to make it work; then tun it, and put in the peels of three or four lemons; let it ſtand a month, and if it is not fine, add ſome more honey to it, and let it ſtand longer.

Clary Wine.

TO ten gallons of water, a quarter of a hundred of ſugar, and the whites of thirteen eggs beat, and put into the water cold; then boil the water and ſugar two hours, ſcum it all the while, let it ſtand till it is cold; put it in the veſſel upon the clary, ſtir it three or four times when it has done working, then ſtop it cloſe: in ſix months it will be fit to draw.

Cowſlip Wine.

TO ſix gallons of water put thirty pounds of Malaga raiſins; boil the water full two hours, and then meaſure it out of the copper upon the raiſins, which muſt be chopped ſmall, and put into a tub; let them work together ten days, ſtirring it ſeveral times a day; then ſtrain it off, and preſs the raiſins hard, to get out their ſtrength; then take two ſpoonfuls of good ale yeaſt, beat up with it ſix ounces of ſyrup of lemons, put in three pecks of cowſlips by degrees; let all the ingredients work together

gether three days, ſtirring it three or four times a day, then tun it up; bottle it at four months end.

To make Currant Wine.

GATHER your currants when full ripe, ſqueeze them, and preſs out all the juice through an hair ſieve; throw the ſtalks into cold water, ſtrain them out alſo through an hair ſieve; to every gallon of juice put two gallons of water; and to every gallon of liquor, when mixed, put three pounds and a half of the beſt Liſbon ſugar; put it in a tub, and let it ſtand two or three days, ſtirring it twice a day; then put it in a caſk, and let it ſtand ten or twelve months—you muſt not ſtop it up until it hath done ſinging: when you draw it off, bottle all that is fine; and let the thick run through a flannel bag, and put it into the caſk again with a little ſugar, juſt to keep it from ſpoiling, and let it ſtand until it is fine. When you firſt put your wine into your caſk, before it has done working, you muſt lay a piece of paper over the bung; and when it hath done working, ſtop it up cloſe.

That which is racked off through the flannel muſt be ſtopped up directly, when put into the caſk.

N. B. A pint of brandy may be put in when it is working (that is, in a ſtate of fermentation) and another pint when the fermentation is ſtopped: the above quantity of brandy to about twenty gallons of wine.

Another Way to make Currant Wine.

TAKE five quarts of the juice of currants; fourteen pounds of ſugar will make a five-gallon caſk; fill it up with water, and let it all work together; when it has done working, put in a quart of brandy, and a hop or two.

Orange Wine.

TO every ſix gallons of ſpring water, one ſtone of the beſt powder ſugar, and the whites of five eggs beat up to a froth; let it boil near two hours ſlowly; when it is quite cold, add the juice of fifty Seville oranges, ſo thin pared that none of the white remains; add five ſpoonfuls of barm, beat up with as much ſyrup of citron, or of oranges; let if ſtand two days and two nights; when it is tunned, add to it two bottles of mountain wine; tun up the rinds and all together. Let it ſtand ſix months or more; if it is not fine in that time, it muſt be fined, and

and muſt be looked at once a week: as it ſometimes works in the veſſel, it muſt have air by a vent.

Vino Pontificalo.

STEEP the zeſt rinds of ſix oranges and ſix lemons twenty-four hours in a gallon of good brandy, cloſe ſtopped; boil one pound and a half of loaf-ſugar in two gallons of water a quarter of an hour, and clarify it with the whites of ten eggs; when it is cold add the juice of twenty-four oranges and five lemons to the gallon of brandy; then mix it all together, and ſtrain off the rinds: put the liquor into a caſk well ſtopped; after ſix weeks draw it off into bottles, it will then be fit for uſe, but grows better for keeping.

Raiſin Wine.

THREE hundred and a half of Malaga raiſins, ſixty-ſix gallons of water, in a large tub with a falſe bottom; let them ſtand for twenty-two or twenty-three days, ſtirring them once or twice a day; then draw them off into a clean hogſhead, and let them work as long as they will, filling the hogſhead full every day for five or ſix months; then rack the liquor into another caſk, and put to it two gallons of brandy.

Red Raiſin Wine.

TO every gallon of water boiled, and cold, put five pounds of velvedores; let it ſtand fourteen days, ſtirring it twice a day, then preſs it off; if there is no preſs, it muſt be ſtrained through a cloth; work in it a toaſt ſpread with yeaſt, for two days, and then put it into a caſk—it muſt not be ſtopped till it has done working; when it is fine, bottle it off. The raiſins muſt be chopped before they are ſoaked.

Gooſeberry Wine.

TO every three pounds of ripe gooſeberries, put a pint of ſpring water unboiled; firſt bruiſe the fruit with the hands in a tub, and then put the water to them; ſtir them very well, and let them ſtand a day, then ſtrain them out; and to every three pounds of gooſeberries and pint of water, put a pound of ſugar; ſtir it till the ſugar is diſſolved, and let it ſtand twenty-four hours more, then ſcum the top clear off; put the liquor in a veſſel, and the ſcum into a flannel bag, and what runs from it, put into the veſſel; it muſt work two or three days, and then be ſtopped cloſe. Let it ſtand four months before it is bottled;

and if it is not clear, let it ſtand in the bottles for ſome time, and then rack it off into other bottles—when it is drawn out of the caſk it muſt not be tapped too low.

Grape Wine.

TO a gallon of grapes put a gallon of water; bruiſe the grapes, let them ſtand a week without ſtirring, then draw it off fine; put to a gallon of the wine three pounds of ſugar, and then put it in a veſſel, but do not ſtop it till it has done hiſſing.

Elder Wine.

TAKE ſixteen pounds of Malaga raiſins, pick and chop them very ſmall; take ſix pounds of powder ſugar, and five gallons of water; boil them all together a quarter of an hour, then pour the liquor boiling hot upon the raiſins: ſtir them well together, and let them ſtand ten days, ſtirring it well every day; then ſtrain the liquor, and preſs out the raiſins; add to each gallon a pint of the pure juice of elder-berries; put to it a very little ale-yeaſt ſpread on a bit of toaſt, juſt enough to make it move, not to work up; let it ſtand two or three days to ferment, then tun it up into a veſſel, but let it not be full, that there may be room for it to work; ſtop it cloſe, let it ſtand to be thoroughly fine, and then bottle it.

Another very excellent Receipt for Elder Wine.

TAKE Malaga raiſins, cut them ſmall, the ſtalks, ſtones, &c. and put them all together into a tub; pour over them water that has boiled an hour; to every ſix pounds of raiſins put one gallon of water, pour it on boiling hot, and ſtir it well; when it is cold, cover it with a cloth, and let it work ten or twelve days, ſtirring it five or ſix times a day: then ſtrain the liquor from the raiſins, and ſqueeze them hard: and put to every gallon of liquor one pint of clear juice of elder:—the beſt way to get the juice, is to bake the berries in earthen pots—let the liquors be cold when they are put together, and ſtir them well; then tun it up, and when it has done working clay it up; let it ſtand four or five months before it is bottled; in ſix weeks after it will be fit to drink; the elder berries muſt be very ripe.

Cherry

Cherry Wine.

TAKE fifty pounds of black cherries picked from the ſtalks, but the ſtones remaining, let them be well bruiſed with the hands; then take half a buſhel of very ripe currants, and get as much juice from them as poſſible, and likewiſe four quarts of raſberries ſqueezed in the ſame manner; to this quantity of fruit, allow forty pounds of ſugar, diſſolve it in ſoft water, and when the ſugar is melted, put it into a veſſel with the bruiſed cherries, the juice of currants, and raſberries, then fill the veſſel with ſoft water, only leaving room for the working; and when all is in the veſſel, ſtir it well together with a ſtick, it muſt not be bunged up under three weeks; it may be bottled in five months.

A LIST OF THINGS in SEASON, in every MONTH of the YEAR.

JANUARY.

Meat.

HOUSE Lamb,
Pork,
Beef,
Mutton,
Veal.

Fish.

Cod,
Soles,
Turbot,
Thornback,
Skate,
Whitings,
Smelts,
Carp,
Tench,
Perch,
Eels,
Lampreys,
Plaice,
Flounders,
Lobsters,
Crabs,
Cray Fish,
Prawns,
Oysters,
Sturgeon.

Poultry.

Hare,
Pheasant,
Partridge,
Woodcocks,
Snipes,
Turkeys,
Capons,
Pullets,
Fowls,
Chickens,
Tame Pigeons,
Rabbits.

Vegetables.

Cabbage,
Savoys,
Coleworts,
Sprouts,
Borecole,
Brocoli, Purple and White,
Spinach,
Cardoons,
Parsnips,
Carrots,
Turnips,
Celery,
Endive,
Leeks,
Onions,
Potatoes,
Beets,
Garlic,
Eschalot,
Mushrooms,
Salsafy,
Scorzonera,
Skirrets,
Sorrel,
Burnet,
Parsley,
Sage,
Thyme,
Rosemary,
Lettuce,
Cresses,
Mustard,
Rape,
Radish,
Taragon,
Mint,
Chervil.

Fruit.

Apples,
Pears,
Nuts,
Almonds,
Services,
Medlars,
Grapes.

FEBRUARY.

Meat.

HOUSE Lamb,
Pork,
Beef,
Mutton,
Veal.

Fish.

Cod,
Soles,
Turbot,
Thornback,
Skate,
Whitings,
Smelts,
Carp,
Tench,
Perch,
Eels,
Lampreys,
Plaice,
Flounders,
Lobsters,
Crabs,
Cray Fish,
Prawns,

Prawns,
Oyſters,
Sturgeon.

Poultry.

Hare,
Pheaſant,
Partridge,
Woodcock,
Snipes,
Turkeys,
Capons,
Pullets,
Fowls,
Chickens,
Pigeons,
Tame Rabbits.

Vegetables.

Cabbage,
Savoys,
Coleworts,
Sprouts,
Borecole,
Brocoli, Purple and White,
Cardoons,
Spinach,
Carrots,
Parſnips,
Turnips,
Celery,
Endive,
Leeks,
Onions,
Potatoes,
Beets,
Garlic,
Eſchalot,
Muſhrooms,
Salſafy,
Scorzonera,
Skirrets,
Sorrel,
Burnet,
Parſley,
Thyme,
Winter Savoury,
Roſemary,
Sage,
Marigolds,
Lettuce,
Creſſes,
Muſtard,
Rape,
Radiſh,
Taragon,
Mint,
Chervil,
Jeruſalem Artichokes.

Fruit.

Apples,
Pears.

MARCH.

Meat.

HOUSE Lamb,
Pork,
Beef,
Mutton,
Veal.

Fiſh.

Turbot,
Soles,
Thornback,
Skate,
Whitings,
Carp,
Tench,
Eels,
Plaice,
Flounders,
Mullets,
Lobſters,
Crabs,
Cray Fiſh,
Prawns.

Poultry.

Turkeys,
Capons,
Pullets,
Fowls,
Chickens,
Pigeons,
Ducklings,
Tame Rabbits.

Vegetables.

Cabbage,
Savoys,
Coleworts,
Sprouts,
Borecole,
Brocoli, Purple and White,
Spinach,
Cardoons,
Parſnips,
Carrots,
Turnips,
Celery,
Endive,
Onions,
Potatoes,
Beets,
Garlic,
Eſchalot,
Muſhrooms,
Burnet,
Parſley,
Thyme,
Savoury,
Roſemary,
Sage,
Sorrel,
Marigolds,
Lettuce,
Creſſes,
Muſtard,
Rape,
Radiſh,
Taragon,
Mint,
Chervil,
Jeruſalem Artichokes,
Clary,
Tanſey,
Cucumbers,
Aſparagus,
Purſlane.

Fruit.

Pears,
Apples.

APRIL.

Meat.

GRASS Lamb,
Beef,
Mutton,
Veal.

Fiſh.

Turbot,
Soles,
Skate,
Carp,
Tench,
Trout,
Herrings,
Salmon,
Smelts,
Chubs,
Mullets,
Cray Fiſh,
Crabs,
Lobſters,
Prawns.

Prawns.

Poultry.

Leverets,
Rabbits,
Ducklings,
Pigeons,
Pullets,
Fowls,
Chickens.

Vegetables.

Coleworts,
Sprouts,
Young Carrots,
Brocoli,
Spinach,
Parſley,
Chervil,
Young Onions,
Celery,
Endive,
Sorrel,
Burnet,
Radiſhes,
Aſparagus,
Beet,
Lettuce,
All ſorts of ſmall Sallad,
All ſorts of Pot Herbs,
Young ſhoots of Salſafy,
Cucumbers,
Tragopogon.

Fruit.

Pears,
Apples.

MAY.

Meat.

LAMB,
Beef,
Mutton,
Veal.

Fiſh.

Turbot,
Carp,
Tench,
Trout,
Salmon,
Soles,
Smelts,
Herrings,
Eels,
Chub,
Lobſter,
Cray Fiſh,
Crabs,
Prawns.

Poultry.

Green Geeſe,
Ducklings,
Leverets,
Rabbits,
Pullets,
Fowls,
Chickens.

Vegetables.

Early: Cabbages, Potatoes, Carrots, Turnips, Cauliflower, Artichokes,
Radiſhes,
Spinach,
Parſley,
Sorrel,
Balm,
Mint,
Purſlane,
Fennel,
Lettuce,
All ſorts of Sallad,
All ſorts of Herbs,
Peaſe,
Beans,
Aſparagus,
Tragopogon,
Cucumbers.

Fruit.

Apples,
Pears,
Cherries,
Some Strawberries,
Gooſeberries and Currants for Tarts.

JUNE.

Meat.

LAMB,
Beef,
Mutton,
Veal,
Buck Veniſon.

Fiſh.

Turbot,
Mackerel,
Trout,
Carp,
Tench,
Pike,
Salmon,
Soles,
Herrings,
Smelts,
Eels,
Mullets,
Lobſters,
Cray Fiſh,
Prawns.

Poultry.

Green Geeſe,
Ducklings,
Turkey Poults,
Plovers,
Wheat Ears,
Leverets,
Rabbits,
Fowls,
Pullets,
Chickens.

Vegetables.

Cucumbers,
Peaſe,
Beans,
Kidney Beans,
Aſparagus,
Cabbages,
Cauliflowers,
Artichokes,
Carrots,
Turnips,
Potatoes,
Radiſhes,
Onions,
Lettuce,
All ſmall Sallad,
All Pot Herbs,
Parſley,
Purſlane.

Fruit.

Strawberries,
Cherries,
Currants,
Gooſeberries,
Apricots,
Apples,
Pears.

JULY.

JULY.

Meat.

LAMB,
Beef,
Mutton,
Veal,
Buck Veniſon.

Fiſh.

Cod,
Haddock,
Mackerel,
Soles,
Herrings,
Salmon,
Carp,
Tench,
Plaice,
Mullet,
Flounders,
Skate,
Thornback,
Pike,
Eels,
Lobſters,
Prawns,
Cray Fiſh.

Poultry.

Green Geeſe.
Ducklings,
Turkey Poults,
Leverets,
Rabbits,
Wheat Ears,
Plovers,
Pigeons,
Pullets,
Fowls,
Chickens.

Vegetables.

Peaſe,
Beans,
Kidney Beans,
Cabbage,
Cauliflower,
Cucumbers,
Muſhrooms,
Carrots,
Turnips,
Potatoes,
Radiſhes,
Finochia,
Scorzonera,
Salſafy,
Artichokes,
Celery,
Endive,
Chervil,
Sorrel,
Purſlane,
Parſley,
All ſorts of Sallad,
All ſorts of Pot Herbs.

Fruit.

Pears,
Apples,
Cherries,
Strawberries,
Raſpberries,
Peaches,
Nectarines,
Plumbs,
Apricots,
Gooſeberries,
Melons.

AUGUST.

Meat.

LAMB,
Beef,
Mutton,
Veal,
Buck Veniſon.

Fiſh.

Cod,
Haddocks,
Mackerel,
Herrings,
Skate,
Plaice,
Flounders,
Thornback,
Mullet,
Pike,
Carp,
Eels,
Oyſters,
Lobſters,
Cray Fiſh,
Prawns.

Poultry.

Turkey Poults,
Geeſe,
Ducks,
Wild Ducks,
Pullet,
Fowls,
Chickens,
Leverets,
Rabbits,
Pigeons,
Plovers,
Pheaſant,
Wheat Ears.

Vegetables.

Peaſe,
Beans,
Kidney Beans,
Cabbage,
Cauliflower,
Cucumbers,
Muſhrooms,
Sprouts,
Carrots,
Turnips,
Potatoes,
Radiſhes,
Finochia,
Scorzonera,
Salſafy,
Onions,
Garlic,
Eſchalot,
Artichokes,
Celery,
Endive,
Sorrel,
Parſley,
Purſlane,
All ſorts of Sallad,
All ſorts of Herbs,
Dill,
Spinach.

Fruit.

Pears,
Apples,
Peaches,
Nectarines,
Plumbs,
Grapes,
Figs,
Filberts,
Mulberries,
Gooſeberries,
Currants,
Melons.

SEPTEMBER.

Meat.

LAMB,
Beef,
Mutton,
Veal,
Buck Veniſon.

Fiſh.

Cod,
Haddock,
Salmon,
Carp,
Tench,
Plaice,
Flounders,
Thornback,
Skate,
Soles,
Smelts,
Pike,
Oyſters,
Lobſters.

Poultry.

Geeſe,
Turkies,
Pullets,
Fowls,
Chickens,
Ducks,
Pigeons,
Rabbits,
Teal,
Larks,
Hares,
Pheaſant.
Partridge

Vegetables.

Peaſe,
Beans,
Kidney Beans,
Cauliflower,
Cabbages,
Sprouts,
Carrots,
Turnips,
Parſnips,
Potatoes,
Artichokes,
Cucumbers,
Muſhrooms,
Eſchalots,
Onions,
Leeks,
Garlic,
Scorzonera,
Salſafy,
Cardoons,
Endive,
Celery,
Parſley,
Finochia,
Lettuce, and all ſorts of Sallad,
All ſorts of Herbs,
Radiſhes.

Fruit.

Currants,
Plumbs,
Peaches,
Pears,
Apples,
Grapes,
Figs,
Walnuts,
Filberts,
Hazle Nuts,
Medlars,
Quinces,
Lazaroles,
Cherries,
Melons.

OCTOBER.

Meat.

PORK,
Lamb,
Mutton,
Beef,
Veal,
Doe Veniſon.

Fiſh.

Salmon Trout,
Smelts,
Carp,
Tench,
Doree,
Berbet,
Holobet,
Brills,
Gudgeons,
Pike,
Perch,
Lobſters,
Oyſters,
Muſcles,
Cockles.

Poultry.

Turkies,
Geeſe,
Pigeons,
Pullets,
Fowls,
Chickens,
Wild Ducks,
Teal,
Widgeon,
Larks,
Woodcocks,
Snipes,
Hares,
Pheaſants,
Partridges,
Dotterels,
Rabbits.

Vegetables.

Cabbage,
Cauliflower,
Brocoli,
Savoys,
Sprouts,
Colewort,
Carrots,
Turnips,
Potatoes,
Parſnips,
Skirret,
Salſafy,
Scorzonera,
Turnip-rooted and Black Spaniſh Radiſh,
Some Artichokes,
Onions,
Leeks,
Eſchalot,
Rocombole,
Celery,
Endive,
Chard Beets,
Beets,
Finochia,
Chervil,
Muſhrooms,
Lettuce and ſmall Sallad,
All ſorts of Herbs.

Fruit.

Pears,
Apples,
Peaches,
Figs,
Medlars,
Services,
Quinces,
Bullace,
Grapes,
Walnuts,
Filberts,
Nuts.

NOVEMBER.

NOVEMBER.

Meat.

HOUSE Lamb,
Pork,
Beef,
Mutton,
Veal.

Fiſh.

Salmon.
Salmon Trout,
Carp,
Tench,
Pike,
Gurnet,
Doree,
Holobet,
Berbet,
Smelts,
Gudgeons,
Lobſters,
Oyſters,
Cockles,
Muſcles.

Poultry.

Turkies,
Geeſe,
Fowls,
Pullets,
Chickens,
Pigeons,
Wild Ducks,
Teal,
Widgeon,
Woodcocks,
Snipes,
Larks,
Dotterels,
Hares,
Pheaſant,
Partridges,
Rabbits.

Vegetables.

Cabbages,
Savoys,
Borecole,
Sprouts,
Colewort,
Cauliflower,
Spinach,
Jeruſalem Artichokes,
Carrots,
Turnips,
Parſnips,
Potatoes,
Salſafy,
Skirrets,
Scorzonera,
Onions,
Leeks,
Eſchalot,
Rocombole,
Beet,
Chard Beet,
Cardoons,
Parſley,
Celery,
Creſſes,
Endive,
Chervil,
Lettuce and ſmall Sallad,
All ſorts of Herbs.

Fruit.

Pears,
Apples,
Bullace,
Cheſnuts,
Hazle Nuts,
Walnuts,
Medlars,
Services,
Grapes.

DECEMBER.

Meat.

HOUSE Lamb,
Pork,
Beef,
Mutton,
Veal,
Doe Veniſon.

Fiſh.

Cod,
Codlings,
Soles,
Carp,
Smelts,
Gurnets,
Sturgeon,
Dorees,
Holobets,
Berbet,
Gudgeons,
Eels,
Oyſters,
Cockles,
Muſcles.

Poultry.

Turkies,
Geeſe,
Pullets,
Capons,
Fowls,
Chickens,
Pigeons,
Rabbits,
Woodcocks,
Snipes,
Hares,
Partridges,
Pheaſant,
Teal,
Widgeon,
Dotterels,
Larks,
Wild Ducks.

Vegetables.

Purple and White Brocoli,
Cabbages,
Savoys,
Borecole,
Carrots,
Parſnips,
Turnips,
Potatoes,
Skirrets,
Scorzonera,
Salſafy,
Leeks,
Onions,
Eſchalot,
Rocombole,
Celery,
Endive,
Spinach,
Beets,
Creſſes,
Lettuce and ſmall Sallad,
Pot Herbs,
Cardoons.

Fruit.

Apples,
Pears,
Medlars,
Services,
Cheſnuts,
Grapes.

REMARKS

REMARKS ON KITCHEN-POISONS.

CONTAINING

CAUTIONS RELATIVE TO THE USE OF LAUREL-LEAVES, HEMLOCK, MUSHROOMS, COPPER-VESSELS, EARTHEN-JARS, &c.

WITH

Obſervations on the ADULTERATION of BREAD and FLOUR, And the NATURE and PROPERTIES of WATER.

ON KITCHEN-POISONS.

1. *The Lauro-Ceraſus, or Common Laurel.*

THE water diſtilled from the leaves of this tree has been frequently mixed with brandy, and other ſpirituous liquors, in order to give them the flavour of ratifia; and the leaves are often uſed in cookery, to communicate the ſame kind of taſte to cream, cuſtards, puddings, and ſome ſorts of ſweetmeats. But, in the year 1728, an account of two women dying ſuddenly in Dublin, after drinking ſome of the common diſtilled laurel-water, give riſe to ſeveral experiments, made upon dogs, with the diſtilled water, and with the infuſion of the leaves of the lauro-ceraſus, communicated by Dr. Madden, phyſician at Dublin, to the Royal Society in England, and afterwards repeated (in the year 1731) and confirmed by Dr. Mortimer, F. R. S. by which it appeared, that both the water and the infuſion brought on convulſions, palſy, and death.

The

The laurus of the ancients, or the *bay*, is, on the contrary, of a ſalutary nature, and of uſe in ſeveral diſorders.

The lauro-ceraſus is a plant of a very deleterious kind, and, in a large quantity, moſt formidably poiſonous; yet, when adminiſtered with proper caution, and in ſmall proportion, the leaves of the plant are generally thought not otherwiſe than innocent; and therefore, for kitchen purpoſes, as the flavouring of cuſtards, &c. the uſe, in guarded and common moderation, may be continued in perfect ſafety. The bitter parts of the plant, in which alſo the *noxious* properties are ſuppoſed to reſide, are determined to be the ſame in quality, and not ſenſibly different in degree, from the bitter almond, and the kernels of any of the ſtoned fruits; and in Holland, Linnæus mentions, that an infuſion of this kind of laurel is uſed in the practice of the healing art. Miller alſo ſays, that laurel-leaves are perfectly innocent; a nice attention is however certainly neceſſary in the uſe of them.

The remedy againſt the poiſonous laurel is from ten to forty drops of ſal ammoniac, in a glaſs of water, repeated as the ſymptoms may require.

2. *Small Hemlock, or Fools Parſley.*

Deſcription.

THE firſt leaves are divided into numerous ſmall parts, which are of a pale green, oval, pointed, and deeply indented. The ſtalk is ſlender, round, upright, ſtriated, and about a yard high. The flowers are white, growing at the tops of the branches in little umbells. It is an annual plant, common in orchards and kitchen gardens, and flowers in June and July. This plant has been often miſtaken for parſley: and from thence it has received the name of *Fools Parſley*.

Though it ſeems not to be of ſo virulent a nature as the larger hemlock, yet Boerhaave places it among the vegetable poiſons, in his Inſtitutes; and, in his Hiſtory of Plants, produces an inſtance of its pernicious effects. It is therefore neceſſary to guard againſt it in collecting herbs for ſallads, and other purpoſes.

3. *Muſhrooms.*

MUSHROOMS have been long uſed in ſauces, in ketchup, and other forms of cookery. They were highly eſteemed by the Romans, as they are at preſent by the French, Italians, and other nations.

Pliny exclaims againſt the luxury of his countrymen in this article; and wonders, what extraordinary pleaſure there can be, in eating ſuch *dangerous food*. The ancient writers on the Materia Medica ſeem to agree, that muſhrooms are in general unwholeſome; and the moderns, Lemery, Allen, Geoffroy, Boerhaave, Linnæus, and others, concur in the ſame opinion. There are numerous inſtances upon record of their fatal effects. Almoſt all of them, as the laſt-mentioned author affirms, "are fraught with poiſon."

The common eſculent kinds, if eaten too freely, frequently bring on heart-burns, ſickneſſes, vomitings, diarrhœas, dyſenteries, and other dangerous ſymptoms. It is therefore to be wiſhed, that they were baniſhed from the table. But, if the palate muſt be indulged in theſe treacherous gratifications, or, as Seneca calls them, this "voluptuous poiſon," it is neceſſary,

ceſſary, that they who are employed in collecting them ſhould be extremely cautious, leſt they ſhould collect ſuch as are abſolutely pernicious; which, conſidering to whoſe care this is generally committed, may, and undoubtedly has, frequently happened.

The eatable muſhrooms at firſt appear of a roundiſh form, like a button; the upper part and the ſtalk are very white; the under part is of a livid fleſh-colour; but the fleſhy part, when broken, is very white. When theſe are ſuffered to remain undiſturbed, they will grow to a large ſize, and expand themſelves almoſt to a flatneſs, and the red part underneath will change to a dark colour.

Copper Veſſels.

COPPER, when it is handled, yields an offenſive ſmell, and if touched with the tongue, a ſharp pungent taſte, and even excites a naufea. Verdegris is nothing but a ſolution of this metal by vegetable acids. And it is well known, that a very ſmall quantity of this ſolution will produce cholics, vomitings, intolerable thirſt, univerſal convulſions, and other dangerous ſymptoms. If theſe effects, and the prodigious diviſibility of this metal be conſidered, there can be no doubt of its being a violent and ſubtile poiſon: we are daily expoſed to this poiſon by the uſe of copper veſſels for dreſſing our food. The very air of the kitchen, abounding with oleaginous and ſaline particles, penetrates and diſpoſes them to diſſolution, before they are uſed. Water, by ſtanding ſome time in a copper veſſel, is impregnated with verdegris, as may be demonſtrated by throwing into it a ſmall quantity of any volatile alkali, which will immediately tinge it with a paler or deeper blue, in proportion to the ruſt contained in the water. Vinegar, apple-ſauce, greens, oil, greaſe, butter, and almoſt every other kind of food, will extract the verdegris in a greater degree. It is true, people imagine, that the ill effects of copper are prevented by its being tinned; but the tin, which adheres to the copper, is ſo extremely thin, that it is ſoon penetrated by the verdegris, which inſinuates itſelf through the pores of that metal, and appears green upon the ſurface.

Verdegris is one of the moſt violent poiſons in nature: yet, rather than quit an old cuſtom, the greater part of mankind are content to ſwallow ſome of this poiſon every day.

Our food receives its quantity of poiſon in the kitchen, by the uſe of copper pans and diſhes. The brewer mingles poiſon in our beer, by boiling it in a copper. Salt is diſtributed to the people from copper ſcales, covered with verdegris. Pickled cucumbers are rendered green by an infuſion of copper coin. The paſtry-cook bakes our tarts in copper patty-pans. But confections and ſyrups have greater powers of deſtruction: for they are ſet over a fire in copper veſſels, which have not been tinned; and the verdegris is plentifully extracted by the acidity of the compoſition. And though we do not, after all, ſwallow death in a ſingle doſe, yet it is certain, that a quantity of poiſon, however ſmall, which is repeated with every meal, muſt produce more fatal effects than is generally believed.

Bell-metal kettles are very often uſed in boiling cucumbers for pickling, in order to make them green. This is an abſurd and dangerous practice. If the cucumbers acquire any additional greenneſs by the uſe of theſe kettles, they can only derive it from the copper, of which they are made.

According

According to ſome writers, bell-metal is a compoſition of tin and copper, or pewter and copper, in the proportion of twenty pounds of pewter, or twenty-three pounds of tin, to one hundred weight of copper. According to others, this metal is made of copper, a thouſand pounds; tin, from two to three hundred pounds; and braſs, one hundred and fifty pounds.

Spoons and other kitchen utenſils are frequently made of a mixed metal, called alchemy; or, as it is vulgarly pronounced, ockimy. The ruſt of this metal, as well as the former, is highly pernicious.

The author of a tract, entitled, "Serious Reflections on the Dangers attending the Uſe of Copper Veſſels," publiſhed at London in 1755, aſſerts, that "the greater frequency of paſſies, apoplexies, madneſs, and all the frightful train of nervous diſorders, which ſuddenly attack us, without our being able to account for the cauſe, or which gradually weaken our vital faculties, are the poiſonous effects of this pernicious matter, taken into the body inſenſibly with our victuals, and thereby intermixed with our blood and juices."

However this may be, it is certain, that there have been innumerable inſtances of the pernicious conſequences of eating food dreſſed in copper veſſels, not ſufficiently cleaned from this ruſt. On this account the Senate of Sweden, about the year 1753, prohibited copper veſſels, and ordered, that none but ſuch as were made of iron ſhould be uſed in their fleets and armies.

But if copper veſſels are ſtill continued, every cook and good houſewife ſhould be particularly careful in keeping them clean and well-tinned: and ſhould ſuffer nothing to remain in them longer than is abſolutely neceſſary for the purpoſe of cookery.

Remedy.

"The common cure," ſays Dr Mead, "of all poiſons taken into the ſtomach, muſt be by throwing them up again, by vomiting as ſoon as poſſible, and defending the membranes from their pungent acrimony. Drinking very large quantities of warm milk, with oil of ſweet almonds, till the vomiting ceaſes, will anſwer the firſt intention. The other, in mineral-poiſons, (for the effects of vegetable poiſons, after they have been vomited up, generally go off by diluting plentifully with ſoft and fat liquids) requires particular care, which may be in this way. The force of theſe depends upon a combination of metallic particles with ſaline cryſtals: therefore the diſuniting of theſe muſt deſtroy their power. This may be done by drinking a quantity of a lixivium made by a ſolution of ſalt of tartar in water: for this ſalt, uniting with the corroſive cryſtalline ſalt, will, after ſome degree of effervеſcence, kill it, as the chemiſts ſpeak; by which means, being diſengaged from the mineral globules, it will be rendered of no effect."

The Solution or Salt of Lead.

LEAD is a metal eaſily corroded, eſpecially by the warm ſteams of acids, ſuch as vinegar, cyder, lemon-juice, rheniſh-wine, &c. And this ſolution, or ſalt of lead, is a ſlow and inſidious, though certain poiſon. The glazing of all our common brown pottery ware is either lead or lead ore. If black, it is lead ore, with a ſmall proportion of manganeſe, which is a ſpecies of iron ore. If yellow, the glazing is lead ore, and appears yellowiſh by having ſome pipe or white clay under it. The colour of the common pottery ware is red, as the veſſels are made of the ſame clay with common bricks. Theſe veſſels are ſo porous, that they are penetrated by all ſalts, acid or alkaline, and are unfit for retaining any ſaline ſubſtance. They are improper, though too often uſed, for

preſerving

preſerving ſour fruits or pickles. The glazing of ſuch veſſels is corroded by the vinegar; for, upon evaporating the liquor, a quantity of the ſalt of lead will be found at the bottom. A ſure way of judging whether the vinegar, or other acids, have diſſolved part of the glazing, is, by their becoming vapid, or loſing their ſharpneſs, and acquiring a ſweetiſh taſte by ſtanding in them for ſome time: in which caſe the contents are to be thrown away as pernicious.

The ſubſtance of the pottery ware commonly called Delft, the beſt being made at Delft in Holland, is a whitiſh clay when baked, and ſoft, as not having endured a great heat in baking. The glazing is a compoſition of calcined lead, calcined tin, ſand, ſome coarſe alkaline ſalt, and ſandiver; which being run into a white glaſs, the white colour being owing to the tin, is afterwards ground in a mill, then mixed with water, and the veſſels, after being baked in the furnace, are dipped into it, and put into the furnace a ſecond time; by which means, with a ſmall degree of heat, the white glaſs runs upon the veſſels. This glazing is exceedingly ſoft, and eaſily cracks. What effects acids will have upon it, the author of theſe obſervations cannot ſay, not having tried them: but they ſeem to be improper for inſpiſſating the juice of lemons, oranges, or any other acid fruits.

The moſt proper veſſels for theſe purpoſes are porcelain or china ware. The ſubſtance of them is of ſo cloſe a texture, that no ſaline, or other liquor, can penetrate them. The glazing, which is made likewiſe of the ſubſtance of the china, is ſo firm and cloſe, that no ſalt or ſaline ſubſtance can have the leaſt effect upon it. It muſt, however, be obſerved, that this remark is only applicable to the porcelain made in China: for ſome ſpecies of the European manufactory are certainly glazed with a fine glaſs of lead, &c.

Next to china is the ſtone ware, commonly called the Staffordſhire ware. The ſubſtance of theſe veſſels is a compoſition of black flint, and a ſtrong clay, that bakes white. Their outſides are glazed by throwing into the furnace, when well heated, common or ſea ſalt decrepitated; the ſteam or acid of which, flying up among the veſſels, vitrifies the outſides of them, and gives them the glazing. This ſtone ware does not appear to be injured or affected by any kind of ſalts, either acid or alkaline, or any liquors, hot or cold. They are therefore extremely proper for all common uſes; but require a careful management, as they are much apter to crack with any ſudden heat, than china.

REMARKS on the ADULTERATION of BREAD and FLOUR.

IN the ſophiſtication of flour, mealmen and bakers have been known to uſe bean-meal, chalk, whiting, ſlaked lime, alum, and even aſhes of bones. The firſt, bean flour, is perfectly innocent, and affords a nouriſhment equal to that of wheat; but there is a toughneſs in bean-flour, and its colour is duſky. To remove theſe defects, chalk is added to whiten it, alum to give the whole compound that conſiſtence which is neceſſary to make it knead well in the dough, and jalap to take off the aſtringency. It may be ſuppoſed, that theſe horrid iniquities are only imaginary, or at leaſt exaggerated, and that ſuch mixtures muſt be diſcoverable even by the moſt ordinary taſte;

taſte; but as ſome adulterations of this nature have certainly been practiſed, the following experiments may ſerve to gratify curioſity, or diſcover frauds, where any ſuch exiſt.

"To diſcover whether flour be adulterated with whiting or chalk, mix with it ſome juice of lemon or good vinegar. If the flour be pure, they will remain together at reſt; but if there be a mixture of whiting or chalk, a fermentation, like the working of yeaſt, will enſue. The adulterated meal is whiter and heavier than the good: the quantity that an ordinary tea-diſh will contain has been found to weigh more than the ſame quantity of genuine flour, by four drachms and 19 grains Troy.

"The regular method to detect theſe frauds in bread is this:—Cut the crumb of a loaf into very thin ſlices; break them, but not into very ſmall pieces, and put them into a glaſs cucurbit, with a large quantity of water. Set this, without ſhaking, in a ſand furnace, and let it ſtand, with a moderate warmth, four-and-twenty-hours. The crumb of the bread will in this time ſoften in all its parts, and the ingredients will ſeparate from it. The alum will diſſolve in the water, and may be extracted from it in the uſual way. The jalap, if any have been uſed, will ſwim upon the top in a coarſe film; and the other ingredients, being heavy, will ſink to the bottom. This is the beſt and moſt regular method of finding the deceit: but as cucurbits, and ſand furnaces, are not at hand in private families, there is a more familiar method.

"Let the crumb of a loaf be ſliced, as before directed, and put it, with a great deal of water, into a large earthen pipkin. Let this be ſet over a very gentle fire, and kept a long time moderately hot; and the pap being poured off, the bone aſhes, or other ingredients, will be found at the bottom."

On WATER.

IT is a long-eſtabliſhed obſervation, that the beſt waters boil and cool again the ſooneſt; and that they evaporate in the leaſt time, and with the leaſt degree of heat.

A well-known mark of the purity of water is its ſoftneſs. This quality is diſcoverable by the touch, if we only waſh our hands in it: and the diſtinction between hard and ſoft water generally ariſes from its difficult or eaſy union with oily ſubſtances.

Soft water is the moſt proper for the waſhing and bleaching of linen, the making of paper, and for moſt medicinal purpoſes. It mixes more uniformly with milk, and does not curdle it, as hard waters frequently do. It boils peaſe and beans ſofter, and mixes better with flour, rice, oatmeal, &c. In boiling meat, it gives it a more agreeable colour than hard water, which often boils it red.

There are however ſome purpoſes, to which hard water is more proper: as, in ſeveral kinds of dying; in making ſtarch; and in the rinſing of ſoap out of linen, after it has been waſhed; as it is obſerved to give the linen a better colour, and an agreeable firmneſs or criſpneſs; but the linen thus treated requires more ſoap, when it comes to be waſhed again. Hard water gives a better colour to greens, and a firmneſs to all ſorts of fiſh, eſpecially cod, when boiled in it.

The Burton, Nottinghamſhire, Liverpool, and ſeveral other kinds of ale, which are much admired, are ſaid to be brewed with hard water. But Dr. Mead and others condemn the uſe of theſe liquors, as productive of various diſorders, and particularly the cholic.

From theſe remarks we may reaſonably infer, that hard water cannot ſo well anſwer the purpoſes of diluting and digeſting our food; as it will not ſo readily mix and unite with the different parts of it, nor aſſimilate and digeſt them properly. Beſides, the large quantities of acid and nitrous ſalts, with the loads of ſelenite and calcareous earth, which theſe waters generally contain, will naturally diſpoſe them to form obſtructions, when, by the courſe of circulation, theſe ſolid particles come into the minuteſt veſſels, more eſpecially thoſe of the glands. Hence they are often blamed, as laying the foundation of ſcrophulous, ſtrumous, and other glandular ſwellings and obſtructions.

It is from the quantity of ſtony matter, which the hard waters generally contain, that moſt of them have large incruſtations upon the ſides of the veſſels in which they are boiled; and they have by ſome been diſapproved for this reaſon, as cauſing the ſtone. But the calculous concretions in the bladder and kidneys are of a very different nature from theſe incruſtations; and, as Dr. Heberden juſtly obſerves, "they totally differ from all foſſil ſtones in every thing except the name; and the pretended experience of the effects of certain ſtony waters in breeding the ſtone, may, upon the beſt authorities, be rejected as falſe."

The beſt way of determining the hardneſs or ſoftneſs of water, is by ſcraping any certain quantity of ſoap into it, and obſerving how it diſſolves or lathers. If water be perfectly ſoft, the ſoap will diſſolve quickly, uniformly, and without curdling; and, upon ſhaking the glaſs briſkly, will raiſe a ſtrong froth or lather at the top. But the ſmalleſt degree of hardneſs will ſhew itſelf, either by the ſoap not diſſolving ſo readily, by its turning curdly and uneven, or by leſs froth remaining after it is agitated; and the different degrees of hardneſs may hereby be very well determined. The beſt way of making this trial is with a ſmall quantity of Caſtile ſoap, viz. about a grain to an ounce of water.

Rain-water.

In ſummer-time rain-water brings along with it the ſeeds and embryos of vegetables and animalcula, which render it diſagreeable to the taſte, and promote its putrefaction. If it be kept in wooden veſſels, it will ſoon ſtink, and become unfit for uſe; and then, if it be viewed with a microſcope, it will be found to contain an amazing number of various animalcula, and particularly thoſe which, from their form and motion, are called the wheel animals. Theſe animalcula are ſuppoſed to be the chief cauſe of the water's putrefaction.

Rain-water is a little hard, when it firſt falls; but in two or three days it becomes perfectly ſoft.

The rain, which falls through the ſmoke of large towns, is rendered foul and black; more eſpecially if it be collected, as it generally is, from the roofs of houſes; when it brings with it a great many particles of ſoot, which give it a very diſagreeable taſte and colour. Where the tiles are blackened by the ſmoke of glaſs-houſes, &c. the water which falls from them is unfit for almoſt any domeſtic purpoſes.

When

When rain-water ſubſides, and is well filtered, it becomes perfectly clear and bright. If it be kept in wooden veſſels, it contracts a particular ſmell, taſte, and colour from the wood.

Clean earthen jars are the beſt for keeping water. Though leaden ciſterns may be uſed with ſafety, if they be kept clear from vegetable acids; all of which are found to corrode lead, and to produce a very noxious ſalt. The veſſels in which water is preſerved ſhould be covered, to prevent any duſt or filth from getting in; and the water will be more agreeable, if kept in a cool place.

Snow-water.

Some of the greateſt philoſophers and phyſicians have differed much in their opinion of ſnow-water. Hippocrates, Hoffman, and others, condemn it. But Boerhaave, on the other hand, is laviſh in its encomiums. He aſſerts, that ſnow, which is collected from the tops of high ſandy mountains, at a diſtance from any towns or houſes, where it has fallen after a long ſharp froſt, in calm weather, and lies at a conſiderable height above the ſurface of the earth, produces water, "which is the pureſt of all, quite immutable, capable of being kept for many years, and is a ſingular remedy for inflammations of the eyes."

Dr. Rotheram having mentioned the efficacy of ſnow-water in burns, and in fertilizing the ground, relates the following experiment; which, though it may appear of a trivial nature, he very juſtly remarks, is not below the notice of a philoſopher.

"One effect of ſnow, of which I do not remember any where to have read, is, that a certain quantity of it, taken up freſh from the ground, and mixed in a flour-pudding, will ſupply the place of eggs, and make it equally light. The quantity allotted is two table ſpoonfuls, inſtead of one egg; and if this proportion be much exceeded, the pudding will not adhere together, but will fall to pieces in boiling. I aſſert this from the experience of my own family; and any one, who chooſes to try it, will find it to be a fact.

Spring-water.

As all our ſprings are originally ſupplied by rain or melted ſnow, and hail, ſtrained through the pores and cavities of the earth, their waters will vary according to the different ſoils, or ſtrata, through which they paſs. If waters meet with nothing in their ſubterraneous paſſages, which will unite with them, or diſſolve in them, they iſſue out in their greateſt purity. The ſprings, which come from gravel, ſand, or ſome light and porous ſtones, are generally the pureſt and beſt: for the water, being filtered through their ſmall pores, is cleared from almoſt every foreign ſubſtance or impurity, which it had contracted in the air; acquires an agreeable coolneſs, and becomes limpid, bright, and ſparkling.

But, as there are few ſoils, which do not contain ſome kinds of ſalt, or other mineral ſubſtances, which are ſoluble in water, moſt of our ſprings are found to partake, in ſome meaſure, of the nature of the ſoil through which they paſs; and are innocent, ſalutary, or noxious, in proportion to the quantity, kind, or mixture, of the various ingredients of which they are compoſed; and the conſtitution of the perſon who uſes them: and ſome of them are of great medicinal efficacy.

Stagnant-water.

Stagnant-water in ponds and ditches is generally eſteemed the worſt. But large lakes, which are kept in almoſt a continual agitation by the wind, do not properly come within the denomination of ſtagnant waters.

Pump-water, eſpecially in London.

It appears, from the analyſis performed by Dr. Heberden, that ſeveral pump-waters in London, which he had examined, and probably moſt of them, contain powder of lime-ſtone, and the mineral acids of vitriol, nitre, and ſea-ſalt, united in various proportions. Theſe waters are likewiſe tainted with an oilineſs, which gives them a remarkably yellowiſh caſt, when compared with pure diſtilled water. It is reaſonable to think, that waters impregnated with ſuch active ſubſtances, in a quantity ſufficient to render them diſagreeable to the taſte, cannot always be drank with impunity. They have accordingly been ſuſpected of occaſioning pains in the ſtomach and bowels, glandular tumours, and coſtiveneſs, where the ſimple lime-ſtone prevails; and diarrhœas, where much of it is united with the ſolution of acids; and it is probable, that a continued uſe of ſuch water may be the cauſe of many other diſorders, eſpecially to the infirm, and to children. From whence it follows, that a change of place may often be of as much uſe to weak perſons, from the change of water, as of air.

Some obſcure notion of the unwholeſomeneſs of pump-water induces many perſons to boil it, and let it ſtand to grow cold; by which it will indeed be made to part from moſt of its unneutralized lime-ſtone and ſelenite; but at the ſame time it will become more ſtrongly impregnated with the ſaline matter, and therefore it will be worſe.

If a ſmall quantity of ſalt of tartar were added to the water, it would readily precipitate both the looſe lime-ſtone, and likewiſe that which is united to the acids. Ten or fifteen grains would generally be enough for a pint; but the exact proportion would readily be found, by continuing to add to it, by little and little, till it ceaſed to occaſion white clouds. This is an eaſy way, not only of freeing the water from its lime-ſtone, but alſo of changing the ſaline part into nitre and ſal ſylvii, both of which we know, by long experience, to be innocent.

But the beſt way of avoiding the bad effects of pump-water would be, not to make a conſtant uſe of it; and in a place ſo well ſupplied with river-water as London, there is very little neceſſity to drink of the ſprings; which, in ſo large a city, beſides their natural contents, muſt collect many additional impurities from cellars, burying-grounds, common-ſewers, and many other offenſive places, with which they undoubtedly often communicate; ſo that it is indeed a wonder, that we find this water at all tolerable.

Thames and New-River Water.

RIVER-waters partake of the properties of their ſprings, and the channels through which they run; yet, in a wonderful manner, they ſoon free themſelves from their impurities. The motion of the current *, the abſorption of the ſoil, the ſun and rain, have each of them a conſiderable ſhare in this effect.

* The moſt rapid rivers contain the pureſt water.

Th

The Thames-water, eſpecially in the neighbourhood of London, is mixed with many impure ingredients. It is ſaid to become offenſive in ſeven or eight days, or ſometimes ſooner, if it be kept in unſeaſoned caſks. In this ſtate it generates a quantity of foul inflammable air, as may be ſeen by holding the flame of a candle to the bung-hole of a caſk, when it is firſt opened. But by this fermentation it ſoon purifies itſelf; and by opening the bung, it will often become ſweet in twenty-four hours, and ſooner if it be poured from one veſſel to another, or ventilated.

Methods by which Water may be obtained in its greateſt Purity.

AS it appears, that almoſt all the water uſed in cookery is tainted with impure ingredients; rain-water, with a great variety of volatile bodies, fuliginous particles, exhalations, inviſible ſeeds, and inſects; river, pond, and well-water, with a mixture of ſoil and mud, decayed vegetables, and the ſpawn of vermin; it will be very proper to purify it, before it is uſed for drinking, or any kitchen purpoſe. This may be done by various contrivances.

1. The water of the Thames, and that of the New River, are very often muddy, or taſte ſtrongly of weeds and leaves. Dr. Heberden acknowledges, that the latter fault cannot eaſily be remedied; but, he obſerves, they would ſoon be freed from their muddineſs, if kept ſome time in an open jar: and he is of opinion, that if the water given to very young children were thus purified, it might prevent ſome of their bowel-diſorders, and ſo contribute a little to leſſen that amazing mortality among the children which are nurſed in London.

2. Rain-water, when grown putrid, may be eaſily rendered wholeſome again, and may be drank without being offenſive, by only boiling it a few moments: for by this expedient the animals that are in it will be deſtroyed, and, with the reſt of the impurities, will ſubſide to the bottom. If then you make it moderately acid, by adding to it a ſmall quantity of acid that is very ſtrong, it will be fit for uſe. This is found to be of excellent ſervice under the equator, and between the tropics, where the waters putrify in a horrible manner, and breed a multitude of inſects, and yet muſt be drank. For the ſame reaſon, a ſmall quantity of ſpirit of vitriol, mixed with water, will prevent its growing putrid, and breeding any animals, and, at the ſame time, preſerve it wholeſome and good.

3. A common way of purifying water is by filtration. Water, which is filtrated through porous ſtones, is extremely clear and limpid; but ſome writers have aſſerted, that it acquires a petrifying quality in its paſſage, which, at length, may produce diſagreeable effects. However this may be, theſe ſtones are too dear for common uſe.

Dr. Rotheram aſſerts, that one of the readieſt and beſt methods of filtering water, is, to let it run through a bed of clean ſand. This is, he ſays, preferable to the filtering-ſtone, as it performs its work much ſooner; and the grains of ſand are of ſo many different figures, that they are pretty ſure to ſtop the progreſs of any bodies of ſenſible bulk in paſſing through them.

"A friend of mine," ſays the Doctor, "in this town [Newcaſtle] has a ciſtern for collecting rain-water ſo conſtructed, that it both allows the water to ſubſide, and the upper part of it to run through a bed of ſand, which is raiſed by a partition above the bottom of the ciſtern; by which means the water becomes perfectly clear and bright, and is preferred, by moſt who have taſted it, to any other water in this town."

4. Some have objected, but probably without reaſon, to this mode of filtration, on a preſumption that the ſand has the ſame effect on the water as the *filtering-ſtone*: for it is ſaid, that the ſand is inſenſibly diſſolved by the water; ſo that in four or five years it will have loſt a fifth part of its weight. M. Amy therefore recommends the filtration of water through a ſpunge, more or leſs compreſſed. And this, he aſſures us, will render it, not only more clear, but more wholeſome, than either a ſtone or ſand.

5. As the pureſt of all water is obtained by diſtillation, Dr. Heberden recommends this method, as particularly uſeful where fuel is cheap and the water is bad; as it is in ſome of our foreign ſettlements.

The firſt running of diſtilled water has a diſagreeable muſty taſte: on this account, if the ſtill hold twenty gallons it will be neceſſary to throw away the firſt gallon. The reſt, though free from this muſtineſs, will have a diſagreeable empyreumatic or burnt taſte. This taſte goes off by keeping about a month, by ventilation, in a few minutes, or by boiling the water in an open veſſel. Diſtilled water muſt be kept in perfectly clean glaſs or ſtone bottles, with glaſs ſtoppers, or metal covers; and then, having in it no principle of corruption, it is incapable of being ſpoiled, and will keep juſt the ſame for ever. But the leaſt particle of any animal or vegetable ſubſtance, will ſpoil a great quantity; and therefore the ſtill and bottles ſhould be kept wholly for this uſe.

This proceſs, though certainly attended with many good effects, requires too much time and attention for common uſe; and therefore, in general, it may be ſufficient to adopt the mode of filtration, recommended by Dr. Rotheram, or that which is propoſed by M. Amy.

Theſe obſervations are not new, they have been communicated to the public by others. They are diſperſed through many different publications. I have therefore thrown them into a ſmall compaſs. And I flatter myſelf, that in a book of Cookery they may be acceptable to the public; as many of the foregoing articles are of infinite importance to the health, and conſequently to the happineſs, of mankind.

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