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Katherine Golden Bitting

:panē nr̄m quoti-
dianū da nobis hodie:

"Give us this day our daily bread"
—the universal supplication of all people in all times and places.

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THE KATHERINE GOLDEN BITTING
COLLECTION ON GASTRONOMY

Presented by A. W. BITTING

Letitia Stockdale

Mrs *Mary Eales*'s

RECEIPTS.

CONFECTIONER to her late MAJESTY Queen *ANNE*.

LONDON:

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Mrs. EALES's RECEIPTS.

To dry ANGELICA.

TAKE the Stalks of Angelica, and boil them tender; then put them to drain, and ſcrape off all the thin Skin, and put them into ſcalding Water; keep them cloſe cover'd, and over a ſlow Fire, not to boil, 'till they are green; then draining them well, put them in a very thick Syrup of the Weight and half of Sugar: Let the Syrup be cold when you put them in, and warm it every Day 'till

it is clear, when you may lay 'em out to dry, ſifting Sugar upon 'em. Lay out but as much as you uſe at a Time, and ſcald the reſt.

To preſerve Green APRICOCKS.

TAKE Apricocks before the Stones are very hard; wet 'em, and lay 'em in a coarſe Cloth; put to 'em two or three large Handfuls of Salt, rub 'em 'till the Roughneſs is off, then put 'em in ſcalding Water; ſet 'em over the Fire 'till they almoſt boil, then ſet 'em off the Fire 'till they are almoſt cold; do ſo two or three times; after this, let 'em be cloſe cover'd; and when they look to be green, let 'em boil 'till they begin to be tender; weigh 'em, and make a Syrup of their Weight in Sugar, to a Pound of Sugar allowing half a Pint of Water to make the Syrrup; let it be almoſt cold before you put in the Apricocks; boil 'em up well 'till they are clear; warm the Syrup daily, 'till it is pretty thick. You may put 'em in a Codling-

Jelly,

Jelly, or Hartſhorn Jelly, or dry them as you uſe them.

To make Goosberry CLEAR-CAKES.

TAKE a Gallon of white Gooſberries, noſe and waſh 'em; put to 'em as much Water as will cover 'em almoſt all over, ſet 'em on an hot Fire, let 'em boil a quarter of an Hour, or more, then run it thro' a Flannel Jelly-bag; to a Pint of Jelly have ready a Pound and half of fine Sugar, ſifted thro' an Hair Sieve; ſet the Jelly over the Fire, let it juſt boil up, then ſhake in the Sugar, ſtirring it all the while the Sugar is putting in; then ſet it on the Fire again, let it ſcald 'till all the Sugar is well melted; then lay a thin Strainer in a flat earthen Pan, pour in your Clear-Cake Jelly, and turn back the Strainer to take off the Scum; fill it into Pots, and ſet it in the Stove to dry; when it is candy'd on the Top, turn it out on Glaſs; and if your Pots are too big, cut it; and when it is very dry, turn

it again, and let it dry on the other Side; twice turning is enough. If any of the Cakes ſtick to the Glaſs, hold 'em over a little Fire, and they will come off: Take Care the Jelly does not boil after the Sugar is in: A Gallon of Gooſberries will make three Pints of Jelly; if more, 'twill not be ſtrong enough.

To make GOOSBERRY-PASTE.

TAKE the Gooſberries, noſe and waſh 'em, put to 'em as much Water as will almoſt cover 'em, and let 'em boil a quarter of an Hour; then ſtrain 'em thro' a thin Strainer, or an Hair-Sieve, and allow to a Pint of Liquor a Pound and half of fine Sugar, ſifted thro' an Hair-Sieve; before you put in the Sugar, ſet the Liquor on the Fire, let it boil, and ſcum it; then ſhake in the Sugar, ſet it on the Fire again, and let it ſcald 'till all the Sugar is melted; then fill it into little Pots; when it is candy'd, turn it out on Glaſs; and when it is dry on one Side,

Side, turn it again; if any of the Cakes ſtick, hold the Glaſs over the Fire: You may put ſome of this in Plates; and when it is jelly'd, before it candies, cut it out in long Slices, and make Fruit-Jambals.

To dry GOOSBERRIES.

TAKE the large white Gooſberries before they are very ripe, but at full Growth, ſtone and waſh 'em, and to a Pound of Gooſberries put a Pound and half of Sugar, beat very fine, and half a Pint of Water; ſet 'em on the Fire; when the Sugar is melted, let 'em boil, but not too faſt; take 'em off once or twice, that they may not break; when they begin to look clear, they are enough: Let 'em ſtand all Night in the Pan they are boil'd in, with a Paper laid cloſe to 'em; the next Day ſcald 'em very well, and let 'em ſtand a Day or two; then lay 'em on Plates, ſift 'em with Sugar very well, and put 'em in the Stove, turning 'em every Day 'till they

are

are dry; the third Time of turning, you may lay 'em on a Sieve, if you pleaſe; when they are pretty dry place 'em in a Box, with Paper betwixt every Row.

To preſerve GOOSBERRIES.

TAKE the white Gooſberries, ſtamp and ſtrain 'em; then take the largeſt white Gooſberries when they juſt begin to turn, ſtone 'em, and to half a Pound of the Gooſberries put a Pound of Loaf Sugar beaten very fine, half a Pint of the Juice of that which is ſtrain'd, (but let it ſtand 'till it is ſettled and very clear) and ſix Spoonfuls of Water; ſet 'em on a very quick Fire; let 'em boil as faſt as you can make 'em, up to the Top of the Pan; when you ſee the Sugar as it boils look clear, they are enough, which will be in leſs than half a quarter of an Hour: Put 'em in Pots or Glaſſes, paper 'em cloſe; the next Day, if they are not hard enough jelly'd, ſet 'em for a Day or two on an hot Stove, or in ſome warm Place, but not in

in the Sun; and when they are jelly'd, put Papers close to 'em; the Papers must first be wet, and then dry'd with a Cloth.

To dry CHERRIES.

STONE the Cherries; and to ten Pound of Cherries, when they are ston'd, put three Pound of Sugar very fine beaten; shake the Cherries and Sugar well together, set 'em on the Fire, and when the Sugar is well melted, give 'em a Boil or two; let 'em stand in an earthen Pot 'till the next Day, then make 'em scalding hot, and, when cold, lay 'em on Sieves; afterwards put 'em in an Oven not too hot, where let 'em stand all Night, and then turn 'em, and put 'em in again. Let your Oven be no hotter than it is after small Bread or Pies. When they are dry, keep 'em in a Box very close, with no Paper between them.

To

To make CHERRY-JAM.

TAKE twelve Pound of ſton'd Cherries, boil 'em, break 'em as they boil; and when you have boil'd all the Juice away, and can ſee the Bottom of the Pan, put in three Pound of Sugar finely beaten, ſtir it well, and let 'em have two or three Boils; then put 'em in Pots or Glaſſes.

To dry CHERRIES *without Sugar.*

STONE the Cherries, and ſet 'em on the Fire, with only what Liquor comes out of them; let them boil up two or three times, ſhaking them as they boil; then put them in an earthen Pot; the next Day ſcald them, and when they are cold lay 'em on Sieves, and dry 'em in an Oven not too hot. Twice heating an Oven will dry any Sort of Cherries.

To dry CHERRIES *in Bunches.*

TAKE *Kentiſh* Cherries, or *Morella*, and tye 'em in Bunches with a Thread, about a Dozen in a Bunch; and when you have dry'd your other Cherries, put the Syrup that they come out of to your Bunches; let 'em juſt boil, cover 'em cloſe, the next Day ſcald 'em; and when they are cold, lay 'em in Sieves in a cool Oven; turn 'em, and heat the Oven every Day 'till they are dry.

To make CHERRY-PASTE.

TAKE Cherries, ſtone and boil 'em, breaking 'em well the while, and boil 'em very dry; and to a Pound of Cherries put a Pound and a Quarter of Sugar, ſifted thro' an Hair Sieve; let the Cherries be hot when you put in the Sugar; ſet it on the Fire 'till the Sugar is well melted; put it in a broad Pan, or earthen Plates; let it ſtand in the Stove 'till it

is candy'd; drop it on Glaſs, and, when dry on one Side, turn it.

To preſerve CHERRIES,

EIther *Morella* or *Carnations*, ſtone the Cherries: To *Morella* Cherries, take the Jelly of white Currants, drawn with a little Water; and run thro' a Jelly-bag a Pint and half of the Jelly, and three Pounds of fine Sugar; ſet it on a quick Fire; when it boils, ſcum it, and put in two Pounds of the ſton'd Cherries; let 'em not boil too faſt, at firſt, take 'em off ſome Times; when they are tender, boil 'em very faſt 'till they jelley, and are very clear; then put 'em in the Pots or Glaſſes. The *Carnation* Cherries muſt have red Currants-Jelly; and if you can get no white Currants, Codling-Jelly will ſerve for the *Morella*.

To dry CURRANTS *in Bunches or looſe Sprigs.*

WHEN your Currants are ſton'd and ty'd up in Bunches, take to a Pound of Currants a Pound and half of Sugar; to a Pound of Sugar put half a Pint of Water; boil your Syrup very well, and lay the Currants into the Syrup; ſet 'em on the Fire, let 'em juſt boil, take 'em off, and cover 'em cloſe with a Paper; let 'em ſtand 'till the next Day, and then make 'em ſcalding hot; let 'em ſtand two or three Days with the Paper cloſe to 'em, then lay 'em on earthen Plates, and ſift 'em well with Sugar; put 'em into a Stove, the next Day lay 'em on Sieves, but not turn 'em 'till that Side drys, then turn 'em, and ſift the other Side: When they are dry lay 'em between Papers.

To make CURRANT CLEAR-CAKES.

STRIP the Currants, waſh 'em, and to a Gallon of Currants put about a Quart of Water; boil it very well, run it thro' a Jelly-bag; to a Pint of Jelly put a Pound and half of Sugar, ſifted thro' an Hair Sieve; ſet your Jelly on the Fire, let it juſt boil; then ſhake in the Sugar, ſtir it well, and ſet it on the Fire, and make it ſcalding hot; then put it thro' a Strainer in a broad Pan, to take off the Scum, and fill it in Pots: When it is candy'd, turn it on Glaſs 'till that Side be dry; then turn it again, to dry on the other Side.

Red and white Currants are done the ſame Way; but as ſoon as the Jelly of the White is made, you muſt put it to the Sugar, or it will change Colour.

To preſerve RED CURRANTS.

MASH the Currants, and ſtrain 'em thro' a thin Strainer; take a Pint of Juice, a Pound and half of Sugar, and ſix Spoonfuls of Water; let it boil up, and ſcum it very well; then put in half a Pound of ſton'd Currants; boil 'em as faſt as you can 'till the Currants are clear, and jelly very well; put 'em in Pots or Glaſſes, and, when they are cold, paper 'em as other Sweat-meats. Stir all ſmall Fruit as they cool, to mix it with the Jelly.

To make CURRANT-PASTE, *either Red or White.*

STRIP the Currants, and put a little Water to 'em, juſt to keep 'em from ſticking to the Pan; boil 'em well, and rub 'em thro' a Hair Sieve. To a Pint of Juice put a Pound and a half of Sugar ſifted; but firſt boil the Juice after it is ſtrain'd,

ſtrain'd, and then ſhake in your Sugar: Let it ſcald 'till the Sugar is melted; then put it in little Pots in a Stove, and turn it as other Paſte.

To preſerve WHITE CURRANTS.

TAKE the large white Currants, not the Amber-colour'd, ſtrip 'em, and to two Quarts of Currants put a Pint of Water; boil 'em very faſt, and run 'em thro' a Jelly-bag; to a Pint of Juice put in a Pound and half of Sugar, and half a Pound of ſton'd Currants; ſet 'em on a quick Fire, let 'em boil very faſt 'till the Currants are clear, and jelly very well; then put 'em in Pots or Glaſſes; ſtir 'em as they cool, to make the Currants mix with the Jelly: Paper 'em down when almoſt cold.

To preſerve RASBERRIES.

TAKE the Juice of red and white Raſberries; (if you have no white Raſberries, uſe half Codling-Jelley) put a Pint and half of the Juice to two Pound of Sugar; let it boil, ſcum it, and then put in three Quarters of a Pound of large Raſberries; let 'em boil very faſt 'till they jelley, and are very clear; don't take 'em off the Fire, for that will make 'em hard; a Quarter of an Hour will do 'em, after they begin to boil faſt; then put 'em in Pots or Glaſſes: Put the Raſberries in firſt, then ſtrain the Jelly from the Seeds, and put it to the Raſberries. When they begin to cool, ſtir 'em, that they may not all lye upon the Top of the Glaſſes; and when they are cold, lay Papers cloſe to 'em; firſt wet the Paper, then dry it in a Cloth.

To make JAM *of* RASBERRIES.

TAKE the Raſberries, maſh 'em, and ſtrain half; put the Juice to the other half that has the Seeds in it; boil it faſt for a Quarter of an Hour; then to a Pint of Raſberries put three Quarters of a Pound of Sugar, and boil it 'till it jellies: Put it into Pots or Glaſſes.

To make RASBERRY-PASTE.

MASH the Raſberries, ſtrain half, and put the Juice to the other half with the Seeds; boil 'em faſt for a Quarter of an Hour; and to a Pint of Raſberries put half a Pint of red Currants, boil'd with very little Water, and ſtrain'd thro' a thin Strainer, or Hair Sieve; let the Currants and Raſberries boil together a little while: Then to a Pint of Juice put a Pound and a Quarter of ſifted Sugar; ſet it over the Fire, let it ſcald, but not boil;

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fill it in little Pots, ſet it in the Stove 'till it is candy'd, then turn it out on Glaſſes, as other Cakes.

To make RASBERRY CLEAR-CAKES.

TAKE half Raſberries and half white Currants, almoſt cover 'em with Water; boil 'em very well a Quarter of an Hour, then run 'em thro' a Jelly-bag, and to every Pint of Jelly have ready a Pound and half of fine Sugar ſifted thro' an Hair Sieve; ſet the Jelly on the Fire, let it juſt boil, then ſhake in your Sugar, ſtir it well, and ſet it on the Fire a ſecond Time, 'till the Sugar is melted; then lay a Strainer in a broad Pan to prevent the Scum, and fill it into Pots: When it is candy'd, turn it on Glaſs, as other Clear-Cakes.

To make RASBERRY-DROPS.

MASH the Raſberries, put in a little Water, boil and ſtrain 'em, then take half a Pound of fine Sugar, ſifted thro' an Hair Sieve; juſt wet the Sugar to make it as thick as a Paſte; put to it 20 Drops of Spirits of Vitriol, ſet it over the Fire, making it ſcalding hot, but not to boil: Drop it on Paper it will ſoon be dry; if it will not come off eaſily, wet the Paper. Let 'em lye a Day or two on the Paper.

To dry APRICOCKS.

TAKE four Dozen and a Half of the largeſt Apricocks, ſtone 'em and pare 'em; cover 'em all over with four Pound of Sugar finely beaten; put ſome of the Sugar on 'em as you pare 'em, the reſt after: Let 'em lye four or five Hours, 'till the Sugar is almoſt melted; then ſet 'em on a ſlow Fire 'till quite melted; then boil 'em, but

but not too fast. As they grow tender, take 'em out on an earthen Plate 'till the rest are done; then put in those that you laid out first, and let 'em have a Boil together: Put a Paper close to 'em, and let 'em stand a Day or two; then make 'em very hot, but not boil; put the Paper on 'em as before, and let 'em stand two Days, then lay 'em on earthen Plates in a Stove, with as little Syrup on 'em as you can; turn 'em every Day 'till they are dry, and scrape off the Syrup as you turn 'em; lay 'em between Paper, and let 'em not be too dry before you lay 'em up.

To dry APRICOCKS *in Quarters or Halves.*

TAKE four Pound of the Halves or Quarters, pare 'em, and put to 'em three Pound of Sugar fine beaten; strew some on 'em as you pare 'em, and cover 'em with the rest; let 'em lye four or five Hours; afterwards set 'em on a slow Fire, 'till the Sugar is melted; then boil 'em, but

not too fast, 'till they are tender, taking out those that are first tender; and puting 'em in again, let 'em have a Boil together; then lay a Paper close to 'em, scald 'em very well, and let 'em lye a Day or two in the Syrup: Lay 'em on earthen Plates, with as little Syrup to 'em as you can, turning 'em every Day 'till they are dry; at last, lay 'em between Paper in Boxes.

To make PARING-CHIPS.

AS you pare your Apricocks, save the cleareſt Parings, and throw a little Sugar on 'em; half a Pound is ſufficient to a Pound of the Parings; ſet 'em on the Fire, let 'em juſt boil up, and ſet 'em by 'till the next Day; drain the Syrup from 'em, and make a Syrup with a Pound of Sugar and almoſt half a Pint of Water; boil the Sugar very well, and put as much to the Chips when it is cold as will cover 'em; let 'em ſtand in the Syrup all Night, and the next Day make 'em ſcalding hot; and when they are cold,

cold, lay 'em out on Boards, ſift 'em with Sugar, and turn 'em on Sieves.

To preſerve APRICOCKS.

TAKE four Dozen of large Apricocks, ſtone and pare 'em, and cover 'em with three Pound of fine beaten Sugar, ſtrewing ſome on as you pare 'em; let 'em ſtand, at leaſt, ſix or ſeven Hours, then boil 'em on a ſlow Fire 'till they are clear and tender; if ſome of 'em are clear before the reſt, take 'em out, and put 'em in again when the reſt are ready. Let 'em ſtand, with a Paper cloſe to 'em, 'till the next Day; then make Codling-Jelly very ſtrong: Take two Pints of Jelly, two Pound of Sugar, boil it 'till it jellies; and whilſt it is boiling, make your Apricocks ſcalding hot, and put the Jelly to your Apricocks, and boil 'em together, but not too faſt. When the Apricocks riſe in the Jelly, and they jelly very well, put 'em into Pots or Glaſſes, with Papers cloſe to 'em.

To

To make APRICOCK CLEAR-CAKES.

TAKE about three Dozen of Apricocks, pare 'em, and put thereto a Pound of fine Sugar, and boil 'em to Pieces; then put to 'em two Quarts of Codling-Jelley, boil 'em together very faſt for a Quarter of an Hour; run it thro' a Jelly-bag, and to a Pint of Jelly put a Pound and half of Sugar, ſifted thro' a Hair Sieve; while the Jelly boils, ſhake in your Sugar, and let it ſcald 'till the Sugar is melted; then put it thro' a thin Strainer, in a broad earthen Pan; fill it in Pots, and dry it as other Clear-Cakes. If you wou'd have ſome with Pieces in 'em, cut ſome of your dry'd Quarters ſmall; and when the Strainer has taken off the Scum, take ſome of the Jelly in a Pan, put in the Pieces, make it ſcalding hot again, and fill it out.

To make APRICOCK-PASTE.

TAKE two Pound of Apricocks par'd, and a Pound of Sugar fine beaten, let 'em lye in the Sugar 'till it is melted; then boil it well and maſh it very ſmall; put to it two Pints of Codling-Jelly; let it boil together; and to a Pound of it put a Pound and a Quarter of ſifted Sugar; let your Paſte boil before you put your Sugar to it, then let it ſcald 'till the Sugar is melted; fill it in Pots, and dry it in the Stove, turning it as other Paſte.

To make APPLE-JELLY *for all Sorts of* SWEET-MEATS.

LET your Water boil in the Pan you make it in; and when the Apples are par'd and quarter'd, put 'em into the boiling Water; let there be no more Water than juſt to cover 'em, and let it boil as faſt as poſſible; when the Apples are all to Pieces, put in a about a Quart of Water more; let it

it boil at leaſt half an Hour; and then run it thro' a Jelly-bag: In the *Summer*, Codlings are beſt; in *September*, Golden Runnets and *Winter* Pippins.

To make Apricock-Jam.

TAKE two Pound of Apricocks par'd, and a Pint of Codling-Jelly, boil 'em very faſt together 'till the Jelly is almoſt waſted; then put to it a Pound and half of fine Sugar, and boil it very faſt 'till it jellies; put it into Pots or Glaſſes. You may make freſh Clear-Cakes with this, and Pippin-Jelly, in the *Winter*.

To preſerve Green Jennitins.

CUT out the Stalk and Noſe, and put 'em in cold Water on a Coal-Fire 'till they peel; then put 'em in the ſame Water, and cover 'em very cloſe; ſet 'em on a ſlow Fire 'till they are green and tender; then, to a Pound

Pound of Apples take a Pound and half of Sugar, and half a Pint of Water; boil the Syrup, put in the Apples, and boil 'em faſt, 'till they are very clear, and the Syrup very thick, almoſt at a Candy; then put in half a Pint, or more, of Codling-Jelly, and the Juice of a Lemon, boil it 'till it jellies well, and put 'em in Pots or Glaſſes.

To dry GREEN PLUMS.

TAKE the green Amber Plum, prick it all over with a Pin; make Water boiling hot, and put in the Plums, be ſure you have ſo much Water, that it be not cold with the Plums going in; cover 'em very cloſe, and when they are almoſt cold, ſet 'em on the Fire again, but not to let 'em boil; do ſo three or four Times; when you ſee the thin Skin crack'd, fling in a Handful of Allum fine beaten, and keep 'em in a Scald 'till they begin to be green, then give 'em a Boil cloſe cover'd: When they are green,

let 'em ſtand all Night in freſh hot Water; the next Day have ready as much clarify'd Sugar as will cover 'em; drain your Plums, put 'em into the Syrup, and give 'em two or three Boils; repeat it two or three Days, 'till they are very clear; let 'em ſtand in their Syrup above a Week; then lay 'em out on Sieves, in a hot Stove, to dry: If you would have your Plums green very ſoon, inſtead of Allom, take Verdigreece finely beaten, and put in Vinegar; ſhake it in a Bottle, and put it into 'em when the Skin cracks; let 'em have a Boil, and they will be very ſoon green; you may put ſome of 'em in Codling-Jelly, firſt boiling the Jelly with the Weight in Sugar.

To dry AMBER, *or any* WHITE PLUMS.

SLIT your Plums in the Seam; then make a thin Syrup. If you have any Apricock-Syrup left, after your Apricocks are dry'd, put a Pint of Syrup to two Quarts of Water; if you

you have none, clarify ſingle-refin'd Loaf-Sugar, and make a thin Syrup: Make the Syrup ſcalding hot, and put in the Plums; there muſt be ſo much Syrup as will more than cover the Plums; they muſt be kept under the Syrup, or they will turn red: Keep 'em in a Scald 'till they are tender, but not too ſoft; then have ready a thick Syrup of the ſame Sugar, clarify'd and cold, as much as will cover the Plums; let 'em boil, but not too faſt, 'till they are very tender and clear, ſetting 'em ſome times off the Fire; then lay a Paper cloſe to 'em, and ſet 'em by 'till the next Day; then boil 'em again 'till the Syrup is very thick; let 'em lye in the Syrup four or five Days, then lay 'em on Sieves to dry: You may put ſome in Codling-Jelly, firſt boiling the Jelly with the Weight in Sugar, and put in the Plums hot to the Jelly. Put 'em in Pots or Glaſſes.

To dry BLACK PEAR-PLUMS, *or* MUSCLES, *or the* GREAT MOGULS.

STONE your Plums, and put 'em in a large Earthen Pot; make a Syrup with a Pound of ſingle-refin'd Sugar and three Pints of Water; or if you have the Syrup the white Plums are dry'd out of, thin it with Water, it will do as well as Sugar; boil your Syrup well, and when it is cold enough to hold your Hand in it, put it to the Plums; cover 'em cloſe, and let 'em ſtand all Night; heat the Syrup two or three Times, but never too hot; when they are tender, lay 'em on Sieves, with the Slit downwards to dry; put 'em in the Oven, made no hotter than it is after Bread or Pyes comes out of it; let 'em ſtand all Night therein; then open 'em and turn 'em, and ſet 'em in a cool Oven again, or in an hot Stove, for a Day or two; but if they are too dry, they will not be ſmooth; then make a Jam to fill 'em with. Take ten Pound of Plumbs, the ſame Sort of your Skins, cut 'em off the Stones,

put

put to 'em three Pound of Powder-Sugar; boil 'em on a ſlow Fire, keeping 'em ſtirring 'till it's ſo ſtiff, that it will lye in a Heap in the Pan; it will be boiling at leaſt four or five Hours; lay it on Earthen Plates; when it is cold, break it with your Hands, and fill your Skins; then waſh every Plum, and wipe all the Clam off with a Cloth: As you waſh 'em, lay 'em on a Sieve; put 'em in the Oven, make your Oven as hot as for your Skins; let 'em ſtand all Night, and they will be blue in the Morning. The great white Mogul makes a fine black Plum; ſtone 'em, and put 'em in the Syrup with or after the black Plum; and heat the Syrup every Day, 'till they are of a dark Colour; they will blue as well as the Muſcles, and better than the black Pear-Plums. If any of theſe Plums grow ruſty in the *Winter*, put 'em into boiling hot Water; let 'em lye no longer than to be well waſh'd: Lay 'em on a Sieve, not ſingly, but one on the other, and they will blue the better: Put 'em in a cool Oven all Night, they will be as blue and freſh as at firſt.

To preſerve BLACK PEAR-PLUMS *or* DAMASCENES.

TAKE two Pound of Plums, and cut 'em in the Seam; then take a Pint and half of Jelly, made of the ſame Plum, and three Pound and a half of Sugar; boil the Jelly and Sugar, and ſcum it well; put your Plums in a Pot; pour the Jelly on 'em ſcalding hot: When they are almoſt cold, heat 'em again; ſo do 'till they are tender, and then let 'em ſtand two or three Days, heating 'em every Day; then boil 'em 'till they look clear and jelly: Don't boil 'em too faſt.

To preſerve WHITE PEAR-PLUMS.

SLIT your Plums, and ſcald 'em in a thin Syrup; as for drying 'em, put 'em in a thick Syrup of clarify'd Sugar, as much as will cover 'em; let 'em boil very ſlow, 'till they are very clear, ſometimes ſetting 'em off

off the Fire: They muſt have the Weight, or ſomething more, of clarify'd Sugar in the Syrup: When they are very tender and clear, put to a Pound of Plums (when they are raw) a Pint of Apple-Jelly, and a Pound of fine Sugar, and boil it 'till it jellies; before your Plums are cold put 'em into the Jelly, but not above half the Syrup they were boil'd in, and boil 'em together 'till they jelly well: Put 'em in Pots or Glaſſes, with Papers cloſe to 'em. You may keep ſome of 'em in Syrup, and put 'em in Jelly as you uſe 'em.

To make White Pear-Plum Clear-Cakes.

TAKE a good Quantity of white Pear-Plums, as many as you think will make three Pints, with as much boiling Water as will cover 'em; boil 'em very faſt, 'till they are all to Pieces; then have ready three Pints of Apple-Jelly, and put it to the Plums, boiling 'em very faſt together; then

then run it thro' a Jelly-bag: To a Pint put a Pound and half of ſifted Sugar; firſt boil the Jelly, and ſhake in the Sugar; let it ſcald on the Fire 'till it is melted; put it in Pots in the Stove; dry and turn it as other Clear-Cakes.

To make WHITE PLUM-PASTE.

TAKE a Pound of fine Sugar, and a Pint of Water, or more, as the Quantity you intend to make requires; ſet it on the Fire, let it boil, and ſet a Pan of Water to boil; when it boils, put in your Plums; let 'em juſt boil, and then take 'em out with a Ladle, as they ſlip their Skins off; take off the Skins, and put the Plums into the Syrup; do this as faſt as you can, that they may not turn: Boil 'em all to Pieces; and to a Quart of Plums put a Pint of Apple-Jelly; boil 'em well together, and rub it thro' a Hair Sieve; to a Pint of this put a Pound and a half of ſifted Sugar; let the Jelly boil before you ſhake

ſhake the Sugar, and let it ſcald 'till the Sugar is well melted; ſkin it, put it in Pots, and dry it in the Stove.

To make Red Plum Clear-Cakes.

TAKE white Pear-Plums, half White and half Black, or if you have no Black, one third of Damſins, and as much Water as will cover 'em; boil 'em very well; and to a Quart of the Plums put a Quart of Apple-Jelly; boil 'em very well together; run it thro' a Jelly-bag; to a Pint of the Jelly put a Pound and Half of Sugar; let the Jelly boil, then ſhake in the Sugar; let it ſcald, but not boil; put it thro' a thin Strainer in a broad Pan, to take off the Scum, and put it in Pots in a Stove: When it is candy'd, turn it as other Clear-Cakes: You may make it paler or redder, as you beſt like, with more or leſs black Plums.

To make RED PLUM-PASTE.

TAKE half white and half red Plums, as you did for the Clear-Cakes; boil 'em with as much Water as will cover 'em; then, to a Quart of Plums put a Pint of Apple-Jelly; let 'em boil well together; rub it thro' an Hair Sieve; to a Pint of Jelly put in a Pound and Half of Sugar; boil the Jelly, and ſhake in the Sugar; let it ſcald 'till the Sugar is melted, ſkin it well, and fill in Pots; dry it as other Cakes: You may put ſome of this in Plates, and make Fruit-Jambals.

To dry PLUMS *like the* FRENCH PLUMS, *with Stones in them.*

WHEN you have laid out all your Plums that are to be ſtopt, put white Pear-Plums, or any large black Plums, in an Earthen Pot, and make your Plum-Syrup almoſt ſcalding hot; put it to the Plums,

Plums, and scald the Syrup every Day, 'till the Plums are tender and red; then lay 'em on Sieves, and dry 'em in an Oven, turning 'em every Day 'till they are dry; then lay 'em between Papers, and keep 'em in a dry Place.

To dry PEACHES.

STONE the largest white *Newington* Peaches, and pare 'em, and have ready a Pan over the Fire with boiling Water; put in the Peaches, and let 'em boil 'till they are tender; then lay 'em on a Sieve to drain out all the Water; weigh 'em, and lay 'em in the Pan you boil 'em in, and cover 'em with their Weight in Sugar; let 'em lye two or three Hours; then boil 'em 'till they are clear, and the Syrup pretty thick; set 'em by cover'd, with a Paper close to 'em; the next Day scald 'em very well, setting 'em off the Fire and on again, 'till the Peaches are thorough hot; repeat this for three Days; then lay 'em on Plates

to dry, and turn 'em every Day 'till dry.

To make PEACH-CHIPS.

PARE the Peaches, and cut 'em in thin Chips; to four Pound of Chips put three Pound and a Half of fine beaten Sugar; let the Sugar and Chips lye a little while, 'till the Sugar is well melted, then boil 'em faſt 'till they are clear; about half an Hour will do 'em enough; ſet 'em by 'till the next Day, then ſcald 'em very well two Days, and lay 'em on Earthen Plates in a Stove; ſift on 'em fine Sugar, through a Lawn Sieve; turn 'em every Day, ſifting 'em 'till almoſt dry; then lay 'em on a Sieve a Day or two more in the Stove: Lay 'em in a Box cloſe together, and when they have lain ſo a Week, pick 'em aſunder, that they may not be in Lumps.

To preſerve or dry NUTMEG-PEACHES.

PEEL the Peaches, and put 'em in boiling Water; let 'em boil a Quarter of an Hour; lay 'em to drain, weigh 'em, and to a Pound of Peaches put a Pound of fine Sugar beaten very ſmall; when the Sugar is pretty well melted, boil 'em very faſt 'till they are clear; ſet 'em by 'till they are cold; then ſcald 'em very well; take to every Pint of Peach a Pint of Codling-Jelly and a Pound of Sugar; boil it 'till it jellies very well, then put in the Peaches and half the Syrup; let 'em boil faſt; then put 'em in Pots or Glaſſes: If you wou'd dry 'em, ſcald 'em three or four Days, and dry 'em out of their Syrup.

To preſerve CUCUMBERS.

TAKE Cucumbers of the ſame Bigneſs that you wou'd to pickle; pick 'em freſh, green, and free from Spots; boil 'em in Water 'till they are

are tender; then run a Knitting-needle through 'em the long Way, and ſcrape off all Roughneſs; then green 'em, which is done thus: Let your Water be ready to boil, take it off, and put in a good Piece of Roach-Allum; ſet it on the Fire, and put in the Cucumbers; cover 'em cloſe 'till you ſee they look green; weigh 'em, and take their Weight in ſingle-refin'd Sugar clarify'd; to a Pound of Sugar put a Pint of Water; put your Cucumbers in; boil 'em a little cloſe-cover'd; ſet 'em by, and boil 'em a little every Day for four Days; then take 'em out of your Syrup, and make a Syrup of double-refin'd Sugar, a Pound of Sugar and half a Pint of Water to every Pound of Cucumbers; put in your Cucumbers, and boil 'em 'till they are clear; then put in the Juice of two or three Lemmons, and a little Orange-flower-water, and give 'em a Boil altogether: You may either lay 'em out to dry, or keep 'em in Syrup; but every Time you take any out, make the other ſcalding hot, and they will keep two or three Years.

To dry GREEN FIGS.

TAKE the white Figs at the full Bigneſs, before they turn Colour; ſlit 'em at the Bottom; put your Figs in ſcalding Water; keep 'em in a Scald, but not boil 'em 'till they are turn'd Yellow; then let 'em ſtand 'till they are cold; they muſt be cloſe cover'd, and ſomething on 'em to keep 'em under Water; ſet 'em on the Fire again, and when they are ready to boil, put to 'em a little Verdigreaſe and Vinegar, and keep 'em in a Scald 'till they are green; then put 'em in boiling Water; let 'em boil 'till they are very tender; drain 'em well from the Water, and to every Pound clarify a Pound and Half of ſingle-refin'd Sugar, and when the Sugar is cold put in the Figs; let 'em lye all Night in the cold Syrup; the next Day boil 'em 'till they are very clear, and the Syrup thick, and ſcald 'em every Day for a Week; then lay 'em to dry in a Stove, turning 'em every Day; weigh your Figs when they are raw; and when you clarify your Sugar, put half

half a Pint of Water to a Pound of Sugar: If your Figs grow too dry, you may put 'em in their Syrup again; they will look new to the End of the Year.

To dry BLACK FIGS.

WEigh the Figs, and slit 'em at the Bottom; put 'em into boiling Water, and boil 'em 'till they are very tender; drain 'em well from the Water; then make a Syrup of clarify'd single-refin'd Loaf-Sugar, with their Weight, and half a Pint of Water to a Pound of Sugar; when the Syrup is cold put in your Figs; let 'em lye all Night; the next Day boil 'em 'till they are very clear, and scald 'em every Day 'till the Syrup is very thick; then lay 'em out as you use 'em; but heat the Syrup after you have taken some out, or they will not keep: If they grow too dry, you may put 'em in the Syrup again, scalding the Syrup.

To

To preserve GRAPES.

PEEL the Grapes and stone 'em; put 'em in a Pan, cover 'em very close; first let 'em boil, and set 'em some times on and off the Fire, 'till they are very green; then drain all the Juice from 'em; and to a Pint of Grapes put a Pound and a Half of Sugar, and half a Pint of Apple-Jelly; let 'em boil very fast 'till they are clear, and jelly very well: Put 'em in Pots or Glasses, with Paper close to 'em.

To dry GRAPES.

TAKE the large Bell-Grapes, just before they are ripe; stone 'em in Bunches, and put 'em into scalding Water, covering 'em close with Vine-Leaves, and a Cover on the Pan; keep 'em in a Scald, putting 'em on and off the Fire 'till they are green; then give 'em a Boil in the Water, drain 'em on a Sieve, and to every Pound

of Grapes make a thick Syrup of a Pound and a half of clarify'd Sugar; and when the Syrup is cold, put in the Grapes, and ſcald 'em every Day 'till the Syrup is thick, but never let 'em boil; then lay 'em out on Earthen Plates, and ſift 'em very well with Sugar; dry 'em in a Stove, and turn and ſift 'em every Day.

To dry BARBERRIES.

TAKE Barberries, ſtone 'em, and tye 'em in Bunches, or looſe in Sprigs, which you pleaſe; weigh 'em, and to every Pound of Barberries clarify two Pound of Sugar; make your Syrup with ſomething more than half a Pint of Water to a Pound of Sugar; put the Barberries into the Syrup when it is ſcalding hot; ſet it on the Fire, and let 'em juſt boil; then ſet 'em by, with a Paper cloſe to 'em; the next Day make 'em ſcalding hot, doing ſo for two Days; but be ſure they never boil after the firſt Time; when they are cold, lay 'em out

out on Earthen Plates; ſift 'em well with Sugar, and the next Day turn 'em on a Sieve; ſift 'em again, and turn 'em every Day 'till they are dry: Your Stove muſt not be too hot.

To preſerve BARBERRIES.

STONE the Barberries in Sprigs; and to a Pound of Barberries make a Syrup of a Pound and a Half of fine Sugar, with half a Pint of Water to a Pound of Sugar: Put the Barberries in the Syrup, and let 'em have a Boil; ſcald 'em every Day for four or five Days, but don't let 'em boil: Put 'em in a Pot, and when you uſe any, heat the reſt, or they will not keep.

To make BARBERRY-DROPS.

TAKE a good Quantity of Barberries, ſtrip 'em off the Stalks; put to 'em a little Water, to keep 'em

from Burning; boil 'em, and mash 'em as they boil, 'till they are very dry; then rub 'em through an Hair Sieve, and afterwards strain 'em through a Strainer, that there may be none of the black Noses in it; make it scalding hot, and to half a Pint of the Pulp put a Pound of the sifted Sugar; let it scald, and drop it on Boards or Glasses; then put it in a Stove, and turn it when it is candy'd.

To make WHITE QUINCE-MARMALET.

PARE Quinces, and quarter 'em, putting as much Water as will cover 'em, and boil 'em all to Pieces to make Jelly; run it through a Jelly-bag; then take a Pound of Quince, pare, quarter, and cut out all the Hard of it; and to a Pound of Quinces put a Pound and a Half of Sugar fine beaten, and half a Pint of Water, and let it boil 'till it is very clear; keep it stirring, and it will break

break as much as ſhou'd be; when the Sugar is boil'd to be very thick, almoſt a Candy, put in half a Pint of Jelly, and let it boil very faſt 'till it jellies: As ſoon as you take it off, put in the Juice of a Lemon; ſkim it well, and put it in Pots or Glaſſes: It is the better for having Lumps in it.

To make RED QUINCE-MARMALET.

PARE the Quinces, quarter 'em, and cut out all that is hard; to a Pound of Quinces put in a Pound and a Half of Sugar, and half a Pint of Juice of Barberries, boil'd with Water, as you do Jelly, or other Fruit; boil it very faſt, and break it very ſmall; when it is all to Pieces, and jellies, it is enough: If you wou'd have the Marmalet of a very fine Colour, put a few black Bullace to the Barberries when you make the Jelly.

To

To preserve WHOLE QUINCES.

TAKE a Pound of Quince par'd and quarter'd, cut out all the hard, put to it a Pound of fine Sugar and half a Pint of Water, and let it boil very fast 'till it is all to Pieces; take it off the Fire and break it very well, that there be no Lumps in it; boil it 'till it is very thick and well jelly'd; then take fine Muslin, and put your Quinces into it, and tye it up round. This Quantity will make three Quinces. Set 'em into three Pots, or *China* Cups, that will just hold one; cut off the Stalk-End of the Quince, and put it in the Pot or Cup, to make a Dent in the Quince, that it may be like a whole Quince; let 'em stand two or three Days, that they may be very stiff; take 'em out of the Muslin, and make a strong Jelly with Apples and Quinces: Take two Pints of Jelly and two Pound of Sugar, boil it fast 'till it jellies very well; then put in the Quinces, and let 'em have two or three Boils to make 'em hot; put 'em in

in Pots or Glaſſes, with Paper cloſe to 'em.

To make QUINCE-CHIPS.

PARE the Quinces, and ſlice 'em into Water; put 'em into boiling Water; let 'em boil faſt 'till they are very tender, but not ſo ſoft as to break 'em: Take 'em out with a Skimmer, lay 'em on a Sieve 'till they are well drain'd, and have ready a very thick Syrup of clarify'd Sugar; put 'em into as much as will cover 'em, then boil 'em 'till they are very clear, and the next Day ſcald 'em; and if you ſee they want Syrup, put in a Pint more, but let it be very thick: Scald 'em twice more, then lay 'em out on Earthen Plates in a Stove, ſift 'em well with Sugar: Turn 'em and ſift 'em 'till they are dry.

To

To make QUINCE-PASTE.

PARE the Quinces, and quarter 'em; to a Pound of Quince put half a Pound of Sugar and half a Pint of Water; boil it faſt 'till the Quinces are all to Pieces; then rub it very fine, 'till there be no Lumps in it, and put to it a Pint of Jelly of Quince, boil'd with as much Water as will cover 'em, and run through a Jelly-bag; boil the Quinces Jelly together, and to a Pint of it put a Pound and a Quarter of fine Sugar; let it ſcald, but not boil, 'till the Sugar is melted; ſkim it, and put it in the Stove; turn it when it is candy'd; twice turning will do.

To make QUINCE CLEAR-CAKES.

PARE, quarter, and boil the Quince with as much Water as will cover it, putting in a little more

as

as it boils, but not too much; let it be a very ſtrong Jelly, and run it through a Jelly-bag; put a Pound and a Half of the fineſt ſifted Sugar to a Pint of Jelly; let the Jelly boil, then put in the Sugar, and let it ſcald 'till the Sugar is melted; then put it through a Strainer, laid in a broad Earthen Pan; fill it in little Pots, and when it is hard candy'd, turn it on Glaſſes as other Clear-Cakes: Colour the Jelly, if you wou'd have any Red Quince Clear-Cakes, with the Jelly of black Bullace, and let it boil after the Red is in, before you put in the Sugar.

To preſerve GOLDEN *or* KENTISH-PIPPINS.

BOYL the Rind of an Orange very tender, and let it lye in Water two or three Days; then make a ſtrong Jelly with Pippins, and run it through a Jelly-bag. Take Golden-Pippins, pare 'em, and ſcoop out all the Coar at the Stalk End: To twelve

Pippins put two Pound of Sugar and three Quarters of a Pint of Water, boil the Sugar and ſkim it; put in the Pippins and the Orange-Rind cut into thin Slices; let 'em boil as faſt as they can 'till the Sugar is very thick, and almoſt a Candy; then put in a Pint of the Pippin-Jelly, and boil 'em very faſt 'till they jelly very well; then put in the Juice of a Lemmon, give it one Boil, and put 'em in Pots or Glaſſes, with the Orange mix'd with 'em. The *Kentiſh* Pippins are better in Quarters than whole.

To preſerve WHOLE ORANGES *or* LEMMONS.

RASP 'em very thin, juſt the Outſide Rind off; lay 'em in Water twenty four Hours; then ſet 'em on the Fire with a good Quantity of Water; let 'em boil 'till they are very tender; then put 'em in cold Water again, and let 'em lye two Days; the Lemmons need not lye but one Day; then, to four Oranges or Lemmons put

two

two Pound of fine Sugar and a Pint of Water; boil and skim it, and when it is cold, put in the Oranges or Lemmons, and let 'em lye four or five Days in cold Syrup; then boil 'em 'till they are clear; set 'em by in an Earthen Pan a Day or two more; then boil 'em again, and put 'em in Jelly, thus: Take Pippin-Jelly, and to a Pint put a Pound of fine Sugar; boil it 'till the Jelly is very strong; then heat your Oranges, and put 'em to the Jelly, with half their Syrup; boil 'em very fast a quarter of an Hour; when you take 'em off the Fire, put in the Juice of two or three Lemmons; put 'em in Pots that will hold the Jelly: To four Oranges you may put one Pint and a Half of Jelly, and one Pound and a Half of Sugar. Lemmons must be done by themselves. *Sevil* Oranges and *Malaga* Lemmons are best.

To dry ORANGES *in* KNOTS, *or* LEMMONS.

RASP the Oranges or Lemmons with a ſharp Knife, as thin and as ſmall as you can, and break the Raſping as little as you can, that the Outſide Rind may make but two or three Knots; then cut the Oranges, and pick out all the Meat; and the white Rind makes another Sort of Knots: Let both the Rinds lye two Days in a Sieve, or broad Pan, before you boil 'em, or they will break; then put 'em in cold Water, and boil 'em about an Hour; let 'em drain well from the Water, and clarify as much ſingle-refin'd Sugar as will cover 'em very well; when the Syrup is cold put 'em in, and let 'em ſtand four or five Days; dry 'em out as you uſe 'em; and when you take any out to dry, boil them which you leave in the Syrup. They muſt be candy'd out thus: Take as many as you deſire to dry; the white Halves muſt be cut in Rings, or Quarters, as you like 'em; then take

take as much clarify'd Sugar as will cover 'em; boil 'em very faſt a great while, 'till the Sugar ſhall blow, which you may ſee, if you put in a Ladle with Holes, and blow thro', you will ſee the Sugar fly from the Ladle; then take it off, and rub the Candy againſt the Pan Sides, and round the Bottom, 'till the Sugar looks Oily; then put 'em out on a Sieve, to let the Sugar run from 'em; and as quick as poſſible lay 'em in Knots on another Sieve; ſet 'em in a Stove, they will be dry in an Hour or two: If you do but a few at a Time, the Syrup you put to 'em at firſt will do 'em out. Whole Oranges or Lemmons are done the ſame Way, only boil the whole after they are raſp'd, and cut a Hole at the Top, and pick out all the Meat after they are boil'd, and before they are put in the Syrup; and when they are laid on a Sieve to dry, put the Piece in again.

To

To make CHINA CHIPS.

CUT the Rind of *China* Oranges in long Chips, but very thin, and with none of the White; boil 'em in Water 'till they are very tender; then drain 'em, and put 'em into a very thick cold Syrup of clarify'd Sugar; let 'em lye a Day or two; then ſcald 'em, and when they are cold lay 'em to dry on Earthen Plates in a Stove. *Sevil* Oranges will do the ſame Way, if you like 'em with a little Sugar, and very bitter.

To make ORANGE-PASTE.

RASP the Oranges, and you may make the Outſide for Knots; then cut the Oranges, and pick out all the Meat, and all the Stones from the Meat; boil the white Rinds very tender, drain 'em well, and beat 'em fine; to a Pint and Half of the Meat put a Pound of the beaten Rind; mix it well, make it ſcalding hot; then put in

in three Pound of fine Sugar ſifted thro' an Hair Sieve ; ſtir it well in, and ſcald it 'till the Sugar is well melted ; then put in the Juice of three large Lemmons : Put the Paſte in flat Earthen Pans, or deep Plates ; ſet it in the Stove 'till it is candy'd ; then drop it on Glaſſes : Let what is too thin to drop ſtand 'till 'tis candy'd again : Once turning will dry it. *Sevil* Oranges make the beſt.

To make ORANGE-DROPS.

TAKE about a Dozen Oranges, ſqueeze out the Juice, boil the Rind very tender, cut out moſt of the White, and beat the yellow Rind very fine ; rub it thro' an Hair Sieve, and to a Pound of the Pulp put a Pound and a Half of fine Sugar, ſifted thro' an Hair Sieve ; mix it well in, and put in the Juice 'till you make it thin enough to drop from a Tea-Spoon : Drop it on Glaſſes, and ſet it by the Fire ; let it ſtand there about two Hours, and then put it in a Stove ; the

next Day turn it: It will be dry in twenty four Hours.

To make ORANGE-MARMALET.

RASP the Oranges, cut out the Meat, boil the Rinds very tender, and beat 'em very fine; then take three Pound of fine Sugar and a Pint of Water, boil and ſkim it; then put in a Pound of Rind, boil it faſt 'till the Sugar is very thick; then put in a Pint of the Meat of the Orange, (the Seeds being pick'd out) and a Pint of very ſtrong Pippin-Jelley; boil all together very faſt, 'till it jellies very well, which will be half an Hour; then put it in Potts or Glaſſes, with Papers cloſe to it.

ORANGE *or* LEMMON CLEAR-CAKES.

MAKE a very ſtrong Pippin-Jelley; when it is run thro' a Jelly-bag, take a Quart of Jelly, and the Meat

Meat of three or four Oranges, boil 'em together, and rub it thro' a Jelly-bag again; then take a Quarter of a Pint of Orange-Juice, a Quarter of a Pound of fine Sugar, and let it have a Boil; then put it into your Jelly, but firſt meaſure your Jelly; put half the Syrup of the Oranges to a Pint of Juice, and the Outſide of an Orange, boil'd in two or three Waters, and ſhred very fine; make 'em ſcalding hot together; then to a Pint of Jelly take a Pound and a Half of Sugar, boiling the Sugar to a Candy; then put in your Jelly, but not altogether; becauſe if it all boil in the hot Sugar, it will not dry: As ſoon as it has done boiling, put in the reſt; ſet it over the Fire 'till all the Candy is well melted; but take Care it does not boil; then fill it in little Pots, dry and turn it on Glaſſes, as other Clear-Cakes. Lemmons are done the ſame Way.

To make POMEGRANATE CLEAR CAKES.

MAKE a ſtrong Pippin-Jelly, and ſlice a Lemmon into it, Rind and all; boil it well, and run it thro' the Jelly-bag again; then colour it as you like it: To a Pint of the Jelly take half a Quarter of Orange-Syrup, made as for Orange Clear-Cakes; let it have a Boil together, and boil a Pound and a Half of Sugar to a Candy; put your Jelly to the Candy a little at a Time, 'till the Sugar has done boiling, then put in all the reſt; ſcald it 'till the Candy is well melted, fill it in Pots, and dry it as other Clear-Cakes.

The Colour is made thus: Take as much Carmine as you can have for Half-a-Crown, put to it two Ounces of Sugar, and as much Water as will wet it; give it a Boil, and then colour your Jelly with it.

To make ORANGE-HALVES, *or* QUARTERS, *with the Meat in them.*

RASP the Oranges round and thin, cut 'em in Halves, pick out the Meat, boil the Halves very tender, then take half of 'em, that are cleareſt and beſt, and put 'em in a thick cold Syrup, as much as will cover 'em; the Syrup muſt be made with fine Sugar, half a Pint of Water to a Pound of Sugar; beat the other Half of the Rinds very fine; pick the Seeds out of the Meat; and to a Pint of the Meat put half a Pound of the beaten Rinds; ſcald it very well, and ſtir into it a Pound and a Half of ſifted Sugar; ſcald it 'till the Sugar is well melted; put in the Juice of a Lemmon or two; ſet it in a broad Earthen Pan in a Stove; when the Half Orange-Rinds have lain three or four Days in the Syrup, boil 'em very faſt 'till they are clear, and the Syrup very thick; when they are cold, lay 'em out on Earthen Plates in a Stove; the next Day, if you think they have not Sugar

enough on 'em, dip 'em in the Syrup that runs from 'em; they must not have dry Sugar on 'em, but only a Gloss; before they are quite dry, fill 'em with the Meat; set 'em on a Sieve, to dry in a Stove, which will be in a Day or two.

To preserve CITRONS.

TAKE the largest *Malaga* Citrons, cut 'em in four Quarters, scrape the Rind a little, but not all the Yellow off; cut out all the Meat; lay 'em in Water all Night; then boil 'em very tender, and lay 'em in Water another Night; then drain 'em very well, and to three Pound of Citron take four Pound of fine Sugar and two Quarts of Water; make the Sugar and Water just warm, put in the Citron, boil it half an Hour, and set it by 'till the next Day; then boil it 'till it is very clear, and put in a Pound more of Sugar, just wet with Water, boiling it fast 'till it is melted; Put

Put in the Juice of four Lemmons, and put it up in large Pots.

To make CITRON MARMALET.

BOIL the Citron very tender, cut off all the yellow Rind, beat the White very well in a Tray, or wooden Bowl, ſhred the Rind, and to a Pound of the Pulp and Rind take a Pound and a Half of Sugar and half a Pint of Water; when it boils, put in the Citron, boil it very faſt till it is clear; then put in half a Pint of Pippin-Jelly, and boil it till it jellies very well; then put in the Juice of a Lemmon: Put it in Pots or Glaſſes.

To candy ORANGE-FLOWERS.

TAKE the Flowers full blown, pick the white Leaves, and put 'em in Water an Hour or two; then put 'em into boiling Water, letting 'em boil 'till they are tender; then drain 'em

'em from that Water, and let 'em lye in cold Water, 'till you make a Syrup of very fine Sugar, as much as you think will cover 'em; to a Pound of Sugar put three Quarters of a Pint of Water; and when the Syrop is cold, put in the Leaves, and let 'em lye all Night; ſcald 'em the next Day, and let 'em lye in the Syrup two or three Days; then make a Syrup, (if you have a Pound of the Flowers) with a Pound and Half of fine Sugar and half a Pint of Water; boil and ſkim it, and when it is cold, drain the Flowers from the thin Syrup, and put 'em in the Thick; let 'em lye two or three Days; then make 'em juſt hot, and in a Day or two more lay 'em out on Glaſſes: Spread 'em very thin, ſift 'em with fine Sugar, and put 'em in a Stove: Four or five Hours will dry 'em on one Side; then ſcrape 'em on Paper with the wet Side uppermoſt, and ſet 'em in the Stove 'till they are almoſt dry; then pick 'em aſunder, and let 'em be in a Stove 'till they are quite dry: You may put ſome of 'em in Jelly, if you like it.

To make ROCK-SUGAR.

TAKE a red Earthen Pot, that will hold about four Quarts, (thoſe Pots that are ſomething leſs at the Top and Bottom than in the Middle) ſtick it pretty thick with the Sticks of a white Whiſk, a-croſs, one over the other; ſet it before a good Fire, that it may be very hot againſt your Sugar is boil'd; then take ten Pound of double-refin'd Sugar finely beaten, the Whites of two Eggs beaten to a Froth in half a Pint of Water, and mix it with the Sugar; then put to it a Quart of Orange-flower-water and three half Pints of Water, ſetting it on a quick Fire; when it boils thoroughly put in half a Pint of Water more to raiſe the Scum, and let it boil up again; then take it off and ſkim it; do ſo two or three Times, 'till it is very clear; then let it boil, 'till you find it draw between your Fingers, which you muſt often try, with taking a little in the Ladle; and as it cools, it will draw like a Thread; then put it into the hot Pot, covering it cloſe, and ſet-

ſetting it in a very hot Stove for three Days: It muſt ſtand three Weeks; but after the three firſt Days a moderate Fire will do; but never ſtir the Pots, nor let the Stove be quite cold: Then take it out, and pour out all the Syrup, the Rock will be on the Sticks and the Pot-ſides: Set the Pots in cold Water, in a Pan, on the Fire, and when it is thorough hot all the Rock will ſlip out, and fall moſt of it in ſmall Pieces; the Sticks you muſt juſt dip in hot Water, and that will make the Rock ſlip off; then put in a good Handful of dry Orange-Flowers, and take a Ladle with Holes, and put the Rock and Flowers in it, as much as will make as big a Lump as you wou'd like; dip it in ſcalding Water, and lay it on a Tin Plate; then make it up in handſome Lumps, and as hollow as you can: When it is ſo far prepar'd, put it in a hot Stove, and the next Day it will ſtick together; then take it off the Plates, and let it lye two or three Hours in the Stove; if there be any large Pieces, you may make Bottoms of 'em, and lay ſmall Pieces on 'em.

To make FRUIT-BISCUIT.

SCALD the Fruit, dry it well from the Water, and rub it through a Hair Sieve; ſtir it in a Pan over a ſlow Fire, 'till it is pretty dry; the ſtiffer it is, the better; then take two Pound of fine Sugar, ſifted thro' an Hair Sieve, and a Spoonful of Gum-Dragon ſteept very well, and ſtrain'd, and about a Quarter of a Pound of Fruit; mix it well with Sugar, beat it with a Biſcuit-beater, and take the Whites of 12 Eggs, beat up to a very ſtiff Froth; put in but a little at a Time, beating it 'till it is all in, and looks as white as Snow, and very thick; then drop it on Papers, and put it in an Oven; the Oven muſt be very cool, and ſhut up, to make 'em riſe: The Lemmon-Biſcuit is made the ſame Way, only inſtead of Fruit put in the Juice of three Lemmons; leſs will make two Pound; it muſt have Juice enough to make it to a Paſte, and the Rinds of two Lemmons grated; and when it is beaten enough,

put in a little Musk, or Amber, and drop and bake it as other.

To make all Sorts of SUGAR-PASTE.

SIFT your Sugar thro' a Lawn Sieve, then sift some Starch as fine; to a Pound of Sugar put a Quarter of a Pound of Starch; make it of what Colour you please, into a stiff Paste; putting thereto Gum-Dragon well steept in Orange-Flower-Water; beat it well in a Mortar, and make it in Knots or Shells in a Mould or Moss, with rubbing it thro' an Hair Sieve: The Red must be colour'd with Carmine; the Yellow with Gumboodge, steept in Water, and put to the Gum; the Green is made with Yellow Gum; putting to it Stone-Blue steept in Water; the brown with Chocolate, and the Blue with Smalt.

To make CHOCOLATE ALMONDS.

TAKE two Pound of fine ſifted Sugar, half a Pound of Chocolate grated, and ſifted thro' an Hair Sieve, a Grain of Muſk, a Grain of Amber, and two Spoonfuls of Ben; make this up to a ſtiff Paſte with Gum-Dragon ſteept well in Orange-Flower-Water; beat it well in a Mortar; make it in a Mould like Almonds; lay 'em to dry on Papers, but not in a Stove.

To make WORMWOOD-CAKES.

SIFT fine Sugar thro' an Hair Sieve, and cover it with Carmine; wet it more than a Candy with Water; boil it pretty faſt 'till it is almoſt at a Candy Height; then put in about three Drops of Spirit of Wormwood, and fill it into little Coffins made of Cards; when it boils in the Coffins it is enough; you muſt not boil above half a Pound at a Time, or leſs: The

Spirit of Wormwood must be that which looks black, and as thick as Oil, and must have two or three Boils in the Cakes after you put it in.

To make HONYCOMB-CAKES *of* ORANGE-FLOWER-VIOLET *of* COWSLIPS.

TAKE about half a Pound of fine Sugar, sifted thro' an Hair Sieve, wet it more than for a Candy, with Orange-Flower-Water, for the Orange-Flower-Cakes, and fair Water for the other Cakes; boil it almost to Candy Height, and then put in the Leaves of the Flowers; boil 'em a little in the Candy, or it will be too thin; then put it in Card-Coffins.

To make ICE ALMOND-CAKES.

BEAT a Pound of Almonds very fine, with Rose-Water, to keep 'em from Oiling; mix 'em with half a Pound

Pound of ſifted Sugar, make 'em up into little long or round Cakes, which you like beſt; put 'em in a Stove or before a Fire, 'till they are dry on one Side, and then turn 'em; and when they are dry on both Sides, take very fine Sugar ſifted; to a Pound take as much White of Eggs as will juſt wet it; beat it with a Spoon, and as it grows white put in a little more Egg, 'till it is thin enough to ice the Cakes; then ice firſt one Side, and when that is dry before the Fire, ice the other: Be ſure one Side is dry before you do the other.

To make BEAN'D-BREAD.

BLANCH half a Pound of Almonds, ſlice 'em thin the long Way, lay 'em in Roſe-Water all Night; then drain 'em from the Water, and ſet 'em by the Fire, ſtirring 'em 'till they are a little dry and very hot; then put to 'em fine Sugar ſifted, enough to hang about 'em. (They muſt not be ſo wet as to make the Sugar

gar like Paſte; nor ſo dry, but that the Sugar may hang together.) Then lay 'em in Lumps on Wafer-Paper, and ſet 'em on Papers in an Oven, after Puffs, or any very cool Oven that Pies have been baked in.

To make ORANGE *or* LEMMON-PUFFS.

TAKE a Pound of fine ſifted Sugar, and grate the Outſide Rind of two large Oranges or Lemmons; put the Rind to the Sugar, and beat 'em well together in a Mortar; grind it well with a Peſtle, and make it up to a ſtiff Paſte with Gum-Dragon well ſteept; then beat the Paſte again, rowl or ſquare it, and bake it in a cool Oven, on Papers and Tin-Plates.

To make ALMOND-PASTE, *either* BITTER *or* SWEET: *The* BITTER *are* RATAFEA.

BLANCH and beat a Pound of Almonds; put in juſt Roſe-Water enough to keep 'em from Oiling; then take a Pound of fine Sugar, and boil it to a Candy; and when it is almoſt at a Candy Height, put in the Almonds; ſtir 'em over a cool Fire 'till it is a very dry ſtiff Paſte, and almoſt cold, and ſet it by 'till it is quite cold; then beat it well in a Mortar, and put to it a Pound and a Half of fine ſifted Sugar; rub it very well together, and make it up with a Spoonful of well-ſteept Gum-Dragon and Whites of Eggs, whipt to a Froth; then ſquirt it, and bake it in a cool Oven; put into the Sweet-Almonds the Rind of a Lemmon grated, but none in the Bitter: If you don't make the firſt Paſte ſtiff, they will run about the Oven. Bake 'em on Papers and Tin-Plates.

To make LITTLE ROUND RATAFEA-PUFFS.

TAKE half a Pound of Kernels, or Bitter-Almonds, beat very ſtiff, and a Pound and a Half of ſifted Sugar; make it up to a ſtiff Paſte with White of Eggs whipt to a Froth; beat it well in a Mortar, and make it up in little Loaves; then bake 'em in a very cool Oven, on Paper and Tin-Plates.

To make BROWN-WAFERS.

TAKE half a Pint of Milk and half a Pint of Cream, and put to it half a Pound of brown Sugar; melt and ſtrain it thro' a Sieve; take as much fine Flower as will make one half of the Milk and Cream very ſtiff, then put in the other Half; ſtir it all the while, that it may not be in Lumps; then put in two Eggs well beaten, a little Sack, ſome Mace ſhred fine,

fine, two or three Cloves beaten: Bake in Irons.

To make ALMOND-LOAVES.

BEAT a Pound of Almonds very fine, mix 'em well with three Quarters of a Pound of ſifted Sugar, ſet 'em over the Fire, keep 'em ſtirring 'till they are ſtiff, and put in the Rind of a Lemmon grated; make 'em up in little Loaves, ſhake 'em very well in the Whites of Eggs beat to a very ſtiff Froth, that the Egg may hang about 'em; then put 'em in a Pan with about a Pound of fine ſifted Sugar, ſhake 'em 'till they are well cover'd with the Sugar; divide 'em if they ſtick together, and add more Sugar, 'till they begin to be ſmooth, and dry; and when you put 'em on Papers to bake, ſhake 'em in a Pan that is juſt wet with White of Eggs, to make 'em have a Gloſs: Bake 'em after Biſcuit, on Papers and Tin-Plates.

To make CHOCOLATE-PUFFS.

TAKE a Pound of fine ſifted Sugar, and three Ounces of Chocolate grated, and ſifted thro' an Hair Sieve; make it up to a Paſte with White of Eggs whipt to a Froth; then beat it well in a Mortar, and make it up in Loaves, or any Faſhion you pleaſe. Bake it in a cool Oven, on Papers and Tin-Plates.

To make RATAFEA-DROPS, *either of* APRICOCK-KERNELS, *or half* BITTER, *and half* SWEET-ALMONDS.

TAKE a Pound of Kernels or Almonds beat very fine with Roſe-Water; take a Pound of ſifted Sugar and the Whites of five Eggs beat to a Froth, mix 'em well together, and ſet 'em on a ſlow Fire; keep them ſtirring 'till they begin to be ſtiff; when they are quite cold, make 'em in little round Drops: Bake 'em after the

the long Biſcuit, on Paper and Tin-Plates.

To make all Sorts of SUGAR-PUFFS.

TAKE very fine beaten Sugar, ſifted thro' a Lawn Sieve, make it up into a Paſte, with Gum-Dragon very well ſteep'd in Roſe-Water, or Orange-Flower-Water; beat it in a Mortar, ſquirt it, and bake it in a cool Oven. Colour the Red with Carmine, Blue with Powder-Blue, Yellow with ſteep'd Gamboodge put into Gum, and Yellow and Blue will make Green: Bake 'em after all other Puffs. Sugar the Papers well before you ſquirt the Puffs on Papers and Tin-Plates.

To make ALMOND-PASTE.

LAY a Pound of Almonds all Night in Water, and warm ſome Water the next Day to make 'em blanch,

and then beat 'em very fine with Roſe-Water; and to a Pound of Almonds take a Pound and a Quarter of fine Sugar; wet it with Water, boil it to a Candy Height, and then put to your Almonds three Spoonfuls of Roſe-Water, mix it, and put it to the Candy; ſet it over the Fire 'till it is ſcalding hot, then put in the Juice of a Lemmon and the Rind grated; ſtir it over the Fire, and then drop it on Glaſs or clean Boards: Put it in a hot Stove; twelve Hours will dry it; then turn it, and dry it the other Side.

To make LONG BISCUIT.

TAKE thirty Eggs, (the Whites of fourteen) break twenty eight of 'em; beat 'em very well with two Spoonfuls of Roſe-Water; then put in three Pound of ſifted Sugar, and beat it all the while the Oven is heating; then dry two Pound and a Quar- of fine Flower, let it be cold before you put it in, and put in the two Eggs

Eggs left out; ſtir it well, and drop it. It muſt have a very quick Oven. Bake it almoſt as faſt as you can fill your Oven; the Papers muſt be laid on Tin-Plates, or they will burn at the Bottom. This ſame Biſcuit was the Queen's Seed-Biſcuit. Put to half this Quantity half a Pound of Caraway-Seeds, and bake it in large ſquare Tin-Pans, buttering the Pans: It bakes beſt in a cool Oven, after the Drop-Biſcuit is baked.

To make SPUNGE-BISCUIT.

TAKE the Yolks of eighteen Eggs, beat 'em well, the Whites of nine whipt to a Froth, and beat 'em well together; put to 'em two Pound and two Ounces of ſifted Sugar, and have ready half a Pint of Water, with three Spoonfuls of Roſe-Water, boiling hot; and as you beat the Eggs and Sugar, put in the hot Water, a little at a Time; then ſet the Biſcuit over the Fire, (it muſt be beat in a Braſs or Silver Pan) keeping it beating, 'till it is

ſo

ſo hot that you can't hold your Finger in it; then take it off, and beat it 'till 'tis almoſt cold; then put in a Pound and Half of Flower well dry'd, and the Rind of two Lemmons grated. Bake it in little long Pans butter'd, and in a quick Oven: Sift Sugar over 'em before you put 'em in the Oven.

To make round BISCUIT *with* CORIANDER-SEEDS.

TAKE nine Eggs, and but four of the Whites, beat 'em very well, put to 'em eight Spoonfuls of Roſe-Water, and eight of Orange-Flower-Water; beat the Eggs and Water a Quarter of an Hour; then put in a Pound of ſifted Sugar, three Quarters of a Pound of fine Flower well dry'd, beat this all together an Hour and Half; then put in two Ounces of Coriander-Seeds a little bruis'd: When the Oven is ready, put 'em in little round Tin-Pans butter'd, and ſift Sugar over 'em. A cool Oven will bake 'em.

To

To make HARTSHORN-JELLY.

TAKE half a Pound of Hartſhorn, boil it in a Pipkin, with ſix Quarts of Spring-Water, 'till conſum'd to three Pints; let it ſtand all Night; then put to it half a Pound of fine Sugar, ſome Cinamon, Mace, and a Clove or two, and let it boil again; then put in the Whites of eight Eggs well beaten, letting it boil up again; then put in the Juice of four or five Lemmons, and half a Pint of *Rheniſh* Wine; let it juſt boil up, and then run it thro' a Jelly-bag 'till it is clear.

To make LEMMON-JELLY.

TAKE four Lemmons, raſp the Rinds into a Pint and half of Spring-Water, let it lye an Hour; and then put to it the Whites of five Eggs well beaten, half a Pound of Sugar, and the Juice of four Lemmons; when the Sugar is melted, ſtrain it thro' a thin Sieve or Strainer; then take

take a little Powder of Turmerick, ty'd up in a Piece of Muſlin, and lay it in a Spoonful of Water 'till it is wet; then ſqueeze a little into the Jelly, to make it Lemmon-Colour, but not too Yellow: Set it over the Fire, ſkim it, and when you ſee it jelly, put it in Glaſſes; if it boil, it will not be amiſs.

To make BUTTER'D-ORANGE.

RASP the Peel of two Oranges into half a Pint of Water; put to it half a Pint of Orange-Juice, and ſix Eggs, (but two of the Whites) and as much Sugar as will ſweeten it; ſtrain it, ſet it on the Fire, and, when it is thick, put in a Piece of Butter as big as a Nut, keeping it ſtirring 'till it is cold.

To make ERINGO-CREAM.

TAKE a Quartern of Eringo's, cut 'em ſmall, and boil 'em in half a Pint of Milk, 'till they are tender; then

then put to em' a Pint of Cream and two Eggs, well beaten; ſet it on the Fire, and let it juſt boil; if you don't think it ſweet enough, put in a little Sugar.

To make BARLEY-CREAM.

TAKE two Ounces of Pearl-Barley, boil it in four or five Waters 'till it is very tender; then rub it thro' an Hair Sieve, and put it to a Pint of Cream, with an Egg well beaten; ſweeten it, and let it boil: If you pleaſe, you may leave ſome of the Barley whole in it.

To make RATAFEA-CREAM.

TAKE Kernels of Apricocks, beat 'em very fine, and to two Ounces put a Pint of Cream and two Eggs; ſweeten it, ſet it on the Fire, and let it boil 'till 'tis pretty thick: You may

ſlice ſome of the Kernels thin, and put 'em in, beſides what is beaten.

To make ALMOND-BUTTER.

TAKE half a Pound of Almonds finely beaten, mix 'em in a Quart of Cream; ſtrain the Cream, and get out as much of the Almonds as you can thro' the Strainer; ſet it on the Fire, and when it is ready to boil, put in twelve Eggs (but three of the Whites) well beaten; ſtir it on the Fire 'till it turns to a Curd; then put in half a Pint of cold Milk, ſtir it well, and whey it in a Strainer: When 'tis cold ſweeten it.

To make a TRIFLE.

TAKE a Pint of Cream, and boil it, and when it is almoſt cold, ſweeten it, and put it in the Baſon you uſe it in; and put to it a Spoonful of Runnet; let it ſtand 'till it comes like

like Cheese: You may perfume it, or put in Orange-Flower-Water.

To make all Sorts of FRUIT-CREAM.

TAKE your Fruit, (scalded) or Sweet-meats, and rub it thro' an Hair Sieve, and boil your Cream; and when 'tis cold, put in your Fruit, 'till 'tis pretty thick.

To make SACK-POSSET, *or* SACK-CREAM.

TAKE twelve Eggs, (the Whites of but six) beat 'em, and put to 'em a Pint of Sack and half a Pound of Sugar; set 'em on a Fire, keeping 'em stirring 'till they turn white, and just begin to thick; at the same Time on another Fire have a Quart of Cream, boil and pour it into the Eggs and Sack, give it a Stir round, and cover it a Quarter of an Hour before you eat it: The Eggs and Sack

muſt be heated in the Baſon you uſe it in, and the Cream muſt boil before you ſet on the Eggs.

To make BLAMANGE.

TAKE two Ounces of Iſing-glaſs, ſteep it all Night in Roſe-Water; then take it out of the Water and put to it a Quart of Milk, and about ſix Laurel Leaves, breaking the Leaves into two or three Pieces; boil this 'till all the Iſing-glaſs is diſſolv'd, and the Milk diminiſh'd to leſs than a Pint; then put to it a Quart of Cream, letting it boil about half an Hour; then ſtrain it thro' a thin Strainer, leaving as little of the Iſing-glaſs in the Strainer as you can; ſweeten it, and, if you like it, put in a little Orange-Flower-Water; put it in a broad Earthen Pan, or *China* Diſh; the next Day, when you uſe it, cut it with a Jagging-Iron in long Slips, and lay it in Knots on the Diſh or Plate you ſerve it up in.

LEM-

LEMMON-CREAM *made with* CREAM.

TAKE a Pint of Cream, the Yolks of two Eggs, and about a Quarter of a Pound of Sugar, boil'd with the Rind of a Lemmon cut very thin; when it is almoſt cold, take out the Rind, and put in the Juice of a large Lemmon, by Degrees, or it will turn, keeping it ſtirring 'till it is quite cold.

To make CITRON-CREAM.

TAKE half a Pound of Green Citron, cut it as thin as poſſible, and in ſmall long Pieces, but no longer than half an Inch: Put it in a Pint of Cream, with a Piece of the Rind of a Lemmon, and boil it a Quarter of an Hour; then ſweeten it, put in an Egg well beaten, and ſet it on the Fire again, 'till it grows thick; then put in the Juice of half a Lemmon, and ſtir it 'till 'tis cold.

To

To make PISTATO-CREAM.

TAKE half a Pound of Piſtato-Nuts, break 'em, and blanch the Kernels, and beat all (except a Dozen, that you muſt keep to ſlice, to lay on the Top of the Cream) with a little Milk; then put 'em into a Pint of Cream, with the Yolks of two Eggs, and ſweeten it with fine Sugar: To this Quantity put a Spoonful of the Juice of Spinage, ſtamp'd and ſtrain'd; ſet it all over the Fire, and let it juſt boil; and when you ſend it up, put the ſlic'd Kernels on the Top. If you like it thick, you may put in the White of one Egg.

To make CLOUTED-CREAM.

TAKE four Gallons of Milk, let it juſt boil up; then put in two Quarts of Cream, and when it begins to boil again, put it in two large Pans or Trays, letting it ſtand three Days; then take it from the Milk with a Skimmer

Skimmer full of Holes, and lay it in the Diſh you ſend it up in: Lay it high in the Middle, and a large handſome Piece on the Top, to cover all the reſt.

To make a very thick, raw, CREAM.

TAKE two Trays, keep 'em boiling hot; and, when you bring your Milk, put it in the ſcalding-hot Tray, and cover it with the other hot Tray; and the next Day you will find a very thick Cream. This muſt be done the Night before you uſe it.

To make SPANISH-BUTTER.

TAKE two Gallons of Milk, boil it, and, whilſt boiling, put in a Quart of Cream; let it boil after the Cream is in; ſet it in two broad Pans or Trays, and let it ſtand two or three Days; then take the Cream from the Milk into a Silver Pan or wooden Bowl; put to it a Spoonful of Orange-Flower-Water,

Water, with a perfum'd Paſtel or two melted in it; and ſweeten it a little with ſifted Sugar: Then beat it with a Silver Ladle or a wooden Beater, 'till it is ſtiff enough to lye as high as you wou'd have it: Be ſure to beat it all one Way, and not change your Hand.

To make ORANGE-BUTTER.

TAKE the Rind of two or three Oranges, and boil 'em very tender; then beat 'em very fine in a Mortar, and rub 'em thro' an Hair Sieve; then take a Quart of Cream, boil it, and put in the Yolks of ten Eggs, and the Whites of two; beat the Eggs very well before you put 'em to the boiling Cream; ſtir it all one Way, 'till it is a Curd; then whey it in a Strainer; when it is cold, mix in as much of the Orange as you think will make it taſte as you wou'd have it; then ſweeten it as you like it.

To

To make ALMOND-BUTTER.

TAKE a Pint of Milk, and about twelve large Laurel Leaves, break the Leaves in three or four Pieces; boil 'em in the Milk 'till it is half waſted; then put in a Quart of Cream, boil it with the Leaves and Milk; then ſtrain it, and ſet it on the Fire again; when it boils, put in the Yolks of twelve Eggs, and the Whites of three, beating the Eggs very well; ſtir this 'till it is a Curd; put in about Half a Pint of Milk, let it have a Boil, then whey it in a Strainer. When it is cold, ſweeten it. This taſtes as well as that which has Almonds in it.

To make TROUT-CREAM.

HAVE three or four long Baſkets made like a Fiſh; then take a Quart of new Milk and a Pint of Cream, ſweeten it, and put in a little Orange-Flower-Water; make it as warm as Milk from the Cow; put in

a Spoonful of Runnet, ſtir it, and cover it cloſe; and when it comes like a Cheeſe, wet the Baſkets, and ſet 'em hollow; lay the Cheeſe into 'em without breaking the Curd; as it wheys and ſinks, fill 'em up 'till all is in. When you ſend it up, turn the Baſkets on the Plates, and give it a Knock with your Hand, they will come out like a Fiſh: Whip Cream and lay about 'em. They will look well in any little Baſket that is ſhallow, if you have no long ones.

To make ALMOND-CREAM.

TAKE a Quarter of a Pound of Almonds, blanch and beat 'em very fine, put 'em to a Pint of Cream, boil the Almonds and Cream, then ſweeten it, and put in the Whites of two Eggs well-beaten; ſet it on the Fire 'till it juſt boils and grows thick.

To

To make RAW-ALMOND, *or* RATAFEA-CREAM.

TAKE a Quarter of a Pound of bitter or ſweet Almonds, which you like beſt, blanch and beat 'em very fine, mix 'em with a Quart of Cream and the Juice of three or four Lemmons; ſweeten it as you like it, and whip it in a Tray with a Whiſk; as the Froth riſes, put it in a Hair Sieve to grow ſtiff; then fill your Baſon or Glaſſes.

To make CHOCOLATE-CREAM.

TAKE a Quarter of a Pound of Chocolate, breaking it into a Quarter of a Pint of boiling Water; mill it and boil it, 'till all the Chocolate is diſſolv'd; then put to it a Pint of Cream and two Eggs well-beaten; let it boil, milling it all the while; when it is cold, mill it again, that it may go up with a Froth,

To make SEGO-CREAM.

TAKE two Spoonfuls of Sego, boil it in two Waters, ſtraining the Water from it; then put to it half a Pint of Milk, boil it 'till 'tis very tender, and the Milk waſted; then put to it a Pint of Cream, a Blade of Mace, a little Piece of Lemmon-Peel, and two Eggs, (the White of but one) ſweeten and boil it 'till it is thick.

To ice CREAM.

TAKE Tin Ice-Pots, fill 'em with any Sort of Cream you like, either plain or ſweeten'd, or Fruit in it; ſhut your Pots very cloſe; to ſix Pots you muſt allow eighteen or twenty Pound of Ice, breaking the Ice very ſmall; there will be ſome great Pieces, which lay at the Bottom and Top: You muſt have a Pail, and lay ſome Straw at the Bottom; then lay in your Ice, and put in amongſt it a Pound of Bay-Salt; ſet in your Pots of Cream, and lay

lay Ice and Salt between every Pot, that they may not touch; but the Ice muſt lye round 'em on every Side; lay a good deal of Ice on the Top, cover the Pail with Straw, ſet it in a Cellar where no Sun or Light comes, it will be froze in four Hours, but it may ſtand longer; then take it out juſt as you uſe it; hold it in your Hand and it will ſlip out. When you wou'd freeze any Sort of Fruit, either Cherries, Raſberries, Currants, or Strawberries, fill your Tin-Pots with the Fruit, but as hollow as you can; put to 'em Lemmonade, made with Spring-Water and Lemmon-Juice ſweeten'd; put enough in the Pots to make the Fruit hang together, and put 'em in Ice as you do Cream.

To make HARTSHORN-FLUMMERY.

TAKE half a Pound of Hartſhorn, boil it in four Quarts of Water 'till it comes to one, or leſs; let it ſtand all Night; then beat and blanch a Quarter of a Pound of Almonds,

monds, melt the Jelly, mix the Almonds with it, and ſtrain it thro' a thin Strainer or Hair Sieve; then put in a Quarter of a Pint of Cream, a little Cinamon, and a Blade of Mace, boil theſe together, and ſweeten it: Put it into *China* Cups; when you uſe it, turn it out of the Cups, and eat it with Cream.

To make perfum'd PASTELS.

TAKE a Pound of Sugar ſifted thro' a Lawn Sieve, two Grains of Amber-Greaſe, one Grain of Muſk; grind the Amber and Muſk very fine, mix it with the Sugar, make it up to a Paſte with Gum-Dragon well ſteep'd in Orange-Flower-Water, and put in a Spoonful of Ben; beat the Paſte well in a Mortar, then roll it pretty thin, cut the Paſtels with a ſmall Thimble, and print 'em with a Seal; let 'em lye on Papers to dry; when they are dry, put 'em in a Glaſs that has a Cover, or in ſome cloſe Place, where they may not loſe their Scent.

To

To burn ALMONDS.

TAKE a Pound of *Jordan*-Almonds, ſet 'em before a hot Fire, or in an Oven, 'till they are very criſp; then take three Quarters of a Pound of Sugar, one Ounce of Chocolate grated, and a Quarter of a Pint of Water, and boil theſe almoſt to a Candy; then put in the Almonds, and let 'em be juſt hot; take 'em off and ſtir 'em, 'till the Sugar grows dry, and hangs about the Almonds: Put 'em out of the Pan on a Paper, and put 'em aſunder.

To make LEMMON-WAFERS.

TAKE fine ſifted Sugar, and put it in Spoons, colouring it in every Spoon of ſeveral Colours; wet it with Juice of Lemmon; this is to paint the Wafers. Cut little ſquare Papers, of very thick but very fine Paper, (a Sheet will make two Dozen) then

then take a Spoonful of Sugar, wet it with Juice of Lemmon, let it be pretty ſtiff, hold the Spoon over the Fire 'till it grows thin, and is juſt ſcalding hot; then put a Tea-Spoonful on the Paper, rubbing it equally all over the Paper very thin; then paint it of what Colour you pleaſe, firſt ſcalding the Colours: When you ſee it grows dry, pin it at two Corners of the Paper; when they are cold, and you have made all you deſign to make, put em' into a Box, and ſet 'em a Day or two by the Fire; then wet the Papers, with your Fingers dipt into Water, on the Outſide; let 'em lye a little, and the Papers will come off. The Colours are made thus: The Red with Carmine, the Blue with Smalt, the Green with Powder, call'd Green-Earth, and the Yellow with Saffron ſteep'd in Lemmon-Juice.

To candy little GREEN-ORANGES.

LAY the Oranges in Water three Days, ſhifting 'em every Day; then put 'em into ſcalding Water, keeping 'em in a Scald, cloſe cover'd, 'till they are green; then boil 'em 'till they are tender, and put 'em in Water for three Days more, ſhifting the Water every Day: Make a Syrup with their Weight in Sugar, Half a Pint of Water to a Pound of Sugar; when the Syrup is cold put the Oranges into it; let 'em lye two or three Days, and then candy them out as other Oranges.

To candy COWSLIPS, *or any* FLOWERS *or* GREENS *in Bunches.*

STEEP Gum-Arabick in Water, wet the Flowers with it, and ſhake 'em in a Cloth, that they may be dry; then dip 'em in fine ſifted Sugar, and hang 'em on a String, ty'd croſs a Chimney that has a Fire in it:

They muſt hang two or three Days, 'till the Flowers are quite dry.

To make CARAMEL.

TAKE *China* Oranges, peel and ſplit 'em into Quarters, but don't break the Skin; lay the Quarters before a Fire, turning 'em 'till the Skin is very dry; then take Half a Pound of Sugar ſifted thro' an Hair Sieve, put it in a Braſs or Silver Pan, and ſet it over a very ſlow Fire, keeping it ſtirring 'till all is melted, and looks pretty clear; then take it off the Fire, and put in your Orange-Quarters, one at a Time; take 'em out again as faſt as you can with a little Spoon, and lay 'em on a Diſh, that ſhou'd be butter'd, or they will not come off: The Sugar will keep hot enough to do any Plate full. You may do roaſted Cheſnuts, or any Fruit in the Summer, firſt laying the Fruit before a Fire, or in a Stove, to make the Skin tough; for if any Wet come out, the Sugar will

not

not ſtick to it: It muſt be done juſt when you uſe it, for it will not keep.

To make a good GREEN.

LAY an Ounce of Gumboodge in Water 'till it is all melted, Half a Quarter of a Pint of Water is ſufficient; then take an Ounce and Half of Stone-Blue diſſolv'd in a little Water, put it to the Gumboodge when melted; put to it a Quarter of a Pound of fine Sugar, and a Quarter of a Pint of Water more, and let it boil: Put a Spoonful of this to a Pint of any white Clear-Cakes, it will make 'em a very good Green.

To ſugar all Sorts of ſmall FRUIT.

BEAT the White of an Egg, and dip the Fruit in it; let it lye on a Cloth that it may not wet; then take fine ſifted Sugar, and rowl the Fruit in it 'till 'tis quite cover'd with Sugar;

Sugar; lay it on a Sieve in a Stove, or before a Fire, to dry it well; it will keep well a Week.

To ſcald all Sorts of FRUIT.

PUT the Fruit into ſcalding Water, (as much as will almoſt cover the Fruit) ſet it over a ſlow Fire, keep 'em in a Scald 'till they are tender, turning the Fruit where the Water does not cover it; when 'tis very tender, lay a Paper cloſe to it, and let it ſtand 'till it is cold: Then to a Pound of Fruit put Half a Pound of Sugar, and let it boil (but not too faſt) 'till it looks clear: All Fruit muſt be done whole but Pippins, and they are beſt halv'd or quarter'd, and a little Orange-Peel boil'd and put in 'em, with the Juice of a Lemmon.

F I N I S.

Eales, Mary.

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