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COLLECTION ON GASTRONOMY

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OR,

PRUDENT HOUSEWIFE.

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THE PREFACE.

THE following collection of receipts in the art of Cookery, the result of above forty years practice in the best families in and about LEEDS, is not stuff'd with a nauseous hodge-podge of French kickshaws; and yet the real delicacies of the most sumptuous entertainments are by no means neglected.

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A due regard is had throughout to elegance and oeconomy, and most especially to what is nourishing and wholesome, both in the choice and in the preparation of such provisions as the different seasons of the year afford. And proper directions are given for placing any variety or number of dishes upon a table.

The several receipts in pickling, preserving, &c. are given with all possible perspicuity, and in the neatest and cheapest way, and according to the prevailing taste, and the newest fashion. And so much may be said for the present fashion, that it will be found upon trial in various arti-

cles

cles leſs expenſive than what is diſus'd. Inſomuch that the book, it is not doubted will compleatly anſwer the title it aſſumes, that of the PRUDENT HOUSEWIFE.

The moſt accompliſh'd houſe-keepers, will have at leaſt the ſatisfaction of ſeeing their own methods approv'd by one who is generally allowed to be a competent judge, whilſt they who have had leſs experience will meet with ſuitable directions how to proceed in all caſes with propriety and reputation.

Such miſtreſſes as think it a burden to be continually dangling after their maids in the kitchen, may be exempted in a great meaſure from that trouble, by putting theſe rules into the hands of their ſervants; for ſpecial care is taken to make every thing eaſy and intelligible to the meaneſt underſtanding. And it is certain, that the directions which may be read with coolneſs and deliberation at a leiſure hour, will more eaſily be retained in the memory, than thoſe that are given in the hurry of buſineſs from the mouth of the moſt reſpectable miſtreſs.

After all, if there be any ſo generous as to encourage the work, out of pure good-will and kindneſs to one, almoſt worn out in the ſervice of the kitchen, they have a ſpecial claim amongſt the reſt of her friends and benefactors, to the grateful acknowledgment, of their moſt

Obedient, and moſt oblig'd humble Servant,

A. PECKHAM.

THE

Compleat Engliſh Cook, &c.

1. *To make* Brown Gravy.

SET a kettle on the fire with a gallon of ſpring water, put in the ſcrag end of a neck of mutton, a knuckle of veal, let it boil and ſkim it; then put in a little mace, an onion, whole pepper and ſalt; when it is half waſted, take a ſtew-pan and rub it with butter over your ſtove; then take part of a ſhoulder-piece of beef, ſlice it, lay it in, and brown it on both ſides; then take a little of your broth into your pan, and cut the beef to let the gravy out; and when you have browned all your beef, and you find all the goodneſs is boiled out, ſtrain it thro' a hair ſieve into a bowl.

2. *To make* WHITE GRAVY.

Take a knuckle of veal, put it into a kettle with as much ſoft water as will cover it, let it boil, and ſkim it well; then put in whole mace and white pepper, an onion, and a little ſalt, and boil it 'till all the goodneſs is out of the meat; then ſtrain it for your uſe.

3. *To make* VERMICELLI SOOP.

Take a knuckle of veal, the ſcrag-end of a neck of mutton, put them into a kettle with as much water as will cover them, a bit of lean ham, and an onion; let it boil, and ſkim it well, and put in a little mace and ſalt; when the meat is boiled down, ſtrain it, put it into your clean kettle, and ſkim the top clean off; then put in two ounces of vermicelli, let it have a boil, and then pour it into your terreen. You may throw in the top of a French roll, if you chuſe.

4. *To make* ONION SOOP.

Take four or five large onions, peel and boil them in milk and water, till tender, changing the water three times in the boiling; then beat them in a marble mortar to a pulp, rub them thro' a hair ſieve, and put them into good gravy; fry a few ſlices of veal and lean bacon, beat them in a mortar as fine as forcemeat, which put into your kettle with the gravy and onions, and boil them; mix a ſpoonful of flour with a little water, and

and put it into the ſoop to keep it from running; ſtrain it thro' a cullender, and ſeaſon it to your taſte; put into your diſh, a little ſpinage ſtewed in butter, and a little criſp bread; ſerve it up hot.

5. *To make* CRAY-FISH SOOP.

Take a knuckle of veal, and part of a neck of mutton, put them in a kettle with as much water as will cover them, an onion, a little whole pepper, and ſalt to your taſte, let it boil; then take twenty boiled cray-fiſh, beat them in a mortar, adding a little of the ſoop, ſtrain and put them into your kettle, with two or three cruſts of white bread to thicken the ſoop; boil twelve of the ſmalleſt cray-fiſh, and put them whole into the terreen, with a little criſp bread. You may make lobſter ſoop the ſame way, only add to the ſoop the ſeeds of the lobſter.

6. *To make* GREEN PEASE SOOP.

Take a knuckle of veal, and part of a neck of mutton, and make of them a little good gravy; take half a peck of young green peaſe, boil and beat them to a pulp in a marble mortar; then put to them a little of the gravy, and ſtrain them thro' a hair ſieve to take out all the pulp; put all together with a little ſalt, whole pepper, and a quarter of a pound of butter; let it have a boil; then put it into your terreen, and have ready a gill of young peaſe boiled to put in.

7. *To make* HARE SOOP.

Cut your hare in ſmall pieces, waſh it, and put it into a kettle, with a knuckle of veal, and a gallon of water, a little ſalt, mace, an onion, a few ſweet herbs, and ſome cruſts of bread; let it ſtew 'till the gravy be good; fry a little of the hare to brown the ſoop, and put it into your terreen, with ſtewed ſpinage and criſp bread.

8. *To make* CUCUMBER SOOP.

Take a piece of lean beef, and part of a neck of mutton, a little whole pepper, an onion, and a little ſalt, let it boil 'till the goodneſs be out of the meat; then ſlice ſome raw beef, and brown it in a ſtew-pan, with a little butter; put your broth to it, and let it have a boil; ſtrain it, and take off the fat; then take eight middling-ſized cucumbers, and ſlice them, but not too thin, boil them in ſalt and water, and drain them: when you ſerve it up, put in the cucumbers.

9. *To make* GRAVY SOOP.

Take part of a ſhoulder piece of beef, a knuckle of veal, a little ſalt, an onion ſtuck with four cloves, boil them in two gallons of water, 'till half is waſted; cut three pounds of lean beef in ſlices; then take a ſtew-pan with a little butter, ſhake it in your pan 'till it be hot; then lay in your beef to brown, putting a little of your broth to it, cut it to let out the gravy, put it into your kettle, and let it have a good boil; then ſtrain it, and ſkim

off

off the fat; take ſome ſellery, and cut it an inch long, boil it in ſalt and water, drain it, and put it into your ſoop, when you ſerve it up.

10. *To make* ALMOND SOOP.

Your ſtock muſt be made of veal and fowl; then blanch and beat a pound of Jordan almonds very fine, in a marble mortar, with the yolks of ſix hard eggs, putting in a little cold broth ſometimes; put in as much broth as you think will do; then ſtrain it off, and put in two ſmall chickens ſeaſoned lightly with ſalt and mace, and ſerve it in a diſh; beat up ſome whites of eggs, and lay it on a ſieve to drain: You may put a little of the red colouring in half of it, and lay round the edge of your diſh with the point of your knife for garniſh.

11. *To make* RICE SOOP.

Take a quarter of a pound of rice, pick and waſh it, boil it in veal broth 'till it be very tender; then put in a young fowl, ſeaſoned with ſalt and mace, adding a pint of cream and the crumbs of a French roll, and ſerve it up with the fowl in the middle.

12. *To make* VEAL SOOP *with* BARLEY.

Your ſtock muſt be a fowl, a knuckle of veal, and ſome mutton, ſeaſoned with mace and ſalt; when boiled, then ſtrain it, and put in half a pound of French or pearl barley, boil it an hour; and when you ſerve it up, put in ſhred parſley.

13. *To make* MUSHROOM SOOP.

Your ſtock muſt be made of veal, and a little mutton, ſeaſoned with mace and ſalt; put in a few white-bread cruſts, and ſtrain it; have ready ſome ſtewed muſhrooms to put in when you ſerve it up.

14. *To make* SOOP MEAGRE.

Set on a kettle of water, put in ſome cruſts of bread, all ſorts of herbs, a little ſalt and butter; boil it an hour and a half; then ſtrain it thro' a ſieve. This will ſerve to make lettice ſoop, artichoke ſoop, and aſparagus ſoop.

15. *To make* PEASE SOOP *for* LENT.

Boil a quart of ſplit peaſe in a gallon of water, 'till they are ſoft to preſs thro' a ſieve; then put in an onion, a quarter of a pound of butter, a little pepper and ſalt; have ready a little ſellery boiled tender to put in, and ſome bread cut in dices and fried; ſo ſerve it up hot.

16. *To make* BROTH *for a* SICK PERSON.

Take a leg of veal and put it into a kettle with a gallon of water, let it boil, and ſkim it very well; put in three quarters of a pound of currants, half a pound a prunes, a handful of burridge, an handful of mint, and an handful of heart's tongue; let them ſimmer together 'till all the ſtrength be out of the meat, then ſtrain it. If you think the perſon be in a heat, put in violet leaves and ſuttery.

17. *To*

17. *To make* CAKE-SOOP *to carry in the Pocket.*

Take a leg of veal, ſtrip off the ſkin and the fat, take the fleſh from the bone, and put it into a kettle with as much water as will cover it, and let it boil to a ſtrong jelly; then ſtrain it thro' a ſieve, and let it ſettle; fill ſome cups with jelly taken clear from the ſettling; then ſet on a ſtew-pan with water, and ſet your cups in, let the water boil till the jelly becomes as thick as glue; take it out and let it ſtand to cool, then turn it out of the cups on a piece of new flannel which will draw out all the moiſture; turn it once in ſix hours, and put it on a freſh piece of flannel, and continue to do ſo till it is dry, and keep it in a dry place; this will make it as hard as glue in a little time. When you uſe this, boil a pint of water, and pour it on a piece of the cake the bigneſs of a walnut, ſtirring it with a ſpoon till it diſſolves, and it will make ſtrong broth; as for the ſeaſoning part, every one may add as they like it; if they were to put any in before, it would make it mouldy; but take care to boil the ſpice or herbs in the water to be poured upon the cake, and make it ſavoury to the palate; a diſh of good ſoop may in this manner be made, only let the proportion of the cake anſwer the above direction. If gravy be wanted for ſauce, double the quantity may be uſed that is preſcribed for broth or ſoop.

19. *To make* CAKE SOOP *of* BEEF.

Take a leg, or what they call in ſome places, a ſhin of beef, prepare it as above for the leg of veal, and uſe the part only as directed in the foregoing receipt, and you will have a beef glue, which is good for fleſh, fiſh, or fowl ſauces.

20. *To make* MUTTON BROTH.

Take a neck of mutton ſix pounds weight, cut it in two, boil the ſcrag in a gallon of water, ſkim it well, then put in ſweet herbs, an onion, and a little toaſted bread; when it hath boiled an hour, put in the other part of the mutton, a turnip, and a little ſalt: If you boil turnips for ſauce, do not boil them all in the broth, it will make them too ſtrong.

21. *To make* CALF'S HEAD SOOP.

Take a calf's head, clean it, and boil it tender, ſtrain off the liquor, and put into it a bunch of ſweet herbs, an onion, mace, ſalt, and pearl barley, let it boil, and when it's enough, ſerve it up with the head in the middle, boned; garniſh with bread toaſted brown, and grated round the brim.

22. *To make* OYSTER SOOP.

Your ſtock muſt be made of fiſh; then take two quarts of oyſters, ſcald and beard them, take the hard part of the oyſters from the other, and beat them in a mortar, with ten hard yolks of eggs; put in ſome good ſtock ſeaſon'd with pepper, ſalt and nutmeg; then thicken

thicken your ſoop as thick as cream, put in the reſt of your oyſters, and garniſh with oyſters.

23. *To make* HODGE PODGE.

Take ſome of the lower end of the briſket of beef, cut into pieces two inches long and broad, put them in cold water, blanch them into a pot with carrots, turnips, onion, ſweet herbs, and a little of the lean part of a ham, ſeaſon with pepper and ſalt; let it ſtew cover'd cloſe, then add to it a little good broth, and let it boil well. You may cut your carrots and turnips in dices, or ſcoup them, which you pleaſe, and may add a quart of green peaſe boiled.

24. *To make* SOOP *without water.*

Take ſome beef, cut in ſlices, or a leg of mutton, ſeaſon it with a little pepper and ſalt, cut three middling turnips in round pieces, and three ſmall carrots ſcraped and cut in pieces, a handful of ſpinage, a little parſley, a bunch of ſweet herbs, and two cabbage lettices; cut the herbs pretty ſmall, lay a row of meat, and a row of herbs, put the turnips, carrots, and an onion at the bottom of the pot, and lay at the top, half a pound of butter, and cloſe up the pot with coarſe paſte; then put the pot into boiling water, and let it boil four hours, or in a ſlow oven all night, when it is enough, ſtrain the gravy from the meat, ſkim off the fat, then

put it on your dish, with some toasts of bread, and a little stewed spinage, and serve it up.

25. *To make* POTTAGE *without the Sight of* HERBS.

Mince several sorts of sweet herbs very fine, viz. spinage, scallions, parsley, marygold-flowers, succory, strawberry, and violet-leaves, beat them in a mortar with oatmeal; then strain them with some of your broth; boil your oat-meal and herbs with mutton, put in salt to your taste, when all is enough, serve it up on sippets.

26. *To dress* SALMON.

After having drawn and cleaned your salmon, score the sides pretty deep, that it may take the relish the better, lay it on a napkin, and season it with salt, pepper, nutmeg, onions and parsley, work them up with half a pound of butter, a few bread crumbs, and put it into the belly of your salmon, bind a napkin about it with pack thread, lay it in a fish-kettle, put to it a quantity of wine, water and vinegar, sufficient to boil it in, set it over a quick fire; when its enough take up the salmon, unfold the napkin it's in, and lay another in the dish you intend to serve it in, lay the salmon upon it, and garnish with oysters, shrimps, and lemon.

27. *To roast a* SALMON *whole.*

Your salmon being drawn at the gills, stuff the belly with oysters, seasoned with mace and salt, lay it on a dish, skewer the tail in its mouth,

mouth, lay butter over it, and pour a gill of Madeira on the diſh, and ſet it in the oven, baſting it to let the gravy drip into it; when its enough, lay it on your diſh, and take all the fat off the gravy, add to it a little melted butter, and give it a boil; pour your ſauce into your diſh, and rip open its belly, that the oyſters may go into the ſauce. Garniſh with lemon.

28. *To boil a jole of* SALMON.

After having cleaned your ſalmon, lay it on a fiſh-plate; let your water boil, then put in your ſalmon with ſalt and a little vinegar; when its enough, drain and lay it on your diſh; garniſh with lemon and parſley; for ſauce, uſe gravy, anchovy, and butter in one boat; and butter, parſley, and fennel in another.

30. *To fry* SALMON.

Cut your ſalmon in pieces an inch thick, dip them in the yolk of an egg, take ſome crumbs of bread, ſhred parſley, ſalt and mace, mix them together, and ſprinkle over your fiſh; fry them pretty brown; take them up to drain from the drippings; and when you ſerve 'em up, garniſh with criſp parſley and lemon; for ſauce, butter, parſley, and fennel.

31. *To pickle* SALMON.

Cut a ſalmon into half a dozen round pieces, take the blood out and wipe it with a cloth, boil it in two parts water and one of

vinegar

vinegar; but do not put in the fiſh till the liquor hath boiled half an hour; when it is boiled enough, take it up and drain it; then put in two quarts of white wine, and two of vinegar, a good quantity of cloves, mace, and whole pepper, boil it half an hour; when your ſalmon is cold, ſprinkle it with ſalt and pepper, laying a layer of ſalmon, and another of the ſpices out of the liquor it was boiled in, to keep for uſe; let the liquor be quite cold before you pour it upon your ſalmon. You may baſs it, if you chuſe, as they do ſturgeon.

32. *To make ſtewed* SALMON.

Cut your ſalmon in pieces an inch thick, fry them a light brown, drain them from the drip, then take a ſtew pan, put ſome ſtrong gravy in and red wine, a little horſe raddiſh ſliced, a bit of chian pepper, work a little butter roll'd in flour to make it of a proper thickneſs; ſet it over your ſtove, ſtirring it till it be hot, then put your fiſh in, let it ſimmer on the edge of your ſtove till you ſerve it up. Garniſh with beet-root and horſe-raddiſh.

33. SALMON *in Caſes.*

Take a piece of ſalmon, ſkin it and cut it in thin ſlices, ſhred ſome parſley, green onions and muſhrooms; put your parſley and green onions into a ſtew-pan, with ſome butter, pepper, and ſalt; then put in your ſalmon without putting it over the fire again, and toſs it up to give it a taſte; place your

ſlices

ſlices of ſalmon in a paper-caſe, put your ſeaſoning upon it, and ſtrew the crumbs of bread over all; let it bake to a fine colour, and ſerve it up with the juice of lemon.

34. *To boil a* TURBOT.

Gut and waſh your turbot, and lay it in ſalt and water, if it be not ſweet change the water as you ſee occaſion; then lay it on a fiſh-plate, and put it into a kettle of boiling water, with ſalt and a little vinegar, ſkim it well, and when boiled enough, take it out and let it drain; take off the black ſkin; lay it on your diſh, and garniſh with ſliced lemon, horſe-raddiſh, and parſley; for ſauce, melt ſome butter, and put into it the meat out of the body of the lobſter, the tail and claws cut ſmall, with a little lemon juice, make it hot and pour it into your boat; you muſt have another boat with butter and parſley; make your diſh hot over boiling water.

35. *To fry* TURBOT.

Slice your turbot, hack it with a knife as if it were ribb'd, dip it in the yolk of eggs, dredge it with bread crumbs, a little ſhred parſley, and a little ſalt; fry your fiſh brown, and drain it; garniſh with criſp parſley and lemon. For ſauce, parſley and butter in one boat; and anchovy, gravy, and butter in another.

36. *To ſouſe a* TURBOT.

Draw, waſh, and clean your fiſh from the blood and ſlime, put it into water and ſalt

boiling hot, let it boil gently, and ſkim it well as it boils; when the liquor hath waſted a little, put in ſome white wine and vinegar, lemon peel, four cloves, and a little mace; when boiled enough, let it ſtand till it be cold; put in a lemon cut in ſlices; take up the fiſh, put it into an earthen pan, pour on the liquor it was boiled in, and cloſe it up.

37. *To dreſs* INFANT TURBOT.

After having cleaned your fiſh, take the black ſkin off, ſcore it in diamonds, rub it over with the yolk of an egg and bread crumbs, dredge it with a little mace and ſalt, fry it criſp, drain the drip from it, and garniſh with criſp parſley and lemon; oyſter ſauce in one boat, and butter and parſley in another.

38. *To bake a* TURBOT.

Lay ſome butter in a diſh, the ſize of your turbot, lay it on, and ſeaſon it with ſalt, pepper, and nutmeg; rub it over with melted butter, and dredge it with bread crumbs; put to it a pint of white wine, and bake it in the oven; when enough, lay it on your diſh, ſkim the fat from the liquor it was baked in, and put to it a little melted butter, and an anchovy; pour it into your boat, and garniſh your diſh with ſhrimps and muſhrooms.

39. *To boil a* COD'S-HEAD.

Clean the head very well, rub it with ſalt, and lay it on a fiſh-plate, having ready your

your fiſh-kettle with boiling water and ſalt, put in your fiſh, when it is enough, take it up to drain, and take off the ſkin, lay it on your diſh, and garniſh with oyſters, lemons, and barberries. You may have lobſter, oyſters or ſhrimps for ſauce.

40. *To crimp* Cod.

Take a gallon of well-water, put in a pound of ſalt, boil it half an hour, ſkim it well, then put in your ſlices of cod; when they are enough, take them up to drain, ſerve with raw parſley and oily butter in a boat.

41. *To ſtew* Cod.

Take your cod and lay it in thin ſlices in a diſh, with a pint of gravy, and a gill of white-wine, ſome oyſters, and their liquor, a little mace, ſalt and pepper; let it ſtew till it be almoſt enough; then thicken your gravy with a piece of butter, rolled in flour; let it ſtew a little longer; ſerve it hot with ſliced lemon.

42. *To boil* Cod Zoons.

Let them lay in hot water a few minutes, then take them out and rub them well with ſalt to take off the ſkin and black dirt; when they look white, put them in water, and give them a boil; take them up to drain, dredge them with flour, pepper, and ſalt: then broil them; for ſauce, butter and muſtard in a boat.

43. *To fry a* Cod's *Tail.*

Split your tail up by the bone, cut it in

ſquare pieces, rub it over with egg, and dredge it with bread crumbs, ſhred parſley and a little ſalt; fry it brown, then drain, and ſerve it with criſp parſley, and lemon, and anchovy ſauce in a boat.

44. *To ſtew* CARP *brown.*

Scale and clean them, fry them brown on both ſides, take them up to drain, then take a ſtew-pan, and put in as much gravy and red wine as will cover them, put in ſome anchovies, and ſliced horſe-raddiſh, a little chian pepper and ſalt, a lump of butter worked in flour, put it into the gravy to make it of a proper thickneſs, then ſet it on your ſtove, and when hot, put in the carp, let it ſimmer on the ſtove till you ſerve it up, take them up with a ſlice, and pour your ſauce on them thro' a hair-ſieve. Garniſh with ſcraped horſe raddiſh.

45. *To ſtew* CARP *white.*

Scale and clean them, ſave the roes and milts, ſtew them in ſome good veal gravy, ſeaſoned with mace and ſalt, and a glaſs of madeira; thicken your ſauce with a little butter and flour, and ſerve it hot. Garniſh with the roes, milts, and parſley.

46. *To broil* CARP.

When your carp is cleaned, lay it on the gridiron, and when one ſide is enough turn it over; make your ſauce of butter, anchovy, capers and lemon, a little pepper and ſalt, and pour it into your boat hot.

47. *To*

47. *To broil* CARP.

Clean your carp, put it into a pan of boiling water and ſalt, when it is enough, drain it; make your ſauce of gravy, red wine, anchovy, a ſhallot ſhred, a little whole pepper, and a blade of mace; then thicken your ſauce with butter and flour; ſerve your carp in a napkin; pour your ſauce hot into a boat with a little juice of lemon.

48. *To fry* LAMPREYS.

Bleed them and ſave the blood, and waſh them in hot water to take off the ſlime; cut them in pieces, and dredge them with flour; fry them in butter, and put to them a little white wine, ſalt, pepper, nutmeg, and a bunch of ſweet herbs, give them a ſhake over the ſtove; then put in the blood and a few capers, and ſerve it hot. Garniſh with ſlices of lemon.

49. LAMPREYS *with ſweet Sauce.*

After having cut them in pieces, take out the ſtring that runs along their backs, fry them with butter and a little flour, till they are brown; then add ſome red wine, a little ſugar, cinnamon, ſalt and lemon; when they are enough, put in the blood, and give them a turn or two more, ſo ſerve them up.

50. *To boil* EELS.

Skin, gut, and waſh your eels, cut them in pieces as long as your finger, put them in a pan with as much water as will cover them, with an onion ſtuck with cloves, a

few ſweet herbs, a blade of mace, and a little whole pepper; cover them cloſe and ſet them over your ſtove to boil gently; when they are near enough, put in a piece of butter rolled in flour, a little ſalt and ſhred parſley; ſo diſh them up with the broth.

51. *To ſtew* EELS.

Take your eels and cut them what length you pleaſe, wipe them dry with a cloth and fry them, drain them from the drip, then take a ſtew-pan, put in ſome gravy and red wine, a little horſe-raddiſh, an onion, a little mace, and an anchovy, make them a proper thickneſs, put in your eels, and let them ſimmer over your ſtove; when you ſerve them up, lay them on the diſh, and ſtrain your ſauce upon them.

52. *To ſpitch-cock* EELS.

Take your eels, ſkin and wipe them, turn them round, prick a ſkewer into them to keep them from breaking looſe, dip them in the yolk of an egg, ſeaſon them with pepper and ſalt, dredge them over with bread crumbs, and ſet them before the fire to broil. For ſauce, butter, gravy and anchovy in one boat, and buttter and parſley in another.

53. *To boil* TENCH.

Take tench from the pond, gut and ſcale them, ſet on a ſtew-pan with water, ſeaſoned with ſalt, whole pepper, lemon peel, a blade of mace, horſe-raddiſh ſliced, and a bunch of

of ſweet herbs; when they boil put in your tench, and when enough take them up to drain; ſerve 'em in a napkin. For ſauce, gravy, butter and ſhrimps in a boat.

54. *To ſtew* TENCH.

Take your tench, clean, and wipe them dry, fry them and drain them from the drip; then take a ſtew-pan, put in ſome gravy and red wine, a little horſe-raddiſh, an anchovy, a little chian pepper or mace, a piece of butter rolled in flour; make it hot, and put in your tench; and let it ſimmer over your ſtove; when you ſerve it up, ſtrain your ſauce thro' a ſieve. Garniſh with horſe-raddiſh and lemon.

55. *To bake* TENCH.

Take your tench from the pond and kill them by giving them a hard ſtroke on the back of the head, clean them and lay them on a diſh with butter over them; put them in the oven, and when they are enough, lay them on your diſh. Garniſh with lemon and barberries. For ſauce, butter, catchup, and gravy.

56. *To ſtew* BARBELS.

Clean your barbels, put them into a ſtew-pan, with wine, gravy, ſalt, pepper, and a bunch of ſweet herbs, ſet them over your ſtove; when they are near enough, thicken your ſauce with butter and flour, ſo ſerve them up.

57. *To broil* BARBELS.

Scale and draw your barbels, ſcore them on the ſides, dredge them with flour, and lay them on the grid-iron, turning them while enough; then lay 'em on your diſh. For ſauce, butter, anchovies, and capers.

58. *To boil* MULLETS.

You muſt boil the mullets, and take care of the roes and milts; when they are boiled, pour out part of the water, and put into the reſt a pint of red wine, an onion, ſalt, mace, the juice of a lemon, and an anchovy; boil all theſe well together, and put in the fiſh; let it ſimmer over your ſtove, and ſerve it with oyſters or ſhrimps.

59. *To broil* MULLETS.

Scale and clean them, dredge them with flour and lay them on your grid-iron to broil; make your ſauce of butter, capers, pepper, ſalt, and the juice of orange: ſerve them hot.

60. *To roaſt a* PIKE.

Gut, waſh, and dry your pike, make a forcemeat with oyſters, ſewet, bread crumbs, thyme, parſley, anchovy, mace, ſalt and eggs, beat in a mortar; then fill the belly and ſew it up, turn it round on a diſh, lay butter over it, and ſet it in the oven; when it's half enough, rub it over with egg and dredge it with bread crumbs; then ſet it in

the

the oven till enough. Garniſh with capers and lemon, and make your ſauce of butter, gravy and lobſter.

61. *To boil a* PIKE.

Take a pike, ſcale, gut, and turn it round; ſet on a pan with water, and put in your fiſh, with a little ſalt, when it boils; take it up to drain; for ſauce, butter, parſley and gooſeberries. If it be a large one, three quarters of an hour will boil it.

62. *To fry a* JACK.

Gut, waſh and wipe it dry, rub it over with egg, dredge it with bread crumbs, and fry it. Garniſh with criſp parſley, and for ſauce, anchovy, gravy and butter.

63. *To crimp* SCATE.

Cut it into long ſlips croſs ways, an inch broad and ten long, more or leſs according to the bigneſs of your fiſh, boil it quick in water and ſalt; when it is enough, put a drainer upon your diſh, and lay it on: for ſauce, butter and muſtard in one boat; and butter, gravy and anchovy in another.

64. *To dreſs* FLOUNDERS.

Take off the black ſkin, ſcore the fiſh on that ſide with a knife, and lay them on a diſh, pour ſome vinegar on them, and ſtrew on good ſtore of ſalt; let them lay half an hour, having ready a pan of boiling water, put into it a little white wine, ſweet herbs, and the vinegar wherein they lay; when it boils put in the fiſh, and when they are enough,

drain

drain them, and ſerve them up with anchovy, orange and barberries.

65. *To ſtew* PLAICE.

Gut and waſh them, cut off the end of the tails, and put the fiſh into a ſtew-pan with ſome gravy, white wine, truffles, muſhrooms and morels, the milts, a piece of butter rolled in flour, and a little mace and ſalt; ſet them over a ſtove, and turn them gently for fear of breaking; when they are enough, ſerve them up with the ſauce, white, and ſliced lemon.

66. *To fry* PLAICE.

When they are cleaned, wipe them dry, dredge them with flour, and fry them brown; ſerve them with criſp parſley; or you may broil them on a grid-iron, and ſerve them with butter and vinegar.

67. *To fry* SOALS.

Gut, waſh, and wipe them, take off the black ſkin, and ſcore the white one in dices; then rub them over with the yolk of an egg, dredge them with bread-crumbs, and fry them criſp; ſerve them with criſp parſley and oyſter ſauce in a boat.

68. *To pickle* STURGEON.

Take a ſturgeon, gut and clean it very well with ſalt and water, wiping it very dry with coarſe cloths, without taking any of the ſcales from it; then take off the head, fins, and tail, cut the fiſh into pieces about four pounds each, take out the bones as clean as

you

you can, and lay the fiſh a day and night in ſalt and water; then tie them with baſs ſtrings, which will keep the fiſh cloſe in the boiling; lay the fiſh on a tin plate the bigneſs of the pan bottom, with holes in.—— *To make the pickle*, Take four gallons of water, and one gallon of vinegar, four pounds of ſalt, and a quarter of a pound of whole black pepper; when it boils, put in the fiſh, and take care to ſkim off the oil as it boils, and ſupply it with hot water as it boils away, or elſe the ſturgeon will be ruſty; when it's enough, take it up to drain, and when quite cold, put the fiſh in clean tubs, cover it with the liquor it was boiled in, and cloſe it for uſe.

69. *To pickle* SPRATS.

Take the heads of the ſprats and ſalt them a little over-night, the next day lay them in a barrel, with a layer of ſalt betwixt each layer of ſprats, a little lemon-peel and ſome bay leaves, till you have filled the veſſel; then cover it up cloſe, pitch it that no air can get in, and ſet it in a cool cellar, turning it upſide down once a week. They will be fit for uſe in three months.

70. *To pickle* COCKLES.

Take freſh cockles, waſh them, and put them in a pan over the fire 'till they open; them take them out of the ſhells, put to their liquor ſome white wine, whole pepper, a little vinegar and mace, put in your cock-

cockles and let them have a ſcald, then put them into a jar; let your pickle boil, and when cold pour it on your cockles, and cloſe them up. You may do muſcles the ſame way.

71. *To pickle* LOBSTERS.

Set on a pan with water and ſalt, when it boils, put your lobſters in, and when boiled, take the meat whole out of the claws and tails. For pickle, take vinegar, white wine, whole pepper, mace and ſalt, let it boil, and when cold put your lobſters in a pot, pour on your pickle, and cover them for uſe. You may pickle ſhrimps the ſame way.

72. *To collar* EELS.

Take a large eel, ſkin it, cut off the head, ſplit it down the belly, waſh and wipe it, take the bone out and leave the back whole; ſeaſon it with mace, pepper, ſalt, and ſweet herbs, then roll it up and ſew it; tie it in a cloth and bind it with a roller, boil it in water, ſalt, white wine, and vinegar, and a blade of mace; when enough, take it up, and let the pickle boil a little longer, and when cold, put in the eel.

73. *To keep* ANCHOVIES.

You muſt take anchovies, and cover them two inches thick with bay ſalt.

74. *To boil* SOALS.

Clean your ſoals, take off the black ſkin, ſet on a pan of water, a little white wine, vine-

vinegar, ſalt, and a blade of mace; when it boils put the ſoals in, and when they are enough, take them up to drain; ſerve them up with parſley and butter.

75. *To roaſt* LOBSTERS.

Set on a pan of ſalt and water; when it boils, put in the lobſters, and let them boil for ſix minutes; then take them up and lay them on a dripping pan before the fire a quarter of an hour, baſting them with butter; ſerve them up with butter in a boat.

76. *To ſtew* LOBSTERS.

Take boiled lobſters, break the ſhells, and pick out all the meat; cut the tails in two, lengthway; take a ſtew-pan with good gravy, put in ſome morels, truffles, a little mace and ſalt, and ſet it over your ſtove till it be hot; ſo ſerve it up.

77. *To butter* LOBSTERS.

Take the meat out of the ſhells, when boiled cut it ſmall, put it into a ſtew-pan, with a little gravy, melted butter, a little pepper, ſalt, and a ſpoonful of vinegar, ſet it over the fire 'till hot. You may ſerve it in ſhells, if you pleaſe.

78. *To make* SHAM CRAB.

Take a large crab-ſhell, and clean it; then take part of a calf's liver, boil and ſhred it ſmall, put to it a little anchovy liquor to give it the fiſh taſte, mix with it a little lemon juice, pepper, ſalt, and a little oil. fill the ſhell with it, and ſerve it up. You

may deceive ſome people, if you do not put in too much of the anchovy liquor; if you would have it hot, put a little melted butter, and no oil, and ſerve it up in the ſhell.

79. *To fry* TROUT.

After having cleaned your fiſh, wipe them dry with a cloth, rub them over with egg, and dredge them with bread crumbs; fry them criſp, and lay them on your diſh with all the tails in the middle, ſome criſp parſley, and parſley and butter in a boat. After the ſame manner you may dreſs grayling, perch, gudgeons, ſmelts, or a chine of ſalmon.

80. *To pickle* TROUT.

Clean your trout, put as much water and vinegar into a pan as will cover them; take ſpice and a bunch of ſweet herbs, and when it boils put them in; when they are enough, let them lie in the pickle till you uſe them.

81. *To make* WATER-SOOCKEY.

Take ſome of the ſmalleſt plaice or flounders, gut and waſh them clean, cut the fins off, put them in a ſtew-pan, with juſt water enough to boil them in, a little ſalt, and a bunch of parſley, when they are enough, ſend them up in a deep diſh with the liquor, and parſley and butter in a boat.

82. *To dreſs* HADDOCKS.

Scale, gut, and waſh them clean, cut the fins and ſkin off, take the eyes out, turn them round, and do them all over with egg

and bread crumbs, and either broil them before the fire or fry them; ſerve them with oyſter ſauce in a boat. You may dreſs whitings the ſame way.

83. *To ſtew* OYSTERS.

When you have taken the oyſters out of the ſhells, give them a ſcald, but not to boil, if you do it will make them hard; waſh them one by one from the grittineſs, let your liquor ſtand to ſettle; take a ſtew-pan, put in the oyſters, and ſome of the liquor, a little melted butter, a few bread crumbs, two ſpoonfuls of cream, and a little mace, to ſerve them up hot.

84. *To make* OYSTER LOAVES.

Prepare your oyſters as above, then take what number of French rolls you think fit, cut a piece out of the top, and take out the crumbs, (take care of the pieces to lay on the tops when they are filled) clarify half a pound of butter in a pan, ſoak the loaves well in it till they are criſp, drain them, then make your oyſters hot, and fill them.

85. *To eſcalop* OYSTERS.

Open your oyſters, ſcald and waſh them, butter your eſcalop ſhells, and dredge them with bread crumbs, then lay in your oyſters, with a little butter over them, cover them with bread crumbs, ſet them before the fire to brown, and baſte them with butter; or you may ſet them on hot coals, and brown them with a ſalamander.

86. *To pickle* OYSTERS.

Give the oyſters a ſcald in their own liquor, waſh and drain them; *for the pickle*, take a pint of white wine, a pint of vinegar, and their own liquor, with mace, pepper and ſalt, boil and ſkim it, when its cold keep the oyſters in it.

87. *To fry* OYSTERS.

Let your oyſters be large, ſcald, waſh and drain them, then mix an egg and a few bread crumbs, in which dip the oyſters, and fry them; they are proper for made diſhes.

88. *To boil* MACKAREL.

Take your fiſh and clean it, boil it in ſalt and water; *for ſauſe*, uſe butter, gooſeberries, and fennel.

89. *To make* FISH BALLS.

Take carp and eel, mince them ſmall together with the ſame quantity of ſuet, ſome ſweet herbs, ſavoury ſpice, bread crumbs and egg, beat all in a mortar, and make it into balls.

90. *To ſtew* MUSCLES.

Waſh them clean, boil them in beer and ſalt, then take them out of the ſhells, take off their beards, waſh them, and look under the tongue for a crab, if you find one, throw that muſcle away; take a ſtew-pan with a little gravy, white wine, a little mace, ſalt, a few bread crumbs, and a little melted butter, put in the muſcles, make them hot, and ſerve them in eſcalop ſhells.

91. *To eſcalop* SHRIMPS.

Take your ſhrimps out of their ſhells, ſeaſon them with ſalt and pepper; butter your eſcalop ſhells, and put in the ſhrimps, with crumbs of bread and a little butter, and brown them before the fire.

92. *To ſtew* PRAWNS.

Your prawns being boiled and picked, put them in a ſtew-pan with a little gravy and white wine, ſeaſon'd with mace and ſalt, thicken'd with a piece of butter rolled in flour; make them hot, and ſerve them with a little juice of orange; or you may ſtew them with butter and cream, and ſerve them in eſcalop ſhells.

93. *To fry* HERRINGS.

Clean your herrings, rub them over with egg, dredge them with bread crumbs, and fry them; having ready, onions peeled and cut thin, fry them a light brown, lay the herrings on your diſh, and the onions round 'em, with butter and muſtard in a boat.

94. *To broil* HERRINGS.

Clean your herrings, cut off their heads, and wipe them with a cloth, flour and broil them, take their heads, maſh them, boil them in beer or ale, with a little whole pepper and onion; let them boil a quarter of an hour, then ſtrain it, thicken it with butter, flour and muſtard; lay your fiſh on the diſh, and pour your ſauce into a boat.

95. *To bake* HERRINGS.

Cut off the heads and tails of your fiſh, waſh them and ſtrew them with ſalt, lay them in a deep glazed pot, with whole pepper and mace; pour as much vinegar to them as will cover them, tie brown paper over the pot, and let them ſtand all night in an oven.

The Times of the Year, when FISH *are in Seaſon*, viz.

JANUARY.

Golden ſmelts, graylings, or humbers, green river carps, ſmall roaches, codlings, dabs, Feverſham oyſters, cods, ſea flounders, cockles, Colcheſter oyſters, green welſleet oyſters, holybuts, Coles fiſh, grey lumps, Milton oyſters, red lumps, chars, large river flounders, pike, plaice, ſmall river flounders, and turbot in ſeaſon moſt months in the year. Thornbacks, maids, ſoals, gudgeons, bleaks and grigs in ſeaſon all the year,

FEBRUARY.

Large river flounders, ſea flounders, chars, holybuts, large dace, large roach, ſalmon trouts ſalmon breams, river trout, ſea perches, and chubs, the laſt, if not eaten the ſame day they are taken, are little worth; they ſpawn in March

MARCH.

The month of March is the time when all pond fiſh are in their greateſt perfection, and it may be obſerved, that both males and females, of all kinds of fiſh, are beſt before

ſpawn-

ſpawning time; that they are ſick and unwholeſome for three weeks after ſpawning. Fiſh in ſeaſon this month are, large river flounders, ſea crabs, cods, ſea flounders, chars, baſſes, ſilver ſmelts, ſea tench, Williſes, and Kingſton's.

APRIL.

Sea crabs; ſea cray fiſh; large river flounders; ſalmon trout; Thames ſalmon comes into ſeaſon in April, and is allowed to be caught till the thirteenth of September; river trout, Hampſhire is the chief county for trouts; ſturgeon is catched this month in the northern ſeas, and now and then taken in the Thames, the Severn, and the Tyne; this fiſh is of a very large ſize, and is in great eſteem when freſh taken, to be cut in pieces of eight or ten pounds to be roaſted or baked, and pickled and kept for cold treats, the caveer eſteemed a dainty is the ſpawn of this fiſh; pilchards come in ſeaſon this month for the firſt time; ſea crabs continue in ſeaſon; pond carp in ſeaſon this month, and moſt months in the year, except part of May, in the beginning of which they ſpawn; they increaſe wonderfully, for they breed three times in the year.

MAY.

Sea crabs, ſtill in ſeaſon; ſea cray fiſh the ſame; brown ſhrimps; ſhads; guard fiſh; red mullets; mackarel; white prawns and herrings; trouts ſtill in ſeaſon; eſcalops in the mackarel ſeaſon.

J U N E

Mackarel continue in ſeaſon, herrings and eels; the eels that are taken in rivers and running waters, are better than pond eels, and of thoſe, the ſilver ones are moſt eſteemed; and Chicheſter lobſters and red mullets continue in ſeaſon.

J U L Y.

Red mullets ſtill in ſeaſon; right anchovies the beginning of this month; cray fiſh are in ſeaſon all the year, the beſt in England are ſaid to be taken in the river Kennet at Hungerford; oyſters firſt come in ſeaſon the 25th of this month.

A U G U S T.

Lobſters and crabs come in ſeaſon this month, and hold till Chriſtmas, which is called the firſt ſeaſon; and from Chriſtmas to June is called the ſecond ſeaſon; ſmear dabs; ruffs; and john dorees.

S E P T E M B E R.

Barbels; gurnets; roaches; ſmelts, mackarel, and herrings.

O C T O B E R.

Scotch lobſters; grey mullets; dabs; haddocks; whiteings; perches; pilchards and herrings ſtill in ſeaſon.

N O V E M B E R.

Tench and dabs ſtill in ſeaſon; haddocks; ſea cray fiſh; cods; ling; ſprats; codlings; Welfleet oyſters, from this month till January.

DE-

Codlings; flounders; whiteings; dabs; haddocks; ling; cockles; Colcheſter chars; muſcles; ſprats; ſhrimps; lampreys in ſeaſon from Chriſtmas to June.

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96. *To ſtew a* RUMP *of* BEEF.

Take a fat young rump of beef, lard it with bacon, and ſtuff it with ſhred parſley, brown it in a ſtew-pan with butter; have ready a kettle of boiling water, put in your beef, with two anchovies, an onion, a little mace, whole pepper, and a bunch of ſweet herbs; ſtew it over a ſlow fire four hours, turning it ſeveral times in the ſtewing, and keep it cloſe covered; when your beef is enough, take the gravy from it, thicken it with butter and flour, and put it upon the diſh with the beef. Garniſh with red beet root; there muſt be no ſalt upon the beef, only ſalt the gravy to your taſte.

97. *To ſtew a* BRISKET *of* BEEF.

Take the middle part of a briſket of beef, ſkewer the ſkin down, lard it with bacon, make a little good broth and put your beef in; let it boil five hours, turning the beef every hour, keeping it cloſe covered; when its enough, take out the bones and take off the under ſkin; then make a ragoo with gravy, ſweet-breads cut in dices, truffles, morels, muſhrooms, a little ſalt, mace and whole pepper; then put in your beef, let it ſtew half an hour,

hour, turning it over ſome times; ſerve it up, and pour your ragoo over it.

98. *To force the Inſide of a* SURLOIN *of* BEEF.

Lift up the fat with a knife, and take out all the meat cloſe to the bone, chop it ſmall, take a pound of ſuet, and chop it fine, as many bread crumbs, a little thyme, ſalt, pepper, half a nutmeg grated, two ſhallots ſhred fine, mix altogether, with a glaſs of red-wine; then put it into the ſame place, cover it with the ſkin and fat, ſkewer it down and cover it with paper; do not take the paper off till the meat is on the diſh; take a jack of red-wine, two ſhallots ſhred ſmall, boil them and pour into the diſh to the gravy that comes from the meat. Spit your beef before you take out the inſide.

99. *To boil a* ROUND *of* BEEF.

Take your beef and ſkewer it cloſe, ſtuff it with parſley, and tie it with beggar's-inkle, have ready a kettle of boiling water, with a little oat-meal in it, put in your beef; if a large one it will take four hours boiling, turn it every hour, and when its enough, ſerve it with roots. Let it lay a week in ſalt before you boil it.

100. BEEF OLIVES.

Take ſome ſlices of a rump or any other part that is tender, beat them with a paſte pin, ſeaſon them with mace, pepper, and ſalt, make a forcemeat of veal, beef-ſuet, a few bread-crumbs, ſweet herbs, a little ſalt,

ſalt, pepper and mace, two eggs, mix altogether, and beat them fine; take a lump of force-meat, as big as an egg, lay it on your beef, and roll it up and ſew it; do them over with yolks of eggs and bread crumbs, butter a diſh, lay them on, and bake them in an oven; when you ſerve them, cut them in two, length ways, and lay them on the diſh with good gravy.

101. *To dreſs* BEEF-STAKES.

Cut your ſtakes off the rump, not over thin, flat them with a clever, then lay them on a grid iron, over a clear fire, turning them till enough, lay them on a hot diſh with a little gravy, and ſprinkle a little ſalt on. Garniſh with horſe-raddiſh and pickles.

102. BEEF *A-la-mode.*

Take part of a buttock of beef, cut it in two pound lumps, lard them with bacon, ſeaſon them with mace and ſalt, brown them, then put them into a ſtew-pan with gravy, enough to cover the meat, put in a bunch of ſweet herbs, a little mace, whole pepper and ſalt, ſtew them till tender, ſkim it well, and ſerve it up hot.

103. *To make* DUTCH BEEF.

Take eight pounds of a buttock of beef without bone, rub it all over with a quarter of a pound of coarſe ſugar, let it lay two days, then wipe it, take a pint of common ſalt, a pint of ſalt-petre, and ſix ounces of bay ſalt beaten, rub it well into the beef.

and

and let it lay three weeks, turning and rubbing it every day; then ſew it up in a cloth, and hang it up in a chimney where wood fire is kept for a month, turning it upſide down every day; when you uſe it, boil it in pump water.

104. *To collar* BEEF.

Take part of a bed-piece of beef, as much as you think will make a good roll, ſkin it, rub it well with ſalt-petre and bay-ſalt, and let it lay two days, turn it twice a day; then ſeaſon it with mace, ſalt, pepper and ſweet-herbs, lay the yolks of ſix boiled eggs over it, then roll it up tight, and put it in a cloth, tie it cloſe at each end, and bind it with a roller; have ready a kettle of ſpring water boiling, put it in, and let it boil till you think its enough, which you may know by opening an end; then wrap it tighter, boil a pickle of ſalt and water, and when cold put it in, making freſh pickle when you ſee it wants.

105. *To bake an* OX CHEEK.

Waſh it clean, take the balls of the eyes out, ſeaſon it with pepper and ſalt, two onions, put it in an earthen pot, with as much water as will cover it, tie a paper over it, and ſet it in an oven all night; when you uſe it, take the bones out, and ſerve it hot with toaſts of bread.

106. *To bake a* BULLOCK's HEART.

Clean it and lard it with bacon, make a ſtuf-

ſtuffing of ſuet, bread-crumbs, parſley, thyme, anchovy, pepper, ſalt, nutmeg, and an egg, beat it and put it into the cavities of the heart, ſkewer a caul of veal over it to keep the ſtuffing in, lay it on a diſh and bake it; ſerve it with gravy.

107. *To dreſs* Ox Palates.

Boil your palates tender, blanch them, and cut them in pieces the long way of your palate; then take a ſtew-pan, put in a little gravy, mace, ſalt, muſhrooms, truffles and morels, a ſweet-bread cut in dices, thicken your gravy a little, put in your palates, and ſerve them hot.

108. *To roaſt a* Neat's Tongue.

Take the tongue out of pickle, boil and blanch it, rub it over with egg, and dredge it with bread-crumbs, ſet it before the fire to brown, and ſerve it with gravy and currant jelly.

109. *To pickle* Tongues.

Lay your tongues in ſpring water, make your pickle of ſix quarts of water, an ounce of ſalt-petre, an ounce of ſalt of prunella, half a pound of bay ſalt, a pound of common ſalt, and a quarter of a pound of coarſe ſugar, boil all theſe together, ſkim it clean, when cold clean your tongues, and lay them in, at the full length to be covered; turn them three times a week, and let them lay three weeks. You may either uſe them out of pickle or hang them.

110. *A* HARRICO *of* MUTTON.

Take a neck or loin of mutton, cut it into ſix pieces, ſeaſon it with pepper and ſalt, and a little mace, brown them on both ſides in a ſtew pan; put to them ſome good broth, made of the ſcrag, and ſome other meat; put in ſome diced carrots and turnips, add ſome ſtewed lettice, cover it and ſet it over the ſtove; when enough, ſkim off the fat, and ſerve it up.

111. *To Force a* LEG *of* MUTTON.

Take out all the meat leaving the ſkin whole, take the lean of it and make it into force-meat, to two pounds of meat, put three pounds of beef ſuet, take out the ſkins, ſhred both very fine, and beat them in a mortar, till you know not the meat from the ſuet; mix with it four ſpoonfuls of grated bread, ſix raw eggs, a few ſweet-herbs ſhred ſmall, pepper, ſalt and mace, mix them all well together, and put them into the ſkin again, to be in the ſame form it was before; if roaſted, gravy on the diſh; if boiled, oyſter ſauce.

112. *To boil a* LEG *of* MUTTON.

Lard the mutton with lemon peel and beet-root, and boil it; *for ſauce*, take a little calf's-liver, boil and beat it in a mortar, with two anchovies and two boiled yolks of eggs; take butter, gravy, and capers, mix altogether, pour it into a boat.

113. *To boil a* LOIN *of* MUTTON.

Skin and bone your mutton, ſeaſon it with pepper, ſalt, mace, and a few ſweet herbs ſhred ſmall, ſprinkle them all over it, then roll it up tight, and tie it in a cloth; two hours will boil it, then take it up and cut four ſlices off the ends, which rub over with egg and bread crumbs, and brown them; pour gravy on the diſh, the roll in the middle, and the ſlices round. Garniſh with capers and muſhrooms.

114. *To carbonade a* BREAST *of* MUTTON.

Take every other rib out of your breaſt of mutton, ſkewer it round and boil it, take it up and ſcore it with a knife, then rub it over with egg, and dredge it with bread-cumbs, ſet it before the fire to brown, and ſerve it up with gravy, butter, and capers.

115. MUTTON *kekobed.*

Take a loin of mutton, disjoint it between every other bone, and ſeaſon it with pepper, ſalt, and ſweet herbs, join them together in the ſame ſhape as before, and put them on a ſmall ſpit; roaſt them before a quick fire, baſting them with butter and what comes from them; when enough, ſerve them up with gravy.

116. MUTTON MAINTELOW.

Take off the ſkin of a loin of mutton, cut off the thin part, and the other into ſtakes, flat them with your cleaver, and ſea-

ſon with pepper and ſalt; then take as many half ſheets of writing paper as you have ſtakes, butter them, dip your ſtakes in butter, dredge them all over with bread-crumbs and ſweet-herbs, lay them on your papers and cloſe them up; then lay them before the fire, and baſte them, to keep them from browning; when enough lay them on your diſh. Your ſauce poivrade, take ſome gravy, a little vinegar, ſhallot ſhred to a pulp, and a little pepper and ſalt, make it hot and pour it into your boat.

117. *To dreſs* MUTTON RUMPS.

Take half a dozen ſheep rumps cut large, turn them round and boil them; when they are enough, take them into a cullender to drain, then take the white of an egg beat to a froth, and do your rumps over with it, dredge them with bread-crumbs, you muſt do them three times over, and ſet them to dry every time; then fry them brown; you may ſerve them with gravy or green peaſe.

118. MUTTON COLLOPS.

Take mutton that is ſtale, but ſweet, take off the ſkins, cut them thin, the bigneſs of a crown piece, ſeaſon them with a little ſalt, pepper, mace, parſley, and an onion ſhred fine; ſtir it in among your collops, ſet your ſtew-pan over a quick fire, put in a little butter, and keep ſtirring them all the time; when they are enough, put them into a pot to keep hot; put into your ſtew-pan a little gravy,

gravy, ſome morels and muſhrooms, made hot, put your collops on the diſh, and pour your ſauce upon them.

119. *To dry a* LEG *of* MUTTON.

Take a leg of mutton, and rub it with an ounce and a half of ſalt-petre, an ounce of bay-ſalt, and a pound of common ſalt; let it lay nine days, rub it with the brine every day, then hang it up for three weeks.

120. *To collar a* BREAST *of* MUTTON.

Take a breaſt of mutton, ſkin and bone it, rub it with bay-ſalt and ſalt-petre, let it lay for two days, turning and rubbing it twice a day; lay it flat on your table, ſprinkle it over with mace, pepper, ſalt, and ſweet-herbs, roll it up, ſew and bind it in a cloth; put it into a kettle of boiling ſpring water, and let it boil for two hours; take it up and bind it tighter; make a pickle of ſalt and water, then take it out of the cloth, and put it into the pickle cold.

121. *To roaſt a* CHINE *or* SADDLE *of* MUTTON.

Take off the ſkin, and ſkewer it on again, lay it down to roaſt; when its near enough, take off the ſkin, baſte, ſalt, and dredge it. *For ſauce*, uſe ſtewed cucumber, ſellery, or pickles.

122. *To boil a* JIGGET *of* LAMB.

Put your lamb in a cloth, and boil it an hour and a quarter, turn it in the boiling, when its enough, lay it on your diſh, pour

a little parſley and buttter over it. *For ſauce*, butter, parſley, and gooſeberries, in a boat, and ſpinage on a plate.

123. *To dreſs* LAMB STAKES.

Take a loin of lamb, cut it into ſtakes, flat them with a cleaver, and rub them over with eggs; ſeaſon them with pepper and ſalt, and dredge them with bread-crumbs, and ſhred parſley, fry them brown. Pour gravy on your diſh, and garniſh with criſp parſley.

124. *To fry* LAMB STONES.

Give them a ſet in water, take off the ſkin, cut them in ſlices, dredge and fry them brown. For ſauce uſe gravy, butter, and criſp parſley.

125. *To force a* LEG *of* LAMB.

Take all the meat out, leaving the bone and ſkin whole, chop the meat-ſmall, with beef ſuet, oyſters, anchovy, ſweet-herbs, mace, pepper, ſalt, nutmeg, and two eggs, beat them in a mortar, fill the ſkin with it, ſew it up, lay it on a diſh, put butter over, and bake it; ſerve it up with gravy.

126. *To dreſs* LAMB-PURTENANCE.

Clean the purtenance, boil all but the heart, and when enough, take the liver and lights and mince them, ſtuff the heart with boiled yolks of eggs, and roaſt it, put gravy and butter to your minced meat, make it hot and pour it on your diſh, laying the head upon it; mix your brains with a little butter, and pour upon the head; then cut the heart in four, and lay the head on the diſh.

127. *To roaſt* LAMB.

Take a quarter or chine of lamb, ſpit and paper it, lay it down to roaſt, and when near enough, take off the paper, baſte, ſalt, and dredge it. Garniſh with orange, mint-ſauce in a boat; if it be in winter when there is no green mint to get, ſhred a little green parſley, and rub in a little dry mint to give it the taſte; add to it ſugar and vinegar.

128. *To ragoo a* BREAST *of* VEAL.

Take every other rib out of a breaſt of veal, take the ſkin off the thin part, turn it round; make a ſtuffing of ſuet, bread-crumbs, egg, ſweet-herbs, and parſley ſhred, ſeaſon'd with pepper, ſalt, and mace, beat in a mortar, cut a place under the briſket, put in the ſtuffing, and ſkewer it down, ſpit and roaſt it near enough; then take a ſtew-pan with ſome good brown gravy, muſh-rooms, truffles, and morels, and the ſweet-bread cut in dices, put in the veal, and ſet it over a ſtove to ſtew half an hour, turning it; then lay it on your diſh, and pour the ragoo over it.

129. *To ragoo a* BREAST *of* VEAL *White.*

Prepare your veal as above, and boil it, take a ſtew-pan with ſome good veal gravy, a few bread-crumbs, let it boil to thicken a little, ſtrain it thro' a ſieve, put to it cream, a little mace, ſalt, oyſters, muſhrooms, and the ſweet-bread cut in dices; lay your veal on the diſh, and pour the ragoo hot upon it.

130. *To roll a* BREAST *of* VEAL.

Take a breaſt of veal, ſkin and bone it, lay it flat upon the table, and ſeaſon it with mace and ſalt; make a ſtuffing of ſuet, bread crumbs, parſley ſhred, egg, pepper, ſalt and mace, beat in a mortar, and ſpread it all over the veal, roll it up and ſew it, then tie it about with a ſtring, and put a ſkewer through each end, lay it on a diſh with butter over it, and put it into the oven; when its enough, cut it in three, and lay it on the diſh. *For ſauce*, gravy, butter, and ſweet bread ſhred.

131. VEAL *in Vale.*

Take the better end of a loin of veal, cut it in ſtakes, flat them with a clever, cover them with force meat the thickneſs of a crown, dip that ſide in egg which you lay your force meat on; ſet a ſtew-pan over a ſtove with butter, put your veal in, a little fire over it till it be brown on both ſides, then take them up, let the fat drain from them, and pour into the ſtew-pan ſome gravy, muſhrooms, and truffles; ſo ſerve it up hot.

132. *To fry* VEAL SWEET-BREADS.

Take your ſweet-breads and boil them in water, with a little ſalt and mace, let them ſtand till cold, then dip them in egg, dredge them with bread-crumbs, and fry them brown; ſerve them up with brown gravy, muſhrooms, and truffles.

133. VEAL

133. VEAL BLANQUET.

Roaſt a piece of veal, cut off the ſkin and nervous parts, cut it into thin ſlices; then put ſome butter into a ſtew-pan over the fire, with ſome ſhred onion, a little flour, put in the veal, and fry it a little, wet it with ſome good broth, and a little cream; ſeaſon it with mace, ſalt, ſome young onions and parſley ſhred ſmall, and ſerve it up hot.

134. *To ſtuff and roaſt a* FILLET *of* VEAL.

Mince beef ſuet very ſmall, take bread-crumbs, ſweet herbs, egg, ſhred parſley, ſeaſon them with pepper, ſalt, and nutmeg, beat in a mortar, cut holes and ſtuff the veal all over, ſpit it and put paper upon it to keep it from burning, and roaſt it; make your ſauce of butter, gravy, and a little juice of lemon.

135. *To make* VEAL CUTLETS.

Take the beſt part of a loin of veal, cut it into ſtakes, flat them with a clever, rub them over with egg, and ſeaſon them with mace and ſalt, dredge them with bread-crumbs, ſweet herbs, and parſley ſhred; lay them on a dripping-pan, and ſet them before the fire, baſting and turning them 'till they be brown on both ſides; for ſauce uſe butter, gravy and muſhrooms.

136. *To fry* CALF'S FEET.

Boil your calf's feet, and take out all the bones, lay them on a diſh 'till they be cold;

mix

mix a little butter with eggs, flour and milk, not over thin, and have ready a ſtew-pan hot upon the fire with butter, in which dip the feet, and fry them brown; ſerve them up with butter in a boat, and currants plumped.

137. *To collar* CALF'S FEET.

Boil them 'till tender, then take out all the bones, and ſeaſon them with pepper, ſalt and mace, and ſprinkle them over with ſhred parſley, lay them cloſe together, tie them in a cloth, and bind them with a roller; boil them a quarter of an hour, then take them up, roll them tighter, and when cold put them in ſalt and water.

138. *To make* CALF'S HEAD HASH.

After having cleaned your head, boil it, then take half of it, cut it in thin ſlices, and put it into a ſtew-pan, with ſome gravy, a little mace and ſalt, a glaſs of white wine, thicken it a little; then take the other half, and ſcore it in ſquares, ſeaſon it with pepper and ſalt, and rub it over with the yolk of an egg; and ſtrew ſome crumbs of bread over it; and broil it; then take the brains, after being boiled, and mix with them an egg, a little flour and bread crumbs, a little ſalt, pepper and nutmeg; fry them in little cakes, and force-meat balls, and bacon; make your haſh hot, and pour it on the diſh; lay the broiled half in the middle, and the brain-cakes, balls and bacon round.

139. *To make* SHAM TURTLE.

Take a calf's head, clean and b[illegible]l it, take out the bones, peel off the white ſkin, ſplit the eyes and tongue; have ready ſome veal force-meat, wet it with egg, and ſeaſon it with pepper, ſalt and mace, lay the force-meat upon a diſh, and the tongue and eyes upon it; then lay the thick part to the ſmall, and cloſe them together, lard it over the top with bacon, do it over with egg and bread-crumbs, and pour a pint of madeira on the diſh, and ſet it in the oven; take a ſtew-pan with brown gravy, a little chian pepper, morels and truffles; when the head is enough, lay it on the diſh, ſkim off the fat, and pour the gravy into the ſtew-pan to the other gravy; make it hot and pour it on your diſh.

140. *To make* SCOTS COLLOPS.

Take a fillet of veal, and cut in thin ſlices, cut off the ſkins, and beat them with a paſte pin, do them over with egg, and ſeaſon them with mace and ſalt; ſet a ſtew-pan over a ſtove with a little butter, and when hot, dredge the collops with flour, and lay them in as many as will cover the bottom of the pan; have ready an earthen pot hot by the fire to put them in as you fry them; then put ſome good gravy into the ſtew-pan; put the collops on the diſh with raſhers of bacon and force-meat balls; and pour the gravy on hot.

141. *To make* WHITE SCOTS COLLOPS.

Take a leg of veal, cut ſome thin ſlices, cut off the ſkins, and beat them with a paſte pin; ſeaſon them with mace and ſalt, and fry them with butter, but not to be brown; put them in a pot to keep hot; then take ſome good veal gravy, cream, a little butter worked in flour, a little mace and ſalt, ſome muſhrooms and oyſters; boil ſome force-meat balls, put the collops on the diſh, and pour the ſauce on hot.

142. *To make* FORCE-MEAT BALLS.

Take a pound of veal, and a pound and half of beef-ſuet clean from ſkin, chop them ſmall, and beat them in a mortar; put in three eggs, a little mace, pepper, ſalt and nutmeg, work it up with bread-crumbs; if it be for brown, fry them; if for white, boil them. You may put the yolk of a boiled egg in ſome, and when you ſerve them, cut them in two.

143. *To make chopped* SCOTS COLLOPS.

Take part of a fillet of veal free from ſkins, and ſhred it very fine, ſeaſon it with ſalt and mace, make it up in cakes, and fry it in butter, lay them on your diſh, and pour ſome hot gravy over them; ſerve them up with muſhrooms and lemon.

144. *To make* VEAL OLIVES.

Cut ſome thin ſlices of a fillet of veal, ſeaſon them with ſalt and mace; take a little of your veal and beat it fine with a little ſuet, bread-

bread-crumbs, two eggs, a little nutmeg and parſley; roll a piece of your forcemeat as big as an egg in every ſlice of your veal, ſew them up, rub them over with egg and bread-crumbs; butter your dripping-pan, lay them on, and put them in the oven; when they are enough, ſerve them up with good gravy, morels and truffles.

145. *To make* VEAL ALLADABS.

Cut ſome ſlices of a leg of veal the thickneſs of your finger, make ſlits in them with the point of your knife, like the pockets of a huſſif; then take ſome oyſters, waſhed and ſhred, and fill the ſlits with them; do them over with egg, ſeaſon them with mace and ſalt, and dredge bread-crumbs over them; fry them in butter and ſerve them up hot, with good gravy, and ſliced lemon.

146. *To make* BUMBAIS

Cut ſome thin pieces of a fillet of veal in the form of a tart lid, and a ſweet-bread in dices, ſome artichoke bottoms, marrow, and veal, and ſeaſon them with mace and ſalt; lay them upon your veal, tuck them up cloſe with ſkewers, and do them over with egg and bread-crumbs; brown them in a ſtew-pan with butter, take the ſkewers out, and lay them on your diſh that ſide downwards; pour ſome good brown gravy on your diſh, and ſerve them up hot.

147. *To make* PORK MITTOON.

Take a round pot, butter it, cut ſome

ſlices of ſlitched bacon, to cover the bottom of your pot and ſides; then lay a layer of forcemeat, and a layer of thin ſlices of veal, ſeaſoned with mace and ſalt, till the pot is filled; ſet it in the oven, and bake it, turning it on your diſh the top downwards; pour on ſome good brown gravy and muſhrooms.

148. *To make* PULLOW.

Take two chickens, ſinge and waſh them, put them into a pot with veal or mutton, a little mace, three ſhallots, and a piece of bacon; take half a pound of rice, boil it in water till its enough, and drain it well; when your fowls are enough, ſend them up with ſome of the liquor they are ſtewed in, and the piece of bacon with them; then take your rice and cover them all over. You may ſtew ſauſages with them, if you pleaſe.

149. *To broil* CALF TONGUES.

Take four calf tongues, ſalt them with ſalt, bay-ſalt, and ſalt-petre; let them lay in pickle a week, then boil and blanch them; have ready a colliflower and ſome kidney-beans boiled, lay your tongues upon your diſh, and your colliflower and kidney-beans betwixt them; they are a pretty diſh cold, with butter, in the form of a pine-apple.

150. *To make* SHAM GOOSE.

Take a breaſt of pork, ſcore it, cut a ſlit at each end to put your ſtuffing in; then take onion, ſage and apple, ſhred ſmall ſea-

ſon with pepper and ſalt; put the ſtuffing in, ſkewer it down, roaſt it, and ſprinkle it with ſage all over as it roaſts; when its enough, ſerve it with gravy and apple ſauce.

151. *To make* PORK GRISKINS.

Take a loin of pork, cut it in ſtakes, nick the ſkin, and flat them with the cleaver; ſeaſon them with ſalt, pepper and ſage, ſhred fine; ſet them before the fire to broil, turning them while they are enough; ſerve them with gravy and apple ſauce.

152. *To roaſt a* LEG *of* PORK.

Take a leg of pork, ſalt it with common ſalt, let it lay five days, turn and rub the brine over it every day; then ſcore the ſkin and roaſt it; put a little gravy on the diſh, and ſerve it with apple ſauce. If you chuſe to boil one, let it lay ten days in the pickle.

153. *To ſalt a* HAM.

After your ham hath been kept twenty-four hours in a cool place, rub it well over with common ſalt, then take two ounces of ſalt-petre, one ounce of bay ſalt beat fine, mixed with a handful of common ſalt; rub it well into the ham, and let it lay a fortnight, turning it every day, and rubbing in the brine; take it up to drain, dredge it with flour, and hang it to dry.

154. *To collar a* PIG'S HEAD.

Get the pig's head well cut off, clean it, and lay it in water twenty-four hours, chang-

ing the water till all the blood is ſucked out, take it out of the water to drain, lay it with the bone ſide upwards; then take two ounces of ſalt-petre, and one ounce of bay-ſalt, beat them fine and ſprinkle them upon the head; let it lay all night, then put it into a kettle of boiling ſpring water, and three neat's feet; let it boil till you can take the bones out; then lay the head on a cloth, the ſkin ſide downwards, laying the ſmall part of one ſide, to the thick part of the other, lay the feet on, and ſalt it well; roll it up in the cloth, and tie it at each end; roll it up with a roller the breadth of your hand, put it into the kettle again, and let it boil an hour; then take it up, roll it tighter, and put it into an earthen pot with one end down, and a weight upon the other end; boil ſalt and water for the pickle; and when cold, take the head out of the cloth and put it into the pickle, making the pickle freſh every four or five days.

155. *To dreſs* PIG'S FEET *and* EARS.

Boil pig's feet and ears tender, cut the ears long way, and ſplit the feet in two, do them over with egg and bread crumbs, and fry them; make the ſauce of gravy, butter, muſtard, and a little vinegar, put the ears in the ſauce, make all hot, pour it on the diſh, and lay on the feet.

156. *To roaſt a* PIG.

Put in the belly a piece of bread, ſome ſage

ſage and parſley ſhred ſmall, and ſome ſalt; and ſew it up; put a ſkewer through the fore and hind legs, and ſpit it; when warm, rub it all over with a feather dipped in oil, to prevent its bliſtering; when enough, cut the head off, then the ears, the under jaw, and chine it; take the brains, butter, gravy, ſage and parſley boiled, make your ſauce hot, pour it on your diſh, and lay it on your pig; plump ſome currants and ſend with it.

157. *To boil a* PIG.

Take a ſucking pig, and boil it, when its enough, take the ſkin off, and cut it into quarters; uſe for ſauce, butter, brains, ſage and parſley; lay it on the diſh with the head in the middle, and pour your ſauce over it.

158. *To make* PORK SAUSAGES.

Take three pounds of pork, fat and lean together, without ſkins or griſtles, ſhred it very fine, ſeaſon with pepper, ſalt, ſome ſage ſhred fine, and egg; mix it well together; have the guts well cleaned, fill and fry them.

159. *To make* BOLOGNIA SAUSAGES.

Take a pound of bacon, fat and lean together, a pound of beef ſuet, a pound of veal, a pound of pork, a pound of beef clear from ſkin and griſtle, a handful of ſage, and a few ſweet herbs, ſhred them all ſmall; and ſeaſon well with pepper and ſalt. You muſt

have a large gut, fill it, ſet on a pan with water, and when it boils, put it in; prick the gut for fear of burſting; boil it gently an hour, then lay it on clean ſtraw to dry. They will keep good a year.

160. *To recover* VENISON *when its quick.*

Put it into boiling water half an hour, take it up and dry it with a cloth. It will do either for roaſting or boiling.

161. *To roaſt a* HAUNCH *of* VENISON.

Take a haunch of veniſon, ſpit it, butter a paper, and lay over it; make a paſte of brown meal and water, roll it into a ſheet, and lay over it; then butter a paper and lay over the paſte, tie it with pack-thread; half an hour before you draw it take off the paſte and paper, and baſte, dredge, and ſalt it. A haunch of twelve pounds weight, will take three hours roaſting. Serve it with gravy and currant jelly.

162. *To roaſt a* NECK *of* VENISON.

Take off the ſkin, and ſkewer it on again, butter a paper, lay it on, and roaſt it; when its near enough take off the paper and ſkin, baſte, dredge and ſalt it; ſerve it with gravy and currant jelly, or make a ſauce of the pulp of apples, red wine, cinnamon and ſugar.

163. *To fry* TRIPES.

Mix a batter of eggs, flour, and milk, dip in your tripes, and fry them criſp; peel and ſlice ſome onions, and fry them, lay the tripes

tripes on the diſh, and the onions round; *for ſauce*, uſe butter and muſtard in a boat.

164. *To fricaſſee* TRIPE *White.*

Take tripe, cut it into ſquare pieces, and boil it tender; then take ſome veal gravy, a little cream, mace and ſalt; thicken it a little with butter rolled in flour, put in the tripes, and ſerve them hot.

165. *To roaſt a* TURKEY.

Take your turkey, ſkewer the head to the ſide of the pinion, turn the feet upon the back, and break the breaſt-bone; make a forcemeat of bread crumbs, a little ſuet, mace, ſalt, a few oyſters, an egg, and ſtuff the breaſt, and roaſt it; when you ſerve it up, have gravy upon your diſh, and bread ſauce in a boat. *Make bread ſauce thus*, Take a ſauce-pan with a little water, bread-crumbs, whole pepper, an onion, ſalt, and a little butter; boil them, then take out your onion and pepper, and pour it into your boat.

166. *To boil a* TURKEY.

Take a turkey and truſs it, take the breaſt bone out, cut the neck ſhort, leave the ſkin long, ſinge it, and put it into milk and water; make a forcemeat, ſtuff the breaſt, tie the neck to keep in the forcemeat, put it in a cloth and boil it; *make your ſauce* of melted butter, oyſters, cream, a little mace, ſalt, and a few bread-crumbs, and pour it on hot.

167. *To*

167. *To make* PULLED TURKEY.

Take a turkey, roaſt it, and when its enough, cut it up; take the white part, and cut it in long pieces, then put it into a ſaucepan, with a little thickened gravy, ſcore and grill the legs; pour it upon your diſh, and lay your legs upon it.

168. *To make* TURKEY *A-la-daube.*

Truſs a large turkey, break down the breaſt, and ſtuff the breaſt with ſome ſtuffing as you did the roaſt turkey, lard it with bacon; then rub the ſkin of the turkey over with the yolk of an egg; and ſtrew over it a little mace, pepper, ſalt, and a few bread crumbs; then put it into a copper-diſh, and ſend it to the oven; when you diſh it up make for it brown gravy ſauce; ſhred into your ſauce a few oyſters and muſhrooms, lay round artichoke bottoms fryed, ſtewed pallates, forcemeat balls, and a little criſp bacon. Garniſh your diſh with pickled muſhrooms and ſlices of lemon. This is proper for a remove.

169. *To roaſt* TURKEY POUTS.

Take turkey pouts, cut the under jaw off, ſkewer their heads down to their legs, then ſtuff their breaſts, and lard them with bacon; put their livers and gizzards in their pinions, and roaſt them; when you ſerve them up, put gravy on your diſh, and bread ſauce in a boat.

170. *To boil* Fowls.

Draw your fowls at the vent, cut the neck close off, leaving the skin to cover; break a little of the breast bone of the inside, put the legs in at the side of the belly, and skewer and singe them; put them in milk and water, and boil them. *For your sauce*, take a little veal gravy, bread-crumbs, a little cream, mace, a little melted butter, strain it thro' a sieve, and put in mushrooms; lay your fowls on a dish, and pour the sauce hot over them.

171. *To broil* Fowls.

Cut your fowls down the back, put in their legs, and flat them with a cleaver; season them with pepper, mace, and salt; take the pinions off; put a skewer in the legs to keep them from going together, and lay them before the fire to broil; baste and dredge them with bread-crumbs. *For sauce*, gravy, butter, and a little lemon shred; serve them up hot with mushrooms.

172. *To roast* Fowls.

Take your fowls and singe them, take a little of the breast bone out of the inside, put the gizzards and livers in the pinions, cut the feet off, and roast them; when they are enough, put gravy on your dish, and parsley and butter in a boat.

173. *To roast* Capons.

Singe your capons, leave the heads on, scald the feet, take the skin and nails off, and

and turn the feet upon the backs; make a little ſtuffing for the breaſt, and roaſt them; when they are enough, put gravy on your diſh. You may lard one, and leave the other unlarded.

174. *To boil* Fowls *with* Sellery.

Take your fowls and ſinge them, truſs them for boiling, boil them white in milk and water, and a little ſalt; take ſome ſellery, cut and waſh it, boil it tender in ſalt and water, put your ſellery into ſome melted butter with gravy; when they are enough, lay them on the diſh, and pour your ſauce hot over them.

175. Pullets *roaſted.*

Take them when they are full of eggs, draw and roaſt them, and when enough, cut them up and ſhred the brauny part in ſmall ſlices, leaving the wings, legs and rumps whole; ſtew all in gravy with a little ſalt and mace, and a ſhred lemon, till enough; let the meat lay in the middle of the diſh, with the legs, wings and rumps about it. Garniſh with orange and lemon, quartered.

176. Fowls *A-la-Praiſe.*

Take your fowls draw and truſs them, lard them with thick lards of bacon, ſeaſon them with pepper, ſalt, mace and ſweet-herbs; take a long deep ſtew-pan, and put in it ſome ſlices of bacon and veal; then put your fowls into it, moiſten it with a glaſs of

of white wine, and ſome gravy; ſtew it over your ſtove, turning your fowls till they are enough; make a ragoo of ſweet-breads, veal cockſcombs, or oyſters, which you like. Serve them up hot.

177. *To make* PULLETS SURPRIZE.

Roaſt them; if a ſmall diſh, one will be ſufficient, take the lean of your pullet from the bone, cut it in thin ſlices an inch long, and toſs it up in a little cream, a little butter, with flour to make it the thickneſs of a good cream, put in a little pepper, ſalt, and mace; boil it up, and ſet it to cool; then cut ſix or ſeven thin round ſlices of bacon, put them in petty pans, lay ſome forcemeat on each ſlice, working them up on your hand, in the form and bigneſs of a French roll, with raw egg, leaving a hollow place in the middle; put in your fowls, and cover them with ſome of the ſame forcemeat, rubbing it ſmooth over with your hand and egg, throw ſome grated bread over them, and bake them in a gentle oven three quarters of an hour; let your ſauce be made of butter and gravy, and a little ſhred lemon. Garniſh with criſp parſley and orange.

178. *To haſh* FOWLS.

Let your fowls be roaſted, and cut them up; take a ſtew-pan, with a little gravy and butter rolled in flour, ſeaſoned with a little pepper and ſalt; make it hot, tho' if it boils it will make them hard; pour it upon your

diſh

diſh, and ſerve it up with bread fryed, and lemon.

179. *To boil* CHICKENS.

Dreſs your chickens neatly, ſinge, draw them at the vent, and truſs them; put a ſkewer in the thick part of the leg, and one at the bottom, ſo that they may lay flat upon your diſh; boil them in milk and water, and a little ſalt; for ſauce, melted butter, a little creed rice, two ſpoonfuls of white gravy, a little mace and ſalt; pour it over your chickens hot.

180. *To roaſt* CHICKENS.

Pull your chickens dry, leave their heads on, draw and ſinge them, ſcald their feet, and take their nails off; then put a ſkewer thro' the thick part of the leg, take the head with it to the ſide; ſkewer the legs down to the vent, and roaſt them; make the ſauce of parſley and butter.

181. *To force* CHICKENS.

Raiſe the ſkin on the breaſt of your chickens with your fore-finger; take ſome parſley, two anchovies ſhred ſmall, a little pepper, ſalt and nutmeg, work it up with butter, and ſtuff your chicken breaſts with it, lay a ſlice of bacon upon them, and roaſt them; when your chickens are enough, take your bacon off, baſte and dredge them; for ſauce, uſe parſley, anchovy, liver, and yolk of egg bruiſed fine; take a ſauce-pan, with

a lit-

a little gravy and melted butter, and put in your ingredients. Serve it up hot.

182. *To broil* CHICKENS.

Singe and truſs your chickens, cut them down the backs, flat them with your cleaver, put a ſkewer in to keep them ſo, and lay the inſide before the fire to broil; ſeaſon them with a little mace and ſalt; baſte and dredge them with bread-crumbs; and when they are enough, pour on your ſauce made of gravy, butter and muſhrooms.

183. *To fry* CHICKENS.

Take four chickens, boil them almoſt enough, then cut them in pieces; take the juice of ſpinage, put it into the yolks of eight eggs, with ſome ſhred parſley and a grated nutmeg; your ſtew-pan being hot, with clarified butter, dip in your pieces of chickens in the green, batter and fry them gently on both ſides; *for ſauce*, melt your butter pretty thick, put in ſome juice of ſorrel, a glaſs of white wine, make it hot, and pour it on your diſh.

184. *To roaſt* DUCKS.

Take your ducks and ſinge them, ſcald and take their ſkins and nails off, their feet turn upon their backs, put a ſkewer through the thick part of their legs, and another through the bottom; rub the inſide with a little pepper and ſalt, ſhred an onion, and ſome ſage ſmall, roll it up in a lump of butter, and put it into the belly; roaſt them,

and ſerve them with brown gravy on your diſh.

185. *To boil* DUCKS.

Take your ducks and ſkewer them as above, ſinge and put them into water, and boil them; for ſauce, take ſix large onions, boil them till they are tender, changing the water ſeveral times, and chop them ſmall; put a ſpoonful of cream to them to make them white; melt your butter, and put in your onions, with pepper and ſalt; make your ſauce hot, lay your ducks on the diſh, and pour it on.

186. *To make* DUCKLINGS *A-la-mode.*

Take your ducklings, ſinge and bone them, ſeaſon them with a little pepper and ſalt, and lay forcemeat in the inſide of them; take a ſtew-pan with butter, put in your ducks and fry them; take them out and let them drain; then take a clean ſtew-pan with brown gravy, let them ſtew till they are enough, and ſerve them up.

187. *To roaſt a* GOOSE.

Take your gooſe, ſeaſon it with pepper and ſalt, onion, ſage, and an apple ſhred very ſmall, work it with butter, and put it into the belly; put a ſkewer thro' the wings and the thick part of the legs, and another thro' the bottom part of the legs and the ſide bones; ſinge and roaſt it; and when enough, pour gravy upon your diſh, and apple ſauce upon a plate.

188. *To*

188. *To boil a* Goose.

Singe and ſkewer your gooſe, waſh it well in water, and boil it in ſalt and water; cut the white part of ſellery half an inch long, waſh and boil it in ſalt and water, till its tender; and pour it into a ſieve, to drain; melt ſome butter and put in your ſellery, lay your gooſe on a diſh, and pour your ſauce hot over it.

189. *To dry a* Goose.

Take a fat gooſe, and dreſs it; then a quarter of a pound of common ſalt, an ounce of ſaltpetre, an ounce of bay ſalt, beat and mix them all together, rub your gooſe very well inſide and out, with it; let it lay a week, turning and rubbing it every day with the brine; then hang it up to dry; when well dried, lay it in a dry place, and you may keep it two or three months; when you boil it, let it have a good deal of water. You may have turnips or cabbage, boiled and ſtewed, or onion ſauce.

190 *To make* Geese *A-la-mode.*

Take two geeſe, raiſe their ſkins on the breaſt, and make a ſtuffing of ſweet-breads, muſhrooms, anchovies, oyſters and marrow; a little pepper, ſalt, nutmeg and thyme, mix all theſe together with the yolk of egg; put a little under the ſkin on the breaſt, and ſome in the bellies; lard your geeſe with lemon peel, then brown them, and put them in ſtrong gravy, ſeaſoned very high; when they are ſtewed enough, take them out, put

in a gill of claret and thicken it a little; make it hot, lay your geese on the dish, and pour your sauce over 'em.

191. *To roast a* GREEN GOOSE.

Rub your goose in the inside with a little salt, put a lump of butter in it, skewer and roast it; when its enough, put gravy on your dish, and butter, juice of sorrel, and gooseberries, in a boat.

192. *To stew* GEESE GIBLETS.

Scald and pick them clean, break the two pinion bones; cleave the head; cut off the nostrils; take the eyes out; slip the skin off the neck; cut them in three, and the liver in two; take the skin off the gizzard and slice it, break the feet and take the nails off; wash and put them into a stew-pan, with a quart of good mutton broth, a bundle of sweet herbs, an onion, some whole pepper, and a blade of mace; cover them close, and let them stew till quite tender; then take a French roll, toast it brown on all sides, and put it into the stew-pan, giving it a shake, let it stew till there is just gravy enough to eat them with; take out the spice and herbs, put the roll on the middle of the dish and your giblets round, and pour on your sauce.

193. *To roast* PIGEONS.

Fill them with parsley clean wash'd and chopped, and pepper and salt rolled in butter; tie the neck close, put a skewer through the legs, and roast them; when they are enough,

enough pour parſley and butter on your diſh.

194. *To boil* PIGEONS.

Take your pigeons, put the legs into the ſides, waſh and boil them; then ſerve them up with ſtewed ſpinnage and grilled bacon; for ſauce have parſley and butter in a boat.

195. *To make a* PALPATOON *of* PIGEONS.

Take ſavoury force-meat, rolled out like paſte, put it in a butter'd diſh, lay a layer of thin bacon, ſeaſon your pigeons, and lay them in; ſlice a ſweet-bread, aſparagus-tops, muſhrooms, cockſcombs, and the yolks of hard eggs; make of them another force-meat and lay it over them, bake them, and when enough, turn them into a diſh, and pour gravy into it.

196. *To broil* PIGEONS *whole.*

Take your pigeons, ſinge them, and put the legs in at the ſides, make a ſtuffing of ſhred parſley, hard yolks of eggs, bread-crumbs, pepper, ſalt, and mace, work it up with butter, put a little into the bellies, rub them over with egg and bread-crumbs, lay them on a diſh, and ſet them into the oven; when they are enough, put gravy and butter upon your diſh.

197. PIGEONS *tranſmogrified.*

Take your pigeons, ſeaſon them with pepper and ſalt, roll a piece of puff paſte, and wrap round each pigeon, put them in a cloth and tie them ſo that your paſte do not

break; boil them an hour in a good deal of water; looſe them carefully, leaſt they ſhould break; lay them on your diſh, and pour on a little gravy. You may do them the ſame way and bake them.

198. PIGEONS *in a Hole.*

Take your pigeons, ſinge and ſeaſon them, put a bit of butter in their bellies; butter a diſh and lay them in; make batter of milk, eggs, and flour, which pour all over them; bake them, and ſend them to the table.

199. *To jugg* PIGEONS.

Pull and draw your pigeons, and ſinge them, but do not waſh them; take the livers, give them a ſcald in water, and bruiſe them with the yolks of two hard eggs, ſome lemon peel and parſley ſhred fine, ſuet and bread crumbs, pepper, ſalt, and nutmeg; work them up with raw egg, and put a piece into the crops and bellies; ſew up the neck and vent, dip them in water, and ſeaſon them with white pepper and ſalt; put them in a jug, and ſet them in a kettle of cold water, cover the jug cloſe up, and let it boil three hours; then take them out of the jug, and lay them in the diſh; thicken your gravy a little, and pour it on your pigeons.

200. *To grill* PIGEONS.

Take your pigeons, ſinge and put their legs in their ſides, cut them down their backs, and flat them with your cleaver; put a ſkewer in to keep them flat, then lay them upon

upon the grid-iron, over a ſlow fire, not to make them black; throw a little pepper and ſalt on the inſide, and turn them; when they are enough, put a little hot gravy upon your diſh; take a little butter upon the point of a knife, rub them over, and lay them on your diſh.

201. PIGEONS *ſtoved.*

Take a ſmall cabbage lettice, juſt cut out the heart, make a force-meat, and chop the heart of the cabbage with it; then fill up the hole, and tie it acroſs with a pack-thread, and fry it a light brown, in freſh butter; pour out all the fat, lay the pigeons round, flat them with your hand, and ſeaſon them a little with pepper, ſalt, and beaten mace; take care not to put in too much ſalt; pour in half a pint of white white, cover it cloſe, and let it ſtew five or ſix minutes; then put in a gill of good gravy, cover them cloſe, and let them ſtew half an hour; take a good piece of butter rolled in flour, and ſhake it in; when its thick, take it up, untie it, lay the lettice in the middle, and the pigeons round; put in a little lemon juice, and pour the ſauce over them; ſtew a little lettice, and cut it in pieces. Garniſh with red pickled cabbage.

202. PIGEONS *in* SURTOUT.

Stuff your pigeons; then lay a ſlice of bacon on each breaſt, and a ſlice of veal beat with the back of a knife, ſeaſon'd with mace, pep-

pepper, and ſalt, tie them on, then ſpit your pigeons on a ſmall ſpit, and roaſt them; baſte 'em firſt with butter, then with the yolk of an egg, dredge them with bread crumbs, a little nutmeg, and ſweet-herbs; when enough lay them in your diſh, and have ready good gravy, with truffles, morels, and muſhrooms, to pour into your diſh. Garniſh with lemon.

203. *To pickle* PIGEONS.

Take your pigeons and bone them, beginning at the neck, and turning the ſkin down; when they are boned, ſeaſon them with nutmeg, pepper and ſalt, ſew up both ends, and boil them in water, white wine vinegar, ſalt, and whole pepper; when they are enough, take them out of the pickle, and boil it with a little more ſalt; when it is cold, put in your pigeons, and keep them for uſe.

204. *To roaſt* PARTRIDGES.

Draw and truſs your partridges, and roaſt them; when you ſerve them up, have browned crumbs of bread on your diſh, and brown gravy and bread ſauce in your boats.

205. *To boil* PARTRIDGES.

Draw, ſinge, and truſs your partridges, take off their feet, and boil them; for ſauce, take ſome ſellery and cut it half an inch long, boil it in ſalt and water till tender, and drain it; melt ſome butter and put in your ſellery, lay your partridges on the diſh, and pour on your ſauce.

206.

206. YOUNG PARTRIDGES *with* OYSTERS.

Pick ſome young partridges, draw and ſinge them, mince oyſters, a little parſley, a little pepper and ſalt, work it up with a little butter, and put it into their bellies; ſpit them, cut a ſlice of bacon, and wrap round them; when they are enough, take off the bacon, baſte, and dredge them; take ſome brown gravy and oyſters, made hot, and pour it on your partridges on the diſh. Do not roaſt them too much.

207. *A Haſh of* PARTRIDGES.

After having roaſted your partridges, cut, them up; take a ſtew-pan with gravy, a ſhallot ſhred to a pulp, put in your partridges. You may thicken it a little, and ſeaſon it to your taſte; cover it, and ſet it on your ſtove, but not to boil. When it is hot, ſerve it up.

208. *To roaſt a* PHEASANT.

Pick and draw your pheaſant, leaving the head and feet on, ſkewer and roaſt it; and when it's enough, ſerve it with brown gravy on your diſh; gild the bill, tie the tail-feathers together, and tuck them in the vent; have bread ſauce in a boat.

209. *To boil a* PHEASANT.

Pick, draw, and ſkewer your pheaſant, ſtump the legs, and leave the head on, boil it in a good deal of water: boil ſome ſellery tender, put it into a little melted butter, with a little ſalt to your taſte; lay your phea-

pheaſant on the diſh, and pour your ſauce over it.

210. *To ſtew a* PHEASANT.

Stew it in veal gravy; take artichoke bottoms parboiled, and ſome cheſnuts blanched; when your pheaſant is enough, ſkim the gravy, put in the cheſnuts and artichoke bottoms, with a little mace beat, pepper and ſalt to ſeaſon it, and a glaſs of white wine; and if you do not think it thick enough, put in a bit of butter rolled with flour; put in a little juice of lemon, pour the ſauce over the pheaſant, and have ſome forcemeat balls fryed to put into the diſh.

211. *To boil a* PEACOCK.

Flea off the ſkin, but leave the rump whole, with the pinions; then mince the fleſh raw, with ſome beef ſuet, ſeaſon'd with ſalt, pepper, nutmeg, and ſome ſweet-herbs ſhred ſmall, mix them all together with egg, and fill the ſkin of your peacock; ſew it in the back, and ſet it to ſtew in a deep diſh, in ſome ſtrong broth, white wine, a little ſalt, mace, marrow, artichokes boiled and quartered, cheſnuts, grapes, barberries, pears quartered, and ſome of the meat made in balls; cover it with another large diſh, and when its ſtewed enough, ſerve it up with ſippets. Garniſh with ſliced lemon, and lemon peel whole, run it over with melted butter, and the yolks of hard eggs and cheſnuts.

212. *To*

212. *To roaſt* MOOR-GAME.

Pick and draw them, leave the head and feet on, ſkewer them as a pheaſant, and ſinge and roaſt them; when they are enough, pour gravy on your diſh, and bread ſauce in a boat.

213. *To roaſt a* GUINEY HEN.

Pick, draw, and ſinge it, ſkewer it as you do moor-game, lard it with bacon, and roaſt it; put gravy on the diſh, and bread ſauce in a boat.

214. *To roaſt* WILD DUCKS.

Pick, draw, and ſkewer them, with their feet upon the backs, and their ſtumps upward, cut the neck off cloſe, leaving the ſkin, and put a bit of ſalt and butter in the belly, ſinge and roaſt them; for ſauce, uſe a little brown gravy, and red wine on your diſh.

215. *To dreſs a* WILD-DUCK.

Half roaſt your duck, then take it off the ſpit, and lay it on a diſh; carve it, but leave the joints hanging together, in all the inciſions, put on ſalt, pepper, and the juice of lemon or orange; turn it on the breaſt; preſs it hard with a plate, put to it a little gravy, and ſet it to ſtew; turning it; ſerve it up hot in its own gravy.

216. *To dreſs a* RUDDOCK.

It is a water bird, much like a duck, but the fleſh is more delicious than that of ducks; dreſs it in the ſame manner you do ducks.

217. *To*

217 *To roaſt a* WILD GOOSE.

Take a wild gooſe and ſkewer it as you do a tame gooſe, put a bit of pepper and ſalt in the belly, ſinge and roaſt it; for ſauce, uſe gravy and red wine upon the diſh.

218. ORTOLANS *roaſted.*

Bard them, or let them be plain, putting a vine leaf between them; when they are ſpitted, ſome crumbs of bread may be uſed as for larks; it's the beſt to ſpit them ſide-ways.

219. ORTOLANS *fryed.*

After they are fryed, ſoak them in a little broth, put them in a ſtew-pan with butter, and ſeaſon them well; to thicken the ſauce, mix with it ſome ſweet breads ſhred, a little gravy and muſhrooms; and when all is well ſtewed, ſerve it up. Garniſh with piſtachos and pomegranate.

220. *To dreſs* RUFFS *and* REIFS.

They are Lincolnſhire birds, and you may fatten them with white-bread, milk and ſugar; they feed faſt, and will die in their fat, if not killed in time; pick and draw them, turn their feet upon their backs, and ſpit them ſide-ways; roaſt them with vine leaves upon them, and when they are near enough, take off the leaves, and ſerve them quick with gravy and butter.

221. *To roaſt* WOOD COCKS.

Pick them, turn their feet upon their backs, cut their wings off as you do a duck,

put

put a ſkewer through the thighs and the head, for the legs and bill to ſtand up, ſpit them ſide-ways, and have ready a toaſt of bread to ſet under for the train to drop on; then lay your toaſts on the diſh, pour on butter with a little gravy, and lay on your woodcocks.

222. *To roaſt* SNIPES.

You muſt roaſt them the ſame way as you do woodcocks, with toaſts.

223. *To roaſt* THRUSHES.

Pick them clean, truſs them, put them upon a ſkewer, tie them to a ſpit, and roaſt them, baſting and dredging them with crumbs of bread; take a little gravy and a ſhallot ſhred ſmall; when they are enough, make your gravy hot, pour it on your diſh, and lay on your birds. You may roaſt lapwings after the ſame manner.

224. *To roaſt* QUAILS.

Truſs your quails, put into their bellies a little butter and ſalt, and a few ſweet-herbs ſhred; put them on a ſmall ſpit to roaſt, and when they are warm, baſte them with ſalt and water, a little at the firſt; then dredge and baſte them with butter; take a little gravy, ſhred on anchovy, and put into it, with two or three ſhallots, ſliced and boiled, make it hot and ſerve them up.

225. *To roaſt* WOODCOCKS *the French way.*

Get ſome woodcocks, pull, draw, waſh, and truſs them; then lard them with bacon,

and roaſt them; ſerve them upon toaſts dipped in the juice of orange, with the gravy made warm.

226. *To roaſt* PLOVER.

Take your plover, pick and draw them, cut the necks off cloſe, turn their feet back, put a ſkewer thro' their thighs, and roaſt them; ſerve them up with gravy and butter on your diſh.

227. *To roaſt* TEAL.

Take your teal, pick and draw them, cut their necks off cloſe, ſkewer them as you do a wild duck, grate a little nutmeg and ſalt, which put into them, and roaſt them; ſerve them up with gravy and red wine upon your diſh.

228. PLOVERS CAPUCINE.

Take four hog's ears, boil them tender, put a piece of force meat and your birds in the ears, with the heads outwards, ſet them upright, the tips of the ears falling backwards; waſh them with eggs and crumbs, then bake them gently; and ſerve them up with gravy.

229. *To boil* TEAL.

Dreſs your teal and ſkewer them, take oyſters, a few ſweet-herbs, parſley and ſage, ſhred them, work them up with a little butter and pepper, and put into their bellies; tie their necks and vents, and when your water boils put in the teal, boil them tender,

and

and ſerve them up with gravy, anchovy ſauce, and oyſters.

230. *To roaſt* TEAL *with* OLIVES.

Mince the livers with parſley, onions, muſhrooms, ſcraped bacon, and a bit of butter, mix altogether, and put them into the bellies of your teal; then wrap them up in ſlices of bacon, paper and roaſt them; while they are roaſting, take out the ſtones of your olives, blanch them, put them in a ſtew-pan with a little veal gravy, and let them have a boil; your teal being ready, take off the paper and bacon, and diſh them up with your ragoo of olives over them.

231. *To boil* RAIES.

Cut off their heads and legs, truſs them, and put them into a ſtew-pan with ſtrong broth, and a gill of white wine; ſeaſon them with ſalt, pepper, whole mace, and currants; when they are enough, diſh them on ſippets; thicken your broth with bread-crumbs and butter, a little juice of lemon, and ſerve them up hot.

232. *To ſtew* LAPWINGS.

Pick, draw, and ſinge them, cut them in two, put them in a ſtew-pan, with an onion cut ſmall, ſome butter, a veal ſweet-bread ſhred, give them a fry, and put to them gravy, a little white wine, and muſhrooms; let them ſimmer 'till they are enough, ſkim off the top, let them be well taſted, and ſerve them up hot.

233. *To roaſt a* Hern.

Let the Hern be picked, lard the breaſt and back, roaſt, and baſte it with butter and white wine, dredge it with ſweet-herbs ſhred, and bread-crumbs; make a ſauce of the yolks of eggs beaten, anchovies, a little claret and vinegar; when its roaſted, ſerve it up. Garniſh with lemon and orange.

234. *To ſtew a* Heath Cock.

Flea off the ſkin, leave the rump, legs and pinions whole, mince the fleſh with beef ſuet, ſeaſoned with ſalt, pepper, and ſweet-herbs minced, and raw yolks of eggs; mix theſe all well together, with three artichoke bottoms boiled, blanched cheſnuts, marrow, ſkirrets boiled and minced ſmall; then fill the ſkin, and prick it up, ſtew it in a deep ſtew-pan with ſtrong broth, marrow, mace, white wine, ſalt, artichokes quartered, cheſnuts, barberries, grapes, and pears quartered, and ſome of the minced meat made into balls; when its done, ſerve it up with ſippets, and yolks of hard eggs.

235. *To roaſt* Dotterels.

Take dotterels, pick, draw, and truſs them, ſinge and wrap them about with a ſlice of bacon, ſpit them, and lay them down to roaſt; when they are near enough, take off your bacon, baſte and dredge them. and ſerve them up with gravy and butter on your diſh.

236. *To roaſt* LARKS.

Pick them, and cut off their necks cloſe, turn their feet back, put them on a ſkewer, and tie them on a ſpit, ſinge and baſte them, dredge them with crumbs of bread; then break ſome eggs at the end, pour the egg out, and waſh the ſhells; when they are dry, put ſome dryed crumbs of bread, and a roaſted lark in every ſhell, have crumbs upon your diſh, and ſerve them up as eggs in ſhells.

237. *To dreſs* LARKS *Pear Faſhion.*

Pick them, and cut their necks cloſe and their legs off; ſeaſon them with ſalt, pepper, and mace; make a forcemeat, and wrap up every lark in the ſhape of a pear; ſtick one leg in the top, like the ſtalk of a pear, rub them over with the yolk of an egg and bread-crumbs; bake them in a gentle oven; ſo ſerve them up. You may garniſh any other birds with them.

238. *To roaſt a* HARE.

Caſe your hare, cut off the feet, waſh it, and put the wings into the breaſt, give a cut on each ſide the tail to let the legs fall to the ſide; take a ſkewer and put it thro' the legs and cheek for it to lay round; take ſome bread crumbs, ſuet, mace, pepper and ſalt, and a few ſweet-herbs, wet them with egg, and beat them in a mortar, roll it up, put it into the belly, and ſew it up; tie the legs with a ſtring, to keep it from ſtarting; ſpit it and lay it down to roaſt; if it is an

old one, baſte it a little at the firſt with milk, for to tender it; afterwards you may baſte it with butter; when it is enough, pour gravy and butter on your diſh; have ſweet ſauce in a boat, made a pulp of apple, red wine, ſugar, and cinnamon, or currant jelly. You may gild the ears, or may lard it, if you pleaſe.

139. *To roaſt a* LEVERET.

Caſe it, and leave its ears and feet on, put a ſkewer down the neck for the head to ſtand up, alſo another thro' its hind legs, and another thro' its fore-feet and breaſt, for to lay flat; lay it down to roaſt, and baſte it with butter; when its enough, pour gravy on your diſh, and have ſweet ſauce in a boat. Gild the ears.

240. *To roaſt a* HARE *with the Skin on.*

Take out the bowels, wipe the inſide with a clean cloth, make a pudding as in the former receipt, put it into the belly, and ſew it up; thruſt your hand between the ſkin and the body, and rub butter and ſpice incorporated together over the fleſh, then ſew up the hole of the ſkin and roaſt it, baſting it with boiling water and ſalt, till its above half roaſted; then let it dry; till the ſkin ſmoke, and pull it off by pieces; then baſte it with butter, and dredge it with flour, grated bread and ſpice; make a ſauce of butter, gravy, and claret.

241. *To fry a* HARE.

Caſe it, cut off the wings and legs whole, and

and cut the reſt in pieces ; take a ſtew-pan with butter, dredge your hare, and lay it in, and when fryed on one ſide, ſlice ſome onions, put them into your ſtew-pan, with a little mace, pepper and ſalt, gravy, and red wine, as much as will do for ſauce ; let it ſimmer, and ſerve it up hot.

242. *To make* CIVET *of a* HARE.

Take out all the bones and ſinews of the hair, cut one half in thin ſlices, and the other half in pieces an inch thick, flour them, and fry them in butter quick as collops ; have ready ſome gravy, made good with the bones of the hare and beef, put a pint of it into the pan to the hare, ſome muſtard, and a little elder vinegar, cover it cloſe, and let it boil ſoftly 'till its as thick as cream ; then diſh it up with the head in the middle.

243. *To dreſs a* HARE *the Swiſs way.*

Cut the hare in quarters, lard it, put it into a ſtew-pan, with good broth, and a little wine, ſeaſon'd with ſalt, pepper, and cloves ; while it is ſtewing, toſs up the blood and liver ſhred, with a little flour in a ſtew-pan, put in ſome capers, ſton'd olives, and a drop of vinegar, and ſerve it up.

244. *A jugged* HARE.

Cut it into handſome pieces, lard it with little ſlips of bacon, ſeaſon it with pepper, ſalt and mace, lay it into a jug, put half a pound of butter over it, and tie it cloſe ; either ſend it to the oven, or put it into a pot

of

of boiling water three hours; when its enough, put it into the ſtew-pan, ſkim off the top, and put the gravy to the hare with a little more good gravy to it; thicken it a little, make your hare hot in it, and ſerve it up.

245. *To roaſt* RABBETS.

Take a couple of rabbets, caſe and ſkewer them ſide to ſide; while they are roaſting, boil ſome parſley and the livers ſhred very ſmall, and mix'd with melted butter; when they are enough, cut off their heads, and cleave them in two; pour your ſauce upon the diſh, lay on your rabbets, and the heads on each ſide. You may put a pudding in their bellies, if you chuſe.

146. *To boil* RABBETS.

Caſe and truſs them as you do a hare for roaſting, put them in milk and water, and boil them; boil ſome onions tender, changing the water, ſhred them ſmall, and mix them with melted butter, a little cream, a little pepper and ſalt, and when the rabbets are boil'd enough, pour it over them.

247. *To dreſs* RABBETS *Moorgame Way.*

Take young rabbets and caſe them, cut off their wings and heads, bone them half way, pull off the ſkins, but leave the feet and claws on, put in a little forc'd-meat, double your rabbets up, and ſkewer them like a fowl; put a ſkewer at the bottom thro' the legs and neck, and tie it with a

ſtring

ſtring to prevent them from flying open; put gravy on your diſh, and bread ſauce in a boat.

248. *To dreſs* RABBETS *with* BACON.

You muſt caſe them and leave the heads on; take out all the bones, ſeaſon them with a little mace and ſalt, lay thin ſlices of bacon upon them, roll them up tight; turn the heads and ſkewer them to the ſide, tie each end with a ſtring to keep it cloſe; you muſt lay them on a diſh to bake, put butter over them, and dredge them; *For ſauce*, uſe parſley, liver and butter.—Three will be enough for a diſh; lay them with their heads in the middle.

249. *To make* PULLED RABBETS.

Take two young rabbets, and boil them in milk and water, pull the meat in ſhives, and put it into your ſtew-pan, with a little white gravy, a glaſs of white wine, a little ſalt and nutmeg, thicken it a little; and when you ſerve it up, lay the heads in the middle. Garniſh with ſliced lemon.

250. *To ſtew* RABBETS *the French way.*

Divide your rabbets into quarters, lard them with pretty large lardoons of bacon, and fry them; ſtew them in a ſtew-pan with ſtrong broth, white wine, ſalt, pepper, a bunch of ſweet herbs fryed, flour and orange.

251. *A* FRICASSEE *of* RABBETS.

Caſe your rabbets, and cut them in quarters, flour and fry them brown in butter,

put

put ſome gravy into a ſtew-pan with muſh-rooms, morels, artichoke bottoms, and put in your rabbets ſeaſoned to your taſte; ſet it over the fire, and make it hot, tho' not to boil; diſh your rabbets, and pour your ſauce over them.

252. *A White* FRICASSEE *of* RABBETS.

Take two young rabbets, half boil them, and cut them up; take a ſtew-pan, with ſome white gravy, and crumbs of bread; when they are ſteeped a little, preſs them thro' a ſieve; to thicken your gravy, put the rabbets into your ſtew-pan with a little cream, oyſters, muſhrooms, a little mace, ſalt, nutmeg, and butter; ſet it over your ſtove to be hot, tho' not to boil; ſerve it up with your ſauce as thick as good cream.

253. *To* FRICASSEE CHICKENS.

Take two or more chickens, and half roaſt them, cut them up as you would do for eating, ſkin them, take off half the pinion and the ends of the bones, to make them look well; take a ſtew-pan with ſome white gravy, thicken it with bread, and ſtrain your gravy thro' a ſieve; put it into your ſtew-pan with the chickens, a little mace, nutmeg, ſalt, and butter, roll'd in flour, a little cream and muſh-rooms; ſet it over your ſtove to ſimmer, and when you ſerve it up, leave out the neck part.

254. *A brown* FRICASSEE *of* CHICKENS.

Take your chickens, ſinge and cut them up, flat them a little, and fry them brown; put

put them in your ſtew-pan with a little gravy, and white wine, ſeaſon'd to your taſte; thicken it a little, and ſerve it up hot.

255. *To* FRICASSEE SWEET-BREADS.

Take your ſweet-breads, and boil them in water, ſalt, whole pepper, and mace; when they are enough, lay them on your diſh, and have ready a white ſauce made like your fricaſſee, to pour over them.

256. *A* FRICASSEE *of* PIGS *Feet and Ears.*

Take four pigs feet and four ears, boil them tender, cut the ears long, and ſplit the feet, take out the great bones, then put them into a ſtew-pan, with ſome white gravy, a little cream, mace, ſalt, butter and bread-crumbs; ſtrain it thro' a ſieve, and ſerve it up hot.

257. *A* FRICASSEE *of Brown* TRIPES.

Take your tripes, boil them tender, and cut them long; have ſome good brown gravy thickened, give them a ſhake, and ſerve them up hot.

258. *A* FRICASSEE *of* EGGS.

Boil eight eggs hard, and cut them in quarters; take a little brown gravy, ſalt, mace, white wine, and thicken it; lay your eggs on the diſh, and pour your ſauce hot over them.

259. *A White* FRICASSEE *of* EGGS.

Boil your eggs hard, cut ſome in quarters, and have ſome whole yolks; make a white ſauce as you do for other fricaſſees,

and

and pour it over them; cut three of the hard yolks, and lay round them.

260. *A* FRICASSEE *of* MUSHROOMS.

Rub your ſmall muſhrooms, peel the large ones, and cut them in four; put them firſt in water, then take them out and put them in a pan over the fire to ſtew gently; put in a little ſalt, and when they are enough, take them out of the liquor to drain; then put them into a ſtew-pan, with a little cream and ſome of their own liquor, a piece of butter rolled in flour, a little mace and whole pepper; make them hot, take out the pepper, and ſerve them up.

261. *To* FRICASSEE ARTICHOKE BOTTOMS.

Scrape the bottoms clean, boil them, and cut them in large dices, put them in a little white gravy and cream, and a little butter rolled in flour; ſeaſon them with ſalt, pepper and nutmeg, give them a ſhake over the fire, and ſerve them up hot.

262. *To* FRICASSEE *a* PIG.

Half roaſt your pig, then take it up, and ſtrip off the coat; pull the meat in flakes from the bones, and put it into a ſtew-pan with ſome gravy, white wine, a little vinegar, an onion ſtuck with cloves, ſome mace, a bunch of ſweet herbs, ſome ſalt and lemon-peel; when its almoſt enough, take out the onion, herbs and lemon-peel, and put in ſome muſhrooms; thicken it with cream. The head muſt be roaſted whole and ſet in the middle

middle of the diſh, and the fricaſſee round it. Garniſh with ſliced lemon.

263. *To* FRICASSEE SKIRRETS.

Waſh the roots very well, and boil them 'till they are tender; then take off the ſkins, and cut the roots in ſlices; have ready a little cream, a piece of butter rolled in flour, the yolk of an egg beat, a little white wine and nutmeg grated, and ſalt, mix all together, and pour the ſauce over the roots in your diſh.

264. EGGS *with* ENDIVE.

Blanch ſome endive, preſs it well, give it two or three cuts with a knife, and put it into a ſtew-pan, wet it with a little gravy, and let it ſtew half an hour; poach half a dozen eggs, and trim them; pour the endive on your diſh, lay your eggs in order upon it, and ſerve it up hot.

265. *To make* STUFFED EGGS.

Take a dozen eggs and boil them hard, peel and cut them in two, take the yolks out of them, and put them in a mortar, with a piece of butter, ſome young onions, parſley and muſhrooms ſhred a little bread ſteeped in cream, ſeaſon and pound them all together; then fill the whites of your eggs with it, and ſmooth them with a knife and raw eggs; put ſome ſtuffing in the diſh you intend to ſerve them in, ſet your eggs in order, and bake them in an oven; when they are enough, pour on them a little hot gravy.

266. *To make* Eggs *in* Moonshine.

Break your eggs into a diſh upon ſome oil either melted or cold, ſtrew ſome ſalt on them, and ſet them over a chaffing-diſh of coals, and cover them; but make not the yolks too hard; make your ſauce of an onion cut in round ſlices, and fried in good oil; put to them a little verjuice, ſalt and grated nutmeg, and ſerve them up hot.

267. Eggs *with the* Juice of Sorrel.

Poach your eggs, pound ſome ſorrel, and put the juice of it into a diſh, with ſome butter, two or three raw eggs, and ſome ſalt and nutmeg; make all this into a ſauce, and pour it on your poached eggs, ſo ſerve them up.

268. Eggs *with* Anchovies.

Poach your eggs, lay them in a diſh, and trim them round with a knife; then melt ſome butter, with anchovies fry'd, flour, ſalt and juice of lemon; pour it upon them, and ſerve them up.

269. *To make an* Amblet *of* Eggs.

Take what quantity of eggs you want, beat them well, and ſeaſon them with ſalt and whole pepper, to your liking; have ready your frying-pan with a good deal of freſh butter made hot; put in your eggs with four ſpoonfuls of ſtrong gravy; have cut parſley and cives to throw over them, turning them 'till enough; ſqueeze the juice of a lemon or a orange over them, and ſerve them for a ſide-diſh.

270. EGGS *with* SPINAGE.

Boil your ſpinage, and ſqueeze it dry; take a ſtew-pan with a little gravy and butter, put in your ſpinage to ſtew a little; poach ſix eggs, fry ſome ſippets, to lay round your ſpinage, and put the eggs upon it.

271. *To make an* EGG *as large as ſix.*

Take ſix eggs, part the yolks from the whites, and boil them in a bladder 'till they are hard; then take them out, put them into another bladder, and pour the whites round; tie them up oval or round, and boil them. You may ſerve them with ſallads.

272. *To make* BUBBLE *and* SQUEAK.

Take cabbage, boil and drain it, cut it ſmall, and put it into a ſtew-pan with butter, and ſome young onions cut ſmall; take ſome ſlices of beef that hath been either boiled or roaſted, fry them, and put to them a little vinegar, pepper, ſalt, and a ſpoonful of gravy. Serve it up hot.

273. *To pot* LOBSTERS.

Take your lobſters, boil them, take out the meat of the tail and claws, and ſeaſon them with ſalt, mace and pepper; put them into a pot, lay butter over them and bake them; when they come out of the oven, take them out of the pot, put them into long pots, clear off the butter that they were baked in, and add a little freſh butter; bruiſe the ſeed of your lobſters, and put it in-

to the butter, make it hot and pour it into your pots, and ſet them to cool for uſe.

274. *To pot* BEEF.

Take as much beef as you think proper, cut it in pieces, take ſome ſalt-petre and common-ſalt, and ſeaſon it, put it into a pot, lay half a pound of butter over it, and let it ſtand all night in the oven to ſtew; take the beef with gravy and butter into a mortar, and beat them fine; if its not ſeaſoned enough, put more to it; put it cloſe down in long pots, and when cold cover them over with butter, and keep them for uſe.

275. *To pot* VENISON.

Take your veniſon, cut it in pieces, ſeaſon it with ſalt, mace and pepper, and a little ſalt-petre; put it into a pot with ſome butter over it, and ſet it in the oven all night; when its baked, beat it in a mortar, take off the fat, with a little of the gravy; when you have beat it, put it into your pots, preſſed down, and when cold, cover it with butter, and keep it for uſe.

276. POTTED HARE.

Waſh your hare clean, wipe it with a cloth from the blood, cut it in pieces, and ſeaſon it with ſalt, mace, pepper and nutmeg, put it into a pot, lay a pound of butter over it, let it ſtand in the oven all the night; then take the bones out and beat the meat in a mortar; ſkim off the top and beat with it, put it into your pots,

pots, preſs it down, and cover it over with butter.

277. POTTED PORK.

Take a fleſhy piece of pork, ſkin it, cut it in pieces, and beat it in a mortar with ſage, pepper and ſalt; put it in a pot, lay a little butter over it, and bake it; when it comes out of the oven, take it out with care, and drain it from the gravy; put it in a dry pot preſſed cloſe down, ſkim off all the top of the gravy, put butter to it, and pour it over your pots.

278. *To pot* SALMON *as at Newcaſtle.*

Scale your ſalmon, and wipe it very clean, but do not waſh it; take out the bone, then cut it the ſhape of your pot; ſeaſon it with ſalt, mace, cloves and whole pepper, lay four bay leaves on it, and cover it over with butter; bake it, and when it is enough, take it out to drain from the gravy; then put into the pot to keep, and when cold, cover it over with butter.

279. *To pot* CHARRS.

After having cleaned them, cut off the fins, tails, and heads, lay them in rows in a long baking pot, ſeaſoned with ſalt, pepper and mace, and put butter over them; to four pounds of charrs, put two pounds of butter; when they are baked, take them out of the pot to drain, pour a little butter into the pot you intend to keep them in, lay

in the fiſh preſſed down, ſkim off the butter from the gravy, and pour it over them.

280. *To pot* RABBETS.

Caſe and wipe them clean, cut them in pieces, and lard them; ſeaſon them with ſalt, pepper, mace and nutmeg, lay them in your pot, put butter over them, and bake them; when they are enough, take the bones out, beat the meat in a mortar, with a little of the top ſkimmed off the gravy, 'till fine, fill your pots preſſed down hard, and pour butter over them.

281. *To pot* MUSHROOMS.

Rub ſmall muſhrooms with a woollen-cloth, thoſe that will not rub, peel and take out the gills, and put them into water as you do them; when they are all done, wipe them dry, put them in a ſauce-pan, with a handful of ſalt, and a piece of butter; ſtew them till they are enough, ſhaking them often, for fear of burning, drain them from their liquor, and when they are cold wipe them dry; lay them in a pot one by one, as cloſe as you can, 'till it be full, clarify ſome butter, and let it ſtand 'till almoſt cold, then pour it into your muſhrooms; when cold, cover them with butter and flour cloſe in your pot; and when you uſe them, wipe them clean from the butter, ſtew them in gravy thickened as when freſh.

282. *To pot* TROUTS.

Scale and clean your trouts very well, waſh.

waſh them in vinegar, cut them down the backs, and ſeaſon them very well with pepper and ſalt; lay them in a pot with butter over them, and bake them; when they are enough, take them out of your pot to drain, and lay them into a long pot, and when cold, pour butter over them.

283. *To make* POTTED VEAL.

Take part of a fillet of veal, cut it in lumps, and ſeaſon it with mace, pepper and ſalt, put it into a pot, lay butter over it and bake it; when it is enough, beat it in a mortar, moiſtened with a little of the gravy, when it is beat fine, put it into your pots, preſſed hard down, and when cold, pour butter over it.

284. *To pot* MOOR-GAME.

Pick, draw, and wipe them clean, cut off their heads, and ſeaſon them with mace, pepper, and ſalt; lay them cloſe in a pot with the feet in the middle, with butter over them; bake them till they are enough, then drain the gravy from them, and when cold, pour butter over them. You may pot partridges, larks, pigeons, pheaſants, or any other birds the ſame way.

285. *To pot* WOODCOCKS.

Pick them, and take that bit out of the top of the neck which makes them eat bitter if left in, but do not draw them; ſeaſon them very well with mace, pepper and ſalt, lay them cloſe in the pot with their bills in

the

the middle, and butter over them; bake them 'till they are enough; ſet them to cool, and when cold, pour butter over them. In ſeaſoning any thing for potting, put in white pepper, for it makes them look cleaner; in all potted things, take care to clarify your butter before you pour it on, and if you turn your pots upſide down, they will keep much longer in a cool place.

286. *To make* PASTE *for a* PASTY.

Take ſix pounds of flour, and four pounds of butter, put a pound in ſmall pieces into your flour; break four eggs into ſome cold water and work them into paſte; then roll it out thin, put more butter over it, and dredge it over with flour, roll it up in three times rolling out, you may put all your butter in, dredging it every time you roll it out; make it in a cool place, and handle it as little as you can.

287. *To make* PASTE *for a* GOOSE PYE.

Take ſix pounds of butter, and boil it in a gallon of water, ſkim it off, into a peck of flour, and as little of the liquor as you can, work it up into a paſte; then pull it into pieces 'till cold, and make it up into what form you pleaſe.

288. *To make* PASTE *for* TARTS.

Take a pound of flour, and half a pound of butter, rub the butter into the flour, two eggs, and a little water, and make it into a paſte.

289. *To*

289. *To make* SHELL PASTE.

Take half a pound of flour, a quarter of a pound of butter, an egg, two ounces of ſugar ſifted, a little water to make it into paſte, roll it thin, and put it into petty pans; cut the edges even, prick them all over with a pin, and put them in a ſlow oven; when baked, ice them on the edges and dry them. You may fill them with different ſorts of ſweet meats.

290. *To make* TARTS *in Glaſs Petty Pans.*

Fill them with ſweet-meats, roll thin lids as poſſible, butter the edges of your glaſſes to make the paſte ſtick; take a ſkewer and mark them round the edge, wet them over with water, and grate ſome ſugar over them; a very little time will bake them, and do not let your oven be too hot.

291. *To make a* TART.

Roll a ſheet of tart paſte, put it into your diſh, boil up ſome cramberries with loaf ſugar; when cold put them in, and trellice them over with puff paſte, cut a border out to lay round your diſh, and bake it. You may fill them with any ſort of fruit or codlings when they are greened.

292. *To make an* ORANGE PYE.

Take four ſeville oranges, ſcrape the out rhind with a pen-knife, cut them in quarters, pick the meat out, and tie them up in a cloth; boil them in ſpring water 'till tender; then take a pound of double refined ſugar, dip it in wa-

water, and melt it down, drain the oranges out of the water, and put them into your ſyrrup, boil them till they be quite clear, pick all the ſkins and ſeeds out of the pulp, put to it a little ſugar, and boil it a little; take a deep diſh, the ſize you think will do for your oranges, roll out ſome tart paſte, butter the edge of your diſh, and lay it out, prick it all over, and cut it by the rim of your diſh; when it is baked, turn it upon the diſh you intend to ſerve it on, cut on a lid of puff paſte, the bigneſs of your pye, cut out a few figures, and bake with your lid; then make your orange and pulp hot, and pour into your cruſt, lay your lid on and the figures.

293. *To make a* CALF'S FOOT PYE.

Take a gang of calf's feet, boil them tender, take out all the bones, and when cold ſlice them thin; take half a pound of beef ſuet ſhred fine, a pound of currants clean waſhed and pickled, half a pound of raiſins ſtoned, a little ſalt, half a lemon peel ſhred fine, a quarter of an ounce of cinnamon, half the quantity of mace beat fine, half a pound of ſugar, a jack of white wine, half a jack of brandy, half a jack of verjuice, ſlice a quarter of a pound of orange and citron, mix all well together, butter your diſh, lay a rim of paſte round the edge, put in your meat, lid it, but if you let it be over thick it looks clumſy. If

you

you wet the edge of the puff paſte, it prevents it's riſing.

294. *To make* PUFFS.

Take a pound of flour, three quarters of a pound of butter, put two ounces in ſmall pieces into the flour, two eggs, a little cold water, make it into paſte, roll it out thin, put your butter in at three times, rolling it thin, and dredging it every time; take a dredging box lid, and cut the paſte, lay them on a paper, with a little ſweetmeat in the middle; cut a lid to lay at the top, the ſame bigneſs; do them round the edge with the end of your finger, and bake them in a quick oven, but not to brown them.

295. *To make a* HARE PYE.

Take your hare, waſh and wipe it clean, cut it into handſome pieces, and ſeaſon it with ſalt, pepper and mace; lay it in your diſh, with butter over it, lay a ſcreed of paſte round the edge of your diſh, and lid and bake it; when it is enough, pour ſome good brown gravy hot into it. It muſt be made of puff paſte.

296. *To make a* TURKEY PYE.

Bone a couple of young turkeys, and ſeaſon them with ſalt, pepper and mace; make hot paſte, and a cruſt which you think will hold your turkeys, put them in, wrap one within the other, lay butter over them, and lid your pye; ornament the lid and ſides,

and

and bake it; if it be to eat hot, put in good gravy, with asparagus tops, yolks of eggs, and forcemeat balls; if to eat cold, you must cover them over with a clear jelly made of veal.

297. *To make a* Pigeon Pye.

Wash and truss your pigeons, season them with pepper and salt, put a lump of butter into the bellies, and lay them in your dish, with butter over them, lay paste round the edge of your dish, lid and bake it; when it is enough, pour good gravy into it.

298. *To make a* Turbot's Head Pye.

Take a middling turbot's head, well cut off, take out the gills, wash it clean, and season it with mace, pepper and salt; put it in your dish, with half a pound of butter over it, cover it with puff paste, and bake it; when it's enough, dissolve an anchovy in gravy, and a little melted butter, which pour hot into it.

299. *To make an* Eel Pye.

Skin and wash your eels, cut them in pieces the length of your finger, and season them with mace, pepper and salt; lay them in your dish with butter over them; cover it with puff paste, and bake it in a gentle oven; when it is enough, pour a little gravy into it.

300. *To make a young* Rook Pye.

Take what quantity of rooks you think proper, case, draw, and wash them, season them

them with pepper and ſalt, lay them in your diſh with forc'd meat balls, and butter over them, cover them with cold butter paſte, and bake it; when enough, pour a little gravy into it.

301. *An* OLIVE PYE.

Cut ſome thin ſlices of a fillet of veal, beat them with a paſte pin, and ſeaſon them with mace, pepper and ſalt; make a forc'd-meat, and put the bigneſs of an egg in every ſlice, and roll them up; lay them in your diſh, and cover them with puff paſte; and when baked, lay in yolks of eggs, and pour in ſome hot gravy.

302. *To make a* RABBET PYE.

Take your rabbets, wipe, and cut them in pieces, lard them with bacon, and ſeaſon them with mace, pepper, and ſalt, ſhred a little parſley and ſprinkle over them; lay them in your diſh with ſavoury balls, cover them with cold butter paſte, and when baked, pour in ſome good veal gravy.

303. *To make an* OYSTER PYE.

Take a pint of large oyſters, clean them in their own liquor, and if you have not liquor enough, take a little water; take a ſweet-bread cut in thin ſlices, ſeaſon it with a little pepper and ſalt, lay it in the bottom of your diſh, and cover it with the oyſters, ſhred a little marrow, and do over it, cover it with a thin puff paſte; when baked, take off the lid, put into it a

little gravy thickened with butter and flour, and a ſpoonful of white wine, made hot.

304. *To make a* LOBSTER PYE.

Take lobſters and boil them, take them clean out of the ſhells, ſlice the tails and claws thin, and ſeaſon them with pepper, mace and ſalt, beat fine; take the bodies, with ſome oyſters, well waſhed and ſhred, a little grated bread, ſome parſley ſhred, the yolks of raw eggs, mix them well together, and roll them up in balls; lay all into your diſh with butter at the bottom and top of the fiſh, and bake it; pour in ſauce of ſtrong gravy, a little oyſter liquor ſtrained, a little white wine; thicken it with a little flour and butter, and pour it in hot.

305. *To make a* VENISON PASTY.

Take a ſide of veniſon, ſkin and bone it, cut it to fit your paſty tin, make a paſte of half a pound of butter boiled in water, and knead with flour, roll it and put it into your tin, ſeaſon your veniſon with mace, pepper and ſalt, lay it even in; cut it with the point of your knife to prevent it's riſing, and cover it with paſty paſte; if its freſh break the bones, ſeaſon and put them in a pot with water, and a paper tyed over, and ſend to the oven; when your paſty is baked, pour in the gravy made from the bones; if they be ſtale, make gravy of beef.

306. *An* UMBLE PYE.

Take the umbles of a deer, and parboil them;

them; when they are cold, take half their weight in beef ſuet and ſhred them all fine, adding half a pound of ſugar; ſeaſon with mace, nutmeg and ſalt, a pint of canary, and two pounds of currants waſhed and picked, mix all well together. You may bake it in a raiſed cruſt, or in a diſh.

307. *To make a* BEEF-STAKE PYE.

Take rump ſtakes, beat them with a paſte pin, and ſeaſon them with pepper and ſalt; fill your diſh, cover it with cold butter paſte, and when baked put in gravy.

308. *To make a* GREEN GOOSE PYE.

Bone your gooſe, and ſeaſon it with pepper, ſalt and nutmeg; raiſe your cruſt juſt to hold your gooſe, put it in, lay butter over, and lid it; cut ſome figures out of your paſte to ornament the top and ſides; when baked, pour gravy in, ſo ſerve it hot.

309. *To make a* SWAN PYE.

After ſkinning and boning your ſwan, lard it with bacon, and ſeaſon it with pepper, ſalt, cloves, mace and nutmeg, to your palate, lay it in the pye, ſtick it with cloves, lay in ſome butter, and cloſe it; when it is baked, and almoſt cold, fill it up with clariſied butter.

310. *To make a* PHEASANT PYE.

Draw your pheaſant, and ſeaſon it with pepper and ſalt to your taſte, make a forc'd-meat of veal and ſtuff the body with it; having raiſed your pye, lay a layer of butter

in the bottom, put in your pheaſant with a layer of butter on the top, and ſome of your forc'd-meat that was left lay round it; then lid your pye and bake it; when its drawn, cut up the lid, and put into it a ragoo; ſo ſerve it.

311. *To make a* FAWN PYE.

Firſt bone the fawn, then lard it very thick with bacon, and ſeaſon it with pepper, ſalt, mace and nutmeg; put ſome ſavoury forc'd-meat into the belly, lay it together in the form it was before boned, raiſe your pye of hot paſte in the form of it, and lay it in ſo that it do not break down the ſides; lay butter over, and lid it, and when baked and cold, pour in clarified butter. Any thing that is to be eat cold requires more ſeaſoning than when uſed hot.

312. *To make a Yorkſhire* CHRISTMAS PYE.

Raiſe a pretty ſtrong cruſt, bone a gooſe, a turkey, a fowl, a partridge, and a pigeon, ſeaſon them with half an ounce of mace, half an ounce of nutmeg, an equal quantity of ſalt, half an ounce of white pepper, all beat fine together, wrap them one within another, and the gooſe on the outſide; lay them in the cruſt, ſo as to look like one gooſe; take a hare wiped clean with a cloth, cut it in pieces, and lay it as cloſe as you can on one ſide, and on the other woodcock, moorgame, or what ſort of wild fowl you can get, ſeaſon them well, and put butter over

over them; then lay on a thick lid, and let it be well baked; when it's taken out of the oven, fill it with clarified butter: before you put it into the oven, take ſome ſtrong paper doubled and buttered to bind about the ſides, which is a great ſupport to a raiſed cruſt, and keeps the ornaments from burning.

313. *To make a* Goose Pye.

Take two geeſe at Chriſtmas, cut them down the backs, and take out all the bones, ſeaſon them well with mace, pepper, ſalt and nutmeg; wrap one within the other, and raiſe a cruſt that will juſt hold them, lay them in, run the knife point into the ſkin in ſeveral places, to prevent them riſing; put butter over, and lid it, and when baked, pour in clarified butter. This is a real gooſe pye, and preferable to ſuch a medley as the above.

314. *To make a* Bride Pye.

Parboil cocks-combs, lamb-ſtones, and veal ſweet-breads, blanch ox-palates, and cut them in ſlices; add to them a pint of oyſters, ſlices of interlarded bacon, ſome blanched cheſnuts, a handful of pine kernels, and ſome dates ſliced; ſeaſon them with ſalt, nutmeg and mace, and fill your pye with them; lay ſlices of butter over them, and cloſe it up; when baked, take veal gravy, a ſpoonful of white wine, a little butter rolled in flour, made hot, and pour it in; ſo ſerve it up.

315. *To make a* LARK PYE.

Take two dozen of larks, lay between every one a little bacon, and a leaf of ſage; put a little forc'd meat in their bellies, and lay them in your cruſt, lid and bake it one hour; when enough, thicken and pour in ſome gravy; ſo ſerve it hot.

316. *To make a* CALF'S CHALDRON PYE.

Take a calf's chaldron, clean and boil it, ſet it by to cool, and when cold, chop it very fine with half a pound of marrow, ſeaſon it with pepper and ſalt, adding the juice of half a lemon, mix all together; ſheet your diſh with puff paſte, put in your meat, and lid and bake it.

317. *To make* CALF'S HEAD PYE.

Cleanſe and waſh your head very well, boil it, blanch the tongue and cut all in ſlices, and cut the eyes in two; ſcald a pint of oyſters, waſh and beard them, take the yolks of ſix eggs, intermix ſome ſlices of bacon with them, ſeaſoned with pepper and ſalt, lay them on your diſh, put in a little of the liquor that the head was boiled in, cover it with puff paſte, and bake it; when enough, put in gravy, and ſerve it up.

318. *To make an* APPLE PYE.

Pare and core your apples, cut them in ſlices, put ſugar in your diſh, lay in your apples, a little ſhred lemon peel, and a glaſs of white wine. You may cover it with puff or tart paſte, whether you pleaſe.

319. *To*

319. *To make* MINCED PIES.

Take a gang of calf's feet, boil them, and take out the bones; when cold, chop them on a block, with half a pound of beef ſuet, a pound of apple ſhred with them, a little lemon-peel ſhred fine, a pound and half of currants waſhed and picked, a quarter of an ounce of cinnamon, half the quantity of mace beat fine, half a pound of ſugar, a jack of white wine, half a jack of brandy, a jack of verjuice, a little ſalt, mix all well together; you may add a quarter of a pound of candied orange cut in ſlices; ſheet your petty-pans with puff paſte, fill and lid them; do not wet the edges; bake them in a quick oven, but not to be brown. If you do not uſe all your meat, put it well down in a pot and tie a paper over it, it will keep good for a week in a cool place, put a little more wet to it when you uſe it,

320. *To make a* BEEF PASTY.

Take a ſmall rump or ſurloin of beef, bone and beat it with a paſte pin; to five pounds of this meat, take three ounces of ſugar, rubbed well in, let it lay twenty-four hours, waſh it with a little claret, and ſeaſon it well with ſalt, pepper and nutmeg; put it into your paſty tin, with a ſheet of paſte in the bottom, and cover it with cold butter paſte, and bake it; put the bones into a pot with water, and bake them to

make gravy; when baked, put in a little of the gravy.

321. *To make a* HAM PIE.

Take your ham, lay it in water forty-eight hours, cut the ſhank off, trim and half boil it; take off the ſkin, ſtuff the ham with chopt parſley and ſage all over, and lay on the ſkins; have ready a raiſed cruſt that will hold it, put in your ham, and bake it, and when baked, take the ſkin off.

322. *To make a* CHICKEN PYE.

Take as many chickens as you think proper, truſs, and ſeaſon them with pepper and ſalt, ſhred a little parſley, work it in butter, and put into their bellies, lay them in your pye, with ſome forc'd-meat balls, lay butter over, lid, and bake it, and when baked, take veal gravy, oyſters, a ſweet-bread ſhred, and thicken it with butter and flour, a little juice of lemon, make it hot, and pour it in; ſerve it up without lid.

323. *To make* EGG PIES.

Take the yolks of eight hard eggs, and their weight of beef ſuet, all minced fine, put in a pound of currants, a quarter of a pound of dates ſtoned and ſliced, ſome beaten ſpice, lemon-peel, roſe-water and ſugar, a little ſalt, mix all well together, and fill your pies; ſheet your tins with puff paſte, and you may add a little canary.

324. *To make* PATTIES.

Roll out a ſheet of puff paſte, cut ſome leaves.

leaves round, or in what ſhape you pleaſe, put oyſters in ſome, and forc'd-meat in others; lay paſte on the top, and finger them round, lay them on paper, and bake them; they are a pretty garniſh for fricaſſees or made diſhes.

325. *To make* GOOSEBERRY TARTS.

Take tart paſte, rolled thin, ſheet your petty-pans, and lay in a little ſugar; take young gooſeberries, lay in one layer of gooſeberries, and ſugar on the top; wet the edges and roll the lids out as thin as poſſible, finger them round, and bake them; when you put them into the oven, wet them on the top with water, and grate ſugar over them.

326. *To keep* GOOSEBERRIES *for* TARTS.

Take gooſeberries before they are full grown, wipe and pick them one by one, put them into wide mouthed bottles, cork them cloſe, and ſet them in a ſlow oven till they are tender and cracked; then take them out of the oven, and pitch or roſin the corks.

327. *To keep* DAMSINS *for* TARTS.

Wipe your damſins, put them in an earthen pot, and as you lay them in, between every layer ſtrew in beaten loaf-ſugar; two pounds of ſugar will do for ſix pounds of damſins; when you have filled the pot, tie a paper over it, and put it into the oven; do not bake them over much; after they are drawn, let them ſtand till cold; render

mutton ſuet and pour it over them, tie a bladder over, and let them ſtand in a cold place.

328. *To keep* CRAMBERRIES *for* TARTS.

Take cramberries when they are near ripe, pick the decay'd ones and ſtalks out; take bottles that have been dried ſometime in the ſun, fill and cork them cloſe down, and roſin the corks. You may keep bullace, currants, and damſins, the ſame way.

329. *To keep* FIGS *all the Year.*

Take a large earthen pot, put the fruit into it in layers, with their own leaves betwixt each layer, boil up water and honey, ſkimming it till no more will ariſe, but do not make it too thick of the honey, pour it in warm to them, ſtop up the pot cloſe; when you take them out for uſe, put them in warm water, and they will have almoſt their natural taſte.

330. *To keep* STRAWBERRIES, RASPBERRIES, *and* MULBERRIES.

Take new ſtone bottles, air them well in the ſun, or by the fire, dry your fruit to prevent its ſweating, take off the ſtalks, and put them into the bottles by the fire; cork them cloſe, and ſet them in a cool place.

331. *To keep* GRAPES, APRICOTS, PEACHES, *and* PLUMBS.

Pull your fruit when near ripe, dip the ends of their ſtalks in melted bees-wax, dry your fruit in the ſun, having a large aſh box with a lid to ſhut cloſe down, ſtrew a layer of

of millet-ſeed, and a layer of fruit, let not the fruit touch one another; lay on millet again very even an inch thick, and do ſo 'till the box is filled, then ſhut down the lid cloſe; as you take them out, lay them even again. You may keep them in this manner till new ones come again; put them in warm water to plump them, if wrinkled.

332. *To make a* RICE PUDDING.

Take half a pound of grinded rice, boil it in three pints of milk, when its as thick as haſty pudding, pour it into a bowl; put in half a pound of butter, ſtir it till it is melted, a little ſalt, half a pound of ſugar, ſcrape in the out rhind of two lemons; when its cold, beat and put in ſix eggs, mix it well up, and bake it with puff paſte round your diſh.

333. *To make a* CARROT PUDDING.

Take the crumbs of a penny loaf, and ſcald it with milk to be ſtiff; grate two middling carrots fine, a ſpoonful of orange flower water, half a pound of clarified butter, a little ſalt, and half a nutmeg, ſix eggs well beat, and ſugar to your palate; do puff paſte round, mix all well together, and bake it; *for ſauce*, uſe wine, butter, and ſugar.

334. *To make an* ORANGE PUDDING.

Take the peel of ſix oranges pared, that no whites do appear, boil them tender, ſhifting the water in the boiling, beat them in a mortar very fine, ſcald a quarter of a pound

of

of Naples biſcuits with cream, rub them thro' a cullender, half a pound of clarified butter, half a pound of loaf ſugar, and ſix eggs, beat all well together; ſheet your diſh with puff paſte, and pour it into your diſh, and bake it.

335. *To make a* CALF'S FOOT PUDDING.

Take two calf's feet, boil them tender; when cold, ſhred them fine, take a quarter of a pound of beef ſuet ſhred, the crumbs of a penny loaf, a quarter of a pound of ſugar, half a pound of currants, half a pound of raiſins ſtoned, add mace, cinnamon and ſalt, a little lemon peel ſhred, a ſpoonful of flour, a glaſs of brandy, four eggs, mix all well together; butter your cloth, and tie it cloſe; an hour will boil it; when you ſerve it, ſtick it with candied orange, and uſe wine, butter and ſugar, for ſauce.

336. *To make a* MARROW PUDDING.

Take the marrow of three bones, ſlice it in thin pieces; take a penny loaf, pare off the cruſts, and ſlice it thin, ſtone half a pound of raiſins of the ſun, a quarter of a pound of currants waſhed, lay paſte round the edge of your diſh, ſo lay a layer of marrow, of bread, and of fruit, 'till the diſh be full; then have ready a quart of cream boiled with a ſtick of cinnamon, five eggs beat and mix'd with it, a little nutmeg, and half a pound of ſugar; when you are going

ing to put it into the oven, pour in your cream and eggs, and bake it half an hour; when it is drawn, ſcrape on it ſugar, and ſerve it up.

337. *To make a* GOOSEBERRY PUDDING.

Take a quart of green gooſeberries, pick and ſcald them, bruiſe and rub them thro' a hair ſieve, take ſix ſpoonfuls of pulp, ſix eggs, half a pound of ſugar, half a pound of melted butter, a handful of bread-crumbs, mix all well together, and bake it with paſte round the diſh; when you ſerve it up, grate ſugar over it.

338. *To make a* RASPBERRY PUDDING.

Take four Naple biſcuits, ſcald them with a gill of cream, take a pint of raſpberries and bruiſe them thro' a hair ſieve, beat four eggs, ſweeten all to your taſte, mix them well together; ſheet your diſh with thin paſte, and bake it in a gentle oven.

339. *To make an* APPLE PUDDING.

Pare, core, and coddle ſix codlings, take the pulp, ſix eggs, half a pound of ſugar, a little lemon peel ſhred, a few bread crumbs, half a pound of butter, and mix altogether; lay puff paſte round the diſh, and bake it.

340. *To make a* MILLET PUDDING.

Take half a pound of millet ſeed, after its waſhed and picked clean, take two quarts of milk, ſome nutmeg grated, half a pound of ſugar, mix altogether, pour it into your

diſh, break in half a pound of butter, and bake it,

341. *A* HUNTING PUDDING.

Take a pound of fine flour, a pound of beef ſuet ſhred fine, three quarters of a pound of currants waſhed and picked, a quarter of a pound of raiſins ſtoned and ſhred, five eggs beat, a little lemon peel, half a nutmeg grated, a gill of cream, a little ſalt, a little ſugar, a glaſs of brandy, mix altogether, tie it up tight in a cloth, and boil it two hours; have wine, butter, and ſugar, for ſauce.

342. *To make an* APRICOT PUDDING.

Coddle ſix large apricots tender, bruiſe them ſmall, and when cold, add ſix yolks, and two whites of eggs, and a little cream, ſweeten it to your taſte; put puff paſte in your diſh, and bake it half an hour in a ſlow oven; ſerve it up with grated ſugar.

343. *To make a* RATIFIA PUDDING.

Boil four laurel leaves in a quart of cream, take them out, and grate in half a pound of Naple biſcuit, half a pound of butter, a little ſalt, nutmeg and ſack, take it off the fire, and cover it; when cold, put in two ounces of almonds blanched and beaten, four eggs, mix altogether, and bake it half an hour.

344. *To make a* POTATOE PUDDING.

Take two pounds of white potatoes, boil and peel them, beat them in a mortar, with half

half a pound of butter, a gill of cream, ſix eggs, half a pound of ſugar, a jack of ſack, a little ſalt and nutmeg, half a pound of currants waſhed and dried, mix altogether, and bake it half an hour in a quick oven.

345. *To make a* QUAKING PUDDING.

Beat eight eggs very well, take three ſpoonfuls of flour, and a little ſalt; boil three gills of cream with a ſtick of cinnamon, and when cold, mix with your eggs and flour; butter your cloth, and do not give it over much room; boil it half an hour, turning it in the water; ſerve it up with butter. You may ſtick it with almonds, if you pleaſe.

346. *To make a* LEMON PUDDING.

Grate the out ſide of two lemons, and four Naple biſcuits, take ſix eggs, a gill of cream, half a pound of ſugar, half a pound of butter melted, mix all well together, and pour it in; put a ſheet of paſte in your diſh, grate ſugar over, and bake it.

347. *To make an* ALMOND PUDDING.

Take a pound of Almonds, blanch'd and beat, a pound of butter, a pound of ſugar, and beat all well together; take twelve eggs, ſcrape in the rhind of two lemons, and the juice of half a one; ſheet your diſh with puff paſte, pour all in, and bake it.

348. *To make a* WINE PUDDING.

Heat a pint of ſherry, with cinnamon and lemon-peel; grate four ounces of biſcuits, ſix eggs beaten with a little orange flower water, and a little ſalt and ſugar, a little marrow and currants; bake it a quarter of an hour, and when you ſerve it up, ſtrew ſugar over it.

349. *To make a* QUINCE PUDDING.

Scald your quinces very tender, ſcrape off the pulp, put in powdered ſugar, ginger and cinnamon, a pint of cream, and four yolks of eggs; it muſt be thick of your quinces, butter your diſh, and bake it.

350. *To make a* PUDDING *of* PLUMB-CAKE.

Slice a pound of plumb cake into a quart of milk, boil and keep ſtirring it; when its cold, beat four eggs, and put to it a little ſalt, ſugar and ſome pieces of marrow, mix all well together, and bake it.

351. *A* BEGGAR'S PUDDING.

Take ſome ſtale bread, put over it ſome hot water 'till its well ſoaked; then preſs out the water, and maſh the bread, add ſome powdered ginger, and grated nutmeg, a little ſalt, ſack, ſugar and currants, mix theſe well together, and lay it into a pan well buttered on the ſides, flatting it well with a ſpoon; lay ſome butter on the top, bake it in a gentle oven, and ſerve it up hot, with grated ſugar over it. You may

turn it out of the pan when its cold, and it will eat like a cheeſe-cake.

352. *To make a* Rye Bread Pudding.

Take half a pound of ſour rye-bread grated, half a pound of beef ſuet ſhred fine, half a pound of currants clean waſhed, half a pound of ſugar, ſome nutmeg grated, mix all well together, with ſix eggs; boil it an hour, and ſerve it up with melted butter.

353. *To make a* Pippin Pudding.

Make a good puff paſte, rolled half an inch thick, pare your apples and core them, put them in the paſte and cloſe it up, tie it in a cloth and boil it; a middling ſized pudding will take an hour and a half in boiling; when its enough, turn it out on your diſh, cut a piece out of the top, and butter and ſugar it to your taſte; lay on the top again, and ſend it to the table hot.

354. *To make an* Herb Pudding.

Take a good quantity of parſley and ſpinage, a little thyme and marrygold flowers, put to them a gill of creed oat-meal, ſhred them very ſmall with a little beef ſuet, a few crumbs of bread, a gill of cream, four eggs, and a little ſalt, mix all very well together, dredge your cloth, and tie it cloſe; it will take a great deal of boiling.

355. *To make a* Custard Pudding.

Take a pint of cream, mix with it ſix eggs, two ſpoonfuls of flour, half a nutmeg grated.

ed, a little ſalt and ſugar to your taſte, butter a cloth, put it in when the pot boils, and boil it half an hour; *for ſauce*, uſe melted butter.

356. *To make an* OAT-MEAL PUDDING.

Take a pint of groats, a pound of ſuet ſhred fine, the like quantity of currants, half as many raiſins, mix all together, with a little ſalt, tie it in a cloth, allowing room for its ſwelling, and boil it three hours.

357. *To make* PUDDINGS *of different Colours.*

Scald your grated bread with a pint of cream, when cold beat ſix eggs, half a nutmeg, a little ſalt, a quarter of a pound of ſugar, divide it into ſix parts, colour one with cochineal, one with juice of ſpinage, one with ſyrrup of violets, one with ſaffron, one with currants, and the other plain; dip your cloths in water, butter and dredge them, put in your puddings, tie them cloſe, and boil them for half an hour; when enough, lay the plain one in the middle, and the others round; *for ſauce*, uſe butter, ſack and ſugar.

358. *To make a* STAKE PUDDING.

Take a quartern of flour, two pounds of beef ſuet ſhred fine, a little ſalt, mix them with water into a ſtiff pake, roll it of a moderate thickneſs; take mutton or beef ſtakes, ſeaſon them with pepper and ſalt, make it up as you do an apple pudding,

tied

tied up in a cloth; if it be a ſmall pudding, two hours will boil it.

359. *To make* PUDDINGS *in Skins.*

Take as many codlings as will do for your diſh, make a little hole at the ſmall end, and ſcoup out all the meat, tho' not over thin; prepare a pudding, either of rice or almonds, as in the former receipt; fill your apples with it, butter a deep diſh, put them in, and bake them; when enough, take them with care out of your diſh, put them on another, and dredge ſugar over them; *for ſauce*, uſe wine, butter and ſugar.

360. *To make* BLACK PUDDINGS *in Skins.*

Take two quarts of blood, ſtrain it thro' a ſieve, add to it a quartern of creed groats, the crumbs of a penny loaf, a pint of cream, and ſix eggs beaten; ſeaſon with pepper, ſalt, and grated nutmeg, ſome thyme and winter ſavoury rubbed fine, mix all well together; ſhred beef ſuet, ſome in ſquare, and ſome in fine pieces, which makes them lighter; take your ſkins, and tie them at one end before you begin, do not fill them over full; as they are boiling prick them with a pin to prevent their breaking, and when enough, ſmother them up in ſtraw; when you have filled part, put in more ſuet and ſeaſoning.

361. *To make* WHITE PUDDINGS *in Skins.*

Take a pound of marrow or beef ſuet ſhred fine, three quarters of a pound of grated

grated bread, boil a pint of cream, and pour upon them; then take a pound of Jordan almonds beaten fine with roſe-water, a little ſalt, half an ounce of mace and cinnamon beaten fine, eight eggs, a pound of ſugar, and a gill of ſack, mix altogether; fill your ſkins but half full, put in a little citron as you fill them, tie them up in links, and boil them a quarter of an hour. You may put currants in ſome, if you pleaſe.

362. *To make a* TANSEY.

Take the crumbs of a penny-loaf, and ſcald it with cream; then take a quarter of a pound of ſugar, ſix eggs, a little ſalt, a quarter of a pound of butter, mix all well together; green it with the juice of ſpinage and tanſey, butter a paper, lay it in a deep diſh, pour in your tanſey, and ſet it in the oven; when enough, turn it up on your diſh, take the paper off and cut an orange in quarters, and lay round; have wine, and ſugar in a boat.

363. *To make* PLUMB DUNPLINS.

Take a pound of flour, half a pound of beef ſuet ſhred fine, a quarter of a pound of butter, an egg, a little milk, a little ſalt, make it up into paſte, divide it in two, tie them up in a cloth, and they will take three hours boiling. You may put currants in one half, and leave the other plain.

364. *To make* DROP-DUMPLINS.

Take a gill of milk, two eggs, a little ſalt,

ſalt, and make it into a thick batter with flour; have ready a pan of boiling water, drop in your batter, four minutes will boil them, be ſure the water boils quick, drain them from the water, lay them on the diſh, and eat them with butter.

365. *To make* APPLE DUMPLINS.

Pare ſome large apples, cut them in quarters, take out the cores, take a piece of puff paſte, roll it big enough for one apple, and cloſe them up round like a ball; tie each dumplin ſingle in a cloth, and put them in boiling water three quarters of an hour; when they are enough, ſerve them with butter and ſugar.

366. *To make* PANCAKES *called a Quire of Paper.*

Take a pint of cream, a quarter of a pound of melted butter, three ſpoonfuls of flour, a ſpoonful of orange flower water, a little ſugar, and a nutmeg grated, mix all together with eight eggs, leaving out two of the whites; mix your flour at firſt with a little of it, to make it ſmooth; butter your pan for the firſt pancake, and let it run as thin as you can to be whole, when one ſide is coloured, its enough, take it carefully out of the pan, ſift on each ſome fine ſugar beaten, lay them as even on each other as you can; this quantity will make twenty.

367. *To make* CLARY PANCAKES.

Beat twelve eggs very well, with a little ſalt,

ſalt, put in five or ſix ſpoonfuls of flour, mix them well together till they are very ſmooth; then put in a pint of milk, melt three or four ounces of butter, pour it into the batter, ſtir it all the time you are pouring it in, and mix all well together; have ready as much young clary picked, waſhed, and ſhred as you think fit; put the bigneſs of a haſle nut of butter into your pan, and make it hot before you put in your batter to fry them.

368. *To make* CREAM PANCAKES.

Take a pint of cream, eight eggs, a nutmeg grated, a little ſack, and a little ſalt; melt a pound of butter, and before you fry them ſtir it in; make it as thick with flour as ordinary batter, and fry them with butter; in the firſt pancake only ſtrew ſugar, turn it on the back-ſide of a plate. Garniſh with orange.

370. *To make* PANCAKES *Royal.*

Take half a pint of cream, half a pint of ſack, the yolks of eighteen eggs, half a pound of fine ſugar, with beaten cinnamon, and nutmeg, mix all well together; then put in as much flour as will make it ſtiff enough to ſpread thin over your pan; let the pan be hot, and fry them in clarified butter; they will not be criſp, but are very good.

370. *To make* RICE PANCAKES.

Take a quart of cream, three ſpoonfuls of

of flour of rice, boil them thick, ſtir in half a pound of butter, and a grated nutmeg; then pour it out into a baſon, and when cold, put in three or four ſpoonfuls of flour, a little ſalt, ſome ſugar, nine eggs well beaten, mix all well together, and fry them in a little pan, with a ſmall piece of butter; ſerve up four or five in a diſh.

371. *To make* FRENCH MACKAROONS.

Take half a pound of flour, the yolks of two eggs, a little water, make them into a paſte; roll it out thin, and cut it long and ſmall as a worm; put them into a pan of boiling water; a quarter of an hour will boil them, drain them thro' a cullender, lay them on your diſh, and pour ſack and ſugar over them.

372. *To make* SOLOMONGUNDY.

Mince very fine ſome white of chicken, or veal, and the yolks of hard eggs all ſeparate, a little hang beef or tongue, and ſome pickled cucumber ſhred fine, ſome parſley and ſhallot ſhred; take a china diſh that you intend to lay it on, lay a deep plate on your diſh the wrong ſide upwards. You may lay it in what form you like, as a ſtar, a pyramid, or in ſquares; and you may lay round it capers, anchovy, lemon, and barberries.

373. *To make tranſparent* SOLOMONGUNDY.

Take ſix white herrings, lay them in water all night, boil them, and take the fiſh from the bone, leaving the head, tail, and

bone

bone whole, ſhred the meat with anchovies, an apple and ſhallots, lay it over the bones on both ſides, in the ſhape of a herring; then take the peel of a lemon, and cut it in long pieces to cover over the herrings. You may do ſome with beet root; lay them on the diſh you intend to ſerve them in; boil ſome iſinglaſs in a quart of the water the fiſh was boiled with, a bunch of ſweet herbs, whole pepper, mace, and a little vinegar, run it thro' a jelly bag, when cold pour it over your fiſh, and let it ſtand till jellied.

374. *To ſtew* PEARS.

Pare your pears and put them into a pewter flaggon, mix a quart of water with a gill of red wine ſweetened to your taſte, and a little cinnamon and cloves; put it to your pears, and lay your parings on the top, ſhut the lid cloſe, and let them ſtand in the oven all night. You may put in a little cochineal tied in a rag, to make them a better colour, if you pleaſe.

375. *To ſtew* RED CABBAGE.

Take your cabbage and cut in fine, leaving out the large veins, boil it till tender, and drain it; then put it into a ſauce-pan with a little melted butter, two ſpoonfuls of vinegar, a little pepper and ſalt, two ſpoonfuls of gravy, keep it ſtirring over your ſtove ſix minutes, then ſerve it up hot with fryed ſauceſages round it.

376. STEW-

376. Stewed Sellery.

Take your ſellery, waſh, and cut it an inch long, and boil it in ſalt and water till tender; then drain it, and put in a little gravy, melted butter, cream, pepper and ſalt, and ſerve it up hot.

377. Stewed Cucumbers.

Take half a dozen of cucumbers, pare and cut them in four, length ways, take out the ſeeds, and put them in water as you do them; have ready ſome boiling water and ſalt in a ſtew pan, and put them in; let them boil till tender, then drain them, and put them into a little gravy, with a lump of butter wrought in flour, a little mace, pepper and ſalt; and ſhake them well together over your ſtove. You may ſlice them, if you chuſe, and do them after the ſame manner.

378. *To ſtew* Mushrooms.

Take your muſhrooms, if they are buttons, rub them with a flannel, and put them in milk and water; if flaps, peel, gill, and waſh them, put them into your ſtew-pan, with a little veal gravy, a little mace and ſalt, thicken'd with a little cream, and the yolks of three eggs; keep it ſtirring all the time, leaſt it curdle; and ſerve them hot.

379. *To ſtew* Parsnips.

Boil them tender, ſcrape them clean, cut them in ſlices, and put them into a ſtew-pan with cream; ſhake the ſtew-pan often, and

when the cream boils, put in a piece of butter rolled in flour, and pour them upon your diſh hot.

380. *To ſtew* SPINAGE.

Take your ſpinage, pick and waſh it ſeveral times, put it into a ſauce-pan, with a little ſalt over it, and cover the ſauce-pan cloſe; do not put in any water, and ſtir it often; you muſt have it on a clear quick fire, and as ſoon as you find the ſpinage ſhrinks, and the liquor which comes out of it boils up, its enough; put it into a ſieve to drain, and preſs it; ſerve it up with melted butter in a boat.

381. *To ſtew* LETTICES.

Let your lettices lie half an hour in water, then take them out and drain them; put them into a pan of boiling water, with a little ſalt and butter; let them boil 'till they are almoſt tender, then take them up and drain them well; take ſome good gravy in your ſtew-pan, with an anchovy, pepper and ſalt, put in your lettices, let them ſtew till tender, and ſerve them up hot.

382. *To force a* CABBAGE.

Parboil a large white cabbage, then take it out to cool, and when cold, cut out the heart, and fill it with forc'd-meat made of ſweet-breads, marrow, bread-crumbs, pepper, ſalt, nutmeg, thyme, and parſley; work it up with egg, put it into your cabbage, and ſtove it well in gravy an hour, lay it whole

whole on your diſh; thicken your ſauce and pour it over it, and lay round it ſlices of broiled bacon.

383. *To ſtew* PEASE.

Take a ſtew-pan, and butter the inſide well, then put in a quart of peaſe, two goſs lettices cut ſmall, four onions, ſome pepper and ſalt to your taſte; cover the pan cloſe, and let them ſtew ten minutes; then put in gravy to moiſten the whole; let them ſtew gently a quarter of an hour, ſhaking the pan, put in half a pound of butter at different times, adding a little flour to thicken; when near enough, take out the onions, and ſerve it hot.

384. *To dry* ARTICHOKE BOTTOMS.

Take the largeſt artichokes you can get when they are at their full growth, boil them as you would do for eating, pull off the leaves, and take out the choke, cut off the ſtalk as cloſe as you can, lay them on an earthen diſh, and ſet them in a ſlow oven; when they are dry, put them in paper bags. They are proper for made diſhes.

385. *To dry* PEARS *or* PIPPINS.

Take and wipe them clean, run a bodkin in at the eye, and out at the ſtalk, put them in an earthen pot, with a quart of ſtrong new ale to half a peck; tie double paper over the pots, and bake them; when cold drain them, and lay them on ſieves with wide holes to dry in a ſlow oven.

386. *To boil all Sorts of* SPROUTS *and* CABBAGES.

All ſorts of ſprouts and cabbages muſt be boiled in a good deal of water, with ſalt and a little butter; let the water boil before you put in the greens; when the ſtalks are tender, they are enough, and take them off the fire before they loſe their colour, drain them, and ſerve them with butter in a boat.

387. *To boil* ASPARAGUS.

Scrape all the ſtalks very carefully, till they look white, cut them all even, and tie them in little bunches, put them upon a fiſh plate, in a pan of boiling water and ſalt, and let them boil gently till they are tender, then take them up; make a toaſt, lay it on the diſh, and pour a little butter over it; lay the aſparagus all round the diſh, with the heads in the middle, and ſerve it with butter in a boat.

388. *To boil* KIDNEY BEANS.

String and cut them ſmall and long, put them into cold water as you cut them, and when the water boils, put in ſome ſalt and the beans; they will be ſoon boiled, and take care they do not loſe their colour; lay them on a plate, and ſerve them with butter in a boat.

389. *To boil* ARTICHOKES.

Wring off the ſtalks and put them into cold water, with the tops downwards, that all the ſand may boil out; an hour and a

quar-

quarter will boil them; ſerve them up with butter in cups.

390. *To boil* BROCOLI.

Strip off all the little branches till you come to the top one, then take a knife and peel off all the hard outſide ſkin which is on the ſtalks and little branches, waſh them, tie them in little bunches, and boil them in ſalt and water, with a little butter, the bigneſs of a walnut; the water muſt boil before you put them in; they take very little boiling, and if they boil too quick, the heads will come off; when enough, drain them, and ſerve them with butter in a boat.

391. *To dreſs* SOUR TROUT.

Take four trout, put it in a pipkin with a lump of butter, cover it cloſe, ſet it in a pan of boiling water, and let it ſtand five hours; be ſure to keep the water boiling all the time; when enough, ſerve it with butter in a boat.

392. *To boil* CARROTS.

Waſh and boil them, and when enough, peel off the out-ſide, ſlice them into a plate, and ſerve them with butter in a boat; young ſpring carrots will take half an hour in boiling; if large ones they will take an hour.

393. *To boil* COLLIFLOWERS.

Take off the green part, and either cut them in quarters or boil them whole, lay them an hour in water, then boil them in milk and water ſkimming it well; when the

ſtalks are tender, take them carefully up to drain, and ſerve them up with butter in a boat.

394. *To make* PARSNIP FRITTERS.

Boil your parſnips very tender, ſlice and beat them in a marble mortar, with a little fine flour, two eggs, a ſpoonful of cream, ſome ſalt, ſugar, nutmeg, and two ſpoonfuls of ſack, mix'd all well together, till ſtiff. You muſt have your pan hot, and drop them in ſo as not to touch one another; fry them a light brown on both ſides, lay them on your diſh, and ſtrew ſugar over them; *for ſauce*, uſe ſack and ſugar.

365. *To make* APPLE FRITTERS.

Take large apples, pare, core, and cut them in round ſlices; mix a batter of milk, eggs, flour, nutmeg, ſugar, and a little ſalt and make it ſo ſtiff as to ſtick upon the apple, put the pan over the fire with butter, dip your apples into the batter one by one, lay them into your pan, and fry them a light brown on both ſides, ſpreading them on a piece of paper before the fire, 'till they are all fryed; lay them on your diſh, and ſtrew ſugar over them; *for ſauce*, uſe wine and ſugar in a boat.

396. *To make* DROP FRITTERS.

Take a quart of milk, ſix eggs, ſome ſalt, and nutmeg, four ſpoonfuls of ale yeaſt, and as much flour as will make a ſtiff batter; then

then take ſix apples pared and ſliced thin, a pound of currants waſhed, dried, and picked, half a pound of ſugar, a glaſs of brandy, mix all well together, and ſet them before the fire two or three hours to riſe; then have ready a braſs pan with clarified butter, drop them in with a ſpoon, and turn them while they are enough; then take them out, lay them on your diſh, and ſtrew ſugar over them; *for ſauce*, uſe wine, butter and ſugar.

397. *To make* OAT-MEAL FRITTERS.

Boil a quart of milk, put to it a pint of oat meal flour, and let it ſteep ten or twelve hours; then beat ſix eggs, and add a little more milk if there be occaſion, to make it of a right ſtiffneſs; put ſome lard in a ſtew-pan, with a ſpoonful of batter into it for a fritter; ſtrew ſome ſugar over them, and have ſack and butter for ſauce.

398. *To make* FRITTERS ROYAL.

Make a poſſet with a pint of ſack, and a quart of milk; take the curd from the poſſet, put it into a baſon, with half a dozen eggs, ſeaſon it with a little nutmeg, and beat it very well together, adding flour to make the batter a proper thickneſs; put in ſome fine ſugar, and fry it in clarified beef ſuet, made hot in the pan before you put the batter in, and ſerve them up with wine, butter and ſugar.

399. *To make* SKIRRET FRITTERS.

Take a pint of the pulp of ſkirrets, a ſpoonful of flour, the yolks of eggs, ſome ſugar and ſpice, make it of a proper thickneſs, and fry them with clarified beef ſuet.

400. *To make a* BACON FRAZE.

Beat eight eggs together with a little cream and flour, like other batter; then fry very thin ſlices of bacon, and pour ſome batter over them, and when both ſides are fryed, ſerve them up.

401. *To make* OYSTER *or* COCKLE FRAZE.

Take cockles or oyſters, pick them out of their ſhells, waſh them, and break a dozen eggs to a little grated nutmeg, and put to them; beat all well together with a handful of grated bread, and a gill of cream; then put butter into your frying pan, and let it be hot, put in the frazes, ſupply it with butter in the ſides of the pan; let the thin run in the middle, 'till it moves round; when it is fried on one ſide, butter your plate, turn it, put it in again, and fry the other ſide brown; then take it out and diſh it, ſqueeze on the juice of a lemon, and ſerve it up.

402. *To make* GOOFER WAFERS.

Take a pound of flour, ſix eggs, beat them very well, put to them about a gill of milk, mix'd very well with the flour; put in half a pound of clarified butter, half a pound of powdered ſugar, grate in half a nut-

nutmeg, and a little ſalt; you may add to it two or three ſpoonfuls of cream; then take your goofer irons and put them into the fire to heat, and when they are hot, rub them over with butter in a cloth, put the batter into one ſide of your goofer irons, and put them into the fire; keep turning the irons, for if they are over hot they will ſoon burn; make the wafers a day or two before you uſe them, only ſet them down before the fire to be hot, before you uſe them to eat; when you ſerve them up ſtrew ſugar over them; *and for ſauce*, uſe wine, butter, and ſugar in a boat.

403. *To make* WAFERS.

Take a gill of good cream, a ſpoonful of orange flower water, ſome double refined ſugar grated to make it pretty ſweet, and flour to make it into a pretty thick batter; let it ſtand by the fire two hours, ſtirring it ſome times; then butter your irons the firſt time.

404. *To make* DUTCH WAFERS.

Take four eggs, and beat them very well; then take a good ſpoonful of fine ſugar, a nutmeg grated, a pint of cream, a pound of flour, a pound of melted butter, two ſpoonfuls of roſe-water, two ſpoonfuls of yeaſt, mix all well together, and bake them in your wafer tongs on the fire; *for ſauce*, uſe ſack, butter and ſugar.

405. *To pickle* WALNUTS.

Take your walnuts when they are ſo tender that a pin will paſs thro' them, and prick them all over, put them in water for four days, ſhifting them twice a day; make a ſtrong ſalt and water, put them in a pan, and ſet it over the fire, cover them with hay till they turn black, but not to be ſoft, and take them into a ſieve to drain; make a pickle of good alegar boiled and ſkimmed, put in muſtard-ſeed, horſe-raddiſh, ginger, whole pepper, and ſhallots, let it have a boil, and pour it on hot.

406. *To pickle* WALNUTS *Green.*

Take them when tender, pare them thin, and put them into a pan with ſalt and water, and a little allum; cover them with vine leaves, and hang them over a ſlow fire 'till they be green, but do not let them boil; put them into a ſieve to drain; then take alegar, a few bay leaves, horſe raddiſh, long pepper, muſtard and ſhallots, boil them and pour them upon your walnuts, and when cold tie a bladder over them, for air ſpoils all ſorts of pickles.

407. *To pickle* MUSHROOMS.

Take button muſhrooms, rub them with a piece of flannel, and put them into milk and water; ſet on your ſtew-pan with an equal quantity of milk and water, and when it boils put in your muſhrooms, and let them boil quick for half a quarter of an hour; pour them into a ſieve to drain 'till they are cold;

make

make your pickle of the beſt white wine vinegar, with mace, whole white pepper, nutmeg ſliced, boil it, and when cold, put it to your muſhrooms, to cover them, put ſome ſweet oil on the top, and tie a bladder over them.

408. *To pickle* CODLINS.

Gather green codlins, put them into a pan of water, 'till you can peel off the ſkins; then put vine leaves over them, and hang them over a ſlow fire 'till they are green; make your pickle of vinegar, a ſpoonful of ſalt to each quart, four ſhallots, a quarter of an ounce of ginger ſliced, and a quarter of an ounce of pepper and mace; boil it in a braſs pan for eight minutes, drain your codlins, and put them into a ſtone or glaſs jar, pour your pickle on hot, and lay a cloth over them 'till cold, then tie them up cloſe.

409. *To pickle* CODLINS *like* MANGO.

Prepare a brine of ſalt and water, ſtrong enough to bear an egg, put into it a dozen of the largeſt full grown, tho' not ripe, codlins you can get, let them lay in this brine nine or ten days, ſhifting them every other day, dry them with a cloth, and carefully ſcoup out the cores; the ſtalks muſt be taked out ſo as to fit again, the eye muſt be left in, and the inſide muſt be filled with ſliced ginger, a clove of garlick, mace, horſe raddiſh, and muſtard-ſeed, put in the ſtalk, and tie it up tight; make your pickle

of

of white wine vinegar, and pour it boiling hot on them every other day for a week.

410. *To pickle* WALNUTS *White.*

Take the largeſt full grown walnuts you can get, prick them thro' with a pin, pare off all the green, and put them in ſalt and water as you pare them; then boil them in ſalt and water for eight minutes, and drain them; put them into a pot with as much diſtilled vinegar as will cover them, and let them lay two days; take as much more vinegar, ſome blades of mace, and a little white pepper and ſalt, boil and ſkim it, and when cold, take your walnuts out of the other pickle and put them into this; put them in bottles, pour on oil, and tie a leather over them.

411. *To pickle* SAMPHIRE.

Take ſamphire that is green, pick it, and lay it in ſalt and water for two days, put it into a pan with as much white wine vinegar as will cover it, ſet it over a ſlow fire 'till it's green and criſp; then put it into your pot, pour on your pickle, and tie it up cloſe for uſe.

412. *To pickle* HOPBUDS.

Give them a boil or two in ſalt and water, and when cold put them in white wine vinegar, and tie them cloſe.

413. *To pickle* COLLIFLOWERS.

Cut the whiteſt and cloſeſt colliflowers, in pieces half the length of your finger, from the

the ſtalks, boil them a little in milk and water, tho' not 'till they are tender; take them out and cool them; for pickle, uſe white wine vinegar, mace, and whole white pepper; give it a boil, and when cold, put in your colliflowers, and tie them up cloſe.

414. *To pickle* COLLIFLOWERS *Red.*

Break the colliflowers in pieces the bigneſs of a muſhroom, leave on a ſhort ſtalk with the head; take a pint of white wine vinegar, two pennyworth of cochineal beaten fine, and tied in a muſlin rag, a little pepper, ſalt and cloves, boil them in your vinegar, preſſing the cochineal with a ſpoon againſt the ſide of your pan as it boils, and pour it hot over them; let it ſtand cloſe covered two days, then you may ſcald it again 'till it be red, and tie it cloſe down with leather. If you chuſe to have them yellow, you muſt uſe ſaffron inſtead of cochineal.

415. *To pickle* KIDNEY BEANS.

Take them when they are young, and ſcald them in ſtrong ſalt and water twice a day till they are green; then make a pickle of alegar, drain your beans out, and waſh them in a little of it, put them into your pots and pour the reſt over them, and when cold, tie them cloſe up.

416. *To pickle* BARBERRIES.

Get barberries when ripe, and put them into a pot; boil ſalt and water and when

cold, pour it on them, and cover them up close.

417. *To pickle* BEET ROOT.

Take fresh beet, but cut not the ends off, if you do it loses it's colour, boil it in water, salt and vinegar 'till tender; boil some alegar with whole pepper, and when cold slice your beet into it. You may do carrots the same way.

418. *To pickle* MELLONS.

Take young green mellons, cut a piece out of their sides the length of your mellons, take out their seeds, drain and rub the insides with salt; then put into them mustard-seed bruised, shallots and ginger sliced, whole pepper, and horse-raddish; put your pieces in again, tie them fast down, put them in strong salt and water, and hang them over the fire covered close up 'till they are green; make a pickle of white wine vinegar and spices, and take the mellons out of the salt and water, and put them into it when hot, and tie them close down. You may do large cucumbers the same way.

419. *To pickle* GERKINS.

Take your gerkins and rub them with a cloth; make a strong brine of salt and water, put them into a stone jar and pour it upon them boiling hot twice a day for three days, setting them near the fire all the time, then take them out to drain, and make a pickle of vinegar, whole pepper, ginger and dill

dill ſeed; put them into a jar, and pour the pickle on hot, cover the jar up cloſe, and when cold, put on a bladder.

420. *To pickle* ONIONS.

Peel onions of a ſmall ſize, put them in water, and juſt give them a boil, but not to make them tender, and put them into a ſieve to drain; make your pickle of vinegar, a nutmeg ſliced, a little mace, ſalt and ginger, boil it, and when cold put in your onions, and tie a wet bladder over them.

421. *To pickle* SPANISH ONIONS.

Peel them, cut ſmall round pieces out of the bottoms, and ſcoup out the inſides, but not too thin, put them in ſalt and water three days, changing it twice a day, then drain them, and ſtuff them with muſtard-flour, ſliced ginger, mace and ſhallot cut ſmall, and ſcraped horſe raddiſh, put in the pieces, and tie them faſt; make a ſtrong pickle of white wine vinegar, mace, ginger, nutmeg, ſliced horſe raddiſh, and a good deal of ſalt; put in the mango, let them boil up three times, but take care they do not boil too much for they will loſe their firmneſs; then put them with the pickle into a jar, and cover them down cloſe; the morning after boil your pickle up again, and pour it over them.

422. *To pickle* WHITE CABBAGE.

You may cut it in quarters, or ſhave it in long ſlices, ſcald it ſix minutes in ſalt and

water, and take it out to drain; boil ſome vinegar, whole pepper, ginger and mace, put your cabbage into a jar, and pour the pickle on hot, and tie it cloſe down.

423. *To pickle* RED CABBAGE.

Cut off the out leaves and ſtalks, ſhave your cabbage in thin long ſlices, leaving out the white part as much as you can, put it on a diſh and ſtrew ſalt over it, and let it lay for ſix hours; make your pickle of vinegar, whole pepper, ginger ſliced, and nutmeg, boil it, drain your cabbage. and put it into a jar, and when your pickle is cold, pour it upon it.

424. *To pickle* SELLERY.

Cut ſellery in pieces two inches in length, with the young tops, boil it in ſalt and water, and ſet it to cool in a ſieve; boil vinegar, pepper, ginger, and mace, and when cold pour it upon the ſellery.

425. *To pickle* FENNEL.

Pick your fennel, tie it in bunches, and juſt let it boil in ſalt and water, take it out to drain, put it into a jar, and pour vinegar upon it, with a little mace and nutmeg, and tie leather over it. You may do parſley the ſame way.

426. *To pickle* RADDISH BUDS.

Gather the youngeſt buds, and put them in ſalt and water a day; then make a pickle of vinegar, cloves, mace, and whole pep-

per boil'd, drain the buds, and pour the liquor on boiling hot, tie your pot close up.

427. *To make* INDIAN PICKLE.

Take a pound of ginger, let it lay in salt and water a night, and cut it in thin slices, then put it in a bowl with dry salt, and let it stand till the rest of the ingredients are ready; take a pound of garlick peel'd, and cut in pieces, salt it, and let it stand three days, then wash and dry it in the sun on a sieve; take cabbages and cut them in quarters, and salt them for three days; then squeeze out all the water, and set them two days in the sun, so do sellery and colliflowers, cut the sellery as far as the white is good, but not thro' the stalks; raddishes may be done the same way, only scrape them and leave on the young tops; French beans and asparagus lay only two days, then boil them up in salt and water, and do them as the others, take some long pepper and salt, dry it in the sun, a quarter of a pound of mustard seed, and an ounce of turmerick bruised fine, put all the above ingredients into a stone jar, with a quart of the strongest, and three quatts of small vinegar, fill your jar three quarters full, and look at it in a fortnight, and if occasion, fill it up again. You may do cucumbers, melons, plumbs, apples, carrots, or any thing of this sort; you need never empty the jar, but as things come in season put them in,

being all firſt dried in the ſun; keep it filled up with vinegar or freſh pickle.

428. *To pickle* TARAGON.

Srip the taragon from the ſtalks, put it into a pot with white wine and vinegar in equal quantities, ſtop it cloſe up, and keep it for uſe.

429. *Rules to be obſerved in* PICKLING.

Always uſe ſtone jars for all ſorts of pickles that require hot pickle to them; the firſt charge is the leaſt, for theſe not only laſt longer, but keep the pickle better, as vinegar and ſalt will penetrate through all earthen veſſels, ſtone and glaſs being the only things to keep pickles in. Be ſure never to put your hands into the jars to take out the pickles, which ſoon ſpoils them; have a wooden ſpoon, full of holes, to take them out with; let your braſs pans for green pickles be bright and clean, and your pans for white pickles well tinned and clean; otherwiſe your pickles will have no colour; always uſe the ſtrongeſt white wine vinegar; be very exact in watching when your pickles begin to boil and change colour, ſo that you may take them off the fire immediately, otherwiſe they will loſe their colour and grow ſoft in keeping; cover your pickling jars with a wet bladder and leather.

430. *To make* GOOSEBERRY VINEGAR.

Take gooſeberries when near ripe, and bruiſe them; to every quart of gooſeberries put

put three quarts of water, firſt boiled, and let it ſtand till cold, then put in the berries, and let it ſtand two days; then ſtrain it thro' a bag, and put a pound of brown ſugar to every gallon of liquor, ſtir it well, put it into a barrel, and cover it up. You may either ſet it by the fire, or in the ſun; the warmer it is kept, the ſooner it will be fit for uſe.

432. *To make* ELDER VINEGAR.

Take the beſt white wine vinegar, put to it as many ripe elder berries as you ſhall think fit, in a wide mouthed glaſs, ſtop it cloſe, and ſet it in the ſun a week; then pour it out gently into another glaſs, and keep it for your uſe.

432. *To make* RAISIN VINEGAR.

Take what quantity of water you pleaſe, put it into a veſſel, and to every gallon of water put two pounds of Malaga raiſins, cover your veſſel up, and ſet it in the ſun till it is fit for uſe.

433. *To make* SUGAR VINEGAR.

To every gallon of water, put a pound of coarſe ſugar, let it boil, and ſkim it as long as any ſkim riſes; then pour it into your tub when it is near cold; take a toaſt of brown bread, rub it over with yeaſt, put in your toaſt, and let it work twenty four hours; then put it into your veſſel, cover it up, and ſet it in the ſun; if it ſtands warm, it will be fit for uſe in three months.

434. *To*

434. *To make* WALNUT CATCHUP.

Take them when they are fit for pickling, and beat them in a mortar, ſtrain the juice thro' a flannel bag, and put to each quart of juice, a gill of white wine, a gill of vinegar, a dozen ſhallots ſliced, a quarter of an ounce of mace, two nutmegs ſliced, an ounce of black pepper, twenty four cloves, and the peels of two ſeville oranges or lemons pared ſo thin that no white do appear; boil it very well over a gentle fire, and ſkim it well as it boils; let it ſtand a week or ten days covered very cloſe, then pour it thro' your bag, and bottle it.

435. *To make* MUSHROOM CATCHUP.

Take a ſtew-pan, put in ſome large flapped muſhrooms, and the ends of thoſe you wipe for pickling, put it on a ſlow fire with a handful of ſalt, but no water, when they are boiled down, preſs the liquor from them, thro' a ſieve; to every quart put in two ſhallots, a quarter of an ounce of mace, half an ounce of black pepper, ſix cloves, four raſes of ginger, boil and ſkim it very well before you put you ſpices in, and after they are in, the longer its boiled the better it will keep; pour it into a pot, cover it, and when cold, bottle it.

436. *To make* MUSHROOM POWDER.

Cut off the ſtalks of large muſhrooms, having waſhed them clean from grit, but do not peel or gill them, put them in a kettle over

over the fire, without water, with a good quantity of ſpice, two ſhallots peeled, ſtrew them with ſalt, and a lump of butter, let them ſtew till all the liquor is dried up, then take them out and dry them, till they will beat to powder; put into a pot, and tie a cover over it; ſo keep it for your uſe.

437. *To make a rich* CATCHUP.

Take a gallon of ſtrong ſtale ale, a pound of anchovies waſhed, half an ounce of mace, half an ounce of cloves, half an ounce of pepper, four raſes of ginger, a pound of ſhallots, a quart of large muſhrooms well rubbed and picked, boil all over a ſlow fire, till half waſted, ſtrain it thro' a flannel, and let it ſtand till cold; then bottle and cork it very cloſe. This is thought to be as good as ſoyle.

438. *To make* CREAM CHEESE.

Take three quarts of new milk, a quart of cream, a ſpoonful of earning, and a little ſalt, let it ſtand 'till it curdle, then put it into the vat, and three pounds weight upon it; about two hours after, you may lay a ſix pound weight upon it; turn it often into dry cloths till night, then take of the weight and cloth, and let it lay in the vat 'till morning; when it's dry lay it in nettles, turning it 'till fit for uſe.

439. *To make a* SLIPCOAT CHEESE.

Take five quarts of new milk, and a quart of cream, make it new milk warm and put

in

in your earning; take your curd and drain it, break it as little as you can, and lay it in a cloth in your cheeſe vat, cover it, and lay two pounds weight upon it; when it will hold together, turn it out of the vat, and keep turning it 'till it hath done wetting, then lay it upon graſs 'till it is ripe.

440. *To make* SAGE CHEESE.

Bruiſe the tops of young red ſage and ſpinage in a mortar, put into new milk to make it green and taſte of the ſage, put in your earning, and let it ſtand 'till it breaks; take the curd and put into your cheeſe vat, with a little ſalt, preſs it down eight hours; then turn it twice a day for a week, and it will be fit for uſe.

441. *To make* RAMAKINS.

Take a quarter of a pound of Cheſhire cheeſe, two ounces of butter, and two eggs, beat them fine in a mortar, and make them up into cakes; lay them in a diſh not to touch one another, ſet them on a chafindiſh of coals, and hold a ſalamander over them 'till they be brown, ſo ſerve them up hot.

442. *To make a* SCOTS RABBET.

Toaſt a piece of bread on both ſides and butter it, cut a piece of cheeſe the bigneſs of your bread, toaſt it on both ſides, and lay it on the bread, and ſerve it up quick.

443. *To make a* PORTUGAL RABBET.

Toaſt a ſlice of bread on both ſide, lay it on a plate before the fire, and pour on it a glaſs

a glaſs of red wine, let it be ſoaked up; then cut ſome cheeſe very thin, and lay it thick over the bread, put it into a tin oven before the fire to brown, and ſerve it up hot with wine and ſugar.

444. *To make an* ITALIAN RABBET.

Toaſt a ſlice of bread, and butter it, cut a ſlice of cheeſe, lay it upon your bread, and toaſt it with a hot iron, put ſome muſtard and pepper upon it, and ſome anchovies in pieces laid thick over them, ſo ſerve it up.

445. *To make* ALMOND CHEESE CAKES.

Take half a pound of blanched almonds, half a pound of butter, half a pound of loaf ſugar, beat them fine in a mortar, beat ſix eggs, and mix all together ſcrape in the out rhind of orange or lemon, ſheet your tins with puff paſte, fill your tins half full, and bake them in a quick oven, but not to be brown.

446. *To make* RICE CHEESE CAKES.

Take a quart of cream, a quarter of a pound of ground rice, a ſtick of cinnamon, ſet it over the fire, and keep ſtirring it 'till it be as thick as curd; then pour it into a bowl, and ſtir in a quarter of a pound of butter, and half a pound of ſugar; and when cold put in four eggs beat, a little ſalt, and the rhind of a lemon ſcraped; ſheet your tins with puff paſte, half fill and bake them.

447. *To make* CURD CHEESE CAKES.

Take three quarts of new milk, and put to it as much earning as will break it; then drain the curd, and put it in a mortar, with half a pound of butter, a nutmeg grated, and half a pound of ſugar, beat them all together with ſix eggs, a pound of currants, waſhed, dried and picked, a little ſalt, and a glaſs of brandy; ſheet your tins with puff-paſte, and bake them.

448. *To make* ORANGE CHEESE CAKES.

Boil the peels of three ſevile oranges 'till they are tender, changing the water to take off the bitterneſs, pound them in a mortar with ſix ounces of loaf ſugar, half a pound of butter, four eggs, a ſpoonful of orange flower-water, mix all well together, ſheet your tins with puff-paſte, half fill them, and bake them in a quick oven. You may make lemon cheeſe-cakes the ſame way.

449. *To make an* ALMOND CUSTARD.

Take a pint of cream, and boil in it a ſtick of cinnamon; beat the yolks of ſix eggs, with a ſpoonful of water, and pour your cream to them ſtirring them all the time; put all into a pan and ſet it over the fire, ſtirring it 'till it be thick, and pour it into a baſon; blanch and beat a quarter of a pound of almonds ſweetened to your taſte, mix all together, and when cold, put in a ſpoonful of brandy. You may ſerve it in glaſſes or in egg ſhells; your ſhells muſt be

be done thus—break a hole at the thick end of your eggs, pour the egg out, and wash them, dip the outsides in gum water, do them over with prunella cumfits, set them to dry, fill them with custard, and set them in pounded sugar.

450. *To make a* TRIFLE.

Lay mackroons over the bottom of your dish, and pour upon them a glass of sack; then have ready a custard, made pretty stiff, which lay over them. Make a froth of cream, sugar, wine, and juice of lemon, cover your custard over with it, and stick citron in it.

451. *To make* CREAM CURDS.

Take a quart of cream, strain and beat six eggs into it, and mix them well together; set on a pan with three quarts of spring water, when it boils, put in a spoonful of vinegar, and pour in your cream and eggs; as they rise pour in a little cold water, and when they are all risen up, take your pan off the fire, pour them upon a cloth laid in a cullinder, and take them up with a slice to drain.

452. *To make* SAGOE CREAM.

Boil some sifted sagoe in milk three hours, stirring it all the time, put in some cinnamon, and when cold, put in sugar, rose-water, and a glass of sack, so serve it up.

453. *To make a* PLUMB CAKE.

Take four pounds of flour well dried, a

 pound,

pound of ſugar beaten and ſearſed, two pounds of butter rubbed fine in your flour, a pint of cream, a pint of yeaſt, a jack of ſack, make them as warm as milk from the cow, beat your yeaſt well before you put it in, mix all well together, then put in fifteen eggs, ſtrain them thro' a hair ſieve; beat your cake very well with the liquids near an hour; have ready ſix pounds of currants well waſhed, picked and dried, mix them in hot, with half an ounce of mace, a little ſalt, half a pound of candied orange, lemon and citron cut in pretty large pieces, put it in the hoop, and two hours will bake it.

454. *To make a good* SEED CAKE.

Take five pounds of flour well dried, four pounds of double refined ſugar, beat and ſifted, mix them together; then waſh four pounds of butter with roſe-water, work it with your hand till its like cream; beat and put in twenty eggs, a glaſs of ſack, ſtirring it with your hand till you put it into the oven, adding before you put it into the hoop, a pound of carraway ſeeds, half a pound of candied orange and citron, and a little ſalt, and bake it two hours in a quick oven.

455. *To make a light* SEED-CAKE.

Take two pounds of flour, three eggs, a gill of cream, two ſpoonfuls of yeaſt, half a pound of butter, half a pound of ſugar, four ounces of carraway ſeeds, a little ſalt, work all warm together with your hand, butter your tin and bake it.

456. *To make a* POUND CAKE.

Take a pound of butter work'd with your hand, eight eggs beat, work them together 'till they are like cream, put in a pound of ſugar ſifted, a pound of flour, a quarter of an ounce of mace ſhred, a little ſalt, a pound of currants, waſhed, picked and dried, beat it 'till it's white before you put in the currants, and bake it in a quick oven. You may add to it almonds, and ſuckit if you pleaſe.

457. *To make* ICEING *for* CAKES.

Take ſix whites of eggs beat to a froth, two pounds of double refined ſugar ſearſed, beat it with your eggs 'till they be as white as ſnow; you may put in a ſpoonful of roſe-water; when your cake comes warm from the oven, rub it well over with a cloth, ice it, and ſet it to dry.

458. *To make* QUEENCAKES.

Take a pound of butter, and work it with your hand till it be as thick as cream; put in eight eggs, a pound of ſugar beat and ſifted, beat it very well with a thible; put in a pound of flour, a quarter of an ounce of mace ſhred fine, and a little ſalt, beat 'till it's white; have ready half a pound of currants waſhed, picked and dried, butter your tins, and fill them with one half of it; mix your currants in the other half, fill your tins with it, and bake them in a quick oven.

459. *To make* LITTLE PLUMB-CAKES.

Take four pounds of flour, a pound of

butter melted in a quart of cream, a pint of yeaſt, eight eggs, half a jack of ſack, a nutmeg grated, a little ſalt, half a pound of ſugar, two pounds of currants cleaned and dried, mix all together, and ſet it before the fire to riſe; butter your tins, and bake them.

460. *To make a* GINGER CAKE.

Take ſix eggs, a pound and a half of ſugar, a pound of butter, two pounds of treacle, a jack of brandy, a quarter of a pound of candied lemon, a pennyworth of ginger, and a few corriander ſeeds, beat all well together for an hour; then put in as much flour as will make it ſtiff enough to beat; cover it with flour, and let it ſtand all night; next day work it together, butter your tin, and ſend it to the oven.

461. *To make* RED GINGERBREAD.

Take ſix penny white loaves grated, ſet them before the fire to dry, and beat and ſift them; take three pints of ale, three pounds of brown ſugar, a quarter of a pound of beaten ginger ſifted, a ſmall handful of anniſeeds, half an ounce of cloves, a little mace, a nutmeg, an ounce of cinnamon, two pennyworth of red ſaunders, and half a pound of beaten almonds; ſet on your ale and ſugar in a pretty large pan, and when it riſes, ſtir it, put in your bread and ſpice, and let it boil to a paſte; take it off the fire, and put in your almonds and a little brandy, then take it

up

up and work it in; you muſt put a little of your cinnamon with your other ſpices, and keep the reſt to work it up when you print it.

462. *To make* WHITE GINGERBREAD.

Take half a pound of Jordan almonds blanched in cold water, beat them in a marble mortar very fine, with a little roſe-water; take the white of an egg beat to a froth, as much double-refined ſugar ſifted as will make it a ſtiff-paſte, ſix pennyworth of oil of cinnamon dropped on a lump of ſugar, beat them alſo to a good ſtiff paſte. Print it, work it very thin, and keep it dry.

463. *To make* GINGERBREAD.

Take a pound of treacle, half a pound of butter, half a pound of ſugar, two pennyworth of cloves, an end of a candied orange cut into ſlices, and as much flour as will make it into paſte, make it in rolls, and bake it on wafers.

464. *To make* YARM CAKES.

Take a pound and a half of butter, ſlice it thin, and ſet it in a ſtone bowl near the fire, 'till it is ſo ſoft that you may beat it with your hand as thick as melted butter; then work to it as much fine dried flour as will make it into a light paſte, put in two nutmegs grated, ſome lemon-peel or citron ſhred ſmall, half a pound of ſugar beat fine, a pound of currants, waſhed, picked and dried, and two ſpoonfuls of yeaſt, mix them all toge-

ther, lie them upon paper, and grate fine ſugar upon them; ſet them in the oven, and a little time will bake them; take care you do not break them in taking them off the papers, as they are very ſhort. Keep them very dry. This quantity will make forty cakes.

465. *To make* CRACKNELS.

Take half a pound of flour, half a pound of ſugar, two ounces of butter, two eggs, and a few carraway ſeeds, beat and ſift the ſugar, then put it to the flour, work it to a paſte, and roll them as thin as you can; you may cut them out with tins, lay them on papers, and bake them in a ſlow oven.

466. *To make* SHREWSBERRY CAKES.

Take two pounds of flour, and rub a pound and a quarter of butter well into it; put in a pound and a quarter of fine ſugar beaten and ſifted, a nutmeg grated, and three eggs beat with a little roſe water, ſo knead your paſte with it, and let it lie an hour; then make it up into cakes, prick them, and bake them on tins wetted with a feather dipped in roſe water; grate ſugar over them, and bake them in a ſlow oven.

467. *To make* WIGS.

Take a pound of flour, half a pound of butter melted in a gill of cream, two eggs, a ſpoonful of yeaſt, a few carraway ſeeds, a little ſalt, work them to a paſte, and ſet them an hour to riſe; then take half a pound

pound of ſugar, make them up into wigs with it, and bake them on tins.

468. *To make* SUGAR CAKES.

Take a pound of ſugar, beaten fine and ſifted, mix with it three quarts of flour, and break in a pound and a quarter of butter; then beat the yolks of four eggs with two ſpoonfuls of roſe-water, and a gill of cream; ſtrain it thro' a ſieve and knead all into a paſte, cut your cakes out with a tin, and bake them upon paper in a gentle oven.

469. *To make* BUNS.

Take two pounds of flour, a pint of ale yeaſt, three eggs, a little ſack, nutmeg and ſalt, ſtrain your liquids thro' a ſieve into a little warm milk, and make it into a paſte; ſet it before the fire to riſe, then knead in a pound of butter, and a pound of carraway comfits, bake them on paper, in a quick oven in what ſhape you pleaſe.

470. *To make* POOR KNIGHTS *of* WINDSOR.

Take a French roll, cut it into ſlices, and ſoak it in ſack; then dip them in the yolks of eggs, and fry them; ſerve them up with butter, ſack and ſugar.

471. *To make a* BISCUIT CAKE.

Take nine eggs, a ſpoonful of roſe-water, and a pound of loaf ſugar beaten and ſifted, beat them together half an hour; then put in a pound of flour, an ounce of carraway ſeeds, beat them well, butter your tin, and bake it in a quick oven.

472. *To make a* COMMON CAKE.

Take a pound of flour, half a pound of butter, half a pound of ſugar, four eggs, a little milk, an ounce of carraway-ſeeds, beat it very well, and bake it in a quick oven.

473. *To make* CAKES *to keep all the Year.*

Take a pound and four ounces of flour well dried, a pound of butter unſalted, a pound of beaten ſugar, a glaſs of ſack, the rhind of an orange boiled tender; beat ſome ſugar, a nutmeg grated, and four eggs, beat them all well together before you put in your flour, and make it into little cakes; wet the tops with ſack and ſtrew on fine ſugar; bake them on papers buttered and dredged with flour. You may add a pound of currants waſhed, dried, picked and warmed.

474. *To make* MACKROONS.

Take a pound of almonds, blanch and put them in water, drain, wipe, and put them in a mortar, and beat them, (but not too fine,) with the white of an egg, or a little orange flower water, add to them a pound of ſugar beaten and ſifted, five eggs, a handful of flour, mix all together, lay them on wafers, and bake them in a gentle oven.

475. *To make* FRENCH BREAD.

Take half a peck of flour, ſix eggs well beaten, a pint of light yeaſt, and as much cream and milk as will make it into paſte, adding

adding a little ſalt; have the oven ready, and let it lay but a little before you make it into rolls, and bake it.

476. *To make* CRIMSON BISCUITS.

Take the root of red beet, boil it tender, and beat it in a mortar with ſifted ſugar, ſome butter, a little flour, the yolks of hard eggs, a little cinnamon beaten, a little orange flower water, and the juice of half a lemon, mix them all together, make them into cakes, and bake them.

477. *To make* ALMOND JUMBALLS.

Take a pound of almonds, blanch and beat them with roſe-water; then put to them the whites of four eggs, beat to a froth; ſtir in three quarters of a pound of double refined ſugar ſearſed, ſet it over a chafingdiſh of coals, and dry it till it will work into what ſhape you pleaſe; when its cold, roll it thin with fine ſearſed ſugar and gum dradon ſteeped in roſe-water, in pieces the length of your finger, and broad enough to cover the balls round, then wet and lay your rolls on, and cloſe it handſomely, and to make it leſs ſeen when its joined, roll it ſmaller after its covered; ſet them to dry where there is a moderate heat, and when dry, put them in boxes, and keep them in a dry place.

478. *To make the* RED COLOURING.

Take an ounce of cochineal, a quarter of an ounce of roach-allum, and two drachms of

of cream of tartar, pound them in a mortar, and put them into a ſauce-pan with a gill and half of water, and let it boil till one third is waſted, then ſtrain it thro' a cloth, and put in two ounces of double refined ſugar; put it in a phial, and cork it cloſe; a little of this will do for colouring flummery, iceing, or any thing you pleaſe; it will keep good a long while.

479. *To make* GREEN COLOURING.

Take a quarter of an ounce of gambooge, and the ſame quantity of indico, beat them fine in a mortar, put them in a bottle with two ſpoonfuls of water, cork it up, and ſhake it; a few drops of this will colour any thing green.

480. *To make* CUPID'S HEDGE-HOGS.

Take half a pound of Jordan almonds, and rub them with a cloth to take off all the brown duſt; prepare an iceing for them made of half a pound of double refined ſugar, beat and ſearſed, the whites of two eggs, beat with a little more ſugar, beat it till its as white as ſnow and ſtiff, then take a pin and prick it into the thick end of an almond, and do it all over with your iceing with a knife; then ſtrinkle it all over with prunella comfits, and put it carefully upon a diſh; continue doing ſo till you have made your quantity, and dry them; when they are dry lay them in a box, in a dry place, with paper betwixt them, to keep them ſeparate. You

may

may colour a little of the iceing with the former colouring, if you pleaſe.

481. *To make a* HEDGE HOG.

Take a pound of Jordan almonds blanched and beat very well in a mortar, with a ſpoonful of ſack, make them into a ſtiff paſte; then beat ſix yolks and two whites of eggs, and add to them a gill of cream, a quarter of a pound of butter ſweetened to your taſte, ſet it on a ſtove and keep ſtirring it till it be ſo ſtiff that you may make it into the faſhion of a hedge hog; then ſtick it full of blanched almonds, ſlit and ſtuck up like briſtles, with two currants plumped for the two eyes; place it in the middle of your diſh, and pour a little red wine round it.

482. *To make* GOOSEBERRY FOOL.

Pick a quart of gooſeberries, put them into a ſauce-pan with water to cover them, and ſet them on the fire 'till they break; then pour them into a ſieve, preſs the pulp thro' into the water they were boiled in, and put it into a pan with the yolks of ſix eggs beat, and half a pound of ſugar, keep ſtirring it 'till it's thick, then pour it into a baſon, and keep it for uſe.

483. *To make* RASPBERRY FOOL.

Take a pint of raſpberries when ripe, preſs them thro' a ſieve, put to the juice ſix ounces of loaf ſugar; beat the yolks of two eggs with a gill of cream; put your juice

juice into a pan, ſet it over the fire, then put in your cream and egg, keeping it ſtirring all the time 'till it's thickened a little, pour it into a deep diſh, and eat it cold. You muſt not let it boil.

484. *To make a* SACK POSSET.

Take a quart of cream, grate in four Naples Biſcuits, a little nutmeg, and a ſtick of cinnamon, and ſet it over the fire to boil; then take ſix eggs beat very well and mixed with a pint of wine, ſet it over a ſlow fire, ſtirring it 'till it be as thick as cuſtard; ſet a deep diſh over a ſtove, and put in your wine and eggs by degrees, when your cream is boiling hot; ſweeten it to your taſte; but do not let it boil after the wine is put in, tho' it muſt be very hot; make it a little before you uſe it, ſet it upon the hearth, and cover it 'till you ſerve it up.

485. *To make an* ORANGE POSSET.

Take three Sevile oranges, pare and juice them into the diſh you intend to ſerve it in, adding to it a jack of white wine, and ſome ſugar, ſtirring it 'till it be melted; then boil a pint of cream with a little ſugar, and pour it into a tea pot; ſet your diſh on the ground and pour it in, holding your hand a great height to make it bleb; ſet it to cool; take your rhind, clip it with a pair of ſciſſars long and ſmall like ſtraw, put it into water as you clip it, and boil it in ſpring water 'till tender; make ſyrrup of it of fine ſu-

ſugar, put in your peel, and boil it 'till it looks clear, drain it from the ſyrrup, lay it over your poſſet, and ſerve it up.

486. *To make* LEMON POSSETS.

Take a pint of cream, put in the rhinds of two, and the juice of one lemon, and a jack of white wine, ſweeten it to your taſte, bleb it with a ſpoon, and fill your glaſſes; if you chuſe to have it in a diſh, boil the rhind as above.

487. *To make* CURRANT POSSETS.

Take a pint of the juice of red currants, ſweeten it with loaf ſugar, and put to it a gill of cream; bleb them with a ſpoon, and fill your glaſſes, or put them into a diſh.

488. *To make* SYLLABUBS.

Take a pint of cream, ſweeten it, whiſk it with a whiſk, and lay it upon a ſieve to drain; take ſome white and ſome red wine in ſeparate baſons, ſweetened, fill your glaſſes about three parts full, and when your froth is drained, lay it on. You may make half of them white and half red.

489. *To make* WHITE LEMON CREAM.

Take a pint of ſpring-water, the whites of ſix eggs, beat them very well to a froth, and put them to your water, with half a pound of double refined ſugar, a ſpoonful of orange flower water, and the juice of three lemons, mix all together, and ſtrain them thro' a fine cloth into a ſilver tankard; ſet it over a ſlow fire in a chafingdiſh, and

keep ſtirring it all the time; as you ſee it thicken, take it off; it will ſooner curdle than be yellow, ſtir it till it be cold, and put it in ſmall jelly glaſſes for uſe.

490. *To make* BLANCHTMONGE.

Take an ounce of iſinglaſs, boil it in a pint of water till it waſtes to two ſpoonfuls; take a quart of cream and boil it with a ſtick of cinnamon, ſome lemon-peel, a little loaf ſugar to your taſte, eight or nine bitter almonds beat fine in a ſtone mortar, and boil with your cream; put it to the iſinglaſs, and let it have a boil together; ſtrain out the almonds and the reſt from it, put it into glaſſes, and when you would turn it out, dip the glaſſes into warm water.

491. *To make* YELLOW LEMON CREAM.

Take two or three lemons according as they are in bigneſs, peel them as thin as you can from the white, put it into a pint of water, and let it lay three or four hours; take the yolks of four eggs beat very well, put half a pound of double refined ſugar into your water to diſſolve, and a ſpoonful or two or roſe-water or orange flower water, which you can get, mix all together, with the juice of two of your lemons, or if they prove not good, put in three, ſtrain them thro' a fine cloth into a ſilver tankard, ſet all over a ſtove, ſtirring it all the time, and when it begins to be as thick as cream, take it off; do not let it boil, if you do it will curdle,

curdle, ſtir it till cold, put it into your glaſſes, and it is ready for uſe.

492. *To make* RHENISH CREAM.

Take a pint of rheniſh wine, and boil it with a ſtick of cinnamon; take half a pound of ſugar, ſeven yolks of eggs, beat them with a ſpoonful of orange flower water, and pour your wine to them, whiſk it till it be ſo thick that you may lift it with the point of a knife, but be ſure you do not let it curdle, pour it into your diſh, and when its cold, ſtick it with citron.

493. *To make* CHOCOLATE CREAM.

Take four ounces of chocolate, grate and boil it in a pint of cream, then mill it very well with the chocolate ſtick; take the yolks of two eggs, and beat them very well, leaving out the ſtrains, mix to them a little of your cream, ſo put them together, and ſet them on the fire, ſtirring it till it thickens, but do not let it boil; ſweeten it to your taſte, and keep ſtirring it till it be cold; then put it into your glaſſes, or on a china diſh, which you pleaſe.

494. *To make* APPLE CREAM.

Take ſix large codlings, or any other apples that will be ſoft, coddle them, and when they are cold, take out all the pulps; then add the whites of five eggs, leaving out the ſtrains, three quarters of a pound of double-refined ſugar, beat all together

for an hour 'till it be white; then lay it on a china diſh, ſo ſerve it up.

495. *To make* QUINCE CREAM.

Take your quinces and coddle them 'till they are ſoft, bruiſe the clear part of them, and pulp it thro' a ſieve; take an equal weight of quince and double refined ſugar beat and ſifted; take three whites of eggs beat to a froth, put your quince to your eggs, and beat them till they be white, then place it in the form of a pile on your diſh.

496. AMBASSADOR CREAM.

Beat three whites of eggs to a froth, put to them as much currant jelly as will colour them, whiſk them till ſtiff, then drop them off a knife point upon the diſh you deſign for it. You may make this of the ſyrrup of any preſerved fruit, if it be rich.

497. *To make* SHENELL.

Take ſix yolks of eggs boiled, put to them three ounces of butter, a quarter of a pound of loaf ſugar, beat all together in a mortar, with two ſpoonfuls of orange flower water, and rub it through a cullinder on the plate or diſh you deſign for it.

498. *To make* FLUMMERY.

Take a pint of ſtiff calf's foot jelly, a pint of cream, two ounces of bitter almonds, and two of ſweet, ſweeten it to your taſte, and boil it; ſtrain it thro' a cloth, and keep ſtirring it now and then till its cold; dip the things you deſign to put it in, in cold wa-

water, fill them, ſet them in a cool place, looſen it round the top, and it will turn out.

499. *To make* HARTSHORN FLUMMERY.

Take a pint of jelly of hartſhorn very ſtiff, a pint of cream, two ounces of bitter, and two of ſweet almonds, ſweeten it to your taſte, boil and ſtrain it thro' a cloth, ſtir it 'till cold, wet your cups in cold water, and fill them; when you turn it, ſtick them with blanched almonds cut long, if you pleaſe. Your almonds muſt be blanched and beaten in a mortar with a little cream, before you boil them in flummery.

500. BACON *and* EGGS.

Take a pint of flummery prepared as above, boil a little with your chocolate to make it brown, pour as much into a pot as will be the thickneſs of bacon ſwarth, and ſet it to cool; then have ſome white, cold, but not ſtiff, pour it upon your ſwarth an inch thick, ſet it to cool; take ſome more, and colour it with the red colouring, and when cold, pour it on your other, for the red to be three inches thick, then ſet it to cool; colour ſome with ſaffron; take ſix half egg ſhells, ſet them in ſalt, put in yellow the thickneſs of half the yolk of an egg, and ſet them to cool; dip a plate in water, pour a little flummery thin over it to be the white of your eggs, and ſet it to cool; when they are all cold, dip your pot in hot water, cut it in ſlices, and turn it out

of your ſhells upon your plate which has your ſlummery on, cut the white round a little larger than the yolk, lay your ſliced bacon upon the diſh, and the eggs upon it.

501. *To make* CARDS.

Boil three ounces of iſinglaſs in a pint of water till its all diſſolved; blanch and beat two ounces of bitter almonds, put them to it, with a pint of cream and a gill of milk, ſweetened to your taſte; boil and ſtrain it thro' a cloth, and keep ſtirring it till its cold; dip a mazareen diſh in water, pour it all over your diſh the thickneſs of a card, and ſet it to cool; take the remainder and divide it in two, boil a little chocolate in one, and a little red colouring in the other, when it is cold, dip two plates in water, and pour one part upon one, and the other part on the other, ſet them to cool, take the diſh and cut the white into cards; then take tins, and cut peeps out of your cards, cut peeps out of the red with the ſame tin, and put them into your cards the ſhape of diamonds and hearts; you muſt cut the other out with tins the ſhape of ſpades and clubs, ſo you may make them what cards you chuſe.

502. *To make a* NEST *of* EGGS.

Take a pint of ſtiff calf's foot jelly, a gill of white wine, the juice of three lemons, ſweeten all to your taſte; beat four whites of eggs to a froth, mix all together in a pan, and boil them, ſtrain them through a

dimi-

dimity bag, when its clear, let it run into a baſon a quarter full, and ſet it to cool; ſet another baſon for it to run into, take five ſmall eggs, break little holes in the ſides, and pour out your eggs, waſh the ſhells, fill them with flummery, and ſet them to cool; pare the rhinds of two lemons, and cut them with a pair of ſciſſars to be like ſtraw, boil it in ſpring water till its tender, drain it out of the water, boil it in a ſyrrup of double refined ſugar till it be clear, and take it out to drain; take your flummery out of the ſhells, and put them into the baſon which you ſet to cool, lay one in the middle and the others round. put the ſtraw betwixt them, pour the remainder of your jelly upon them till your baſon is full, and ſet it to cool, when cold ſet your baſon a minute in hot water, put your plate upon your baſon, and turn it out, break a little cold jelly with a ſpoon, and lay it rough round.

503. *To make a* MELLON.

Beat eight eggs with a ſpoonful of roſe-water, and a pound of beaten and ſifted loaf ſugar, for an hour, put in a pound of flour well dried, butter your mould the ſhape of a mellon, fill it, and bake it in a quick oven. If there be more than will fill your mellon, put it in queen cake tins; when baked, ice your little ones with white iceing, colour ſome with the juice of ſpinage, ice your

mel-

mellon all over, and ſet it to dry; they are pretty in a deſert.

504. *To make* CALF'S-FOOT JELLIES.

To a gang of calf's-feet waſhed, put a gallon of water, boil them till half be waſted, ſtrain it through a hair ſieve into a bowl, ſet it to cool, and when its cold, take the fat clear off the top; the ſettling of the bottom put into a pan, with a quart of white wine, the juice of ſix lemons, two drops of cinnamon, the whites of eight eggs beaten to a froth, a glaſs of brandy, ſweeten all to your taſte, and ſet it over your fire to boil; keep ſtirring it all the time it boils; pour it into your bag, change your baſon, and pour it into your bag till it runs clear.

505. *To make* HARTSHORN JELLIES.

Take a pound of hartſhorn, put to it a gallon of ſpring water, let it boil gently till half be waſted, ſtrain it, and let it ſtand till its cold; then put to it the juice of ſix lemons, a quart of white wine, a glaſs of brandy, the whites of eight eggs beaten to a froth, two drops of cinnamon, mix all together, boil them, and pour them into your bag, cover them to keep them warm, and they will run the quicker off.

506. *To make* RIBBON JELLY.

Take a quart of ſtiff jelly, a pint of white wine, the juice of three lemons, five whites of eggs beaten to a froth, ſweeten it to your taſte, boil it, and pour it into a bag; then

run

run the jelly into high glaſſes, let every colour be as thick as your finger; one colour muſt be cold before you put another on, for fear of mixing; colour one with the red colouring; one with green; one with ſaffron; one with ſyrrup of violets; one white with pounded almonds; and one with jelly, till your glaſſes are full. You may make it without wine, if you chuſe.

507. *To make* CRAY-FISH *in* JELLY.

Take a knuckle of veal, chop it with your clever, and boil it in a gallon of water, ſkimming it clean, put in a blade or two of mace, and when its reduced to three pints, ſtrain it, and let it cool; then put it into a pan with the whites of four eggs, beaten to a froth, half a jack of madeira, a little ſalt, boil it, and run it thro' a jelly bag to look clear, fill a baſon, the bigneſs of your diſh you intend to ſerve it in, better than a quarter full, and ſet it to cool; have ready ſome cray-fiſh, boiled and cold; wipe them with a cloth, and lay them on their backs in the bowl upon your jelly; take your other jelly and pour it on them blood warm to cover them; when it is cold ſet your bowl a minute in hot water, and turn it out. You may break a little jelly with a ſpoon, and lay it rough round.

508. *To make* CURRANT JELLY.

Take ripe currant berries, and pick them from the ſtalks, one quart of white to two

of

of red, bruiſe them, and ſtrain the juice; to a pint of juice put a pint of double refined ſugar beaten fine, ſet it over your ſtove, and boil it 'till any ſkim will ariſe, then fill your glaſſes, and the next day clip a paper round, dip it in brandy, and lay it upon your jelly.

509. *To make a* JELLY *of* PIPPINS.

Take the faireſt and firmeſt pippins, pare them, and put as much ſpring water to them as will cover them, ſet them over a quick fire, and boil them to maſh; put them on a ſieve, preſs the pulp through, and ſtrain the jelly thro' a bag; to every pint of it put a pound of double refined ſugar beaten, boil it 'till any ſkim will ariſe, then fill your glaſſes; dip paper in brandy, and lay it on your jelly the next day.

510. *To make a* JELLY *of* BULLIES.

Take what quantity of bullies you pleaſe, pick off the ſtalks, put them in a pot, cover the top cloſe, and ſet it in boiling water 'till they are enough; ſtrain the liquor from the bullies thro' a hair ſieve; to every quart of liquor put a pound and a half of ſugar, boil it over a ſlow fire, and keep ſtirring it all the time. You may know when it's boiled high enough by its parting from the pan; pour it into pots, and cover it with papers dipped in brandy, lay another paper over them, and tie them cloſe up.

511. *To make a* JAM *of* BULLIES.

Take the bullies that remain in the ſieve, and to every pound of them, put a pound of ſugar, boil it over a ſlow fire, and put it into pots, with papers tied over them, and keep them for uſe.

512. *To make* RASPBERRY JAM.

Take a pint of raſpberries, bruiſe them in a gill of currant-juice, put in a pound and a half of loaf ſugar beaten, boil it over a ſlow fire, ſtirring it all the time 'till it will jelly; then pour it into your pots, put on papers dipped in brandy, and tie papers over them.

513. *To preſerve* RASPBERRIES.

Take the largeſt and faireſt raſpberries you can get; to every pound of berries, put a pound and a half of double refined ſugar beaten, put your ſugar into a pan with a gill of currant juice to every pound, boil and ſkim it clean; then put in your raſpberries, let them boil, and keep them whole; let your ſyrrup be ſo rich that it will hang in flakes upon your ſpoon; take them off the fire, ſkim them well, and put them in your pots.

514. *To make* RASPBERRY CLEAR CAKES.

Take two quarts of white currants, and one quart of red raſpberries, put them into a ſtone jar and ſtop them cloſe, ſet the jar in a pot of boiling water 'till they are enough, then put them into a hair ſieve ſet over a pan;

pan; preſs out all the jelly, and ſtrain it thro' a jelly bag; to every pound of jelly, take twenty ounces of double refined ſugar, boil it over a ſlow fire, ſkim it well, and fill your clear cake glaſſes; then take off what ſkim is on them, and ſet them into the ſtove to dry; when you find them hard on the upper ſide, turn them out upon ſquares of glaſs, ſet them in again, and when they candy, cut them in ſquares or what pieces you pleaſe, and let them lay 'till they are hard, then put them on ſieves, and when thoroughly dry, put them in boxes. You may do white raſpberries the ſame way.

515. *To preſerve* APRICOTS *Green.*

Take apricots before the ſtones are hard, and that you can put a pin thro' them, rub them with a coarſe wet cloth, and a little ſalt, 'till all the roughneſs is off; then put them into a pan with ſpring water, cover them with vine leaves, and ſet them over a ſlow fire to keep hot 'till they are green, take them out of the water, weigh them, and take their weight in double refined ſugar, dip your ſugar in ſpring water, and make your ſyrrup; when almoſt cold, wipe your apricots, put them in, and boil them 'till they look clear; put your apricots into your pots; boil your ſyrrup, ſkim it, and pour it on them; ſet them to cool, and cover them up.

516. *To preſerve* APRICOTS.

Take apricots before they be full ripe, ſtone and pare them thin, weigh them, and take their weight in double refined ſugar; put in as much water to it as will wet it, boil your ſyrrup, and ſkim it 'till no ſkim ariſe, when it's near cold put in your apricots, and give them a boil; take them into a bowl, pour your ſyrrup over them, and lay ſomething on them to keep them in the ſyrrup 'till the next day, then put them into a pan, boil them 'till they look clear, and put them into your pots; boil the ſyrrup, 'till it's thick and clear, ſtrain it thro' a piece of muſlin, and fill your pots up with it, and when they are cold, paper them up for uſe: Be careful in taking the ſtones out to keep them whole, and let them lay in ſpring water 'till you make your ſyrrup which makes them of a paler colour. Break the ſtones, take out the kernels whole, and put them in cold water to take the ſkins off, wipe, dry, and put them into your pots with your apricots.

517. *To preſerve* DAMSINS.

Take damſins before they are full ripe, wipe and pick them, take their weight in loaf ſugar, and as much water as will wet it, boil and ſkim it, and when cold, put in your damſins, and let them have a ſcald; the next day ſcald them again, 'till they look clear, then put them into your pots; boil

and ſkim your ſyrrup 'till it's thick, then ſtrain it, fill your pots, and cover them up for uſe. You muſt not let your damſins boil.

518. *To preſerve* BARBERRIES.

Take full ripe barberries, ſtrip them from the ſtalks, and put to them their weight in ſugar, and as much water as will wet it, boil and ſkim it; then put in your barberries, let them boil 'till they look clear, and your ſyrrup thick, then put them in pots, and when they are cold, cover them up for uſe.

519. *To make* BARBERRY DROPS.

Take full-ripe barberries, ſtrip them off the ſtalks, cover them up in a pot, and ſet it in a pan of boiling water till they are ſoft, and pulp them through a hair ſieve; take as much ſearſed ſugar mixed with the pulp as will make it into a light paſte, then drop them with a pen knife on paper, glazed with a ſmooth ſtone, and ſet them within the air of the fire to dry; when they are dry, put them into a box, and keep them in a dry place.

520. *To preſerve* ORANGES.

Take ſix clear Sevile oranges, the largeſt you can get, ſcrape the rhind with a penknife, put them in ſpring water, and let them lay twenty-four hours, changing the water; cut a round bit out of the ſtalk end, and ſcoup the meat out with a little ſpoon, tie them in cloths, and boil them in ſpring water,

ſup-

ſupplying them with boiling water as it waſtes away; take ſix pounds of double refined ſugar, and as much water as will wet it, boil and ſkim it, when your oranges are tender, take them out of the cloths, put them into the ſyrrup, and let them have a boil, then ſtand twenty four hours; then boil them 'till they look clear, and put them into a pot; boil your ſyrrup 'till it's thick, and pour it upon them, and when they are cold put on a paper dipped in brandy, and tie another paper over, take the ſkins and pippins out of the pulp, put to it half a pound of ſugar, and boil it.

521. *To preſerve* QUINCES.

Take the largeſt full grown quinces, pare them, put them into water, cut them in quarters, and take out the cores, (if you would have any whole, you muſt take out the cores with a ſcoup,) take their weight in ſugar with as much water as will make a ſyrrup, boil and ſkim it, put in your quinces and parings when it is cold; ſet them over a ſlow fire, covered with ſyrrup, pound a bit of cochineal, tie it in a rag, put it into your pan, and preſs it to the ſide with a ſpoon 'till your quinces look red; let them boil 'till they look clear, and the ſyrrup thick, put them in a pot, ſtrain your ſyrrup thro' a piece of muſlin, and when cold lay on a paper dipped in brandy, and tie another paper over them.

522. *To make* QUINCES *White.*

Pare your quinces, put them in water, and coddle them 'till they are tender; to every pound of quince, put a pound of loaf ſugar, boil your ſyrrup, ſkim it very well, put your quinces into it, and boil them 'till they look clear, and when cold cover them cloſe up.

523. *To preſerve* GREEN FIGS.

Take green figs, nick them on the tops, put them in ſalt and water ten days; make your pickle as follows:—put in as much ſalt into the water as will make it bear an egg, put in your figs, cover them with vine leaves and hang them over a ſlow fire, 'till they are green, then drain them, and put them into freſh warm water, ſhifting them four times in two days, weigh them, and to every pound of figs, put a pound of double refined ſugar, and as much water as will wet it, boil and ſkim it, and put in your figs, well drained, ſcald them, and let them ſtand 'till the next day, then boil them till they look clear, and your ſyrrup thick, ſtrain your ſyrrup, and put them up for uſe.

524. *To preſerve* RIPE FIGS.

Take the white figs when ripe, nick them in the tops, take their weight in fine ſugar, and give them a good boil; the next day boil them again, take them up, and put them into the pot you deſign to keep them in; boil and ſkim your ſyrrup, and ſtrain it over them.

525. *To*

525. *To preſerve* WINE SOURS.

Take your wine ſours, wipe, prick and weigh them; take their weight in fine ſugar, dip your ſugar in water, and make it into a ſyrrup, ſkim it, and when it is near cold, pour it over your plumbs; let them ſtand 'till the next day, and give them a gentle heat; let them ſtand a day longer, then heat them again, take the plumbs out, and drain them; boil the ſyrrup, and ſkim it well; then put the ſyrrup on the wine ſours, and when cold, put them into pots; if the ſkin ſlips, you may cloſe them with your fingers, tie a bladder cloſe over the top, and keep them for uſe.

526. *To preſerve* WHITE PEAR PLUMBS.

Take the faireſt pear plumbs you can get without ſpots, gathered when they are almoſt ripe, let them ſtand a day and a night before you preſerve them; wipe them with a linen cloth, and cut the ſkins down the ſeams with a ſharp knife; cut away a little of the ſtalks, and to two pounds of plumbs put two pounds and a half of fine loaf ſugar; clarify your ſugar with the whites of two eggs, take as much water as will cover your plumbs, let the ſyrrup boil quick, and ſtrain it into the pan you preſerve in, boil and ſkim it clean, then lay in your plumbs one by one with the ſeams downwards, ſet them on a ſlow fire, and keep them in the hot ſyrrup 'till the ſkins break;

turn them, and let them lay half a quarter of an hour in the ſyrrup without boiling; then make a quick fire, let them boil up, and as the ſkins riſe, take them off, and ſkim them; then ſet them on again, and continue doing ſo 'till you ſee the ſyrrup thick, clear and white; then take them up into a ſilver diſh one by one, and as you take them out of the pan, cloſe the ſeams with a ſilver bodkin, and when they are almoſt cold, put them into glaſſes; if your ſyrrup do not jelly, let it boil again, pour now and then a laddle full on them 'till it's hot, and keep the reſt 'till it is cold to cover them.

527. *To preſerve* MORELLA CHERRIES.

Take your cherries, wipe them, waſh the ſtalks, and cut a little off the ends; to every pound of cherries put a pound of double refined ſugar, wet with a pint of white currant juice, and a glaſs of brandy; you muſt allow a pound of ſugar for a pint of juice, ſo make your ſyrrup, and ſkim it; then put in your cherries, and when they have had a heat, take them up into a bowl; boil the ſyrrup and pour it on them; do ſo three times, and when your cherries are enough, boil the ſyrrup up higher, ſtrain it on them, and when they are cold, put them in pots, cover them with a paper dipped in brandy, and tie them up cloſe.

528. *To dry* CHERRIES.

To every five pounds of cherries ſtoned,

put

put a pound of double refined ſugar; put the ſugar firſt into your pan with a very little water, then your cherries, make them ſcalding hot, then take them immediately out of the ſyrrup, and dry them; put them into the pan again, ſtrewing pounded ſugar between every layer of cherries, ſet them on the fire, and make them ſcalding hot as before; which muſt be done twice with the ſugar; then drain them from this ſyrrup, and lay them ſingly to dry in the ſun, or in a ſtove; when they are dry, throw them into a baſon of cold water, but take them out again the ſame moment, dry them with a cloth, and ſet them into the hot ſun or ſtove, and keep them in a dry place. This is not only the beſt way to give them a good taſte, but for colour and plumpneſs.

529. *To preſerve Yellow* AMBER PLUMBS.

Take your plumbs, wipe and pick them, to every pound of plumbs put a pound of double refined ſugar, dipped in water to make a ſyrrup, put in your plumbs, let them have a ſcald; the next day, boil them ſlow till they look clear, put your plumbs into your pots, boil your ſyrrup, ſtrain it, and pour it on; and when they are cold, cover them up for uſe.

530. *To preſerve* GRAPES.

Take the largeſt and beſt grapes before they are ripe, ſcald them in a thin ſyrrup two or three days, then put them into clarified

rified ſugar, give them a good boil, and ſkim them; put them into your pots, ſtrain your ſyrrup over them, and when cold, cover them for uſe.

531. *To preſerve* GOOSEBERRIES.

To a pound of ſtoned gooſeberries, put a pound of double refined ſugar, dip your ſugar in water, and make a ſyrrup of it; then put in your gooſeberries, and boil them till they be clear, and your ſyrrup thick, put them into pots, and cover them up.

532. *To preſerve* RED GOOSEBERRIES.

Take three pounds of ſugar, and a gill of currant juice, and make a ſyrrup of it; have ready picked four pounds of red gooſeberries, put them into your ſyrrup, and let them boil ſlowly for a quarter of an hour, to keep them whole, put them in your pots for uſe, and cover them.

533. *To preſerve* MEDLARS.

Scald your fruit in ſpring water, till the ſkins may be eaſily peeled off, then ſtone them at the head, adding to every pound of medlars a pound of ſugar, let them boil till the liquor becomes ropy, then take them off the fire, and keep them for uſe.

534. PEACHES *in* BRANDY.

Put your peaches into boiling water, but do not let them boil; take them out, put them in cold water, then drain them, and put them in wide-mouthed bottles; to ſix peaches, take half a pound of loaf ſugar clarified,

clarified, put it over your peaches, fill up the bottles with good brandy, ſtop them cloſe, and keep them in a cool place.

535. *To preſerve* LEMONS.

Cut a round bit out of the ſtalk end of your lemons, and ſcoup the meat out, put them into ſpring water, and let them lay twenty-four hours, changing the water; then tie them up in cloths, and boil them in ſpring water till tender; to every lemon put a pound of double refined ſugar, and as much water to it as will wet it and make a ſyrrup; then take your lemons out of the cloths, drain them, put them into your ſyrrup, and let them boil; the next day boil them till they look clear, put them into your pots, let your ſyrrup have a boil, and pour it on them, and when cold, cover them cloſe with paper dipped in brandy.

536. *To candy* ANGELICA.

Boil the ſtalks of angelica in water 'till they are tender, then peel them, put them in warm water, and cover them, till they are very green, over a gentle fire, lay them on a cloth to dry; take their weight in fine ſugar, and boil it to a candy height with a little roſe water, then put in your ſtalks, boil them up quick, and take them out in order to be dried for uſe.

537. *To candy* GINGER.

Take the faireſt pieces, pare off the rhind, and lay them in water twenty-four hours;

then

then boil double refined ſugar to a candy height, and when almoſt cold, put in your ginger, and ſtir till it's hard to the pan; then take it out piece by piece, lay it near the fire, and then put it into a warm pan, tie it up cloſe, and the candy will be firm.

538. *To candy* ALMONDS.

Blanch your almonds, throw them into ſugar boiled to a candy height, and let them all together have a warm, keeping your almonds ſtirring to the end, that the ſugar may ſtick cloſe to them, take them out, and lay them to dry.

539. *To candy* ORANGE CHIPS.

Pare your oranges not over thin, but narrow, throw them into water as you pare them off, boil them till tender; then make a ſyrrup of loaf ſugar, boiled to a candy height, put your peels in, let them boil, and let them lay in the ſyrrup two or three days; then boil them again, take them out, and lay them on a ſieve to drain with the rhind upper-moſt, then dry them by the fire or in a ſtove.

540. *To make* BARLEY SUGAR.

Boil a ſufficient quantity of barley in water, ſtrain it thro' a hair ſieve, and let this decoction be put into clarified ſugar brought to the caramel, or laſt degree of boiling; then take the pan off the fire 'till the boiling ſettles, and pour your barley ſugar upon a marble ſtone rubbed with oil, and as

it

it cools and begins to grow hard, cut it into pieces, and roll it in what lengths you pleaſe.

541. *To know when* SUGAR *is at Candy-height.*

Take ſome double-refined ſugar, dip it in water, and clarify it 'till it comes to a candy-height, ſtir it with a ſtick, and when it is at candy-height, it will fly from your ſtick like flakes of ſnow, and 'till it comes to that height, it will not fly. You may uſe it as you pleaſe.

542. *To preſerve* GOLDEN PIPPINS.

Take a pound of clear ſound pippins, pare them, take out the eyes, and throw them into ſpring water; take a pound of double refined ſugar, a pint of ſpring water, ſet it on the fire, and put your pippins into it, and let them boil eight minutes; then take them off to cool a little, and ſet them on again, and let them boil as long as they did before; do this three or four times, 'till they look very clear; then take the rhinds of two lemons, clip them like ſtraw, and boil them 'till they are tender; boil up a ſyrrup 'till it looks clear, putting in a ſpoonful of lemon juice; take your apples up to drain, lay them upon your diſh, pour on your ſyrrup, and lay your peel over them.

543. *To preſerve* CODLINGS.

Put your codlings in a pan of water, and ſet them over a gentle fire, cover'd cloſe with vine leaves, but do not let them boil; as they are doing, turn them, and when they

they are tender, peel off the ſkins; put them into your pan again, and cover them with leaves 'till they look green; make a ſyrrup of fine ſugar, and when cold, drain your codlings, put them in, and let them have a ſcald; then take them out, put them into pots, boil your ſyrrup, and pour it over them.

544. *To make* BLACK CAPS.

Take ſix large apples, ſcoup out all the cores, place them on a diſh with their ſkins on, grate a little ſugar on them, and ſet them in a hot oven 'till the ſkins are a little black, and the apples tender; when enough lay them on a diſh, put a little raſpberry jam in the middle of the apples, and grate ſome more ſugar over them; have ready two ounces of rice creed and drained, put to it a glaſs of white wine, a ſtick of cinnamon, and three ſpoonfuls of cream, ſweeten it to your taſte, and ſet it upon the fire 'till it be ſtiff, then lay it in heaps with your apples, and ſerve them up hot.

545. *To make* SYRRUP *of* LEMONS.

To a pint of juice put a pound and half of double refined ſugar, ſimmer it to a ſyrrup over a ſlow fire, ſtirring it often, after its ſettled from the dregs, pour off the ſyrrup, and keep it in bottles for uſe.

546. *To make* SHRUB.

Take five gallons of brandy, five quarts of orange juice, four pounds of double refined

fined ſugar, mix'd all well together, 'till the ſugar is diſſolved, put it in a caſk, let it ſtand till its fine, then draw it off.

547. *To make* SYRRUP *of* MULBERRIES.

Take mulberries when they are full ripe, break them well with your hand, and drop them thro' a bag; to every pound of juice, put a pound of loaf ſugar beaten fine, put it to your juice, boil and ſkim it well all the time it's boiling; when the ſkim hath done riſing it's enough, and when cold, bottle and keep it for uſe.

548. *To make* SYRRUP *of* COWSLIPS.

Take a quartern of freſh pick'd cowſlips, put to them a quart of boiling water, and let them ſtand all night; the next morning drain it from the cowſlips; to every pint of water put a pound of loaf ſugar, boil it over a ſlow fire, ſkim it all the time its boiling, while no ſkim riſes, then take it off, and when cold, put it into a bottle, and keep it for uſe.

549. *To make* LEMON BRANDY.

To a gallon of brandy, put five quarts of water, two dozen of lemons, two pounds of the beſt ſugar, and three pints of milk; pare your lemons very thin, lay the peels in the brandy to ſteep twelve hours, and ſqueeze your lemons upon the ſugar; then put water to it, and mix all your ingredients together; boil your milk and pour it in boiling, let it ſtand twenty-four hours;

then ſtrain it thro' a jelly bag, and if its not fine the firſt time, ſtrain it till it is fine.

550. *To make* BLACK CHERRY BRANDY.

Take a gallon of the beſt brandy, put in eight pounds of black cherries ſtoned, bruiſe the ſtones in a mortar, and put them into the brandy, cover it cloſe, let them ſteep a month, drain it off, and bottle it.

551. *To make* RATIFIE.

Take a quart of the beſt brandy, and a gill of apricot kernels, blanch and bruiſe them in a mortar with a ſpoonful of brandy, put them into a bottle with your brandy, with a quarter of a pound of loaf ſugar, let it ſtand till it has got the taſte of the kernels, then pour it out into a bottle, and cork it cloſe. You may put more brandy to your kernels, if you chuſe.

552. *To make* LEMONADE.

Scrape the rhind of a lemon, and juice of two, into a quart of ſpring water, three ſpoonfuls of capalare, and ſweeten it to your taſte.

553. *To make* SYRRUP OF VIOLETS.

Take violets and pick them, to every pound of violets put a pint of water, when your water boils put it to your violets, ſtir them well together, let them infuſe twenty-four hours, and ſtrain them; to every pound of juice put a pound and three quarters of loaf ſugar beaten, ſtir it till the ſugar is diſſolved, let it ſtand two days, ſtirring it three

three times a day; then ſet it on the fire to warm, and it will be thick enough.

554. *To make* ORGEAT.

Take two ounces of mellon ſeeds, half an ounce of pompion ſeeds, half an ounce of Jordan almonds blanched, with a quarter of an ounce of bitter almonds, beat them all in a mortar to a paſte, ſo as to leave no lumps, ſprinkling it now and then with orange flower water, to hinder it from turning to oil; when your ſeeds and almonds are thoroughly ſtamped, put in half a pound of ſugar, which is to be pounded with your paſte; put the paſte into two quarts of water, and let it ſteep; then put in a ſpoonful of orange flower water, and paſs the liquor through a ſtraining bag, preſſing the groſs ſubſtance very hard, ſo as nothing may be left therein, put into it a glaſs of new milk, put your liquor into bottles, and ſet them in a cool place.

555. *To make a* PASTE *to waſh your hands with.*

Take a pound of blanched bitter almonds, and beat them very fine in a mortar, with four ounces of figs, when it comes to a paſte, put it into a gally pot, and keep it for uſe. A little at a time will ſerve.

556. *To make* ORANGE WINE.

Take ten gallons of water, and twenty pounds of ſugar, boil it half an hour, ſkimming all the time; have ready the peels of an hundred oranges in a tub, ſo thin pared

that no white does appear; then pour on your boiling liquor, and keep it close; you must use none of the skins or seeds, but pick the meat clean out, and when the liquor is blood warm, put it in, with six spoonfuls of new yeast; let it work two days, then put it into a vessel with a gallon of white wine, and a quart of brandy; let it stand a month, then bottle it, putting a lump of sugar into every bottle.

557. *To make* COWSLIP WINE.

Take thirty gallons of water and sixty pounds of sugar, boil them together three quarters of an hour, skimming it very well, then put it into a tub and let it stand 'till it be cold; then put in eighteen pecks of cowslips, two dozen of lemons pared very thin, and put the skins into the liquor; then squeeze the juice very well out of the lemons, put to it a gill of new yeast, and put it into your liquor; let it be beaten in three times a day for three days together, then tun it into a barrel cowslips and all, with two quarts of brandy; when it hath done working, bung it up close for three weeks, then bottle it; be sure to put good weight of sugar to it.

558. *To make* GOOSEBERRY Wine.

Take your gooseberries before they be over ripe, bruise them in a wood bowl, but not too small, lest you bruise the seeds; then measure them, and to every gallon of bruised berries put two gallons of cold water, stir them

them well together, and let them ſtand a night and a day cloſe covered; then draw your liquor from your berries into a tub; if it comes thick, you may ſtrain it thro' a bag; to every gallon of liquor, put two pounds of loaf ſugar diſſolved, ſtir it well together, then put it into a barrel, and let it work two days; then bung it up for a week, and draw it out of the barrel, thro' a bag; put the dregs out of the barrel, and waſh it out with a little of the liquor, and to every gallon of liquor and half a pound more ſugar, ſtir it well together, and put it into the ſame barrel again, bung it up for a month, then it will be fit for bottling.

559. *To make* CURRANTBERRY WINE.

Gather your currants full ripe, ſtrip and bruiſe them, and to every gallon of the pulp, put two quarts of water, let it ſtand in a tub twenty-four hours, then run it thro' a hair ſieve, and to every gallon of liquor, put two pounds of fine ſugar, ſtir it till it be well diſſolved, then put it into a clean barrel, let it ſtand two days, then draw it clear off, and put in half a pound more ſugar to every gallon, ſtirred in well to diſſolve it, waſh your barrel, bung it up as cloſe as you can, and let it ſtand ſix weeks, then bottle it; put a little ſugar in every bottle. When you bruiſe the berries, take care that you do not bruiſe the ſeeds.

560. *To make* RAISIN WINE.

To every gallon of water, put five pounds of Malaga or Belvedere raiſins, picked from the ſtalks and pulled in two, let them ſteep a fortnight, ſtirring them every day; then pour off the liquor, and ſqueeze the juice out of the raiſins; put the liquor into a barrel which will juſt hold it, for it muſt be quite full, and let it ſtand open till the wine hath done hiſſing or making the leaſt noiſe, then add a pint of French brandy to every two gallons, and ſtop it up cloſe; let it ſtand ſix months before you bottle it, and do not draw it out too near the bottom of your barrel. January, February, or March are the beſt times to make it in, becauſe the fruit is new.

561. *To make* BIRCH WINE.

To every gallon of birch water, put two pounds of loaf ſugar, boil and ſkim it, and when it's cold put on a little yeaſt, and let it work a night and a day in the tub; ſmoak your barrel with brimſtone before you put it in; put a little iſinglaſs into a pot with a little of the wine, and let it ſtand within the air of the fire all night; take the whites of two eggs, beat them, and put them into the barrel with your iſinglaſs, ſtir it about, bung it up, and let it ſtand two months before you bottle it.

562. *To make* ELDER WINE.

Gather elder berries ripe and dry, pick and

and bruiſe them with your hands, and ſtrain them; then ſet the liquor in earthen veſſels a day to ſettle, and to every quart of juice put three pints of water, and to every gallon of this liquor put three pounds of ſugar; ſet it in a kettle over the fire, and when it is at boiling, clarify it with the whites of four eggs, let it boil an hour, and when its almoſt cold, work it with ale yeaſt; then tun it, and fill the veſſel with the ſame liquor as it works out; if the veſſel holds about eight gallons, the wine will be fine in a month's time, and fit to bottle; and it will be fit to drink in two months. You may add to every gallon a pint of mountain wine.

563. *To make* CHERRY WINE.

Pull the ſtalks, bruiſe the cherries, without breaking the ſtones, preſs them hard thro' a hair bag, and to every gallon of liquor, put two pounds of ſugar; fill your veſſel, and let it work as long as it makes a noiſe; then ſtop it up for ſix weeks, and when fine, draw it off into dry bottles, putting a lump of ſugar into every bottle; it will be fit to drink in three months.

564. *To make* BALM WINE.

Take a ſtrike of balm leaves, put them in a tub, and pour eight gallons of ſcalding hot water upon them, let it ſtand all night, then run it thro' a hair ſieve, and put to every gallon of liquor, two pounds of loaf ſugar, ſtir it very well 'till the ſugar is diſſolved,

ſolved, put it into a pan, with the whites of four eggs beaten, when the ſkim begins to ariſe, take it off, let it boil half an hour, and keep ſkimming it all the time; then put it into the tub, and when cold, put a little new yeaſt upon it, and beat it in every two hours, ſo work it for two days; then put it into a barrel, bunged up cloſe, and when fine, bottle it.

565. *To make* WHITE CURRANT WINE.

Take your currants when they are full ripe, ſtrip and break them with your hands till you break all the berries, and to every quart of pulp, put a quart of water, mix them well together, and let them ſtand all night in your tub; then ſtrain them thro' a hair ſieve, and to every gallon of liquor, put two pounds and a half of double refined ſugar; when your ſugar is diſſolved, put it into your barrel, diſſolve a little iſinglaſs, and put it in; to every four gallons, put in a quart of mountain wine, then bung up your barrel, and when fine, draw it off, and waſh out your barrel with a little of your wine, and drop the grounds thro' a bag; then put it to the reſt of your wine, and put it all into your barrel again; to every gallon put half a pound more ſugar; let it ſtand a month, then bottle it.

566. *To make* APRICOT WINE.

Take twelve pounds of apricots when near ripe, wipe them clean, and cut them in

in pieces; put to them two gallons of water, and let them boil till the liquor is ſtrong of the apricot flavour; then ſtrain the liquor thro' a hair ſieve, and put to every quart of liquor, ſix ounces of fine ſugar, boil it again, ſkim it, and when the ſkim hath done riſing, pour it into an earthen pot; the next day bottle it, putting a lump of ſugar into every bottle.

567. *To make* SAGE WINE.

Boil ſix gallons of ſpring water a quarter of an hour, and let it ſtand till its blood warm, put in twenty-four pounds of malaga raiſins, picked and ſhred, with a ſtrike of red ſage ſhred, and a gill of ale yeaſt, ſtir all well together, and let it ſtand in a tub covered ſix days, ſtirring it once a day; then ſtrain it off, put it in a ſmall barrel, and let it work three days; then ſtop it up, and when it hath ſtood ſix days, put in a quart of canary; when it's fine, bottle it.

568. *To make* DAMSIN WINE.

To four gallons of water, put ſixteen pounds of malaga raiſins, and half a peck of damſins into a tub, cover it, and let it ſtand ſix days, ſtir them twice every day, then draw off your wine; colour it with the juice of damſins ſweetened with ſugar; tun it into a wine veſſel for a fortnight bunged up, then bottle it.

569. *To*

569. *To make* QUINCE WINE.

Take twenty large quinces gathered when dry, wipe them clean with a coarſe cloth, then grate them as near the core as you can, but do not grate in any of the core; then boil a gallon of ſpring water, and put your grated quinces to it, let it boil gently a quarter of an hour; then ſtrain the liquor into an earthen pot; and to every gallon of liquor put two pounds of fine loaf ſugar, ſtir it till your ſugar is diſſolved, cover it cloſe, and let it ſtand twenty-four hours, then bottle it; take care none of the ſediment goes into the bottles. Your quinces muſt be full ripe.

570. *To make* MULBERRY WINE.

Gather your mulberries when they are full ripe, and beat them in a marble mortar; to every quart of berries, put a quart of water; when you put them into the tub, mix them very well, and let them ſtand all night; then ſtrain them thro' a ſieve, and to every gallon of liquor, put three pounds of ſugar; when your ſugar is diſſolved, put it into your barrel; take two pennyworth of iſinglaſs, pulled in pieces, diſſolve it in a little of the wine, put it into your barrel, and ſtir it about. You muſt not let it be over full, nor bung it too cloſe up at firſt; ſet it in cool place, and bottle it when fine.

571. *To make* BLACKBERRY WINE.

Take blackberries when they are full ripe, bruiſe

bruiſe them, and put to every quart of berries, a quart of water, mix them well, and let them ſtand all night; then ſtrain them thro' a ſieve, and to every gallon of liquor, put two pounds and a half of ſugar; when your ſugar is diſſolved, put it into your barrel, infuſing a little iſinglaſs to put in, ſtir it about, bung it up ſix weeks, and then bottle it.

572. *To make* ELDER FLOWER WINE.

To twelve gallons of water, put thirty pounds of loaf ſugar, boil it half an hour, ſkim it well all the time, let it ſtand till near cold, then put in three ſpoonfuls of yeaſt, when it works, put in two quarts of bloſſoms, picked from the ſtalks, ſtir it every day till it hath done working, then ſtrain it, and put it into a veſſel, bung it cloſe, let it ſtand two months, then bottle it.

573. *To make* GILLIFLOWER WINE.

To three gallons of water, put ſix pounds of loaf ſugar, boil the ſugar and water together half an hour, ſkim it as the ſkim ariſes, and let it ſtand to cool; beat up three ounces of ſyrrup of betony, with two ſpoonfuls of ale yeaſt, mix it well together, then take a peck of gilliflowers, cut from the ſtalks, put them into the liquor, let them work three days covered with a cloth, ſtrain it, and put it into a caſk for a month, then bottle it.

574. *To make* STRONG MEAD.

Take ſix gallons of water, four pounds of

of ſugar, a quart of honey, two raſes of ginger, a ſprig of ſweet briar, and the whites of four eggs beat, mix all well together in a pan, and boil them half an hour, ſkimming it all the time; then put it into a tub, and when blood warm, put to it two ſpoonfuls of new yeaſt, the juice and rhinds of five lemons; let it ſtand three days, then put it into a barrel fit for it, bung it up, and in ten days you may bottle it.

575. *To make* SMALL MEAD.

Take ſix gallons of ſpring water, and when its hot, diſſolve into it ſix quarts of honey, and two pounds of loaf ſugar; boil it half an hour, ſkimming it all the time, pour it into a ſtand, and ſqueeze in the juice of eight lemons and four rhinds, four raſes of ginger, and a ſprig of ſweet-briar; when its almoſt cold, put in a gill of ale yeaſt; put it into a caſk ten days, bunged up, then bottle it.

576. *To make* SURFEIT WATER.

Take a peck of poppies well picked from the ſeeds, put to them half a gallon of the beſt anniſeed water, a gallon of brandy, a pound of raiſins of the ſun ſtoned, cinnamon, cloves, mace, ginger, and nutmeg, of each a quarter of an ounce, beat them fine in a mortar, and put them to the liquor in an earthen pot, ſtir them all well together, and let them ſtand four days cloſe

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covered; ſtir them twice a day, then ſtrain it thro' a flannel, and bottle it.

577. *To make* BARBADOES WATER.

Pare your citrons thin, and dry the peels in the ſun, then grate the white part till you come to the pulp, put the grated into a cold ſtill, and diſtil as much of that ſimple water as you can draw off good, with a quick fire; in the mean time, put a pound of the dried peels into a quart of the beſt brandy, when they are ſoaked enough, put to every quart of that liquor a quart of madeira wine, then diſtill the brandy, wine, and peels into a cold ſtill, and put a pint of the ſimple water to a quart of the ſtrong water; make ſyrup of double refined ſugar, to every pound of ſugar, put three pints of water; and the whites of three eggs beaten, let it boil, then paſs it through a jelly bag, 'till its very fine; put a gill of this ſyrup to every quart of the mixed water, and to every quart, put a little allum as big as a pea; when its clear, rack it off into bottles, and put into every bottle ſome of the citron flowers.

578. *To make* PLAGUE WATER.

Take rue, roſemary, balm, carduus, ſcordium, marygold flowers, dragons, goats rue, mint, of each three handfuls; roots of maſter wort, angelica, butterbur, and pioney, of each ſix ounces; ſcorzonera,

three ounces, proof ſpirits, three gallons; macerate, diſtill and make it up high proof.

579. *To make* TAR WATER.

Pour a gallon of cold water on a quart of tar, mix them very well with a ſtick, and let it ſtand forty eight hours, for the tar to ſink to the bottom; then pour off the clear water, and keep it in bottles well corked for uſe. Take a gill morning and night, faſting two hours both before and after, holding the noſtrills till you drink, and it will not be offenſive.

580. *To make* CYDER.

Take pippins, or any other apples that are of a watery juice, when they are ripe, preſs or pound them, and ſqueeze them in a hair bag, put the juice up in a caſk, ſeaſoned with a rag dipped in brimſtone tied to the end of a ſtick put burning into the bung hole, and when the ſmoak is gone, waſh it with a little warm liquor that has run thro' a ſecond ſtraining of the murk or huſk of the apples.

581. *To make* PERRY.

Take pears of a vinous juice, ſuch as the gooſeberry pear, horſe-pear, the red and white, the john, the choke pear, and other pears of the like kind, the reddeſt of the ſort, let them be ripe, grind them as you do apples for cyder, and work it off in the ſame manner. If your pears are of a ſweet taſte, mix a few crabs with them.

582. *To*

582. *To make* VERJUICE.

Having got crabs as ſoon as the kernels turn black, lay them on a heap to ſweat, then pick them from the ſtalks and rottenneſs; ſtamp them to maſh in a long trough with ſtamping beetles; make a bag of coarſe hair cloth, as ſquare as the preſs, fill it with the ſtamped crabs, and being well preſſed, put the liquor up in a clean veſſel.

583. *To make different Sorts of* TARTS.

If you bake in tin patties, you muſt butter them, and put a little cruſt all over, becauſe of taking them out; if in china or glaſs, no cruſt but the top one; lay fine ſugar at the bottom, then your plumbs, cherries, or any other ſort of fruit, and ſugar at top, then put on your lid, and bake them in a ſlow oven. Minced pies muſt be baked in tin patties, becauſe of the taking them out, and puff-paſte is beſt for them. For all ſweet tarts the beaten cruſt is the beſt; but do as you pleaſe. As to preſerved tarts, only lay in your preſerved fruit, put a very thin cruſt at the top, and let them be baked as little as poſſible; but if you would make them nice, have a large patty, the ſize you would have your tart, make a ſugar cruſt, and roll it as thin as a half-penny, butter your patty, and cover it; ſhape your upper cruſt on a hollow thing on purpoſe, the ſize of your patty, and mark it with a marking iron for that purpoſe in what ſhape

you pleaſe, to be hollow and open that you may ſee the fruit thro', then bake your cruſt in a very ſlow oven, not to diſcolour it, but to have it criſp; when the cruſt is cold, very carefully take it out, fill it with what fruit you pleaſe, and lay on the lid. If the tart is not eat, your ſweetmeat is no worſe, and it looks genteel.

584. *Rules for* ROASTING *and* BOILING MEAT.

You muſt put freſh meat into the water boiling hot, and your ſalt meat, when the water is quite cold, unleſs you think its not ſalted enough; for the putting it into the hot water ſtrikes in the ſalt. Veal, lamb, and chickens, boil much whiter in a linen cloth, with a little oat-meal or milk in the water. A leg of mutton of eight pounds weight will take two hours boiling. A middling ſized leg of lamb, an hour and a quarter. A thick piece of beef of fourteen pounds weight will take two hours and a half after the water boils; but all kinds of meat take more boiling in froſty weather; the beſt rule is, to allow a quarter of an hour to every pound, half roaſt all your meat for fricaſſees, or elſe ſtewing them too long on the fire will make them hard. When you dreſs mutton or pigeons in blood, always wring in ſome lemon juice to keep it from changing. When you grill any thing, let it be over a ſtove of charcoal, it makes

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it eat ſweeter and ſhorter, turn your meat very often. When you broil fowls or pigeons, take care your fire is clear, and never baſte any thing you broil, for it only makes it ſmoaked and burnt; mutton and pork ſtakes muſt be often turned; beef not till one ſide is near done.

585. *To recover* BUTTER *when its turned to* OIL.

Take a ſauce-pan with a little water and flour, and let it boil, then pour in your oily butter leaſurely, ſtirring it at the ſame time.

FINIS.

A SUPPLEMENT,

Containing upwards of Forty Receipts, never before printed.

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1. *To dreſs a* TURTLE.

CUT off the head, take care of the blood, and take off all the fins, lay them in ſalt and water, cut off the bottom ſhell and all the meat that grows to it, which is the callipee or fowl; take out the heart, liver and lights, and put them by themſelves, take out the bones and fleſh out of the back ſhell, which is the callipaſh, cut the fleſhy part into pieces two inches ſquare, but leave the fat

parts, which looks green, and is called the monjieur; rub it firſt with ſalt, and waſh it in ſeveral waters, then put in the pieces that you took out, with three bottles of madeira wine, and four quarts of ſtrong veal gravy, a lemon cut in ſlices, a bundle of ſweet herbs, a tea ſpoonful of chyan pepper, ſix anchovies waſhed, a quarter of an ounce of mace beaten, a tea ſpoonful of muſhroom powder, and half a pint of the eſſence of ham, lay over it a coarſe paſte, ſet it in the oven for three hours, when it comes out take off the lid, and ſkim off the fat, and brown it with a ſalamander; then blanch the fins, cut them off at the firſt joint, fry the firſt pinions a light brown, and put them into a ſtew-pan, with two quarts of ſtrong brown gravy, a glaſs of red wine, and the blood of the turtle, a large ſpoonful of lemon pickle, the ſame of browning, two ſpoonfuls of catchup, chyan pepper, and ſalt, a bunch of herbs, and an onion ſtuck with cloves; a little before it is enough, put in an ounce of morels, an ounce of truffels, and ſtew them over a ſlow fire for two hours, when tender put them into another ſtew-pan, thicken your gravy with flour and butter, and ſtrain it upon them, give them a boil, and ſerve it up.

2d. Take the thick or large part of the fins, waſh them in warm water, and put them in a ſtew-pan, with two quarts of ſtrong veal gravy, a pint of madeira wine, half a tea

ſpoon-

ſpoonful of chyan pepper, a little lemon juice, mace, ſalt, muſhroom powder, and ſweet-herbs; let them ſtew till tender, then take them up into another ſtew pan, thicken your gravy with flour and butter, ſtrain it, put in a few forc'd meat balls boiled, made of the vealy part of the turtle, left out for that purpoſe, add a pint of muſhrooms, eight artichoke bottoms, boiled and cut in quarters, ſet them over the fire ten minutes, put in half a pint of cream, with the yolks of ſix eggs beaten, ſet it over the fire again but not to boil, diſh up the fins, with the balls, muſhrooms, and artichokes over it.

3d. Take the chicken part and cut it like collops, fry it brown, put in a quart of veal gravy, ſtew them half an hour, put to it the yolks of ſix boiled eggs, oyſters and morels, thicken your gravy, it muſt be a light brown, you may lay oyſter patties round; take the guts of the turtle, rip them open, ſcrape and waſh them, rub them with ſalt, cut them in pieces two inches long, then ſcald the heart, take off the ſkin, ſcrape it well, cut it in pieces half an inch broad and two inches long, put ſome of the fiſhy part of the turtle in it, and two quarts of veal gravy, a pint of madeira wine, a little catchup, four ſhallots, chyan pepper, juice of lemon, ſtew them four hours ſlowly, thicken it with flour and gravy, a few morels and forcemeat balls, made as for the fins, diſh it up and brown it; it will do as well in an oven.

4th.

4th. Take the head and ſkin, cut it in two pieces, put it into a pot, with all the bones, heart and lights, to a gallon of veal broth, four blades of mace, two ſhallots, ſtewed ſlices of beef, and ſweet herbs; ſet it in the oven, when it comes out, ſtrain it into a tureen.

2. *To make* STOUGHTON.

Take a quart of brandy, put to it the peel of ſix ſevile oranges, pared ſo thin, that no white do appear, ſix drachms of cochineal beat fine, an ounce of gentian cut ſmall, four drachms of rhubarb grated, a quarter of an ounce of ſaffron pulled; let it ſtand warm for a week, then filter it through cap paper; you may fill the bottle up again, and put it to the other, and need make no addition if the peel be freſh.

3. *To make a* CODLING PYE.

Take codlings before they are over old, put them into a pan over a ſlow fire to coddle, when they are ſoft peel off the ſkins, then put them into the water again, and cover them up with vine leaves, let them hang over the fire until they be green, then lay them whole in the diſh, and make an open lid of puff paſte; put in ſugar, a little verjuice, and a lemon peel.

4. *To collar* HERRINGS.

Scale and clean your herrings, cut off their heads and fins, ſplit them down the belly, take out all the bones, and ſeaſon them with mace, nutmeg, ſalt, and a little ſage ſhred ſmall; begin

begin at the tail to roll them up very tight, and bind them with a little coarſe incle; boil them in half beer and half vinegar or alegar, ſalt, and whole pepper.

5. *To make* LAVENDER DROPS.

Take a pint of lavender neps, put them into a pot, fill it up with the beſt brandy, put in two pennyworth of cochineal, one tea ſpoonful of turmerick, cover the pot cloſe up, and ſet it by the fire for a week to be warm, but not to be hot, then pour it off and bottle it, you may fill the pot again, and it will be good.

6. *When* VENISON *is in Seaſon.*

June, July, Auguſt, September, buck veniſon; October, November, December, doe veniſon.

7. *To make* RICE CAKES.

Take fifteen eggs, leave out half the whites, beat them near an hour with a whiſk, then beat the yolks half an hour, put to the yolks ten ounces of loaf ſugar ſifted fine, beat it well in, then put in half a pound of the flour of rice, a little orange water, or brandy, or ratafia, the rhinds of two ſevile oranges grated; then put in your whites, beat them all well together for a quarter of an hour, then put them in a hoop, and ſet them in a quick oven.

8. *To make a* CAKE *without* BUTTER.

Beat nine eggs half an hour, put to your eggs a pound of loaf ſugar ſifted fine, beat it half an hour more, then put in three quarters

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of a pound of fine flour well dried, the rhind of a lemon grated, and a few carraway ſeeds; you muſt butter your hoop.

9. *To preſerve* MEAT *without* SALT.

Wet a cloth in white wine vinegar, wring it out, wrap the meat in it, and hang it up. It will keep a fortnight or longer in hot weather.

10. *To preſerve* GREEN PINE APPLES.

Get your pine apples before they are ripe, and lay them in ſalt and water ſix days, then put a handful of vine leaves in the bottom of a large pan, put in your pine apples, fill up your pan with vine leaves, then pour on the ſalt and water it was laid in, cover it cloſe, ſet it over a ſlow fire, and let it ſtand till it is a fine green; have ready a ſyrrup made of a quart of water and a pound of double refined ſugar; when cold put it into a jar, with the pine apples, let it ſtand for a week, then boil your ſyrup, pour it into the jar, and take care you do not break the top of your pine apples; then let it ſtand two months, give the ſyrup two boils to keep it from moulding; when your pine apples look a full green take 'em out of the ſyrup. *To make the ſyrup.*—Take three pounds of double-refined ſugar, with as much water as will diſſolve it, boil and ſkim it well, put in a few ſlices of white ginger; when cold pour it upon your pine apples; tie it cloſe down, and they will keep many years.

11. *To*

11. *To roaſt* MUTTON, *Veniſon Faſhion.*

Take a hind quarter of mutton and cut it like a haunch, then take a cloth dipt in vinegar, wring it, wrap the haunch in it, and hang it up for ten days; then take it and lay it in a pan with the ſkin ſide down, pour a bottle of red wine over it, and let it lay two days, then ſpit it, tie a paper over it, and baſte it with the liquor and butter all the time it is roaſting at a good fire; two hours will roaſt it; have good gravy upon the diſh, and currant jelly in a boat.

12. *To preſerve freſh* LARD.

Melt it, put to it a little verjuice, and boil it up till the verjuice diſappear, then put it into pots, and it will keep free from fuſt or taint.

13. *To make* GERMAN PUFFS.

Put a gill of cream into a pan, and ſet it on the fire, dredge in flour till it's as thick as haſty pudding; when its cold put to it the yolks of eight eggs, a quarter of a pound of loaf ſugar beaten, the rhind of a lemon, a little nutmeg, beat them half an hour, drop them into a pan of boiling lard as big as pigeon's eggs, as you fry them lay them to drain; ſerve them up with wine and ſugar for ſauce.

14. *Sauce for boiled* TENCH.

Take half a pint of gravy, the blood of a tench, the juice of half a lemon, two anchovies, and two ſhallots ſhred to a pulp, a little muſhroom powder, a ſpoonful of walnut catchup,

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a little chyan pepper, lemon peel, and horſe-raddiſh, thicken it with flour and butter, let it have a boil, add a jill of red wine, then make it hot and ſerve it up.

15. *To preſerve* ORANGES *Whole.*

Take ſix ſevile oranges, cut the ſkin with a knife like the leaves of an artichoke, take care you do not cut into the orange, you may cut them in any other form, but do not ſcrape them, put them into ſpring water, and let them lay twenty-four hours, tie them in cloths, and boil them till tender, you muſt ſupply them with boiling water as it waſtes away; then take ſix pounds of double refined ſugar, and as much water as will wet it, boil and ſkim it; when your oranges are tender take them out of the cloths, put them into the ſyrup, let them have a boil, and then ſtand twenty four hours, then boil 'em till they look clear, and put them into pots; boil the ſyrup till it is thick, and pour it upon them; when they are cold, put papers dipped in the beſt brandy over them. You may do lemons the ſame way.

16. *To hang a Surloin of* BEEF.

Take the ſuet out of a ſurloin of beef, and rub it half an hour with two ounces of ſalt petre, half a pound of common ſalt, and half a pound of coarſe ſugar; hang it ten days, then waſh and roaſt it. You may either eat it hot or cold.

17. *To make a* GINGER CAKE.

Take two pounds of flour, two pounds of treacle, a pound of ſugar, an ounce of ginger, two ounces of coriander ſeeds, three eggs, a gill of ale out of the guildvat, a glaſs of brandy, two ounces of orange peel, mix all well together, and ſet it to riſe for an hour; wet it on the top with treacle water, and put it into the oven to bake.

18. *To make a* FISH POND.

Fill three large fiſh moulds with flummery, when cold turn them out into a deep diſh, and ſtrew them over with gold and ſilver bians mixed, then fill the diſh up with clear calf foot jelly; it muſt be ſo thin that the fiſh may ſwim in it.

19. *To make* PRINCES LOAVES.

Take ſmall french rolls, cut a ſmall hole at the top, take out the crumbs, fill them with cuſtard, beat the white of an egg with double refined ſugar to a froth, and ice them over.

20. *To make* CHOCOLATE.

Pour a quantity of boiling water upon four ounces of chocolate, mill it, and ſweeten it to your taſte, give it a boil, and let it ſtand all night; then mill it again, and let it boil; mill it again till it will leave a great froth upon the top of the cups, and it will be fit for uſe.

21. APPLE FROISE.

Take the greeneſt apples you can get, pare, core, quarter and boil them as for gooſe ſauce;

then take the whites of four eggs, beat to a froth, ſix ſpoonfuls of the apple and ſugar, and beat them for half an hour; then lay half of it on a plate in quarters, and colour the other half, and lay it on in quarters.

22. *To make* SAGO GRUEL.

Waſh four ounces of ſago, and ſet it over the fire with two quarts of water, and a ſtick of cinnamon, keep ſkimming till it grows thick, when it is enough, put to it a pint of red wine, and ſugar to your taſte, make it hot, but do not let it boil, as it weakens the taſte; take out the cinnamon and pour it into your tureen or diſh. You may make it of milk, only put nutmeg and ſugar inſtead of wine.

23. *To make* BEEF TEA.

Take a pound of lean beef, cut it in thin ſlices, put it into a pot, and pour a quart of boiling water upon it, cover it cloſe to keep in the ſteam, and let it ſtand by the fire.

24. *To make* WINE WHEY.

Put a pint of ſkimm'd milk into a baſon, and half a pint of white wine, then pour over it a pint of boiling water, let it ſtand a little and the curd will gather on a lump at the bottom, then pour the whey off into a bowl, and put in a lump of ſugar, and a ſlice of lemon.

25. *To make* CREAM OF TARTAR WHEY.

Take a pint of blue milk, put it into a pan over the fire, when it begins to boil, put in two tea ſpoonfuls of cream of tartar, take

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it off the fire, and let it ſtand till the curd ſettles to the bottom of the pan; then pour it into a baſon to cool, and drink it new milk warm.

26. *To make* GREEN CAPS.

Take codlins as green as for preſerving, rub them over with a little oiled butter, grate ſugar over them, and ſet them in the oven till they look froſty'd, then put them into a deep diſh, and have ready a good cuſtard to pour round them.

27. *To preſerve* LIMES *Green.*

Get your limes before they are ripe, cut a nick at the ſide, and take out all the pulp, lay them in ſalt and water four days, then put a handful of vine leaves at the bottom of a pan, and pour in the limes and ſalt water, cover them with vine leaves cloſe, hang them over a ſlow fire until they are green, then make a thin ſyrup, let them lie in it for a week; then make a ſyrup of double refined ſugar, and as much water as will wet it, and put ſome white ginger in, put in your limes, let them boil, then put them into the pots; give the ſyrup a boil, ſkimming it, and when cold pour it on; lay papers dipt in brandy over them; make them cloſe up, as air will ſpoil them.

28. *To make* ELDER ROB.

Take elder berries when they are full ripe, pick them clear from the ſtalks, put them into a pot, tie a paper over, and ſet them in a ſlow oven for two hours, then take them out,

put them into a cloth, and ſqueeze out all the juice, put ſix quarts into a pan, ſet it over a ſlow fire, and let it boil till it be reduced to one quart, keep ſtirring it to hinder it from burning at the bottom, then put it into pots, and let it ſtand in the ſun for two days; dip paper in ſweet oil and lay it on, tie a paper over, and keep it in a dry place.

29. *To make a* FRENCH PYE.

Sheet a tin with puff paſte, then put at the bottom a layer of veal, then a layer of ſlices of bacon, and then a layer of artichoke bottoms boiled tender, ſeaſon them with mace and ſalt, put in the yolks of ſix hard eggs, ſome butter over, and lay on your lid; when it comes from the oven, take it out of the tin, and put in ſome gravy. You may boil two ounces of macaroni and put in with the gravy.

30. *To pickle* SALMON, *as at Newcaſtle.*

Take a ſalmon of 14 pounds weight, gut it, and cut it in what pieces you pleaſe, but don't ſplit it; ſcrape the blood from the bone, and waſh it, then tie it acroſs each way with a baſs, as you do ſturgeon, ſet on your pan with three quarts of water, and three of ſtrong beer, half a pound of bay ſalt, and a pound of common ſalt, when it boils, ſkim it, put in the fiſh and as much liquor as will cover it, when it is enough take it out, add to the liquor three quarts of ſtrong alegar, half an ounce of mace, the ſame of cloves and black pepper, one ounce of long pepper, two ounces of ginger,

ger ſliced, boil them half an hour, pour it boiling hot upon your fiſh, and when cold cover it cloſe up.

31. *To make a* SCALDED PUDDING.

Beat four eggs, mix in as much flour as the eggs will wet, with a little ſalt, beat them a quarter of an hour, then pour on a pint of hot milk; you may either boil or bake it; or you may make it thus: Take four ſpoonfuls of fine flour, pour on it one pint of boiling milk, ſtirring it all the time, when cold, beat five eggs, put in a little ſalt, mix all well together; one hour will boil it. You may add ſugar and nutmeg, or fruit.

32. *To ſtew* CUCUMBERS.

Pare and ſlice your cucumbers as thick as a crown piece, put them to drain, then lay them on a coarſe cloth to dry, flour them and fry them brown in butter, pour out the fat, then put to them ſome gravy, a little red wine, ſome pepper, cloves, ſalt, and mace, and let them ſtew a little; roll a little butter in flour, and toſs them up. You may add muſhroom liquor.

33. *To make* SAVOURY PATTIES.

Cut half a pound of veal very ſmall, with ſix oyſters, a little ham, ſeaſon it with mace, pepper and ſalt, then make a good puff paſte, roll it out, and cut it the ſize of a crown piece, ſome round, ſome ſquare and three corner'd, put a little of the meat upon them, and lay a lid on them, cloſe the edges to keep the gravy

in, and bake them. They are proper for a corner dish.

34. Browning *for* Made Dishes.

Take four ounces of treble refined sugar beat fine, put it in a frying pan with an ounce of butter, set it over a slow fire, mix it well together all the time, when the sugar and butter are of a deep brown colour, pour into it a pint of red wine, a quarter of an ounce of mace, the same quantity of Jamaica pepper, six cloves, four shallots, six meat spoonfuls of mushroom catchup, a little salt, and the out rhind of one lemon, boil them for ten minutes, when cold, bottle it. A little of this will do.

35. *To make a* Fricando *of* Veal.

Cut stakes half an inch thick, and six inches long, out of the thick part of a leg of veal, lard them with bacon, and fry them brown on both sides; put them into a stew-pan with a quart of good gravy, let it stew half an hour; then put in a meat spoonful of catchup, the same quantity of browning, a little anchovy and chyan pepper; when your fricandoes are tender, take them up, thicken your gravy a little with flour and butter, and strain it; place your fricandoes on your dish, pour your gravy on hot: lay round it fried sorrel and the yolks of hard eggs.

36. *To make a* Bread *and* Butter Pudding.

Cut bread and butter as for eating, butter your dish, and lay a layer of bread and butter; then

then ſtrew a handful of currants and a few raiſins, and do ſo till your diſh is full; then boil a pint of milk or cream, and when cold, beat in ſix eggs, half a nutmeg, near half a pound of ſugar, ſome orange water, and pour this in juſt before the pudding is ſent to the oven.

37. *To make* ANCHOVY *Toaſts.*

Cut a ſlice of bread, toaſt it, and butter it on both ſides; then take ſome anchovies waſhed, take out the bones, and work them to a pulp, ſpread them over the toaſt; cut them in ſquare pieces, and ſend them up.

38. *To make* GINGER *Wine.*

Take four gallons of water, and half a ſtone of Liſbon ſugar, boil them half an hour, keep ſkimming it all the time, when the liquor is cold ſqueeze in the juice of two lemons, then boil the peel with two ounces of ginger, in three pints of water, one hour; when it is cold put it all together into the barrel, with two ſpoonfuls of yeaſt, a quarter of an ounce of iſinglaſs beat, and three pounds of raiſins; cloſe it up, and let it ſtand for two months, then bottle it.

39. *To make* FRENCH MACCAROONS.

Take two eggs, make a ſtiff paſte, and roll it into a ſhell as thin as paper, cut it into pieces an inch and a half broad, then cut it with a jiggin iron, as ſmall as thread, breadth way, boil them in ſalt and water, and a little butter, eight minutes, pour them upon a ſieve to drain; then lay them on the diſh, ſhake cinnamon

namon and ſugar over them. *For ſauce*, white wine and ſugar.

40. *To collar a* PIG.

After the pig is dreſt and cold, bone it, ſeaſon it with mace, cloves, pepper, ſalt, and a few ſweet herbs ſhred ſmall; roll it up as hard as you can in a cloth, and bind it tight; boil it in water, a little white wine, and ſalt, till tender; then take it up, and put in more wine, and a little vinegar and mace; boil the pickle; when cold, take it out of the cloth, put it into the pickle, and keep it for uſe.

41. *For the* CHIN COUGH.

Take two ſpoonfuls of bruiſed line ſeed, two handfuls of hyſop, one handful of moſs that grows on an oak tree; boil 'em in three pints of water, to one pint; then ſtrain off the liquor, and put to it a jack of vinegar, and a pound of ſugar candy, boil it to ſyrup. You may give a child a ſpoonful at a time, day or night.

42. *To make* SYRUP *of* VIOLETS.

Take four ounces of pick'd violets, and pour upon them a pint of boiling water, let them infuſe two days; to a pint of the liquor put two pounds of fine ſugar, ſet it over a ſlow fire, and keep ſtirring and ſkimming it all the time; it muſt not boil, only ſimmer.

43. *To make* SYRUP *of* MULBERRIES.

Take full ripe mulberries, break them with your hand, and drop them through a dimitty bag; to every pound of juice, put a pound of loaf

loaf ſugar, then boil and ſkim it well; when the ſkim hath done riſing it is enough; and when it is cold, bottle it.

44. *To make* SYRUP *of* COWSLIPS.

Take a quartern of picked cowſlips; pour a quart of boiling water upon them, and let them ſtand twelve hours; drain it from the cowſlips, and to a pint of the water put a pound of ſugar; ſet it over a ſlow fire, ſkim it all the time, when the ſkim has done riſing take it off; and when it is cold, bottle it.

45. *To pickle* ARTICHOKES.

Get your artichokes as ſoon as they are formed, and boil them in ſtrong ſalt and water for two or three minutes, then lay them upon a ſieve to drain, and when they are cold put them into pots; then take as much white wine vinegar as will cover them, and boil it with a blade of mace, a few ſlices of ginger, and a nutmeg cut thin; pour it on hot, and tie them down.

46. *To make* SHRUB.

To every gallon of brandy or rum, put a quart of the juice of lemons, and a pound of fine loaf ſugar; mix them all together, put them into a caſk, and let them ſtand to clear; then bottle it.

47. *To make* ELDERBERRY *Wine another way.*

To five gallons of water, put five quarts of ripe berries, picked from the ſtalks; let them boil a quarter of an hour, then ſtrain the liquor through a ſieve, put it into your pan again,

gain, with fourteen pounds of good raw ſugar; let it boil half an hour, put into your tub three pounds of raiſins, pour the boiling liquor upon them; when near cold, ſtir in a little light yeaſt, let it work three days, then tun it, and put five gills of brandy into the barrel; bottle it at Chriſtmas.

48. *To make* GINGER *Wine another way.*

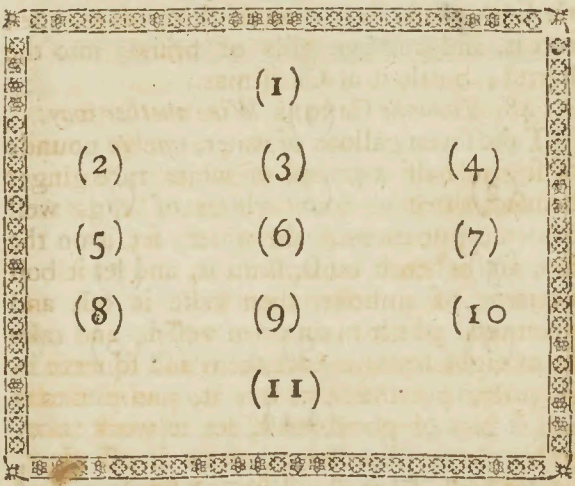
Take ſeven gallons of water, twelve pounds of ſugar, half a pound of white race ginger bruiſed, three or four whites of eggs well beaten; put them in the water, ſet it on the fire, and when it boils, ſkim it, and let it boil a quarter of an hour, then take it off, and when cold put it in an open veſſel, and take ſix or eight lemons, pare them and ſqueeze in the juice, put the ſkins into it, and put to it half a pint of good yeaſt, let it work altogether twenty-four hours, draw it off clear, cloſe it well, let it ſtand five or ſix days, and then bottle it.

49. *To make a* NEAT'S TONGUE PYE.

Take a couple of boil'd neat's tongues, ſkin them well, and mince them with marrow or beef ſuet; then add to them raiſins and currants of each a pound, a pound of butter, and half a pint of Malaga wine; then make them up into a pye.

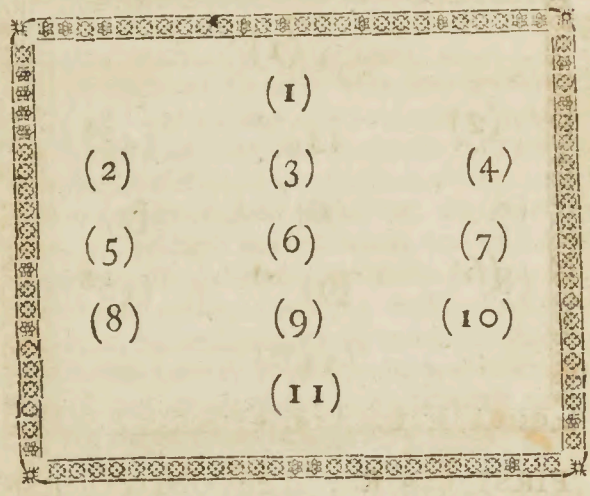
A DINNER

A DINNER in *JANUARY.*



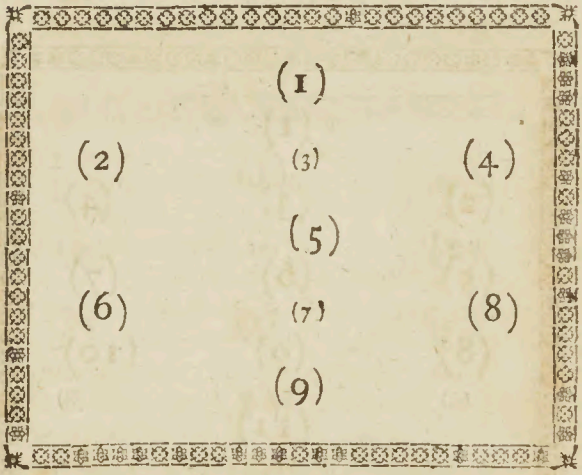
FIRST COURSE.	SECOND COURSE.
1. A Pike.	1. A fricaſſee of Rabbits
2. Stewed Oyſters.	2. Oranges.
3. A Boat.	3. Apricots.
4. Scotch Collops.	4. Cramberry Tarts
5. Bacon.	5. Potted Hare.
6. Gravy Soop.	6. Lemon Poſſets.
7. Lobſter.	7. Boiled Chickens.
8. Cheeſe-Cakes.	8. Calf's Foot Pye.
9. Wine Sours.	9. A Boat.
10. Quinces.	10. Pork Griſkins.
11. Wild Ducks	11. A Chine of Mutton.

A Supper for *January*.



1. Boiled Fowls.
2. A Tanſey.
3. Cherries.
4. Woodcocks.
5. Calf Tongues.
6. Oranges.
7. Lobſter.
8. Apples with Rice.
9. Wine Sours.
10. Aſparagus.
11. Lamb.

A Dinner in *February*.



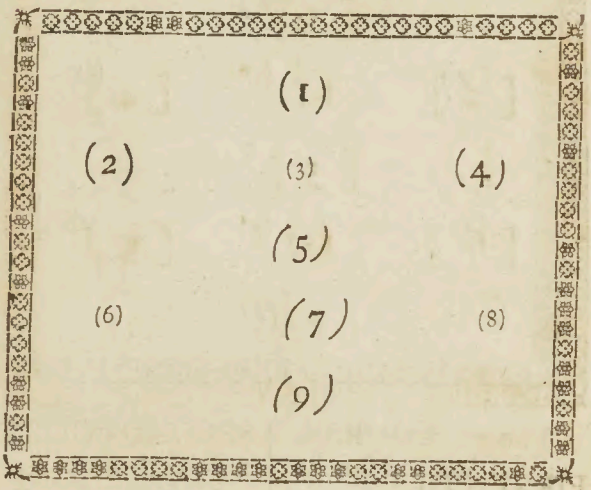
FIRST COURSE.

1. Salmon and Smelts.
2. Boiled Fowls and Oyſter Sauce.
3. A Boat.
4. Jugged Hare.
5. Vermicelli Soop.
6. Fricaſſee of Pig's Feet and Ears.
7. A Boat.
8. Puddings.
9. Surloin of Beef.

SECOND COURSE

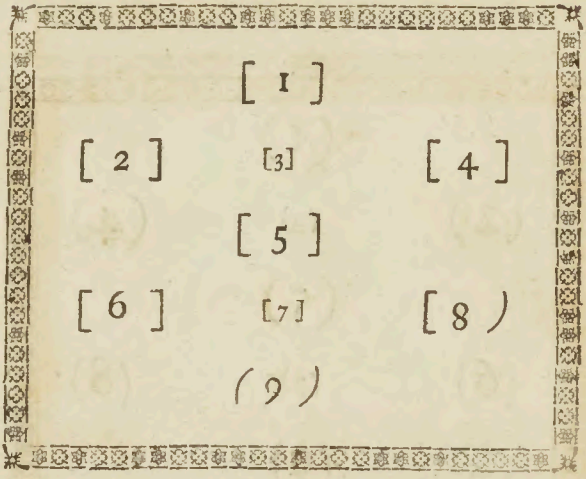
1. Sweetbreads.
2. Cuſtard.
3. Cherries.
4. Ambaſſador Cream
5. Jellies.
6. Stewed Apples.
7. Apricots green.
8. Tarts.
9. Partridges.

A Supper in *February*.



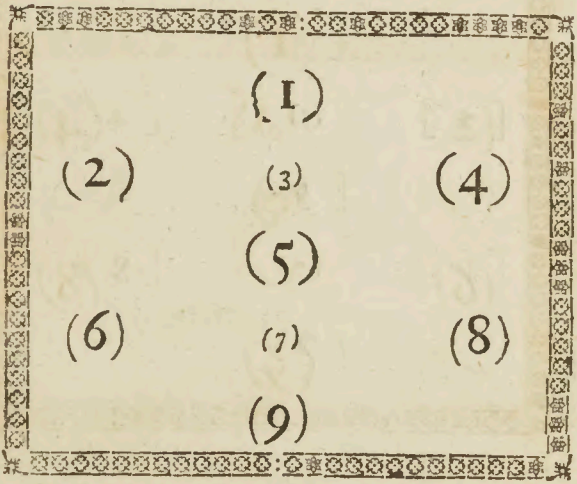
1. Scotch Collops.
2. Stewed Oyſters.
3. Quinces.
4. Partridges.
5. Syllabubs.
6. Spinage and Eggs.
7. Cheeſe Cakes.
8. Minced Pies.
9. Wild Ducks.

A Dinner in *March*.



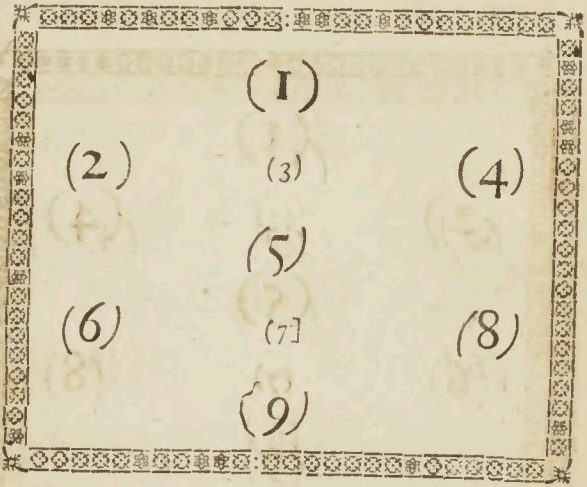
FIRST COURSE	SECOND COURSE
1. Stewed Tench	1. Woodcocks
2. Boiled Tongue	2. Orange Poſſet
3. A Boat.	3. Cheeſe Cakes
4. Veal A-la-dabs	4. Apricots
5. Almond Soop	5. Sweetmeats
6. Pigeon Pie	6. Wine Sours
7. A Boat	7. Currants
8. Wild Duck	8. A Trifle
9. Turkey Roaſted	9. A Roaſted Pig

A Supper in *March.*



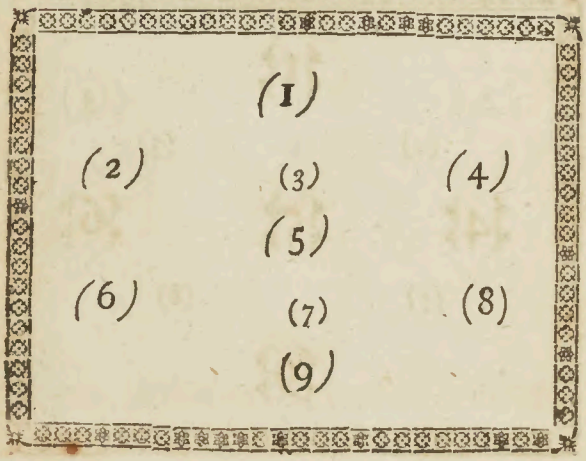
1. White Fricaſſee of Chickens
2. Fritters
3. Walnuts in Sack
4. Larks
5. Jellies
6. Lamb Stakes
7. Cuſtard
8. Buttered Crab
9. A Capon roaſted

A Dinner in *April.*



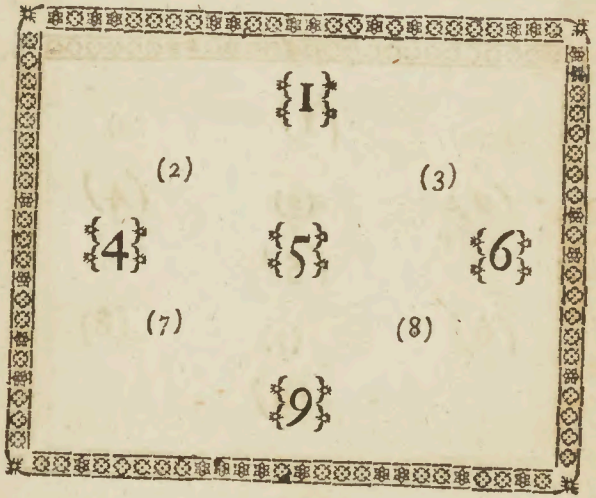
FIRST COURSE	SECOND COURSE
1. Salmon	1. Roaſt Chickens
2. Calf's Head haſh	2. Aſparagus
3. A Boat	3. Raſp Cream
4. Hunters Pudding	4. Hot Lobſter
5. Muſhroom Soop	5. Syllabubs
6. Beef Stakes	6. Fricaſee of Tripe
7. A Boat	7. Tart
8. Stewed Pigeons	8. Artichokes
9. A Chine of Lamb	9. Ducks

A Supper in *April.*



1. Veal Olives.
2. Roaſt Chickens.
3. Flummery.
4. Aſparagus.
5. Sweetmeats.
6. Goofer Wafers.
7. Curds.
8. Fried Trout.
9. A Leveret.

A Dinner in *May*.



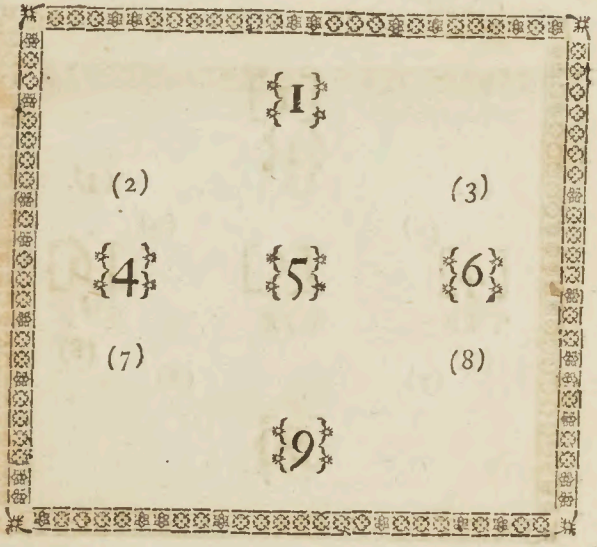
FIRST COURSE.

1. Breaſt of Veal Ragoo.
2. A Boat.
3. Beans.
4. A Gooſe.
5. Calf's Foot Pudding.
6. Potted Veal.
7. Colliflower.
8. A Boat.
9. A Ham.

SECOND COURSE.

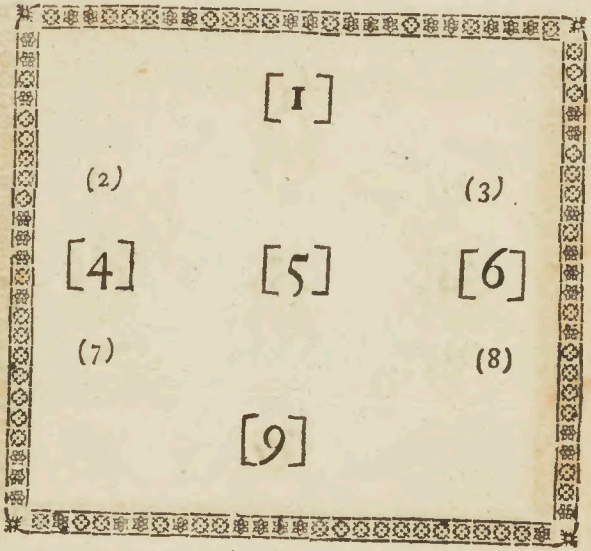
1. Pigeons and Aſparagus.
2. Damſins.
3. Flummery.
4. Cray Fiſh.
5. Preſerv'd Oranges.
6. Potted Veal.
7. Curds.
8. Tarts.
9. Rabbits.

A Supper for *May*.



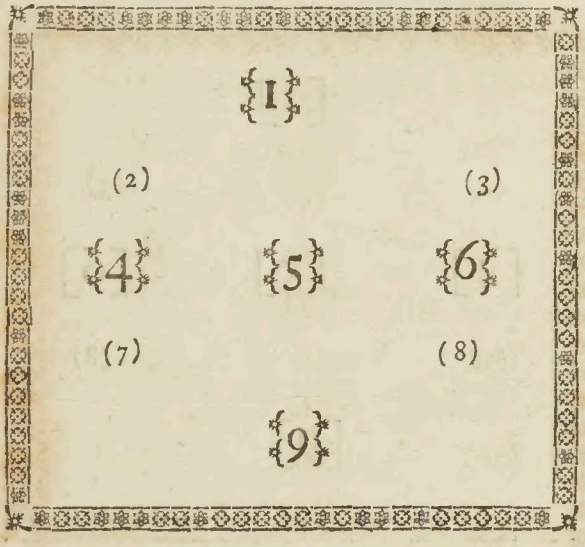
1. Lamb Fried.
2. Rheniſh Cream.
3. Cherries.
4. Fried Trout.
5. Green Apricot Tarts.
6. Aſparagus.
7. Wine Sours.
8. Shenel.
9. Tame Ducks.

A Dinner in *June*.



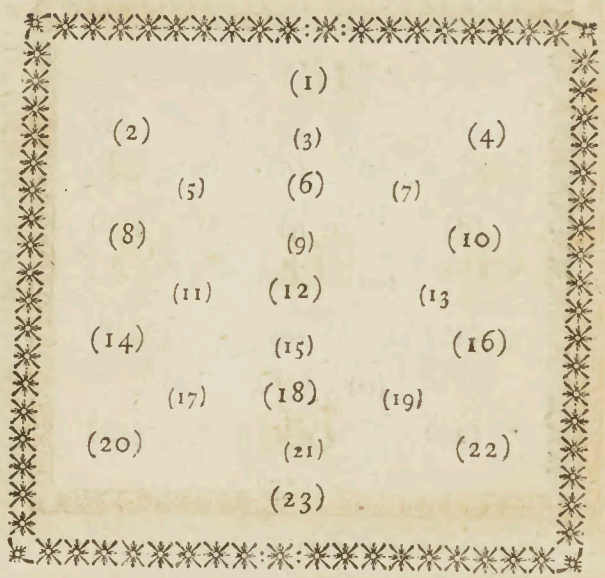
FIRST COURSE.	SECOND COURSE.
1. Mackarel.	1. A Leveret.
2. Turnips.	2. Strawberries.
3. Kidney Beans.	3. Rheniſh Cream.
4. Veal Olives.	4. Peaſe.
5. Aſparagus Soop.	5. Currant Poſſets.
6. Boiled Rabbets.	6. Artichokes.
7. Colliflowers.	7. Shenel
8. Carrots.	8. Wine Sours.
9. A Rump of Beef.	9. Ducks.

A Supper in *June*.



1. Veal A-la-dabs.
2. Strawberries.
3. Hedge-Hog.
4. Soals.
5. Currant Poſſets.
6. Sweetbreads.
7. Flummery.
8. Cherries.
9. A Neck of Veniſon.

A Dinner in *July*.

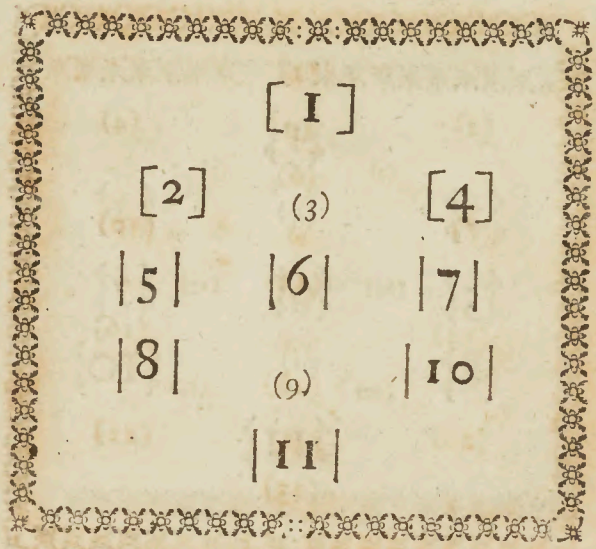


1. A Bret. *Rem.* Turk. Pouts.
2. Sweetbreads brown.
3. Hedge Hog.
4. Boiled Chickens.
5. Cherries.
6. Jellies and Pine-Apple.
7. Codlings.
8. Forced Artichokes.
9. Flummery.
10. Green Goose Pye.
11. Sham Melon.
12. Dried Sweetmeats.
13. Strawberries.
14. A Ham.
15. Curds.
16. Peafe.
17. Raſpberries.
18. Currant Poſſets and Pine Apple.
19. Currant Jelly.
20. Boiled Rabbets.
21. A Trifle.
22. Beef Olives.
23. A Haunch of Veniſon.

A Supper in *July*.

1. Boiled Chickens.
2. Cray Fiſh.
3. Jelly.
4. Codling Tart.
5. Cherries
6. Currant Poſſets.
7. Strawberries.
8. Peaſe.
9. Flummery.
10. Ducks.
11. Gooſeberry Fool.
12. Wet Sweetmeats.
13. Chocolate Cream.
14. Mutton Maintelow.
15. Curds.
16. Artichokes.
17. Currants.
18. Currant Poſſets.
19. Raſps.
20. Cold Tongues.
21. Hand of Cards.
22. Solomongundy.
23. Roaſt Rabbets.

A Dinner in *Auguſt*.



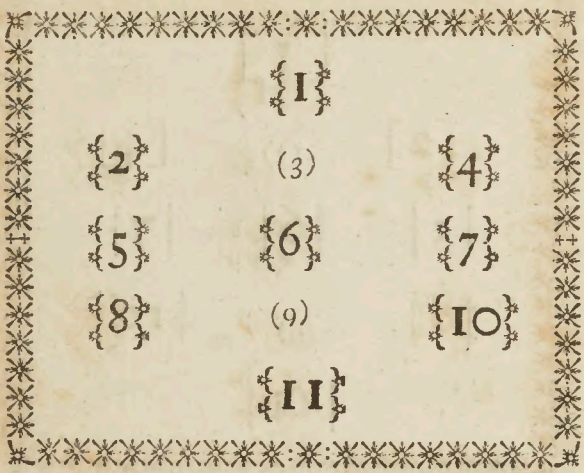
FIRST COURSE.

1. Stewed Eels.
2. Boiled Chickens.
3. Roots.
4. Mutton Collops.
5. Olive Pye.
6. Green Peaſe Soop.
7. Turkey Pouts larded.
8. Palates white.
9. Currant Jelly.
10. Bacon.
11. A Neck of Veniſon.

SECOND COURSE.

1. Ruffs and Reifs.
2. Orange Poſſet.
3. Quince.
4. Sweetmeat Tarts.
5. Collar'd Pig.
6. Cuſtard in Egg Shells.
7. Sturgeon.
8. Almond Cheeſe-Cakes.
9. Oranges.
10. Bacon and Eggs made of Flummery.
11. A Guinea-Hen.

A Supper for *Auguſt*.



1. Breaſt of Veal ragoo'd white.
2. Peach Tart.
3. Quinces.
4. Roaſt Pigeons.
5. Collar'd Breaſt of Mutton.
6. Lemon Poſſets.
7. Sturgeon.
8. Stewed Oyſters.
9. Damſins.
10. Apple Fritters.
11. Hare.

A Dinner in *September*.

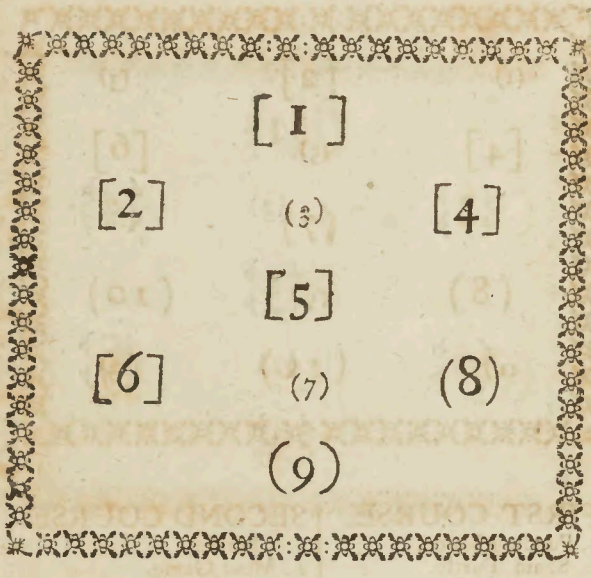
FIRST COURSE.

1. Boiled Turkey.
2. Oyſter Loaves.
3. Kidney Beans.
4. Sham Gooſe.
5. Stewed Cucumber.
6. Boiled Tongue.
7. Colliflower.
8. Bumbais.
9. Jiggit of Mutton roaſted.

SECOND COURSE.

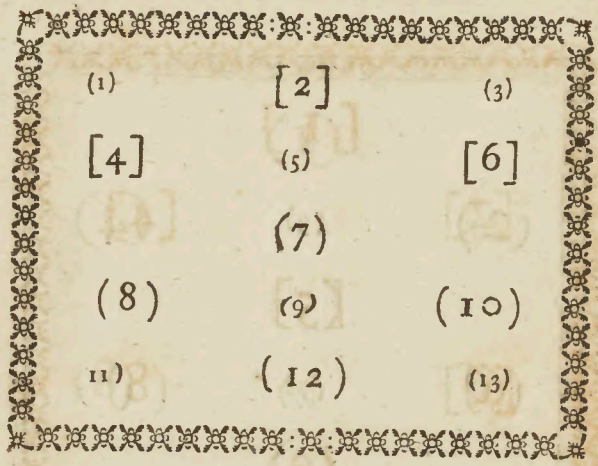
1. Fricaſſee of Chickens white.
2. Partridges roaſted.
3. Apricots.
4. Apple Fritters.
5. Neſt of Eggs.
6. Stewed Muſhrooms.
7. Wine Sours.
8. Hot Lobſter.
9. Wild Ducks.

A Supper in *September*.



1. Veal in Vale.
2. Boiled Chickens.
3. Green Limes.
4. Broiled Pigeons.
5. Cuſtards in Egg Shells.
6. Eſcallop'd Oyſters.
7. Apricots.
8. Stewed Muſhrooms.
9. Turkey Pie.

A Dinner in *October*.



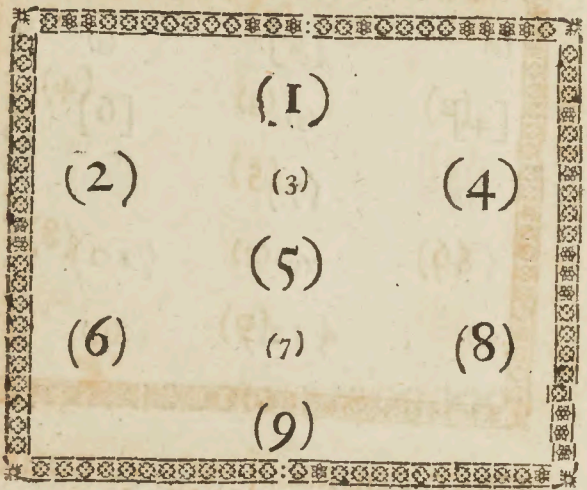
FIRST COURSE.

1. Pudding Sauce.
2. Sham Turtle.
3. Poiverade Sauce.
4. Puddings.
5. Pickles.
6. Mutton Maintelow.
7. Cray Fiſh Soop.
8. Whiteing ſkinned and broiled.
9. Apple Sauce.
10. Fricaſſee of rabits white
11. Fiſh Sauce.
12. Leg of Pork roaſted.
13. Butter.

SECOND COURSE.

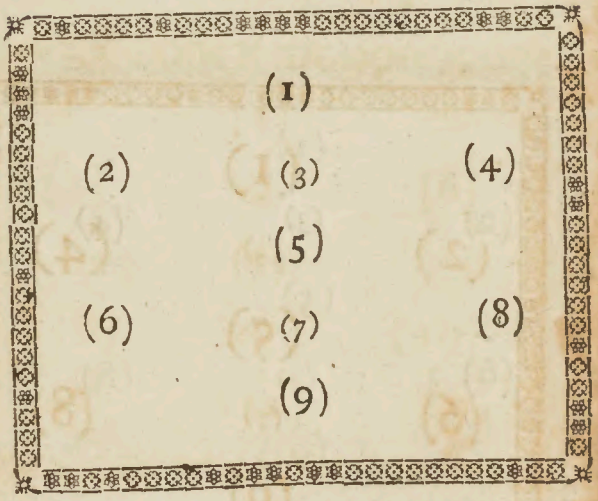
1. Cherries.
2. Moor Game.
3. Green Limes.
4. Minced Pies.
5. Bread Sauce.
6. Plover.
7. Jellies.
8. Snipes.
9. Currant Jelly.
10. Buttered Crab.
11. Apricots.
12. A Hare.
13. Wine Sours.

A Supper in *October*.



1. Whiteing ſkinned and broiled.
2. Partridge.
3. Cheeſe Cakes.
4. Sweet Breads fricaſſeed.
5. Jelly turned out.
6. Mutton Collop.
7. Tarts.
8. Plover.
9. A Hare roaſted.

A Dinner in *November*.



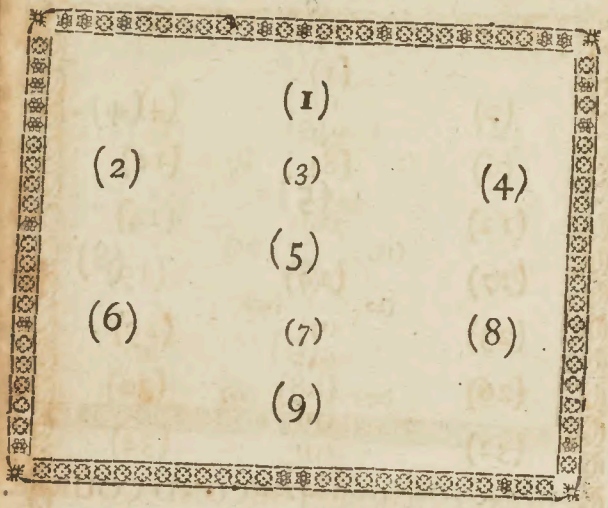
FIRST COURSE.

1. Cod's Head.
2. Veal in Vale.
3. Boat.
4. Boiled Partridges, Sellery Sauce.
5. Cherry Pudding.
6. Eſcallop'd Oyſters
7. Boat.
8. Breaſt of Mutton carbonaded.
9. Veniſon Paſty.

SECOND COURSE.

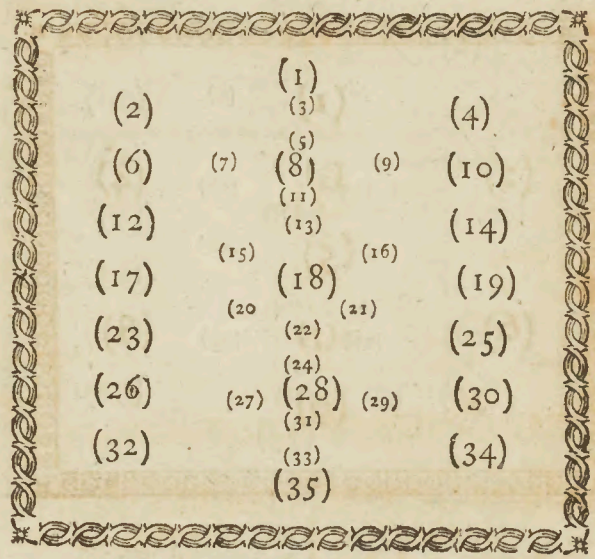
1. Woodcocks.
2. Solomongundy.
3. Cards.
4. Ambaſſador Cream.
5. Orange Poſſets.
6. Tart.
7. Cuſtard.
8. Collar'd Eels.
9. Teal.

A Supper in *November*.



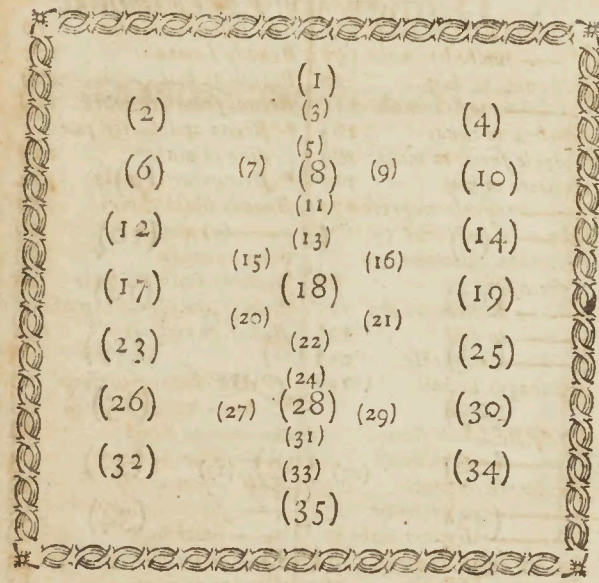
1. Boiled Turkey.
2. Woodcock.
3. Lemon Cream.
4. Smelts fryed.
5. Orange Pye.
6. Stewed Oyſters.
7. Rheniſh Cream.
8. Larks.
9. Wild Ducks.

A Dinner in *December*.



1. Soop Fiſh. *Rem.* Pheaſant.
2. Boiled Chickens.
3. Oranges.
4. Sweetbreads. 5. Shenel.
6. Oyſter Loaves.
7. Ambaſſador Cream.
8. Jellies. 9. Bacon & Eggs.
10. Woodcocks.
11. Wineſours.
12. Teal. 13. Cheeſecakes.
14. Puddings. 15. Limes.
16. Cherries.
17. Mutton Chops.
18. Dry Sweetmeats.
19. Veal Olives.
20. Damſins. 21. Apricots.
22. Tarts. 23. Partridges.
24. Rheniſh Cream.
25. Ham. 26. Stew'd Pigeons
27. A Handful of Cards.
28. Jellies. 29. Strawberries
30. A Turkey. 31. A Trifle
32. A Hare Pie.
33. Quince. 34. Palates.
35. Soop Fiſh. *Rem.* Veniſon.

A Supper in *December*.



1. Boiled Turkey.
2. Woodcocks.
3. Custard.
4. Stewed Oysters.
5. Wine-sours.
6. Tansey.
7. Apricots.
8. Possets.
9. Quince.
10. Teal.
11. Walnuts in Sack.
12. Veal Olives.
13. Fricassee of Eggs.
14. Puffs.
15. Sturgeon.
16. Cupid's Hedge Hogs.
17. Sweetmeats.
18. Prunellos.
19. Cold Tongue.
20. Candied Ginger.
21. Pistachoes.
22. Cherries.
23. Fricassee of Chickens white.
24. Hen's Nest.
25. Partridges.
26. A Wild Duck.
27. Oranges.
28. Syllabubs.
29. Damsins.
30. Orange Pye.
31. Cheese Cakes.
32. Palates.
33. Currant Jelly.
34. Snipes.
35. A Neck of Venison.

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