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THE KATHERINE GOLDEN BITTING
COLLECTION ON GASTRONOMY
Presented by A. W. BITTING

dianū da nobis hodie:

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

FROM THE COLLECTION
OF COOKERY BOOKS
FORMED BY
JOHN HODGKIN, F.L.S.

COOKERY,

AND

PASTRY.

As taught and practised by

MRS MACIVER,

Teacher of those arts in Edinburgh.

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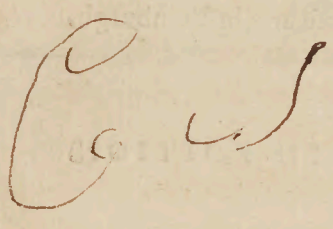

ADVERTISEMENT.

THE Author's ſituation in life hath led her to be much converſant in Cookery, Paſtry, &c. and afforded her ample opportunity of knowing the moſt approved methods practiſed by others, and alſo of making experiments of her own. Some years ago ſhe opened a ſchool in this city for inſtructing young Ladies in this neceſſary branch of female education, and ſhe hath the ſatisfaction to find that ſucceſs hath accompanied her labours. And many of her ſcholars, and others, having repeatedly ſolicited her to make her receipts public; theſe ſolicitations, joined to an hearty de-

ſire of doing every thing that it was thought could be uſeful in the way of her buſineſs, have at length determined her to this publication. She is far from thinking this little Book perfect; but as all the receipts contained in it have been frequently practiſed by her, ſhe is hopeful it will be found a good practical treatiſe.

Edinburgh, November 1783.

Dina Jamey
Southampton 1784

CON-

CONTENTS.

CHAP. I.

SOUPS.

A ſtock for ſoups or ſauces, - - - 1
Spices proper to be mixed with any kind of ſeaſoning, 2
Imperial white ſoup, - - - 3
Pigeon ſoup, - - - - 3
Hare ſoup, - - - 5
Green ſummer ſoup, - - 5
Plumb pottage, - - - 6
Leek ſoup, - - - 7
Onion ſoup, - - - 8
Peaſe ſoup, - - - 9
To make the ſame ſoup paſs in ſummer as green-peaſe ſoup, 10
Green meagre ſoup, - - 10

CHAP. II.

FISH.

To dreſs a cod's head, - - 11
To roaſt a cod's head, - - - 12
To broil cod, - - - 13
To dreſs ſmall cod with ale-ſauce. - 13
To crimp cod after the Dutch manner, - 14
To ſtew ſoles, - - - 14
To fry ſoles, - - - 15
To roaſt ſalmon, - - 16
To crimp ſkate, - - - 16
To pot any ſort of fiſh, - - 17
To fricaſſee oyſters, cockles, or muſſels, - 18
To ſcallop oyſters, - - - 18
To brown oyſters in their own juice, . 19
To dreſs haddocks with a brown ſauce, - - 20
To ſtuff large haddocks, - - 21
To dreſs whitings with a white ſauce, . . 22
To make parton pies, . . . 23
A fricaſſee of lobſters, . . . 24
To ſtew trouts with brown ſauce, . . 25
To pot eels, ... 26
The beſt way of potting freſh herring, . . 27
To fry turbot, . . . 27
To dreſs a ſea-cat, . . . 28
To dreſs a ſea-cat with a white ſauce, . . 28

CHAP. III.

FLESH.

To red a rump of beef, . . Page 29
To make a mutton ham, . . . 30
a bacon ham, ... 30
To cure neats tongues, ... 32
To make forced-meat balls, . . . 32
To ſtew a rump of beef, ... 33
a rump of beef with roots, . . . 35
Beef a-la-mode, ... 36
To pot beef, ... 37
To make minced-collops, ... 38
To pot a cow's head, ... 39
To make beef collops, ... 40
To collar beef, ... 41
Scarlet beef, ... 42
To ſtew a fillet of veal, ... 42
To make Scots collops, ... 43
To haſh cold veal, ... 44
To mince cold veal, ... 44
To make veal cutlets, ... 45
Broiled veal cutlets, ... 46
To fricaſſee a breaſt of veal, ... 46
To make veal fricandoes, ... 47
veal olives, ... 48
To dreſs a calf's head, ... 49
To make brain cakes, ... 50
To turtle a calf's head, ... 51
To pot a calf's head, ... 51
To make mutton cutlets, ... 53
To haſh cold mutton, ... 54
To make a haricot of mutton, ... 55
To dreſs a diſh of mutton with paper, in place of coals, 56
To boil a leg of lamb with cabbage or colliflower, . 57
Lamb covered with rice, ... 57
To dreſs a lamb's head, ... 58
chickens with peaſe and lettuce, . . . 60
To make veal or lamb toaſts, ... 61
A jugged hare, ... 62
A good Scots haggies, ... 63
A lamb's haggies, ... 64
A pudding of lamb's blood, ... 64
To make puddings either of ſheep or cow's blood, . 65
liver puddings, ... 66
apple puddings, ... 66
rice puddings 67

To

To make almond puddings in ſkins, . . Page 67
To roaſt a calf's or lamb's liver, . . . 68
To ragoo a liver, . . . 68
To make cake-jelly of calve's feet, . . 69
portable ſoup, ... 70
To ragoo pallets and kernels, . . . 72
Hare collops, ... 73
To roaſt a hare, ... 73
To ſmoother rabbits, ... 74
To make a carparata, ... 75
General rules for boiling fowls, . . 75
A parſley ſauce, ... 76
An oyſter ſauce, ... 76
A celery ſauce, ... 77
A cream ſauce, ... 77
To boil beef or mutton in the juice, . . 78
To roaſt any piece of veniſon, . . 78
To ſtew veniſon, ... 79
Veniſon in the blood, ... 79
To ſtew veniſon that has been roaſted, . . 80
To broil veniſon, ... 80
To boil a haunch of veniſon, . . . 80
To roaſt and ſtuff a turkey, . . . 81
The beſt ſauce for a roaſted hen, . . . 82
To roaſt a gooſe or duck, ... 82
To dreſs a wild duck, ... 83
To ragoo a pair of ducks, ... 83
To make a tame duck paſs for a wild one, . 84
To pot geeſe the French way, . . . 85
A general rule for roaſting wild-fowl, . . 86
To pot any kind of wild-fowl, . . . 87
pigeons, ... 87
To ſtove pigeons, ... 88
To ragoo pigeons 89
To broil pigeons whole, ... 90
Diſguiſed pigeons, ... 91
A pigeon dumpling, ... 91
To ſtew cold roaſted wild-fowl or hare, . . 92
To ragoo rabbits, ... 93
To ſtew a neat's tongue whole, . . . 93
To haſh a cold neat's tongue, . . . 94
A ſauce for a roaſted tongue, . . . 94
To potch eggs with ſorrel, ... 95
An omelet, ... 96
Egg and onions, commonly called the onion-diſh, . 97

CHAP IV.

PIES, PASTIES, &c.

To make a beef-steak pie, ... 97
a mutton steak pie. 98
a venison pasty, ... 98
A mock venison pasty, ... 90
To make a veal florentine, ... 96
a pigeon pie, ... 100
a chicken pie, ... 101
superfine minced pies, ... 101
a common minced pie, ... 103
a gibblet pie, ... 103
a hare or moorfowl pie, ... 104
a kernel pie, ... 105
a calf's-foot pie, ... 106
A marrow pasty, ... 106
An egg pie, ... 107
An eel pie, ... 107
A curd florentine, ... 108
An apple pie, ... 108
An apple pie with potatoes, ... 109
A chesnut pie, ... 109
A gooseberry pie, ... 110
To make puffed paste, ... 110
A common pie paste, ... 111
To make paste for the cases of preserved tarts, . . 111
A paste for raised pies, ... 112
To make apple tarts. 112
Gooseberry tarts, ... 113
Cherry tarts, ... 113
To make rasberry or currant tarts. 114
prune tarts, ... 114
Peach or apricot tarts, ... 114
To make a glazing for tarts, ... 115
A light boil'd pudding, ... 115
A boiled custard pudding, ... 116
A plumb pudding, ... 116
A plain suet pudding, ... 117
A boiled bread pudding, ... 117
A boiled rice pudding, ... 118
A pease pudding, ... 119
A whole-rice pudding, ... 119
Another rice pudding, ... 120
A lair pudding, ... 120
A marrow pudding, ... 121
A tansy pudding. 122

An orange pudding, . . . Page 123
A lemon pudding, ... 124
A citron pudding. 124
A green gooſeberry pudding, . . . 125
An apple pudding, ... 126
An almond pudding, . . . 126
A ſago or millet pudding, ... 126
A potatoe pudding, ... 127
A common potato pudding to be fired below roaſted meat, 128
A bread pudding, to be fired below meat, . . 128
A haſty pudding, ... 229
A carrot pudding, ... 130
An apple dumpling, ... 130
Sir Robert Walpole's dumplings, . . . 131
To make curd cheeſe-cakes. . . . 132
lemon cheeſe-cakes, . . . 133
almond cheeſe-cakes, . . 133
cuſtards, ... 134
rice cuſtards, . . . 135
almond cuſtards, . . . 235
clear lemon cream, . . . 136
an orange cream, . . . 137
ratafia cream, . . . 137
ſweet almond cream, . . 138
clouted cream, ... 138
velvet cream, ... 139
ſteeple cream, . . . 140
bandſtring curd, ... 140
Ruſſh curd, ... 141
Tender curd, ... 141
To make fairy butter, ... 142
Syllabubs, ... 142
Another kind of ſyllabubs, . . . 143
Blanc-mange, ... 143
Gooſeberry cream, ... 144
To make ſtrawberry, raſberry, or currant cream, . 145
To make rice cream, ... 145
A rich eating poſſet, . . . 146
A common eating poſſet, . . . 147
To make hartſhorn jelly, ... 147
Calve's-feet jelly, ... 148
Jelly for a conſumption, . . . 149
A hen's neſt, ... 150
Jelly in cream. 150
To diſh up cold chicken in jelly, . . . 151
A floating iſland, ... 151
A trifle, ... 152

An egg cheese. . . . . Page 153
To make a cheese loaf, ... 154
fine pancakes, ... 155
a very good baked pudding with the same batter, 156
To turn the same batter into a different form, . . 156
To make pan-puddings, ... 156
apple fritters 157
currant fritters, ... 158
oyster fritters, ... 159
potato fritters, ... 159
a tansy cake, ... 160
The poor knights of Windsor, ... 161
To make small curd puddings, ... 161
a curd florentine, ... 162
To stew parsnips, ... 163
red cabbage, ... 163
cucumbers, ... 164
To dress parsnips to eat like skirrits, . . 164
Celery with cream, ... 165
To stew celery in gravy, ... 166
To have a dish of kidney-beans in the winter, . 166
To keep artichoke bottoms the whole year, . 167
The best way of keeping green gooseberries for tarts, 168
To make white custards, ... 169
German puffs, ... 170
apple puffs, ... 171
short-bread, ... 172
a rich bun, ... 172
a fourthpart plum-cake, . , 174
a seed-cake, ... 175
a diet loaf, ... 176
a currant-cake, ... 176
To make fine gingerbread, ... 177
common biscuit, ... 178
the same biscuit proper for beating to put in fine puddings, ... 178
To make Savoy biscuit, ... 178
spunge biscuit, ... 179
common almond biscuit, ... 179
ratafia drops, ... 180
squirt, fruit, and shaving biscuit, . . 180

CHAP. V.

PRESERVES, PICKLES, &c.

To clarify sugar, ... 182
To make smooth marmalade, . . 183

To

To make chip marmalade, . . Page 184
To preſerve whole oranges, . . . 185
orange ſkins, . . . 186
Preſerved ſliced oranges, . . . 188
To preſerve orange grate, . . . 189
Orange chips, ... 190
To make orange-peel, ... 190
To candy angelica, ... 191
flowers, ... 192
To make red-currant jelly, . . . 193
White-currant jelly, ... 194
Black-currant jelly, ... 194
To preſerve whole currants, . . . 195
An excellent way of doing currants for preſent uſe, . 197
To preſerve raſberries whole, . . 197
To make raſberry jam, ... 198
To preſerve green gooſeberries, . . . 199
red gooſeberries, . . 201
To make gooſeberry jam, . . . 201
gooſeberry jelly, . . . 202
To preſerve cherries, ... 202
cherries with ſtalks and leaves, . . 203
apricots, ... 204
To make apricot jam, ... 205
To preſerve green-gage plums, . . 206
magnum plums, . . . 207
To keep common plums for tarts, . . . 208
To preſerve peaches, . . . 208
pears, ... 209
pears red, ... 209
To make apple-jelly, ... 210
Chip and jelly of apples, ... 211
To preſerve apples green, ... 212
Apples in ſyrup, ... 213
To preſerve cucumbers, . . . 214
melons, ... 216
green almonds. . . . 217
barberries, ... 218
To make lemon-ſyrup, ... 219
Syrup of clove-jullyflower, . . . 219
Syrup of violets, ... 220
Syrup of pale roſes, ... 220
Syrup of maidenhair, . . . 221
Syrup of turnip, ... 222
Syrup of nettles, ... 222
Conſerve of roſes, ... 222
To make tablets, ... 223

To make barley-ſugar, . . . Page 224
glazing for ſeed or plum cake, . 225
To mango cucumbers, . . 226
To pickle walnuts, ... 227
muſhrooms, ... 228
colliflowers, ... 229
onions, ... 230
red cabbage, ... 230
beet-root, ... 231
barberries, ... 231
To make pickle-lillo, or Indian pickle, . . 232
ſugar vinegar, . . . 233
gooſeberry vinegar, . . 234
ketchup, ... 234
walnut ketchup, . . . 235
a twenty-pint barrel of double-rum ſhrub, . 236
the true French white ratafia, . . . 237

COOKERY AND PASTRY.

CHAPTER I.

SOUPS.

A Stock for Soups or Sauces.

TAKE a round of beef, and put it into a pot of cold water. If it is a large piece, let it boil three quarters of an hour. Take it out, and ſcore it well on all ſides with a knife, to draw the juice from it; then put the beef and juice into the pot again; put in ſome whole black and Jamaica pepper, a few cloves, a faggot of ſweet herbs, two or three onions, and a large carrot. Let all boil together, until the whole ſubſtance is out of the meat; then ſtrain it off, and

let

let it ſtand all night; take off all the fat, then pour it off from the grounds. This is an excellent ſoup, or a fine ſtock for any rich ſauces. If you want the ſoup brown, put in a little black cruſt of a fine loaf, and a few onion-ſkins, along with the reſt of the ſeaſonings: diſh it up on toaſted bread; and, if you pleaſe, put in about two ounces of vermicelli.

Spices,

Proper to be mixed with any kind of ſeaſoning.

Take an ounce of black and an ounce of Jamaica pepper, two drop of cloves, and two or three nutmegs; beat them into a powder, and mix them all together, and put them in a box or bottle, ſo as they catch no air; and then you have them ready for ſeaſoning any kind of ſauce.

Imperial

Imperial White Soup.

Take three or four pound of a round of beef, blanch it all night in cold water; put it on the fire in a pot of cold water alongſt with a gigot of lamb; put in ſome whole white pepper, a few cloves, and a blade of mace; tie up a faggot of parſley and chives *, or young onions. Let all boil till the ſubſtance is entirely out of the meat; then ſtrain it off, and put in as much ſweet cream as will make it white, and ſalt to your taſte; put it on the fire to warm, and diſh it up on toaſted bread.

Pigeon Soup.

Take eight good pigeons, take the pinions, necks, gizzards, and livers;

* Chives are what the country people call Scythes.

livers; cut down two of the worſt of the pigeons, and put them on with as much water as will make a large diſh of ſoup; boil them until all the ſubſtance is out of them; then ſtrain them off; ſeaſon the whole pigeons within with your mixed ſpices and ſalt; truſs them with their legs into their belly; take a large handful of parſley, chives or young onions, and a good deal of ſpinage; pick and waſh the herbs very clean; ſhred them, but not too ſmall; take about a handful of grated bread, put a good piece of butter in a frying pan, let it come to boil, and then throw in the bread amongſt the boiling butter, cloſe ſtirring the bread from the bottom of the pan with a knife, until it becomes of a fine brown colour. Then put on your ſtock to boil, and then put in the whole pigeons alongſt with the herbs and fried bread; and let them boil together till the pigeons are enough done, and then diſh them up with the ſoup. If you do not find

find the ſoup enough ſeaſoned, put in a little more of the mixed ſpices and ſalt.

Hare Soup.

Take a hare, cut it down, waſh it through two or three waters very well, ſave all the blood, and break the clots in the waſhings; then run it through a ſearce; put on all the waſhings and blood with a good piece of lean beef. Let theſe boil together a good time before you put in the hare; ſeaſon it with ſalt and mixed ſpices, a faggot of ſweet herbs, and two or three onions; thicken it with a little browned butter and flour. Some like it with a few currants in it; but this is as you chooſe. Then diſh it up (after taking out the herbs and onions) altogether.

Green Summer Soup.

Take as much of the ſtock of beef

as

as will make a good diſh of ſoup; take the ſame herbs and fried crumb of bread, and order them all in the ſame manner as in the pigeon ſoup; parboil a carrot or two, and cut them very ſmall; take ſome young green peaſe, then put in the carrots and peaſe along with the reſt of the herbs. If you have not the ſtock of beef, cut down the back-ribs of mutton, and put it in as you do in common hotch-potch, and diſh it up in the ſame way.

Plumb Pottage.

Take a hough of beef and a knuckle of veal; put them on the fire in a cloſe pot, with ſix or ſeven Scots pints of water; take out the veal before it is overboiled, and let the beef boil till the whole ſubſtance is out of it; ſtrain off the ſtock, and then put in the crumb of a twopenny loaf, two pounds of currants well cleaned, two pounds of raiſins ſtoned, and

and one pound of prunes. Let all boil together till they ſwell; then warm the veal, and put it in the middle of the diſh.

Leek Soup.

Take large leeks, according to the diſh you intend; cut them about an inch long, with as much of the tender green as you can; throw them into water as you cut them; then cut ſome ſlices of bread, neither too thick nor too thin; put in ſome butter into a frying-pan; when it boils, cut the bread into ſquare pieces, lay them in, and brown them on both ſides; have ſome prunes ready waſhed; if they are dry, take the leeks out of the firſt water, and waſh them through another; have as much water boiling in a pan as will cover your materials; throw them all into it, and ſeaſon it with ſalt and mixed ſpices. When the leeks are enough done, your ſoup is ready.

Onions

Onion Soup.

Take half a pound of ſplit peaſe, which put into two pints of water; let them boil till the peaſe are diſſolved; ſtrain them off; take half a pound of butter, put it in a ſtew-pan, and boil it until it have done with making a noiſe; take ten onions, cut them ſmall, and throw them into the butter; fry them a little, then drudge ſome flour on them, ſtirring them all the time; let them fry a little after; then pour your ſtock boiling hot on them, and let them boil a little time; then ſtrain it off again, put in a few whole ſmall onions, paired or ſkinned, into your ſoup, and boil them until they are enough done; ſeaſon it with mixed ſpices and ſalt to your taſte; diſh it up on fried bread, and the whole onions.

Peaſe

Peaſe Soup.

Take a pound of ſplit peaſe; put them in cold water, with a piece of butter, a large leek or an onion or two, and a large parſnip or carrot; let all boil until the peaſe are diſſolved; turn them into a drainer, and bruiſe the peaſe with the back of a ſpoon; then put in ſome of the thin, till the peaſe are quite waſhed through the drainer; then turn it back into the pot, and let it boil; then ſeaſon it with ſalt and mixed ſpices. If you want it to look green, beat ſome ſpinage, and ſqueeze out the juice, which put into the ſoup, with a handful of ſpinage-leaves. When this is boiled enough, the ſoup is ready. Diſh it on fried bread. If you chooſe ſweet herbs, you may throw in a ſprig of thyme, winter-ſavory, and mint, into the ſtock; likewiſe a red herring, if you chooſe it. Some chooſe a piece of pork, hung bacon, or a piece of beef; in

in either of theſe caſes, put no butter in your ſtock. Diſh up the meat in your ſoup.

To make the ſame Soup paſs in Summer as Green Peaſe Soup.

Take the foregoing ſoup; and as the green peaſe are a great deal ſweeter than the dried peaſe, put in a little ſugar, and a good deal of the ſpinage-juice; to make it of a fine green, put in ſome green peaſe; and when they are enough, the ſoup is ready.

Green meagre Soup.

Take ſome celery, two or three carrots, a turnip or two, and half a pound of ſplit peaſe; put them all on in boiling water, with a good piece of butter, and a ſprig of winter ſavory; let them all boil together about an hour and a half; then ſtrain it off the roots; take ſome parſley, ſpi-

ſpinage, chives or young onions, and chervil; ſhred them groſsly, and boil them in the ſtock; thicken it with fried crumb of bread, and ſeaſon it with your mixed ſpices and ſalt; then diſh it up.

CHAP. II.

FISH.

To dreſs a Cod's Head.

PUT the head and a piece of the ſhoulders into a pan of boiling water; be ſure the fiſh is covered with the water, throw in a good deal of ſalt and vinegar to make the ſauce; take ſtock, made either of beef or fiſh; work a good piece of butter and flour together; ſtir it in your ſauce till the butter is melted; then put in ſome pickled oyſters with ſome of their liquor, a lobſter cut in pieces,

a

a whole onion, the ſqueeze of a lemon and a little of the peel, a little white-wine ketchup, and mixed ſpices and ſalt. Let all boil together a little time; then throw in a few pickles into the ſauce juſt when you are going to diſh it. It ought to be put in a very deep diſh, as it requires a great deal of ſauce. If your diſh does not hold it all, put the remainder in a bowl, and ſend it to the table with the diſh. Garniſh it with fried flounders, ſpirlings, or whitings; put a little fried parſley between every fiſh. If you have no fiſhes, ſupply their place with horſe-radiſhes ſcraped.

To roaſt a Cod's Head.

Take the head and ſhoulders, and lay it in a flat tin pan; ſtrew a little ſalt over it; put it into a quick hot oven about half an hour; then take it out, and pour off all the watery ſtuff from it; baſte it well with butter,

ter, and ſtrew ſome mixed ſpices over it; put it into the oven again for ſome time, drawing it often to the mouth of the oven, and baſting it with the butter. When you ſee it is enough fired, diſh it in the ſame way you do the boiled head, and the ſame ſauce; adding thereto two or three anchovies, if you have them.

To broil Cod.

Cut in pieces about an inch thick; duſt it with flour, and lay it upon the gridiron over a ſlow fire. Take a little gravy, a glaſs of white-wine, ſalt and ſpices, a few pickled oyſters, and a little ketchup, thickening them with a little butter rolled in flour. Send the ſauce in a diſh to table.

To dreſs ſmall Cod with Ale-ſauce.

Put on ſome twopenny, it is better than ſmall beer; have ſome browned butter ready, thickened with

flour; pour it on the ale boiling, keeping ſtirring all the while; then divide the codlings into two or three pieces, according to their ſize; put in the heads along with them into the ſauce, two or three cut onions, ſalt and mixed ſpices, ſome lemon-peel, and a little ketchup. Put it in a ſoup-diſh, with ſome cut pickles.

To crimp Cod after the Dutch manner.

Boil two pints of water, and a pound of ſalt; ſkim it very clean; cut the cod in thin ſlices; put it into boiling water for three minutes; drain it well from the water; garniſh your diſh with parſley. It ſhould be eat with oil, muſtard, and vinegar.

To ſtew Soles.

Skin the ſoles; flour them; then put them in a panful of brown butter boiling hot; fry them a light brown; then drain all the fat from them;

them; brown a good piece of butter and flour, to which put a little gravy, a few oyſters and their liquor, a bunch of ſweet herbs, ſome onions, a little claret, the ſqueeze of a lemon, and an anchovy; mix them all together, then put in the ſoles; let them ſtew over a very ſlow fire half an hour. When you are going to diſh the ſoles, (take out the ſweet herbs and onions), ſeaſon them with ſalt and mixed ſpices; garniſh your diſh with ſliced lemons.

To fry Soles.

Skin and ſcore them croſs-ways; drudge them with flour; then fry them in a panful of brown butter boiling hot, till they are of a fine brown. Diſh and garniſh them with parſley and ſliced orange. Beef drippings, when ſweet, will anſwer better than butter to fry them with.

To roaſt Salmon.

Waſh and ſcrape the ſcales from it very clean; dry it with a cloth; cut it croſs-ways; ſtrew it over with ſalt, mixed ſpices, and grated crumbs of bread; then lay it in a tin pan, putting a little butter in the bottom of the pan, and plenty above the ſalmon; put it in the oven till it is enough. It may be eat with oyſter-ſauce, or beat butter and parſley. A grilſe done in the oven is a very fine diſh. Turn the tail into the mouth, and be ſure you do not ſcore it as you do the ſalmon; ſtrew ſalt and mixed ſpices over it, with plenty of butter above and below it. Eat it with the ſame ſauce as the ſalmon. Garniſh both with parſley.

To crimp Skate.

Cut it about an inch broad; turn each piece round, and tie it with a thread;

thread; have as much ſalt and water ready boiling as will cover it; put it in, and boil it on a very quick fire; cut off the threads, and put it on a dry diſh. If you are to eat it hot, ſend beat butter and parſley along with it. Garniſh with parſley.

To pot any ſort of Fiſh.

Scrape and clean them well; cut them in middling pieces; ſeaſon them with ſalt and ſpices; pack them cloſe up in a potting-can, with plenty of butter above and below; tie ſome folds of coarſe paper on the pot; then put them in a ſlow oven, and when they are enough fired, take them out of the can, and drain them well from their liquor; let both cool; put the fiſh into ſmall white pots; ſkim all the butter off the liquor; then take ſome more butter along with that you take from the liquor; melt it down, and pour it on the fiſh. Send them in the pots to table.

To fricaſſee Oyſters, Cockles, or Muſſels.

Waſh them thoroughly clean in their own liquor, then ſtrain the clean liquor on them; put them on the fire, and give them a ſcald; lift them out of the liquor; take ſome of the liquor, and thicken it with a little butter and flour kned together. When it comes to boil, put in the fiſh, and let them juſt get a boil or two. Have ſome yolks of eggs; caſt two, three, or more, according to the ſize of the diſh you make; take a little of the liquor out of the pan, and mix it with the yolks of eggs; then put them in the pan, and give them a toſs or two, but don't let them boil; then diſh them.

To ſcallop Oyſters.

Clean and ſcald them; put a little butter into your ſcallops; fill them with

with the oyſters; ſeaſon them with a little ſalt and ſpices. As you fill the ſcallops, put in a little of the liquor, with half a ſpoonful of white-wine. When the ſcallops are filled with the oyſters, cover them with crumbs of bread, and lay ſmall pieces of butter above all. You may do them in an oven, or brown them before the fire.

To brown Oyſters in their own juice.

Take the largeſt you can get; waſh them clean through their own juice; lay them cloſe together in a frying-pan, but don't put one above another; make them of a fine brown on both ſides; if one panful is not ſufficient, do off more; when they are all done, pour in ſome of their juice into the pan; let it boil a little, and mix any of the thickneſs of the oyſters that may remain in the pan, and then pour it over them. Of all

the ways of dreſſing them, this is the moſt delicious.

To dreſs Haddocks with a Brown Sauce.

Take the largeſt you can get; clean them well, and cut off the heads, tails, belly, (or what is commonly called the lugs), and fins; lay the fiſh in as much ſmall ale and vinegar as will cover them; let them lie in it as long as you can; take the heads, tails, &c. and cut down one of the fiſh; put them all together in a pan, with as much water as will be ſauce; put in an onion or two, a ſprig of winter-ſavory, thyme, and a little lemon-peel; let all boil till the whole ſubſtance is out of the fiſh; then ſtrain off the ſtock. Brown ſome butter, and thicken it with flour; mix in the ſtock with ſome ketchup, mixed ſpices, and ſalt. You may put in a ſpoonful of walnut-pickle, if you have any. When the ſauce comes a-boil, put in your fiſh; have

have ſome oyſters or muſſels ready, and put either of them in with a little of their juice; put in ſome cut pickles juſt when you are about to diſh them; or if you want your ſauce to be richer, make your ſtock of beef in place of fiſh. It is much the better of a little wine: you may put in ſome claret.

To ſtuff large Haddocks.

Open them at the gills, and take out the guts, but don't ſlit up the belly; be ſure to clean them well. Boil ſome of them in ſalt and water; then ſkin and take the bones from them, and chop them on your mincing board very ſmall. If your winter ſavory and thyme is dried, beat and ſearce them; ſeaſon the chopped fiſh with ſalt and mixed ſpices. You muſt work them up with a good deal of ſweet butter, and as much beat eggs as will make them ſtick; then ſtuff the bellies of your haddocks

with the forc'd meat; keep ſome of it to roll up in balls; be ſure to fry them in brown butter; make the ſauce the ſame as the former, and boil the fiſh in it; be ſure that the ſauce cover them; put in the balls, and give them a boil along with the fiſh. If the fiſh have roes, boil them alone in ſalt and water; garniſh the diſh with them and parſley. You muſt lay them in ale and vinegar, as in the former receipt.

To dreſs Whitings with a White Sauce.

Clean them well, and lay them in ſalt and water. You may make your ſtock of haddocks, or, if you pleaſe, the broth of a young cock, and ſeaſon it with ſalt, whole white pepper, mace, lemon-peel, and two or three cloves. When this is enough, ſtrain it off, and turn it back into the pan, and thicken it with butter wrought in flour. When it boils, have ſome parſley, chieves, or young onions, minced

minced ſmall, and put them in the ſauce; let them boil a little before you put in the whitings, for a very little will do them; caſt ſome yolks of eggs, according to the ſize of the diſh; ſcrape a little nutmeg amongſt the eggs, a glaſs of white-wine, and a little of the juice of a lemon; then take out a little of the boiling ſauce, and mix with the eggs; pour all into the pan amongſt the ſauce, keeping it ſhaking over the fire. Be ſure you never let any ſauce boil after the eggs go in. Small haddocks dreſſed the ſame way are very good.

To make Parton Pies.

After your partons are boiled, pick the meat clean out of the body and toes; be ſure that you leave none of the ſhells amongſt the meat; ſeaſon it with ſalt and ſpices; put in ſome crumbs of bread; put them in a pan with a good deal of red or white wine, but red is preferable; put in

alſo a good quantity of butter; then put them on the fire, and let them be thoroughly boiled; waſh the ſhells of the body very clean, and fill them up with the meat, ſo far as it will go; fire them in an oven, or, if you have not an oven at hand, put them on a gridiron over a clear fire; then brown them before the fire.

A Fricaſſee of Lobſters.

After boiling your lobſters, pick the meat out of the toes and tail; cut it into ſquare or long pieces, not too ſmall; pick alſo all the good meat out of the body. If it be a coral lobſter, be ſure you take all the red. Take as much good ſtock of any kind of meat as will cover them, in which you may boil a blade of mace and ſome lemon-peel; thicken it with a piece of butter wrought in flour; when it boils, put in your lobſters; caſt the eggs and other materials in the

the ſame manner as in the ſauce for the whitings; do not have too much ſauce, as it muſt be pretty thick. All fricaſſee ſauces are the better of a little thick ſweet cream. Take ſome of the under ends of the ſmall toes, and ſliced lemon, for garniſhing your diſh.

To ſtew Trouts with Brown Sauce.

After they are cleaned, dry them very well; duſt them with flour, and brown them a little in the frying-pan; take as much ſtock of either beef or fiſh; put in a faggot of ſweet herbs, and an onion or two; ſtrain off your ſtock; thicken it with browned butter and flour; ſeaſon it with ſpices, ſalt, ketchup, a little walnut-pickle, and ſome claret. When the ſauce comes a-boil, put in the trouts, and ſtew them until they be enough. If you chooſe them with a white ſauce, do them in the ſame manner as the whitings. You may dreſs pike or eel in the ſame

ſame way as the trouts with a brown ſauce, taking care to cut the eels in pieces about three or four inches long.

To pot Eels.

After taking the ſkin off your eels, ſplit them from the ſhoulders to the tail, and bone them; ſeaſon them very highly with ſalt, ſpices, and ſweet herbs; then put every two together, the inſide of the ſhoulders of the one to the inſide of the tail of the other; roll every pair up as you do a collar, and take as many of them as will fill your potting-can, putting ſome butter above and below them: cover them with coarſe paper; put them in the oven, which muſt not be too hot; it will be a good while before they be enough. When you diſh them, put one of the collars in the middle of the aſſet, and cut another into thin ſlices, and put round the one in the middle. You may garniſh them with any green thing you chooſe.

Beſt

Beſt way of potting freſh Herring.

Scale them, and make them very clean; ſeaſon them well with ſalt and ſpices; pack them neatly in your potting-can, laying the ſhoulders of the one to the tail of the other. When you have as many in as you intend, pour on as much vinegar as will cover them; bind them cloſe up, and put them in a ſlow oven. They will take about four hour of doing.

To fry Turbot.

Slice the turbot as thin as you can; flour them, and fry them on both ſides of a fine brown; beat ſome butter; put a little walnut pickle, ſome pickled oyſters, and a little ketchup in it for a ſauce, which you may pour over the turbot: garniſh them with ſliced lemon or pickles. The tail-cut is the beſt for frying.

To

To dreſs a Sea-cat.

Waſh it very clean, and ſkin it; turn the tail into the mouth; take ſome good ſtock, thicken it with browned butter and flour; put in ſome claret, ketchup, ſalt, and ſpices, two or three anchovies, ſome pickled oyſters with ſome of their liquor, ſome cut pickled walnuts with a little of their pickle; be ſure to have as much ſauce as will cover the fiſh; boil the fiſh amongſt the ſauce; then diſh it, and put the ſauce about it.

To dreſs a Sea-cat with a white Sauce.

Order the fiſh as in the former receipt; boil it in ſalt and water; and for ſauce take ſome good ſtock; thicken it with butter; work in flour a little white-wine, a blade of mace, a little piece of lemon-peel, an anchovy, ſome pickled oyſters, and a little of their liquor. When the ſauce is ready, beat the yolk of an egg, and

and mix it with it; diſh it, and pour the ſauce over it.

Anchovies, oyſters, pickled walnuts, and lemon-peel, are fine ingredients for all kinds of dreſſed fiſh. If you have no ſtock made of meat, you may make a very good one of fiſh. The proper fiſh for it are haddocks, whitings, and flounders.

CHAP. II.

FLESH.

To red a Rump of Beef.

FOR one rump, take two ounces of ſaltpetre, a quarter of a pound brown ſugar, half a pound bay ſalt, one ounce of Jamaica pepper, two drops of cloves, a nutmeg or two; beat and mix them all together, and rub it into the beef as well as you can; then rub it over with common ſalt; bed and cover it with the ſame; let it

it lie three weeks, turning it every other day, and then hang it up.

To make Mutton Hams.

Half a pound of bay ſalt, a quarter of a pound of ſugar, will do three or four mutton hams. If they are very large, allow half an ounce of ſaltpetre to each ham, and the ſame ſpices as in the above receipt. Thruſt your finger down the hole of the ſhank, and ſtuff it well with the ſalts and ſpices; rub them well over with the ſame; then rub them over with common ſalt, and pack them in the trough, turning them every other day for a fortnight, and then hang them up.

To make a Bacon Ham.

Take a pound of common and a pound of bay ſalt, two ounces of ſaltpetre, an ounce of ſalprunella, a quarter of a pound of coarſe ſugar, and ſpices as in the former receipts; mix all well together: open it a little

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at the ſhank; ſtuff it well with the ſalt and ſpices; then tie it hard up with pack-thread round the ſhank-bone to keep the air out of it; rub it all over with the mixture as well as poſſible; lay it in a trough, and ſtrow a little ſalt above and below it; take two or three folds of an old blanket, and cover the trough, to keep out the air. After it has lain that way two or three days, pour off all that brine; then take what was left of the mixed ſalts, and mix in ſome more common ſalt with them: rub the ham every day with it, turning it, and throwing away the old brine every day. Continue ſo doing for three weeks; be ſure to cover the trough always with the cloth; lay the ham upon a table, with boards and weights above it; then hang it up.

All hung-meat is beſt ſmoked with wood; juniper is the beſt, if you have it.

To Cure Neats Tongues.

Rub them well with common ſalt, and let them lie three or four days; then lay them in a heap on a table to let the brine run from them; then mix as much common ſalt, bay ſalt, ſalt-petre, and coarſe ſugar, as will do the quantity of tongues; ſtrow ſome common ſalt in the bottom of a barrel; pack in the tongues neatly, and on every row of them ſtrow the mixed ſalts; if you have not enough, make it up with common ſalt; put on the ſinking board and weights above it to bring up the brine to cover them; then cloſe up the barrel.

To make Forced-meat Balls.

Take the lean part of beef, pork, veal, or mutton, as much beef-ſuet as meat; mince them ſo ſmall as they will ſpread on your fingers like paſte; ſpread and ſeaſon it with mixed ſpices and ſalt; work it up with a beat egg to faſten it; have a little

little dry flour in the palm of your hand, and roll them up in balls, or long like ſauſages; fry them with browned butter. You may put ſweet herbs in forced meat if you chooſe it.

You will get the fiſh-forced meat in the receipt for ſtuffed haddocks.

To ſtew a Rump of Beef.

Take the big bone out of it; make ſome holes in it with a knife; put in ſome mixed ſpices and ſalt in every hole, and turn your finger round it. If you chooſe to ſtuff it, fill up the holes with forced meat. In that caſe, you need not put in the ſalt and ſpices in the holes; rub the beef over with the ſalt and ſpices; let it lie a day or two in that ſeaſoning; take it up the morning it is to be dreſſed; dry it well with a cloth, and rub it over with beat eggs, and duſt it with flour; have ſome browned butter ready in a frying-pan; lay in the beef, and turn it round in the frying-pan browned over; have water

ter boiling in the pot, and put in the beef; you muſt not have too much about it; keep the pot very cloſe covered after it is once come a-boil; you muſt keep it ſtewing over a ſlow fire, only ſimmering all the while; turn the beef frequently, as it muſt not have too much liquor about it. If it is a very large rump, it will take three hours doing; take up ſome of the broth, ſcum all the fat clean off it; take forced meat, ſome of it rolled in balls, and ſome long like ſauſages; brown them in butter in the frying-pan: drain all the greaſe clean from them; have a couple of pallets ready and ſome kernels; parboil and brown them a little; have ſome truffles and morels; be ſure to ſcald them a little; cut the pallets in ſquare pieces. If the kernels be large, cut them in two or three pieces; take the ſtock that you took out of the pot, and thicken it with browned butter and flour; put it on to come a-boil; then put in the balls and all the other things, and let them boil a while in the ſauce; put in ſome ketchup

chup and cut pickles; never let the pickles boil; lay the rump in the middle of a ſoup-diſh, and the ſauce about it. It is very good, although you keep out the truffles, morels, pallets, and kernels. You need not put the forced meat in the rump, except you pleaſe; but order it as in the beginning of the receipt.

To ſtew a Rump of Beef with Roots.

[*It is very good, and not very expenſive.*]

Seaſon the beef in the ſame way as in the former receipt; brown it off in the ſame manner, and put it into a pot of boiling water; let it ſtew on a ſlow fire with a good deal more water about it than in the rich way of dreſſing it: it makes a very good ſoup. Take ſome carrot and turnip; parboil the carrots with the beef; they give the ſoup a good reliſh: turn out the carrots and turnip into a turner, or cut them in dices; brown a little butter, and thicken it with flour; lift up ſome of the ſoup,

and ſcum all the fat off it; thicken it with browned butter and flour; then put the carrots and turnip into the ſauce, and let them boil until they are enough. If you find the ſauce not high enough ſeaſoned from the ſoup, put in more ſalt and ſpices and ſome ketchup; throw an onion or two into the pot, and ſtrain off the ſoup; ſcum the fat off it, and put in toaſted bread. Diſh the beef with the ſauce and roots around it.

Beef a-la-mode.

Take a rump of beef, and lard it with bacon; cut the pieces of bacon long; roll them in ſalt and mixed ſpices before you put them into the larding pins: lay ſome timber ſkewers acroſs the bottom of the pot; lay the beef on them, with two or three onions, a faggot of ſweet herbs, and a gill of vinegar. You may cover the beef with the ſkin of the bacon. Put a wet cloth round the mouth of the pot to keep in the ſteam; put the pot on a very ſlow fire to ſtew, till it

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is very tender; when it has been two hours on the fire, turn the beef in the pot, and close it up again with the wet cloth. If it is a very large piece, it will take five or six hours in doing; but whatever size the beef is of, it is enough when it is tender; take up the meat, and strain off the soup; scum off all the fat very clean, and pour the soup on the beef.

To pot Beef.

Take some slices of a rump or a hook-bone of beef; strew a little saltpetre on it; let it lie two days; then put it in the potting can with a good deal of butter or suet; tie it close up with paper, and put it in a quick oven; let it bake two or three hours; then take it out and pour all the fat and gravy clean from it. When it is cold, pull it all into threads, and beat it very fine in a mortar; season it with salt and mixed spices. Whatever weight of beef you have, take the same weight of sweet butter; oil and scum it; pour

it on the meat, and keep back the grounds. You muſt work the butter and meat very well together; then preſs it into ſmall white pots, and oil ſome more butter; pour it on the top, and tie them cloſe up with paper. You may ſend it in the pots to the table. You may pot hare in the ſame manner.

To make minced Collops.

Take a tender piece of beef, keep out all the ſkin and fat, mince it ſmall, ſeaſon it with ſalt and mixed ſpices; you may ſhred an onion ſmall, and put in with it; ſpread the collops, and drudge flour on them; brown ſome butter in a frying-pan; put the collops in the pan, and continue beating with the beater till they ſuck up all the butter, and be a little brown, You may draw as much ſtock from the ſkins and tough pieces as will ſerve for the ſauce; ſtrain off the ſtock; ſet it on to boil, and put the collops in, and let them ſtew until they are enough. You may

may put in ſome pickles if you chooſe them. If you ſee any of the butter on the top, ſcum it off before you ſend them to the table.

To pot a Cow's Head.

Waſh it well with ſalt and water; it is the better of blanching a night, giving it more clean water; break it, that it may go into the pot; boil it until the fleſh comes off eaſily; take out the eyes and the pallet; take the black ſkin off the pallet; cut the black out of the eyes; cut the eyes in rings, and the pallet in dices, the fat parts about an inch long, and mince the black parts ſmall; then mix the pieces all together; take the fat off the broth; put the meat into a pan, and all the fat, with a good deal of the broth; ſeaſon it with ſalt and mixed ſpices; put it on, and let it boil, ſtirring it frequently; let it boil until you find the meat tender, and ſuck up moſt of the juice until it is like a thick jelly about it, and then pot it up. A calf's foot or two, cut

in the breadth of a ſtraw, and about two inches long, mixed in the pan among the reſt ſome time before it comes off, looks very well.

To make Beef Ollops.

Cut thin ſlices of a tender piece of beef pretty long, and about three inches broad; cut the fat pieces ſeparate from the lean; beat them with the rolling pin; put a bit of fat on every piece of lean; ſeaſon them with ſalt and mixed ſpices; roll every one up like a collar; pack them cloſe to one another in a potting can; put butter above and below them; then tie them cloſe up with coarſe paper; put them into the oven, and bake them until they are enough. If you eat them hot, pour off all their own juice, and ſcum off all the fat; thicken it with a little butter wrought in flour, a little ketchup, and ſome cut pickles in the ſauce; pour it over the ollops; it makes a very pretty cold aſſet, when you cut the roll in ſlices.

To collar Beef.

Take the nineholls of beef; bone it; rub it well with ſalt and ſaltpetre; let it lie three or four days, or more, according to the thickneſs of the beef; take it up and dry it well with a cloth; then ſeaſon it very well with mixed ſpices and ſweet herbs, if you chooſe it; roll it up very hard, and roll a cloth about it; tie the cloth very tight at both ends; bind the whole collar very firm with broad tape; put it into a pot of boiling water; be ſure to keep it always covered with water. If it is very thick, it will take near four hours boiling. When it is boiled, hang it up by one of the ends of the cloth, to drop the water from it; when it is cold, looſe it out of the bindings. You may make a collar of pork the very ſame way; it takes always a little more boiling than beef.

Scarlet Beef.

Take a piece of a breaſt of very fat beef; blanch it twenty-four hours in cold water: then drop the water very well from it, and dry it very well with a cloth; rub it well with brown ſugar, ſalt, and ſaltpetre; turn it every day for a fortnight, and then boil it. It eats very well hot with greens, and when ſliced down, makes a very pretty cold aſſet.

To ſtew a Fillet of Veal.

Cut off the ſhank-bone, and make holes in the veal; after ſtuffing it with forc'd meat, rub it over with an egg, and duſt it with flour; then brown it. When the veal boils, put in as much ſtock as will cover it; cover the pot very cloſe, and let it ſtew on a ſlow fire; turn it often, as the liquor waſtes. When it is enough, take up ſome of the liquor; ſcum off the fat, and thicken it with a little butter wrought in flour; put in ſome pickled

pickled oyſters, and a little of their liquor, a large glaſs of white wine, and the ſqueeze of a lemon. You may boil a piece of lemon-peel and a blade of mace in it; but be ſure to take them out before diſhing; give it a ſcrape of nutmeg; then diſh the veal, and pour the ſauce over it. The ſhank, or any piece of freſh meat, will make a very good ſtock for it.

To make Scots Collops.

Cut thin ſlices out of the thick of the thigh; beat them with a rolling-pin, and brown them with freſh butter; boil with the ſtock a piece of lemon-peel, ſome mace, and a glaſs of wine; ſtrain it off, and thicken it with a little butter wrought in flour; put in ſome pickled oyſters; then put in the collops, and don't let them get above three or four boils; beat the yolk of an egg, and mix in two or three ſpoonfuls of ſweet cream, and a ſcrape of nutmeg; mix it with the collops, and

give them two or three toſſes above the fire; but don't let them boil; ſalt them properly.

Garniſh all veal-diſhes with ſliced lemon; you may put in forc'd-meat balls if you pleaſe.

To haſh Cold Veal.

Cut it down in thin ſlices: take the bones and ſkinny pieces to make the ſtock of; boil a piece of lemon-peel and a blade of mace. If there has been any of the gravy left of the roaſt, put it into the ſtock; then ſtrain off the ſtock, and thicken it with butter and flour as above; put in a little ketchup and the ſqueeze of a lemon, if you pleaſe; it is much better of a little wine; then put in the veal, and give it a boil or two, and then diſh it on ſippets of toaſted bread.

To mince Cold Veal.

Cut off all the brown'd pieces and fat;

fat; mince the white part of the meat ſmall with a knife; boil ſome ſweet cream, (taking care to ſtir it until it boils, to keep it from bratting); thicken it with a very little ſweet butter kned in flour; put in the veal, and ſeaſon it with the grate of lemon, a little ſalt, and the ſcrape of a nutmeg; keep it toſſing on the fire until the ſauce is a little thick; juſt before it comes off, give it a little ſqueeze of a lemon: ſo ſerve it up.

To make Veal Cutlets.

After cutting the back-ribs of veal into ſtakes, broad them with the chopping-knife; flour them before you put them into the frying-pan; make them of a fine light brown; make a ragoo ſauce of ſome ſtock; thicken it with brown'd butter and flour, as in the other receipts for brown ſauces, and the ſame kind of ſeaſoning; then put in the ſtakes into the ſauce; let them ſtew until they are enough: ſo ſerve them up.

Broil'd Veal Cutlets.

Cut and beat them as in the former receipt; rub them all over with a beat egg; ſeaſon them with ſalt and the grate of a lemon; ſtrow ſome crumbs of bread over them on both ſides; pour a little oil'd ſweet butter over them; lap every cutlet in clean white paper; broil them on a clear fire, turning them often until they are enough; take off the paper, and diſh them: for ſauce, ſend up ſome beat butter, ketchup, and the ſqueeze of a lemon, in a ſauce-boat.

To fricaſſee a Breaſt of Veal.

Cut down the ribs of the breaſt; break them into ſhort pieces, and waſh them very clean; let them lie ſome time in water to blanch. You may put in a little milk or flour, to help to whiten the meat; then put it into a cloſe goblet with boiling water; put in a tied bunch of parſley, a blade of mace, and ſome lemon-

mon-peel with it; let the meat boil tender; caſt ſome yolks of eggs, and mix a little cream, white wine, ſome ſalt, the ſcrape of a nutmeg, and the ſqueeze of a lemon with them; thicken ſome of the broth the meat is boiled in with a very little ſweet butter kned in flour; and when it boils, ſtir it in gradually among the eggs; take the meat quite away from the broth, and put it into the ſauce-pan; pour the ſauce on it until it thicken; but be ſure never to let any thing come aboil that eggs are in, elſe it will curdle the ſauce.

You may fricaſſee any white meat in the ſame way, ſuch as lamb, chickens, rabbits, tripe, pallets, and kernels, &c.

To make Veal Fricandos.

Cut the back-ribs, keeping two of them together; make a ſtock of the ſhank, neck, and any coarſe pieces; make up a faggot of ſweet herbs, winter ſavory, thyme, and parſley;

put it into the ſtock, with a few onions, ſome lemon-peel, whole pepper, a little white wine, the ſqueeze of a lemon, a few cloves, and a blade of mace. If you chooſe, you may put in an anchovy. When the ſtock is enough, ſtrain it off, and thicken it with butter kned in flour; when it comes a-boil, put in the ſtakes, and ſtew them on a ſlow fire. When you diſh it, put in any kind of pickles or not as you pleaſe; be ſure to brown the ribs in the frying-pan before you put them into the ſauce.

To make Veal Olives.

Take ten or twelve veal collops, cut them thin, and a good deal longer than broad; rub them all over with an egg; then cover them all over with forc'd meat; roll them up, and pack them cloſe to one another, in any thing that will hold them, and fire them in the oven; when they are enough, lay them neatly in the diſh, putting a ragoo of pallets and kernels over them.

To

To dreſs a Calf's Head.

After ſcalding and waſhing it very clean, lay it in cold water to blanch; boil it, but not too much; when it is cold, cleave it quite exactly through the middle; take one half of the head; take out the tongue and pallet; cut off the upſtanding part of the ear; ſtrike off the end of the noſe; ſcore it in ſquares; rub it over with a beat egg; then ſtrew it over with ſalt, mixed ſpices, and crumbs of bread; lay pieces of butter upon it, and put it before the fire to brown, baſting it frequently with the butter. Remember, when cleaning the head, not to open the jaws. Cut down the other half into ſlices, neither too long nor too ſhort; ſlice off the ear-part round ways, and take out the eye; cut the black out of it, and ſlice it down; ſkin the tongue and pallet, and ſlice them down; thicken ſome ſtock of beef with butter kned in flour; ſeaſon it with ſalt, mixed ſpices, a little ketchup,

chup, ſome white wine, the ſqueeze of a lemon, and ſome pickled oyſters; put in the haſh, and let it ſtew a little; throw in a piece of lemon-peel, but take it out when you diſh it. If you want it done in the higheſt way, it ſhould have forc'd-meat balls, truffles, morels, and pickled muſhrooms; but it is a good diſh without theſe four articles. When you diſh it, lay the haſh in the diſh, and the other half in the middle; garniſh with the brain cakes and ſliced lemon.

To make Brain Cakes.

When the head is cloven, take out the brains; take out any ſtrings that may be amongſt them, and caſt them well with a knife; then put in a little raw egg, a ſcrape of nutmeg, and a little ſalt, and mix them with flour to make them ſtick together; caſt them ſmooth; then drop them like biſcuits into a pan of boiling butter, and fry them on both ſides a fine brown.

Lambs

Lambs brains are done in the ſame manner.

To turtle a Calf's Head.

Put the head in a pot to boil for half an hour; cut it into ſmall pieces; you muſt have a very ſtrong ſtock of beef; make a faggot of parſley, onions, and ſweet herbs; it muſt be very high ſeaſoned with ſpices; put in a little Cayenne pepper; ſtrain the ſtock from the herbs, and put the minced meat into the ſtock, with a mutchkin of Madeira, the yolks of four hard eggs chopt, and a good piece of the lean of bacon-ham; let all boil together until the head is tender, and the gravy well ſoak'd in; then take out the ham; have a fricaſſee-ſauce ready to pour on it; give it a toſs on the fire to mix it; the garniſhing is a paſte round the diſh.

To pot a Calf's Head.

Boil it about half an hour; ſlice

as

as many round pieces off the ear as you can; cut out the black of the eyes, and ſlice them into rings; cut the ſkinny pieces about an inch long, and ſome a little longer; ſome about the breadth of a ſtraw, and ſome of them broader; cut the fleſhy parts of the head pretty ſmall; have ſome beef-ſtock; boil a blade of mace, a little lemon-peel, and a ſprig of winter ſavory in it; ſtrain it off; clarify it with the white of eggs, and run it through a jelly-bag; cut the pallet into ſmall ſquares; put all the meat in the ſtock, and ſeaſon it with a little white pepper and ſalt; let it boil until the ſtock is well ſoaked in; put a little of the thinneſt of it into the bottom of a ſtone bowl, and let it cool; take ſome pickled bit-root and pickled cucumber; cut them in ſuch ſhapes as that you can lay them in the form of a flower on the jelly, that is, in the bottom of the bowl; lay a tire of the ſtew-meat over it: as you lift the meat, pick out the rounds of the ears and eyes, and lay them aſide on a plate; lay

on

on ſome more of the meat, until there is about the half of it in; then take the rounds of the ears and the eyes that you kept out, and ſlip them down edge-ways as near to the ſide of the bowl as you can; let there be a little diſtance between every round; put in the reſt of the meat round the edge of the bowl; put ſliced bitroot and kidney-beans, or any thing that is green at the time, about with the bitroot, or any thing that is ſhowy; it muſt be thoroughly cold before it is turned out of the bowl. If it does not come eaſily out, put the bowl into warm water, but let it ſtand very ſhort time in the water; then turn it out on your diſh.

To make Mutton Cutlets.

Cut the back-ribs or loin of mutton into ſtakes, and beat them with the chopping-knife; brown them in a frying-pan; then ſtrow crumbs of bread over them; ſeaſon them with ſalt and ſpices; have as much good ſtock as will cover the ſtakes;

ſtakes; put a little ketchup in the ſauce; it is much better of a little red wine; when the ſauce comes a-boil, put the ſtakes into a cloſe pan; let them ſtew until they are enough. In caſe the ſauce be not thick enough with the bread, put in a little butter wrought in flour; ſtrew ſome cut pickles on the ſtakes when you diſh them.

To haſh Cold Mutton.

Cut the mutton down in thin ſlices; break the bones, and take any pieces of the mutton that does not go into the haſh; it makes the ſtock the better. You may boil an onion or two in it. When the ſtock is ready, thicken it with brown'd butter and flour; put in a little ketchup and ſome ſalt and ſpices; when the ſauce is boiled, throw in the haſh, and let it get two or three quick boils. If there was any of the cold gravy left, put it into the ſauce, taking care not to put in any of the fat along with it. All haſhes are much the better

of

of cut pickles in them. Diſh it on ſippets of toaſted bread. Cold roaſt beef or lamb may be haſhed in the ſame manner.

To make a Haricot of Mutton.

After cutting off the ſlap of a loin of mutton, cut the reſt into ſtakes, and beat them with the chopping-knife; brown them in a frying-pan; lay them on a diſh, and ſeaſon them with ſalt and ſpices on both ſides; have ſome carrots and turnips turned; if you have not a turner, cut them into ſquares; be ſure that the carrots are parboiled before you cut them; have as much ſtock as will cover the meat and roots; thicken it with brown'd butter and flour; then put in the ſtakes, carrot, and turnip, and all the gravy that runs from the ſtakes, into a cloſe pan, and let them ſtew until they are enough; lay the ſtakes in a ſoup-diſh, and the roots and ſauce over them.

To dreſs a Diſh of Mutton with Paper, *in place of* Coals, *which is thought to eat ſweeter than when done on the common Fire.*

Cut down the back-ribs in ſtakes, and flat them with a chopping-knife; pare ſome turnip, and ſlice them very thin; ſlice alſo ſome bread and an onion or two very thin; mix the turnip, bread, and onion together; ſeaſon the ſtakes with a little ſalt and ſpices; lay a row of the ſtakes in the bottom of a necromancer *, then a row of the bread and roots, and ſo continue until it is full; tie the necromancer by the handles between two chairs; have a tea-kettle of boiling water; fill up the pan with it, and put on the lid very cloſe; have ready ſome waſte-paper ſtripped through your hand; light one piece after another, and hold it below

* A necromancer is a flat white-iron pan, with two handles, and a lid that checks in very cloſe.

below the bottom of the pan, moving the lighted paper backwards and forwards, and it will be ready in leſs than a quarter of an hour. Send it to the table in the necromancer, with a plate below it.

To boil a Leg of Lamb with Cabbage or Colliflower.

Cut off the loin, and boil the gigot; cut the loin into ſtakes, and fry them of a fine brown; put the boiled lamb in the middle of the diſh; put a fried ſtake, and a little young cabbage or colliflower for each ſtake, round the boiled lamb; pour ſome beat-butter over it; take care not to boil the lamb too much.

Lamb covered with Rice.

Half roaſt a fore-leg of lamb; cut it in pieces as for a pie; ſeaſon it with ſalt, and lay it in a diſh, according to the ſize of the lamb. If the lamb is not very fat, put in a piece of butter in the bottom of the diſh,

diſh, and a little water. If the diſh be any thing large, it will take a pound of rice; waſh the rice very clean, and put it on with as much water as will boil it ſoft, and don't take it off the fire until all the water is ſuck'd up; put in ſome blades of mace with it. When the rice is thus prepared, ſtir in a good piece of freſh butter, a little ſalt, and the ſcrape of a nutmeg, amongſt the warm rice; caſt four eggs, and mix them up with the rice, keeping out a little of the eggs; then lay all the rice over the diſh; rub the top of the diſh with the egg you kept out; put it in the oven, and let it bake until the rice is firm, and of a fine light brown.

To dreſs a Lamb's Head.

Waſh it very clean; let it blanch as long as you can in cold water; parboil it; cut off the neck, and cleave the head juſt as you do a calf's head; take out the brains; rub the head over with an egg; have ſome parſley and chieves, or young onions, finely

finely ſhred, mixed with crumbs of bread; ſtrew it all over the head, and put it down before the fire to criſp, baſting it well with butter; take out the tongue when you cleave the head; mince all the fleſh you can get off the neck very ſmall, with the tongue and pluck; take up ſome of the water that boiled the head and pluck; put in the bones of the neck, and about half of the liver, and boil them until all the ſtrength is out of them; put in a piece of lemon-peel, if you have it. When the ſtock is enough, ſtrain it off; thicken it with a little butter kned in flour; put the minced meat into the ſauce, with ſhred parſley and chieves, a little ketchup, a proper quantity of ſalt and ſpices, and the ſqueeze of a lemon. If you chooſe it, order the brains as in the receipt for the brain-cakes; cut the other half of the liver into ſtripes, and fry it; put the haſh in the diſh, and the head in the middle of it, and garniſh with the liver and brains.

To dreſs Chickens with Peaſe and Lettuce.

Take as many young peaſe and chickens as will fill the diſh you intend; truſs the chickens as for boiling; ſeaſon them with ſpices and ſalt; put a piece of freſh butter in every one of them; tie up a faggot of parſley, a ſprig of young onions, and a ſprig of thyme or winter ſavory; put the peaſe in the pan, with a piece of freſh butter; ſtrew in a little ſalt and ſpices; put in the faggot of ſweet herbs; lay the chickens above the peaſe, with the breaſts undermoſt; ſplit the hearts of two or three lettuces, and waſh them very clean; put them above the chickens, with about half a mutchkin of water, to keep the peaſe from burning; cloſe up the goblet, and put it on a ſlow fire to ſtove; it does not take long time to do; lay the chickens with their breaſts uppermoſt in a ſoup-diſh, with the peaſe and lettuce over them, and as much of the broth as

the diſh will hold; take out the faggot of ſweet herbs; ſo ſerve them up.

To make Veal or Lamb Toaſts.

Take the kidney, with all the fat belonging to it, and a little piece lean out of the thick of the thigh; mince it ſo fine that it will ſpread on your fingers; ſeaſon it with ſalt, grate of lemon, and nutmeg. You may take ſome ſmall ſhred parſley, if you chooſe; mix all together, and work it up with a raw egg; cut ſome ſlices not too thin; cut the bread into any ſhape you pleaſe, either long or round; cover them with the minced meat pretty thick, and raiſe it a little higher in the middle; put them in a pan of boiling butter, with the bread-ſide undermoſt. You muſt fry it gradually, elſe the bread will burn, and the meat will be cold in the heart; turn it to the other ſide, and fry it a fine brown.

A Jugged Hare.

Cut the hare in pieces; put a pretty large piece of butter in the bottom of a long jug; ſeaſon it with ſalt and mixed ſpices; then pack in as many of the beſt pieces of the hare as the jug will hold; put in a faggot of ſweet herbs, and two or three onions amongſt them; take ſome of the water you waſhed the hare in, and ſtrain it thro' a ſearce; fill up the jug with it, and tie the mouth of it very cloſe with ſeveral folds of paper; put it into a pot of cold water; the water muſt not come farther up than the neck of the jug, elſe it will boil into it; as the water boils in, you muſt put in more to keep it of an equal quantity. If it is an old hare, it will take three hours of doing; the butter will riſe to the top; pour it clean off; take out the herbs and onions when you diſh it, and pour the ſauce over it; be ſure to tie the jug to the handles of the pot.

A Good Scots Haggies.

Make the haggies-bag perfectly clean; parboil the draught; boil the liver very well, so as it will grate; dry the meal before the fire; mince the draught and a pretty large piece of beef very small; grate about half of the liver; mince plenty of suet, and some onions small; mix all these materials very well together, with a handful or two of the dried meal: spread them on the table, and season them properly with salt and mixed spices; take any of the scraps of beef that is left from mincing, and some of the water that boiled the draught, and make about a choppin of good stock of it; then put all the haggies-meat into the bag, and that broth in it: then sew up the bag; but be sure to put out all the wind before you sew it quite close. If you think the bag is thin, you may put it in a cloth. If it is a large haggies, it will take at least two hours boiling.

A Lamb's Haggies.

Clean the bag very well; ſlit up all the little fat tripes and the rodikin with a pair of ſciſſars, and waſh them very clean; parboil them, and what kernels you can get about the lamb; then cut them in little pieces, but not too ſmall; ſhred the web very ſmall, and mix it with the other cut meat, and ſeaſon it properly with a little ſalt and ſpices; caſt three eggs with three ſpoonfuls of flour, as for pancake-batter; mix them up with a mutchkin of ſweet milk; have a handful of young parſley, and ſome chieves, or young onions, ſhred very ſmall; then mix all the materials very well into the batter; put all into the bag, and ſew it up: it will take about an hour's boiling.

A Pudding of Lamb's Blood.

Take as much blood as with half a mutchkin of cream will fill an aſſet; mix the blood and cream together, and

and run it through a ſearce; ſeaſon it with ſalt and ſpices, a ſprig of mint and chieves, or young onions, minced ſmall; mince the fat of the near or kidney ſmall; mix all together, and fire it in the oven, or in a frying-pan. Lamb's blood is the ſweeteſt of all blood.

To make Puddings either of Sheep or Cow's Blood.

Break all the clots of the blood very well; run it through a ſearce; mix ſome new milk with it, according to the quantity of blood; ſeaſon it properly with ſalt and pepper; ſhred ſome onions and a little mint; cut the ſuet, but in very ſmall pieces; don't be ſparing of the ſuet; mix in a little oat-meal; fill the ſtuff into the ſkins; cut them all of one ſize, and tie the two ends together; be ſure that the water is boiling, either to haggies or puddings. Juſt when you are going to put them in, pour in a little cold water to put it off the boil, elſe they will be ready

to burſt. When they are in a while, prick them with a pin to let out the wind.

To make Liver Puddings.

Boil the liver very well, and grate it down; take an equal quantity of grated bread and liver; cut ſome onions, and plenty of ſuet; ſeaſon properly with ſalt and ſpices, and fill them in the white end of the pudding.

To make Apple Puddings.

Cut the apples pretty ſmall; have ſome bread grated, clean'd currants and ſugar; mix them all together; ſeaſon them with cinnamon and nutmeg; moiſten them with a little white wine; cut the ſuet, and mix all together; put them in the ſkins, and cut them all of an equal length, not too long, and tie them at both ends.

To make Rice Puddings.

Wash the rice very clean through two or three waters; put it on in a pan with a little milk to burst; keep it stirring while it is on the fire, for fear of burning; when it has suck'd up all the milk, take it off, and let it cool; mix it with some currants; season it properly with nutmeg, cinnamon, and sugar. You may put in some grate of lemon, if you have it; mix the suet with the rest of the meat, and fill them into the skins; be sure not to cut the suet too small for any puddings in the skin, for it boils away, and makes the puddings eat dry.

To make Almond Puddings in Skins.

Beat half a pound of sweet almonds with brandy, half a pound of sugar-biscuit, and a pound of beef-suet; mix all together, and season it with cinnamon, nutmeg, and

ſugar, and ſome grate of lemon, if you have it; then fill up the ſkins.

To roaſt a Calf's or Lamb's Liver.

Lard it, and faſten it on the ſpit; baſte it with butter. The beſt ſauce for a roaſted liver is beat butter with ketchup, and a little vinegar mixed with it.

To ragoo a Liver.

Cut it in thin ſlices; brown ſome butter, and fry the liver in it; take the liver out from the butter, and duſt a little flour amongſt the butter, and pour in ſome boiling water; have ſome parſley and young onions ſmall ſhred; let them boil a little in the ſauce; ſeaſon it with ketchup, a little vinegar, and ſalt; put in the liver, and let it get two or three boils; garniſh it with fried parſley. You may do cow's nears or kidneys in the ſame manner.

To

To make Cake-jelly of Calves Feet.

Take nine or a dozen gang of calves feet; ſcald them very well; ſlit them up, and lay them amongſt lukewarm water for ſeveral hours; put them on in a large pot. When they are ſo well boiled that the bones will come out, take all the bones from them; put all the meat back into the pot, and let it boil until the whole ſubſtance is out of it; ſtrain it through a hair-ſearce into an earthen veſſel that will hold it; while it is warm, ſcum all the fat you can off it; let it ſtand all night; and if there is any fat remaining on it, take it clean off; when you take it out of the veſſel, cut all the ſediment from the bottom of it; then put the ſtock into a clean braſs pan; ſet it on a fire neither too ſtrong nor too ſlow; it muſt boil until it is very thick, and appears almoſt black in the pan; then turn it out as thin as you can on ſtone plates; when it is cool, take it from the plates, and lay it at a di-

ſtance from the fire to dry gradually; when it is quite dry, and looks clear and hard like horn, you may lay it by; and when you intend to uſe it in jelly, to one ounce of it put a mutchkin and a gill of cold water, and put it on the fire; when it is diſſolved, it is ready to make jelly of. You order it in the ſame way as if you were making jelly of freſh calves feet. This is a moſt uſeful thing in a family, if it is wanted for the table or a ſick perſon in a hurry; for it is as good, and looks as pretty. You may put in a little heartſhorn alongſt with it.

To make Portable Soup.

Take a very large hough of beef, a large knuckle of veal, and a good old cock; take off all the ſkin and fat from them; cut them clean from the bones; put them on with five or ſix pints of water; let it boil on a ſlow fire till it become a very ſtrong jelly, which you will know by taking out a little of it to cool; when very

very ſtrong, run it through a hair-ſearce, and let it ſettle. If there is any fat on the top, be ſure to ſcum it off; then put it into ſtone tea-cups; take care that you let none of the ſediment into the cups; ſet them into a pan of cold water; put them on a ſlow fire, and let the water boil gently, until the jelly is as thick as glue; take care the water does not boil into the jelly; when you ſee it come to the thickneſs of jelly, take out the cups, and let them cool; then turn out the glue on a piece of clean flannel; keep it turning every ſix or ſeven hours on a dry place of the flannel, till they are quite dry; put every one of them into white paper, and hang them up in a dry place; when you intend to uſe it, pour as much boiling water on the glue as will fill the diſh you want; keep it ſtirring all the time until it diſſolves. You may make it of what degree of ſtrength you pleaſe, by putting in leſs or more of the glue. You may ſeaſon it properly with mixed ſpices and ſalt; let it

ſettle a little before you pour it into the diſh; the ſpices will fall to the bottom. If you have this, you can never be at a loſs for a ſauce, by diſſolving a piece of it.

To ragoo Pallets and Kernels.

Boil the pallets until the ſkin come off them that they are very tender; parboil the kernels until you can get the fleſhy pieces to come off them; fry them a light brown; make the ſtock of the fleſh that comes off the kernels; put in a blade of mace, about half a dozen of cloves, and ſome whole pepper, and a piece of lemon-peel; when the ſtock is ſtrong enough, ſtrain it off; thicken it with a little butter wrought in flour, and a little white wine in it; cut the pallets in ſquares, and put them and the kernels into the ſauce, and let them ſtew until they are enough; when you are about to diſh them, put in them a few cut pickles, and garniſh the diſh with ſliced lemon; ſalt them properly.

Hare

Hare Collops.

Hare collops are dreſſed in the ſame manner as beef minced-collops; only add a little claret in the ſauce.

To roaſt a Hare.

Work ſome crumbs of bread and currants with a good deal of freſh butter, and ſeaſon it with ſugar, ſalt, and nutmeg; work them up with a beat egg; then put it into the hare, and ſew up the belly; draw up the thighs to the body, to make it as ſhort as poſſible; ſkewer the head even, or as it were looking over its ſhoulders; ſpit it, and lay it to a clear fire, having firſt baſted it with butter; beat the yolk of an egg, and mix it with cream. When the butter is well dropp'd from it, pour it clean out of the pan; then keep it cloſe baſting with the cream, till it is almoſt taken up. When the hare is ready, have ſome more cream warm; then

then take all that is dropp'd from the hare, and mix it with the cream; diſh the hare, pour on the cream-ſauce over it.——Or take the following ſauce: Take half claret and half water; cut ſome very thin ſlices of bread, and a little piece of freſh butter; let it all boil till it is pretty ſmooth; ſweeten it properly, and put in a ſcrape of nutmeg.

To ſmother Rabbits.

Truſs them as you do a roaſted hare; put them into as much boiling water as will cover them; peel a good many onions, and boil them in water whole; take ſome of the liquor the rabbits are boiled in, and put in a good piece of butter kned in flour; then put in the onions amongſt it, keeping them breaking until the ſauce be pretty thick; diſh the rabbits, and pour the ſauce over them all, except the heads. The ſame ſauce ſerves for a boil'd gooſe and boil'd ducks.

To make a Caparata.

Cut down a cold fowl, and take all the ſkin and fat off it, except the rump; mince all the meat very ſmall with a knife; break the bones of it, and put them on with ſome water, lemon-peel, and a blade of mace; let them boil until all the ſubſtance is out of them; ſtrain it off, and thicken it with a little butter kned in flour; chop ſome yolks of hard eggs; put the minced fowl and eggs into the ſauce; let it get two or three boils; juſt before diſhing, put in the ſqueeze of a lemon, a ſcrape of nutmeg, and a proper quantity of ſalt; broil the back of the fowl, and lay it on the top of the caparata. A cold roaſted turkey may be done in the ſame manner.

General Rules for boiling Fowls.

A young middling turkey will take three quarters of an hour; if it is large, you muſt give allowance accordingly;

cordingly; a hen will take half an hour, and a chicken a quarter of an hour. They are the better of being blanched a while in milk and water, and are much better of having their breasts rubb'd with a piece of butter: boil them in a clean cloth. All boil'd meat, whether poultry or butcher-meat, should have plenty of water, and be boil'd on a quick fire; for there is a great difference betwixt boiling and stewing any thing. The proper sauces for all boiled poultry is a parsley, oyster, sellery, or cream sauce.

A Parsley Sauce.

Pick and wash the parsley very well; put it into boiling water, and boil it tender; drain the water from it; chop it very small, and mix beat butter amongst it.

An Oyster Sauce.

Clean the oysters well, and scald them; then boil them up in beat

butter, and a little of their own liquor.

A Sellery Sauce.

Cut the white ends of the ſellery in pieces of about an inch long; boil it in water till it is tender; thicken a little ſtock with butter kned in flour; put in the ſellery and a blade of mace, and let it boil a little.

A Cream Sauce.

Take ſome ſweet cream; let it come a-boil, ſtirring it cloſe to keep it from bratting; caſt the yolks of three or four eggs, and mix a little cold cream alongſt with them; then mix the boiling cream gradually amongſt the eggs; turn it backwards and forwards to make it ſmooth; put it on the fire to warm, but don't let it boil; ſtir it all the time: ſweeten it a little with ſugar, and give it a ſcrape of nutmeg. Some chooſe it without ſugar; in that caſe, put in a little ſalt.

To boil Beef or Mutton in the juice.

To every pound of beef allow a quarter of an hour; two hours will boil a large giggot of mutton. You muſt take care, when taking it out of the pot, not to run a fork into it, elſe the whole juice will run from it. You may put carrots and turnip, or colliflower, about it, and pour a little beat butter over the mutton. In place of roots, you may give it a caper ſauce, if you chooſe it.

To roaſt any piece of Veniſon.

Lard it, and ſeaſon it with mixed ſpices and ſalt; let it lie four or five hours in ſome claret and lemon-juice, turning it every hour; then ſpit and roaſt it at a gentle fire; baſte it with the wine that it lay in; take that which drops from it, and add ſome gravy to it; thicken it with butter kned in flour, and a little ketchup; boil it up, and pour it on the veniſon.

To

To ſtew Veniſon.

Cut it in thin ſlices, and put it into a ſtew-pan with ſome claret, ſugar, a little vinegar, and fried crumbs of bread; ſeaſon it properly with ſalt and ſpices; let it ſtew until it is enough.

Veniſon in the Blood.

Bone a ſhoulder or a breaſt of veniſon; let it lie in its own blood for a night; take it up, and ſeaſon it with ſalt and ſpices: take ſome winter ſavory, ſweet marjoram, and thyme; ſhred them very ſmall with ſome beef-ſuet chopp'd ſmall; put it in a pan with the herbs, and ſtir it on the fire until it is thick; then ſpread it all over the veniſon with ſome of the blood; roll it up in a collar, and bind it. You may, if you chooſe, roaſt it on the ſpit, or ſtove it in gravy with ſome claret and ſhallots. Serve it up hot. Send

up

up to the table with all roaſted veniſon a ſaucer of currant-jelly.

To ſtew Veniſon that has been roaſted.

Take ſome gravy, claret, a bunch of ſweet herbs, and a little ketchup; brown ſome butter; thicken it with flour, and put it into the ſauce with ſalt and ſpices; let all boil until it is ſmooth; cut the veniſon in thin ſlices, put it into the ſauce, and give it one boil; take out the herbs, give it the ſqueeze of a lemon, and then diſh it.

To broil Veniſon.

Cut the veniſon into ſlices of about half an inch thick; ſeaſon them with ſalt and ſpices, and crumbs of bread; broil them on a clear fire, and give them a gravy-ſauce.

To boil a Hanch of Veniſon.

Salt it for a week; put it into boiling water; if it is large, it will take

take two hours and a half to boil. You may ſend it up with colliflower, or any kind of garden-ſtuff you chooſe, with melted butter.

Veniſon makes the fineſt of minced collops. You order them in the ſame way as you do the beef or hare collops.

To roaſt and ſtuff a Turkey.

Slit it up at the back of the neck; take out the crop; make the ſtuffing of crumbs of bread and currants, a little ſugar, and a ſcrape of nutmeg; work it up with a piece of freſh butter and a beat egg; fill up the breaſt with it, and ſkewer it with the head looking over the wing; it muſt be well floured and baſted with butter, and roaſted with a clear quick fire; put a gravy-ſauce under it; make a ſauce of ſome thin ſliced bread, ſome water, a little white wine, a blade of mace, ſome ſugar, and a piece of freſh butter; let all boil until it is very ſmooth, and don't

don't let it be too thick. Send it up in a ſauce-boat.

The beſt Sauce for a roaſted Hen.

Take a gravy or an egg ſauce. When you roaſt ſmall chickens, they look the better to be ſtuffed with crumbs of bread, ſmall ſhred parſley, and a little ſalt wrought up with a good piece of freſh butter; fill up the bellies with it. Young chickens require a little beat butter poured over them.

To roaſt a Gooſe or Duck.

A gooſe or duck is the better of being rubb'd with pepper and ſalt within; ſome chooſe a ſprig of ſage in them. A gooſe is the better of being rubb'd with ſalt on its outſide two or three days before it is roaſted. You ſalt the ducks on the ſpit. Diſh up the gooſe with gravy-ſauce, and garniſh it with raw onions; ſend up a plateful of apple-ſauce along with it. When you draw the ducks off the ſpit, pour a glaſs of red wine through them,

them, and mix them well with the gravy. Green geese and young ducklings the newer they are killed the better before you put them to the fire; dish them with gravy-sauce; serve up some gooseberry-sauce made thus: Put some green gooseberries on with some water, a piece of fresh butter, and sugar. Some choose this sauce to roasted chickens.

To dress a Wild Duck.

Half roast it, and score it on the breast; put pepper and salt, and the juice of a lemon, on every score; lay the breast undermost in a stew-pan with a little gravy; let it stew a little; then dish it, and put a glass of claret in the gravy, and two or three shallots shred small; pour it over the ducks.

To ragoo a pair of Ducks.

Draw them; and take the gizzards and the necks, and put them on to boil for a stock for the sauce;

ſinge the ducks, and ſeaſon them within with ſalt and ſpices; duſt them with flour, and brown them on all ſides in a frying-pan; then take them out, and ſtrow ſome ſalt and ſpices on them; ſtrain off the ſtock, and thicken it with brown'd butter and flour; put in ſome red wine, ketchup, and walnut-pickle, or the ſqueeze of a lemon; put the ducks into the ſauce with ſome whole onions; cloſe up the pan, and let them ſtew until they are tender; ſcum all the fat off the ſauce, and pour it on the ducks, and the whole onions with it.

To make a Tame Duck paſs for a Wild one.

Knock it on the head with a ſtick, that the blood may go through the body of it; dreſs it in the ſame way you do the wild ducks, and you will not know the difference.

To pot Geese the French way.

Put in what number of geese you choose to pot; feed them on corn and water; clean out their place every day, and give them clean straw to lie on; they must be fed very fat, or they are not worth doing. Cut off the legs and wings, with as much of the breast to them as you can; rub the legs and wings very well with saltpetre, and lay them thirty-six hours in it, but no longer; take all the seam, and strip all the fat off the guts; put the fat into a pot to boil, and when it is all melted, put in the legs and wings, and let them boil in the grease until they are enough; then take them up, and put them into a stone jar, and pour in all the fat on them: when they are cold, have some mutton-suet rhinded, and fill up the jar, and tie up the pot with leather; they keep a long time. If you eat them cold, wash off the fat with a little warm water; but they eat much better

when hot; they are warmed thus: Put a leg and a wing in a pan, with as much of the fat as will cover them, and let them boil in it until they are warm at the heart. Let none of the fat go to the table.

A general Rule for roaſting Wild Fowl.

To all wild fowl the ſpit ſhould be very hot before you put them on it; ſkewer them with their legs a-croſs; cut off only the feet; and for the rough-footed wild fowl, ſuch as black cock and muir-fowl, you keep all their feet on them, cloſe baſting with butter; diſh them on toaſted bread, and pour plenty of beat freſh butter over them. When *you roaſt wood-cock or ſnipe*, don't cut the heads off them, nor gut them; ſkewer them with their own bill; baſte them well with butter; put toaſted bread below them, to keep what drops from the gut; diſh them on the toaſt, and pour beat-butter over them.

To pot any kind of Wild Fowl.

Draw the fowls, and truſs them; ſeaſon them with ſalt and mixed ſpices, and pack them in the potting-can with a good deal of freſh butter; cloſe up the pot, and bake them in the oven; when enough, pour off the butter and gravy from them; ſcum all the butter off the gravy, and add more to it. You may put them in ſmall pots, and cover them with the melted butter. You may pot partridges or muir-fowl in the ſame way as you do hare and beef; but remember the partridges, muir-fowl, and hare, muſt be either baked or roaſted before you thread them, and order them as you do the beef. Veniſon is potted in the ſame manner.

To pot Pigeons.

Draw and truſs them; ſeaſon them well within with mixed ſpices and ſalt; put a piece of butter within

every one of them; put them in the potting-can with their breaſts undermoſt, and ſome butter about them, and throw ſome of the mixed ſpices and ſalt over them; put in a little water with them, and cloſe them up. You may do them either in the oven, or in a pot on the fire; but they are much the beſt in an oven.

To ſtove Pigeons.

Stuff them with forc'd meat; have ſome good broth ready, and when it boils, put in the pigeons; take the hearts of ſome cabbage-lettuce, and quarter them; put them in with the pigeons, and two or three green onions; ſeaſon them with mixed ſpices and ſalt, and thicken it with butter kned in flour; cloſe them up in the goblet, and let them ſtew till they are ready; then lay the pigeons in the middle of the diſh with the lettuce over them, and pour ſome of their own broth into the diſh.

To ragoo Pigeons.

Truſs the pigeons as for boiling, and ſeaſon them within with ſpices and ſalt; brown ſome butter in a frying-pan; duſt the pigeons with flour; put them in the frying-pan, and make them of a fine brown; turn them often in the pan until they are alike brown'd; take them out, and lay them on a diſh. You may make a very rich ſtock of the gizzards, pinions, livers, and hearts; waſh them very clean, and put them on with ſome water, an onion, a faggot of parſley, and winter ſavory; let all boil until the ſtrength is out of them; ſtrain it off, and turn it into a clean pan, keeping back the grounds; thicken it with brown'd butter and flour, and put in ſome red wine; ſeaſon it with ſalt and ſpices, a little ketchup, and truffles and morels, if you chooſe: Put the pigeons in a ſtew-pan, and let them ſtew on a ſlow fire; diſh them neatly with their ſhoulders outmoſt, put-

ting one in the middle; cut ſome pickles, and mix them in the ſauce, and pour it on them. If it is the ſeaſon for aſparagus, it looks very pretty to put a few between every pigeon with the tops outmoſt.

To broil Pigeons whole.

Seaſon them within with ſpices and ſalt; tie the ſkin about the neck very cloſe with a thread; put a piece butter within them, and about half a ſpoonful of water; tie their feet and vent cloſe up, ſo that the liquor will not get out; let the gridiron be quite hot, and on a very clear fire; turn them often, to keep them from burning, until you find them thoroughly done; be ſure never to baſte any thing with butter upon the gridiron, becauſe it both ſmokes and burns it; don't cut the threads from the neck and feet till they are diſhed; lay them neatly in the diſh, and pour beat-butter over them; they are very juicy done in this way. When you broil the pigeons open, ſplit them

down

down the back; make the breaſt as flat as you can, and turn in the legs; be ſure to ſet the gridiron at a good diſtance from the fire.

Diſguiſed Pigeons.

Seaſon them with ſpices and ſalt; make puff'd paſte; roll it out pretty thick; cut it in as many pieces as you have pigeons; roll the paſte about every pigeon; tie each of them in a cloth by itſelf, and put them into a pot of boiling water; they will take more than an hour's boiling; take them out of the cloths, and diſh them.

A Pigeon Dumpling.

Seaſon the pigeons as high as for potting; make puff'd paſte, and roll it out round, and about an inch thick; lay a clean cloth in a bowl, and the paſte above it; put in the pigeons with their breaſts to the bottom of the bowl; put a piece of butter within every pigeon; fold the

paſte round the pigeons, and tie the cloth tight about them; they will take at leaſt two hours to boil. For all boil'd puddings and dumplings, be ſure the pot is boiling before you put them in, and turn them frequently in the pot while boiling. For a change, you may dreſs pigeons in the ſame way as you do fried chicken. When you cut them, blanch them a little in warm water.

To ſtew cold roaſted Wild Fowl or Hare.

Cut down the wild fowl or hare in joints; brown ſome crumbs of bread in butter; put them into ſome boiling ſtock with ſome red wine; ſeaſon it with ſalt and ſpices; then put in the cold fowl or hare; let it get two or three boils, ſo as to warm it thoroughly. If it is partridges, give it white wine in place of red. If you have no ſtock made of beef by you, break the bones of the meat you are cutting down, and put it on with ſome water, and an onion or two, and draw all the ſtrength out of it.

This

This makes a good ſtock for any haſh of meat of any kind. You may put in cut pickles into any haſh when about to diſh them.

To ragoo Rabbits.

Cut them down in joints, and divide the back in little pieces; waſh them very clean, and dry them with a cloth; duſt them with flour, and brown them; thicken ſome ſtock with a little brown'd butter and flour; ſeaſon it with ſalt and ſpices, a little wine if you chooſe, the ſqueeze of a lemon, and a little ketchup. Serve them up hot.

To ſtew a Neat's Tongue whole.

Waſh it very clean with ſalt and water; put it in a very cloſe goblet with as much water as will cover it; let it ſtew for two hours; then take it up, and ſkin it. You may add to the broth that it boil'd in, a mutchkin of ſtrong ſtock, and a little white wine; thicken it with a piece of freſh

butter kned in flour; put in a faggot of ſweet herbs, and ſeaſon it with ſalt and mixed ſpices. When the ſauce boils, put in the tongue, and cloſe up the pan. If it is a large tongue, it will take two hours to ſtew; cut ſome ſellery in pieces of about an inch long; parboil it, and put in the ſauce, and let it boil till it is tender. Some chooſe carrot and turnip in it, in place of ſellery. When you diſh it, ſtrew in ſome cut pickles; put the tongue in the middle of the diſh, pour the ſauce over it, and take out the ſweet herbs.

To haſh a cold Neat's Tongue.

Slice it very thin; take as much ſtock as will cover it, and put ſome crumbs of bread brown'd in butter into the ſtock. When it boils, ſeaſon it with ſalt and ſpices, a little ketchup, and a little of either red or white wine. If you chooſe it, put in a few cut pickles when you are about to diſh it. Diſh it on ſippets of toaſted bread cut in triangular forms,

and

and let a little of them appear at the ſide of the haſh. Let no haſhed meat get more boiling than warm it thoroughly.

A Sauce for a roaſted Tongue.

Slice ſome bread very thin; put it on with a little water, a piece of freſh butter, ſome red wine, a ſcrape of nutmeg, and a proper quantity of ſugar; let it boil until it is very ſmooth; put it in a ſauce-diſh, and ſend it to the table. Some chooſe currant-jelly in place of wine; others chooſe nothing but beat-butter and vinegar in their ſauce, or capers, if you have them.

To potch Eggs with Sorrel.

Tie up ſome ſorrel in ſmall faggots; boil it; cut the ſtrings, and lay the faggots round the diſh neatly; ſpread them a little, leaving a ſpace between every faggot; cut ſome toaſted bread long ways, and put a piece between every bunch of the

ſorrel; potch ſome eggs very nicely; take them carefully out, and drain the water from them; lay them above the ſorrel and the bread, allowing a little of the bread and green tops to be ſeen; beat ſome freſh butter, and pour it over them.

An Aumulette.

Take ten eggs, or a dozen if ſmall; break and caſt them, but not too much; put in a little ſweet cream, and ſeaſon it with ſalt and a ſcrape of nutmeg; ſhred ſome parſley and onions very ſmall, and mix them with the eggs; take a good piece of butter, let it boil a little in a frying-pan; pour in the eggs amongſt it, and fire it, but not too haſtily. When it begins to faſten, raiſe it frequently with a knife from the bottom of the pan in different parts, to let the butter in below it. It muſt be fried on both ſides. If the ribbs are clear, hold it before the fire; it muſt not be too hard done.

Egg and Onions, commonly called the Onion-dish.

Boil some eggs hard; cut some onions in slices across, and fry them with brown'd butter; take them carefully out of the butter, and drain it from them; cut the eggs in round slices; beat some fresh butter; mix in some mustard and vinegar; then put in the eggs and onions, and toss it upon the fire, and dish it.

CHAP. IV.

PIES, PASTIES, &c.

A Beef-steak Pie.

Take a tender fat piece of beef; cut it in thin slices, and beat it well with a rolling-pin; season them with salt and spices; divide the fat pieces from the lean, and lay a fat and a lean piece together so far as they will go; then roll them up as you do beef ollops, and pack them neatly in the dish, but don't press them hard; cover it with puff'd paste, first putting in a little water; be sure

ſure to lay a cover of the paſte on the lip of the diſh. Before you lay on the whole cover, dip your fingers in water, and draw them alongſt the edge of the plate, before putting on the firſt row of the paſte; then wet this paſte in the ſame manner before you lay on the cover, otherwiſe it would not join together.

To make a Mutton-ſteak Pie.

Cut the back ribs of mutton in ſingle ribs; ſeaſon them as in the above receipt; lay them in the diſh with a little gravy or water, as you chooſe. You may put in ſome potatoes and chopt ſhallot. You may put ſhallot into the beef-pie; cover it in the ſame way as above with puff'd paſte.

To make a Veniſon Paſty.

Bone the piece of veniſon, and ſeaſon it with black pepper and ſalt; let it lie all night in the ſeaſoning; break the bones; put them on, and draw a good gravy from them. You may boil ſome whole pepper in it; cover the paſty-pan with puff'd paſte; be ſure to roll out the

the paſte very thick; lay in the meat in the pan, and put ſome of the gravy in with it; if the veniſon is lean, take a flap of fat mutton; let it lie all night in ſome red wine and vinegar; lay it on the top of the veniſon; then cloſe it up, and ſend it to the oven: it takes a long time of baking. When you draw it out of the oven, ſhake it. If you think it has not enough of gravy about it, pour in more at the top.

A mock Veniſon Paſty.

Bone a fore-leg of mutton; take a mutchkin of its own blood, and as much claret; lay the mutton to ſoak in it for twenty-four hours, and ſeaſon it in the ſame way as the veniſon paſty; lay it into the pan, and fill it with as much of the blood and claret it was ſoak'd in as it will hold: it will not take ſo long time of baking as the veniſon one.

To make a Veal Florentine.

Cut the veal in pieces; if it is a rib piece, divide the ribs, and beat them with the chopping-knife; ſeaſon them with

with ſalt and ſpices; put a little piece of butter in the bottom of the diſh, and lay in a row of the ſteaks; then ſtrow in ſome currants and raiſins above the ſteaks; lay on another row of meat and fruit, until the diſh is full, and put in a little water. If the veal is not very fat, lay on ſome more butter on the top of it, and cover it with puff'd paſte. You may do a lamb-pie the ſame way. Some people do not love ſweet ſeaſoning in meat-pies; in that caſe, you may put in oyſters, the yolks of hard eggs, and artichoke bottoms. Theſe three articles may go into all pies that have not ſweet ſeaſoning in them; but they are very good without them.

To make a Pigeon Pie.

Truſs the pigeons as for boiling; ſeaſon them within with ſpices and ſalt; put a piece of butter into every pigeon; put ſome butter in the bottom of the diſh, and pack them in neatly. You may fill up the vacancies between them with the gizzards, livers, and pinions; ſtrow a little more of the ſeaſoning over them. In all meat-pies, remember to

put

put a little water or gravy in them; cover it with puff'd paſte.

To make a Chicken Pie.

Truſs and ſeaſon the chickens as you do pigeons; put a piece of butter in them, and a piece in the bottom of the diſh; pack the chickens neatly in it, and ſtrow currants and raiſins over them, and lay pieces of butter above them (freſh butter is the beſt); cover it with puff'd paſte. When it comes out of the oven, have a caudle ready, made thus: Beat the yolks of two eggs, and mix with them a gill of white wine, the ſame quantity of cream, ſome ſugar, and a ſcrape of nutmeg; make it very ſmooth; pour it in at the top of the pie, and ſhake it well. If the chickens are very large, you may cut them in quarters. If you don't like them with ſweet ſeaſoning, you may put in the yolks of hard eggs and artichoke bottoms

To make ſuperfine minced Pies.

Take the largeſt neat's tongue you can

can get; let it lie forty-eight hours in ſalt; then boil it; blanch and ſkin it; take the fineſt part of the tongue, and mince it, and four pounds of the beſt beef-ſuet you can get, very ſmall; take a pound and a half of raiſins ſton'd, and cut ſmall, the ſame weight of currants clean'd, half a dozen of apples pair'd, a pound of citron, and a pound of orange-peel cut ſmall; put them into a broad veſſel, and mix all theſe materials well together; beat half an ounce of Jamaica pepper, about two drops of cloves, two nutmegs or three according to their ſize, the grate of two large lemons, and two or three tea-ſpoonfuls of ſalt; mix the ſalt, ſpices, and lemon-grate, very well together; then ſeaſon the minced meat with them; be ſure to mix them until the ſeaſoning be all equally through them; then ſqueeze the juice of the lemon into a mutchkin of ſtrong wine, and pour it on the minced meat; mix all well together; then preſs them hard into a can; put a piece of white paper cloſe upon the meat, and tie paper on the mouth of the can; then lay them up for uſe. If you are careful when

you

you take out any of it, to preſs the remainder hard down, and paper them well up, they will keep twelve months. When you want to uſe them, cover the petty-pans with puff'd paſte, and fill them up with the minced meat; nick the upper cruſt with a knife; cover them, and make them neatly up, and fire them in the oven.

To make a common minced Pie.

Take a tender piece of beef, according to the ſize you want the pie; mix in ſome ſuet with the beef, and mince both very fine; ſeaſon with mixed ſpices and a little ſalt; ſtone and cut a large handful of raiſins, and clean well as many currants; cover it with puff'd paſte as above. It is much the better if the meat is moiſtened with a glaſs or two of wine, having a little citron and orange-peel cut ſmall put in it.

To make a Gibblet Pie.

Scald and clean the gibblets very well, and chop the wings in two; pull the neck out of the ſkin, and chop it in four pieces,

pieces, and cut the gizzards in pieces; ſeaſon them with ſalt and ſpices; keep the blood of the gooſe, and ſtrain it through a ſearce; boil a few groats a while in ſweet milk; mince ſome ſuet ſmall; mix the groats and ſuet with the blood; ſeaſon them with ſalt and ſpices, and a little mint ſhred ſmall, if you chooſe it; fill it into the ſkin of the neck, and ſew up the ends of it; turn it round, and lay the pudding in the middle of the diſh with the gibblets round it; pour in a little gravy with them; cover with puff'd paſte, and fire it in the oven.

To make a Hare or Muirfowl Pie.

Cut the hare in pieces; ſeaſon it with ſalt and ſpices very well. If it is muirfowl, keep them whole, and ſeaſon them well within and without; lay a good piece of butter in the bottom of the diſh, and put a piece in each of the muirfowl; lay them in the diſh with ſlices of butter above them; put in a little gravy or water with them; cover them with puff'd paſte, and fire it in the oven. Warm a little gravy and claret;

ret; thicken it with the yolk of an egg or two, and pour it in at the top when the pie comes out of the oven, and ſhake it well. Theſe pies ſhould always be eat hot. Whatever pies you fill up, always uſe a filler; for the ſauce is apt to run over, and ſpoil the paſte.

To make a Kernel Pie.

Scald the kernels in boiling water; make forc'd-meat balls of veal, if you have it; it is more correſpondent to make them of veal than beef; fry them off in the frying-pan; beat a little white pepper and mace, the grate of a lemon, and ſome ſalt, and ſeaſon the kernels with them; lay ſome freſh butter in the bottom of the diſh; put in the kernels and balls, and cover them with puff'd paſte; warm a little white gravy, with ſome white wine, the ſqueeze of a lemon, and the grate of a nutmeg, and thicken it with the yolks of eggs; pour it into the pie when it comes out of the oven, and ſhake it; put in a little gravy alongſt with the kernels. If you have plenty of artichoke

choke bottoms, you may put them into any meat-pies.

To make a Calf's-foot Pie.

Boil the feet tender; mince them and ſome beef-ſuet, and ſome apples cut ſmall; ſeaſon them with beat cinnamon and nutmeg; clean and pick ſome currants well, and mix them all together with a little ſugar, and a glaſs or two of white wine; pour on the wine, and cover all with a good puff'd paſte. The paſte ought to be nicely carved out. When the paſte is enough, the pie is ready.

A Marrow Paſty.

Blanch ſix ounces of ſweet almonds; cut them very ſmall; pare half a dozen of large apples, and cut them very ſmall; cut alſo a quarter of a pound of citron and orange peel very ſmall; take three quarters of a pound of marrow cut in pieces. If you are ſcrimped of marrow, make it up with beef-ſuet ſhred very ſmall; mix all well together, and ſeaſon them with ſugar and beat cinnamon; cover it with puff'd paſte

nicely carved out, and fire it in the oven.

An Egg Pie.

Boil a dozen of eggs hard, and cut them very ſmall; clean about a pound of currants; take a gill of ſweet cream, a little white wine, and a little roſe water; ſeaſon it with beat cinnamon, ſugar, and the grate of a lemon. It will take three quarters of a pound of freſh butter; mix all together, and cover it with a carved paſte as above, and fire it in the oven.

An Eel Pie.

Skin the eels, and cut off the heads and fins; cut them about two inches long; ſeaſon them with ſalt and ſpices; put them into the diſh with a little butter and white wine, and the juice of a lemon; put in half a mutchkin of water, and cover it with puff'd paſte. You may make pike or trout pies in the ſame way; only put more butter in the diſh with them than with eels.

A Curd Florentine.

Preſs the whey well from two pounds of curds, and break them with a ſpoon; beat a pound of ſweet almonds with ſome roſe or orange-flower water; clean half a pound of currants; cut ſome boil'd ſpinnage ſmall with a knife; ſweeten it properly; oil eight ounces of butter, and mix all well together; make a fine puff'd paſte, and lay a thin covering of it on the diſh; then put in the ſauce, and cover it with a carved paſte or bard over it; put it in a ſlow oven; and when the paſte is enough baked, the florentine is ready.

An Apple Pie.

Pair and quarter the apples, and core them; ſeaſon them with ſugar, beat cinnamon, and the grate of a lemon. If you would have a very rich apple pie, put in ſome ſton'd raiſins, blanch'd almons, citron, and orange-peel cut down; cover them with puff'd paſte. Don't be ſparing of ſugar to any fruit pie.

An apple Pie with Potatoes.

Boil ſome potatoes; pair and cut ſome apples; lay a row of apples in the diſh, and a row of potatoes above them; then put ſome pieces of freſh butter above the potatoes; put apples, potatoes, and butter alternately, until the pie is filled up; ſweeten it to your taſte; take rather more apples than potatoes; it is much better of having a little citron and orange-peel in it; put a little water in all apple pies; cover it with puff'd paſte.

A Cheſnut Pie.

Scald the cheſnuts, and take off the ſkins; blanch ſome almonds; pare and quarter ſome apples; put ſome freſh butter in the bottom of the diſh; lay in a row of cheſnuts, a row of apples, and a row of almonds, with cut citron and orange-peel, and ſtrew in ſugar between the rows; put ſome more freſh butter on the top of it, and cover it with puff'd paſte.

A Gooſeberry Pie.

Cover the diſh with paſte; pick the gooſeberries, and lay them in the diſh with plenty of ſugar, (you can ſcarcely make a gooſeberry pie too ſweet), and put in a little water. If you want it rich, put in citron and orange-peel; cover it with puff'd paſte. If you eat any of theſe fruit pies cold, cut off the cover, and pour cream over them.

To make Puff'd Paſte.

For one pound of flour, allow three quarters of a pound of butter; mix in about the fourth part of the butter amongſt the flour; wet it with cold water; then work it until it is very ſmooth; cut the paſte through with a knife. If it is ſmooth in the heart, it is enough knead; roll it out long ways, and put the butter on it in ſmall pieces; then ſhake ſome dry flour on it; fold the two ends of it together; then roll it out a little again, and put on butter and flour as above, and continue ſo doing till all the butter is taken up; the

the oftener it is folded, the more divisions will there be in the paste. Most people put eggs in their puff'd paste. It does very well when it is to be eat hot; but when eat cold, it makes it very tough and hard.

A common Pie Paste.

With a pound of flour mix half a pound of butter; wet it with cold water, and work it very smooth; roll it out for any use you intend it.

To make Paste for the cases of preserved Tarts.

Take a pound of flour; grate in a little sugar, and mix it with six ounces of fresh butter; wet it with cold water; work it very smooth, and roll it out equal, but not too thick; divide the paste; take the one half, and cut tops for the tarts, and cut them into figures with a pen-knife; line the petty pans with the other half; prick them with a pin, to keep them from blistering in the oven; put the carved tops on crocants to fire. If you have none, you

muſt put each of them ſeparately on a piece of paper; they muſt be fired in a ſlow oven, elſe they will diſcolour. Every family ſhould have ſome by them, for they keep a long time, and make a ready diſh, as you have nothing more to do but fill them up with your preſerved fruit, and lay the tops on them. You will get crocants and cutters for the tops out of any white-iron ſmiths: they are much neater and quicker than cutting with a knife.

A Paſte for raiſed Pies.

For two pounds of flour, take a pound of butter, and boil it in a mutchkin of water; pour the butter and water into the flour, keeping back the ſediment; then work it up to a paſte, and before it is cold, raiſe it up to any ſhape you pleaſe. If the paſte is not wet enough, boil a little more water, and put it in.

To make Apple Tarts.

Pare ſome apples; cut them pretty ſmall, and put them in as much cold water

water as will cover them. If you have a piece of lemon-peel, ſhred it ſmall, and put it in amongſt them; let them boil until they are quite to a maſh; turn them often in the pan; ſweeten them, and give them a boil after the ſugar is in; mix in ſome beat cinnamon when they come off the fire; and when they are cold, put them in your petty pans, and cover them with open paſte, or barred over: when the paſte is fired, they are enough.

Gooſeberry Tarts.

Scald the gooſeberries, but don't let them boil; then cover the petty pans with paſte: when the berries are cold, put them in the pans with a good deal of ſugar below and above them, and cover them in the ſame way as the apple ones.

Cherry Tarts.

Stone the cherries; and for each pound of them, take three quarters of a pound of ſugar; wet it with a gill of water; boil and ſcum it; then put in

the cherries, and let them boil ſome time; when they are cold, fill up the petty pans, and cover them as the former.

To make Raſberry or Currant Tarts.

Pick the currants from the ſtalks; put a good deal of ſugar above and below them; be ſure to give them loaf-ſugar, for coarſe ſugar ſpoils both the taſte and colour; cover them, and fire them in the oven.

To make Prune Tarts.

Stew the prunes with water, claret, and a proper quantity of ſugar; ſtone ſome of them, and keep ſome of them unſton'd; put them with the liquor they were ſtewed in into the pans; cover them, and fire them in the oven. You may keep out the wine, if you chooſe; but they are much the better of it.

Peach or Apricot Tarts.

Take the peaches or apricots before they

they are quite ripe; ſtone and pare them; you may cut them in quarters or halves; put a good deal of beat loaf-ſugar in the bottom of the pan; lay in the fruit amongſt it; ſtir them often on the fire; let them boil a little while, and when cold, put them into the petty pans, and the ſyrup alongſt with them; cover them with puff'd paſte, but not open in the top as the other tarts are, becauſe they take more firing.

To make a Glazing for Tarts.

Take the white of an egg and ſome grated double refined ſugar; caſt them very well together till it is light and white. All fine tarts ſhould be glazed with it. Lay it gently on the paſte with a feather before you put them in the oven.

To make a Light Boil'd Pudding.

Take a dozen of eggs; keep out four of the whites, and caſt them with ſix ſpoonfuls of flour quite ſmooth; mix in half a pint of ſweet milk; ſweeten it to your taſte, and put in a little ſalt;

ſeaſon it with beat cinnamon and a glaſs of ſpirits; butter a bowl very well, and fill it full with the pudding; take a clean cloth, and butter the part that goes on the bowl very well, and drudge ſome flour on it; tie the cloth very tight about the bowl; turn the mouth of the bowl undermoſt into a pot of boiling water; be ſure the pot never goes off the boil, and it will be enough in three quarters of an hour.

A Boil'd Cuſtard Pudding.

Take ten eggs; keep out ſix of the whites; caſt them very well with ſome ſugar; take a mutchkin and a half of ſweet cream; ſeaſon it with beat cinnamon and the grate of a lemon; butter a cloth or bowl; tie it very cloſe up, and put it into a boiling pot: a quarter of an hour will boil it.

A Plumb Pudding.

Stone and ſhred a pound of raiſins; pick and clean a pound of currants; mince a pound of ſuet; beat eight eggs with four ſpoonfuls of flour till it is very

very ſmooth; put in a little ſalt; ſeaſon it with cinnamon and nutmeg, and a gill of brandy; mix all well together, and tie them up very hard; put it in a pot of boiling water; it will take four hours boiling.

A plain Suet Pudding.

Mince a pound of ſuet very ſmall; caſt ſix or ſeven eggs and a pound of flour; ſeaſon it with ſalt, ginger, nutmeg, and a dram. If you find it very ſtiff to caſt, you may put a little milk in it; mix all well together; butter a cloth, and tie it up; it will take three hours boiling.

A boil'd Bread Pudding.

Cut the heart of a twopenny loaf in very thin ſlices; boil a chopin of milk; pour it over the bread, and cover it up for half an hour; beat ten eggs; ſeaſon it with beat cinnamon, the grate of a lemon, if you have it, a ſcrape of nutmeg, a little ſalt, and ſugar to your taſte. You may put in ſome currants and minced ſuet; butter

a cloth, and tie it close up. It will take two hours boiling, if it has suet and currants in it; if without them, only an hour and an half. If you intend it for a side asset, half the quantity will do it, and it will take less boiling.

A boil'd Rice Pudding.

Take a quarter of a pound of rice, and put it on with a chopin of cold milk and a good piece of fresh butter; keep it close stirring on the fire till it boils: if you find it not very thick, stir in some more rice till it is like thick pottage; cast six eggs; mix them very well with the rice and milk, and sweeten it to your taste; put in a very little salt; season it with cinnamon and nutmeg, the grate of a lemon, and a dram; butter a cloth, and tie it up close; it will take an hour to boil.

The proper sauce for all boil'd puddings is fresh butter beat with wine and sugar. When you butter a cloth to boil a pudding in, drudge a little flour over the butter. You will observe, in the boiling of all puddings, that the pot must be kept full of water, and never

ver allow it to go off the boil; turn the pudding frequently in the pot, eſpecially at the beginning, till the pudding is well faſtened.

A Peaſe Pudding.

Take a pound of ſplit peaſe or more as you have occaſion; tie them up in a cloth, not too cloſe, that they may have room to ſwell; let them boil an hour; then take them up, and mix a good piece of butter in them, and tie them up hard; they will take near another hour's boiling; divide the pudding in two, and lay the pork in the middle. Send beat-butter along with them to the table.

A whole Rice Pudding.

Take half a pound of rice; waſh it well in water, and boil it in a chopin of ſweet milk till it is almoſt dry, ſtirring it on the fire to keep it from burning; ſtir in ſix ounces of freſh butter; let it cool a little; caſt five or ſix eggs; mix with them about a gill of ſweet cream; then mix all together; ſeaſon

with cinnamon, nutmeg, ſugar, and a dram; ſtone and clean half a pound of currants and raiſins, and put them in. In all bak'd puddings, be ſure to rub a little butter on the diſh before you put it in. Garniſh all bak'd puddings with puff'd paſte in any figure you chooſe.

Another Rice Pudding.

Take the flour of rice, and boil it in the ſame way as you do the boil'd rice pudding; beat five eggs, and mix them with the rice and milk; ſweeten it to your taſte; ſeaſon it pretty high with the grate of oranges. If you have not this, ſeaſon it with any ſpice you pleaſe, and give it a dram; but when it is high flavoured with the oranges, it needs no dram; put it in the oven.

A Lair Pudding.

Beat eight eggs; keep out four of the whites; mix in a mutchkin of ſweet milk, and ſweeten it to your taſte; ſeaſon it with cinnamon, nutmeg, and a dram; cut ſome very thin ſlices of a loaf

loaf of fine bread; dry it before the fire, or in an oven; it muſt not be brown; have ſome ſuet finely ſhred, ſome currants and raiſins ſton'd and clean'd; lay a row of ſuet in the bottom of the diſh; then break the dried bread in pieces, and put a row of it above the ſuet, then a row of fruit; take the milk and eggs, and put it over the bread in ſpoonfuls till the bread is moiſtened with it; then begin again with a row of ſuet, bread, and fruit, until the diſh is full, and put in as much of the eggs and milk as the diſh will admit of; it ſhould ſoak an hour before you put it in the oven; and as the bread ſucks up the cuſtard, add more until the plate is quite full; it takes very little firing, for when the cuſtard is curdled it is not good; when the milk and eggs are well faſtened, it is enough.

A Marrow Pudding.

Grate the crumbs of a twopenny loaf; boil three mutckins of ſweet cream, and pour it boiling hot on the grated bread; beat ſix eggs; cut a pound

pound of marrow in pieces, not too ſmall; ſtone and clean ſome currants and raiſins; ſweeten it to your taſte, and ſeaſon it with cinnamon and nutmeg; mix all theſe materials well together, and put them in a diſh. If you have not marrow, good beef-ſuet does very well; but it muſt be minced very fine. If you want this or any of the boil'd puddings to appear yellow, ſteep ſome ſaffron in a little milk, or dram, or roſe water, and mix it in the pudding; put it in the oven, and fire it.

A Tanſy Pudding.

Cut thin ſlices of fine bread; boil ſome cream, and pour it boiling on the bread; cover it up till the bread has ſuck'd up all the cream; beat ten eggs, and keep out four of the whites; mix them in with the bread, and ſweeten it to your taſte; beat ſome tanſy, and ſqueeze out the juice through a clean cloth; put in as much of it as make it bitter to your taſte; put in ſome of the juice of ſpinage with it to make it of a fine green; put in a dram, the ſcrape of a nutmeg, and four ounces of freſh butter;

butter; put all into a pan, and give it a heat on the fire till it is pretty thick; then put it into a pudding-pan, and fire it off in the oven. When you are to ſend it to the table, ſtrow ſugar on the top, and ſliced orange. If you make it with milk inſtead of cream, you muſt put a great deal more butter in it.

An Orange Pudding.

Take the yolks of a dozen of eggs; beat and ſift half a pound of ſugar; put it in by degrees, and caſt it amongſt the eggs with a knife; it muſt be caſt until they are thick and white. If you have the conſerve of oranges, put in as much of it as give it a fine taſte, and caſt it along with the eggs. If you have not this, put ſome beat marmalade in place of it. Beat two ounces of ſugar-biſcuit; mix all well together, and you muſt caſt it conſtantly until it goes into the oven, or it won't be light; juſt when it is ready to go into the oven, pour in five or ſix ounces of freſh butter oil'd, but don't let it be too hot when you put it in; mix all well together, and put it in the oven.

A Lemon Pudding.

Grate the rhind of three or four lemons, and lay it to ſteep in a gill of brandy; beat the yolks of ten or twelve eggs, as in the above receipt, with the ſame quantity of ſugar, biſcuit, and butter. You muſt order it every way as in the orange pudding; all the difference is in the ſeaſoning, the one lemon and the other orange; and wherever orange grate is, it needs no ſpirits to raiſe it.

A Citron Pudding.

Slice half a pound of citron thin, and ſhred it very ſmall with a knife; beat and ſift half a pound of ſugar; beat the citron and ſugar very well together in a marble mortar; have the yolks of ten or a dozen of eggs caſt, until they are like a cream; then mix them by degrees into the beat ſugar and citron, and caſt them very well with a ſpoon or a knife. You may mix in a very little ſugar-biſcuit. Put in as much of the juice of ſpinage as make

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it of a fine green; mix all well together. When you are juſt about putting it into the oven, put in a dram and oil'd butter, and mix it very well. In all fine bak'd puddings, let the oil'd butter be the laſt thing you put in, and let it not be too hot. You may make a lemon pudding little inferior to a citron one, by putting in a good piece of citron cut very ſmall amongſt it, and green it with the juice of ſpinage.

A Green Gooſeberry Pudding.

Put on a pint of gooſeberries with a very little water; let them boil to a maſh, and thruſt them through a ſearce with the back of a ſpoon; beat ten eggs, keeping out ſix of the whites; then take all the fine pulp of the gooſeberries that comes through the ſearce, and beat up with the eggs, and half a pound of ſugar. If it is not ſweet enough, put in more. You may mix in it ſome citron and orange-peel cut ſmall, with a quarter of a pound of ſugar-biſcuit. Juſt when you are about to put it in the oven, pour in the oil'd butter, and mix all well together.

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An Apple Pudding.

Roaſt ſeven or eight large apples; take the ſkins off, and ſcrape out all the pulp; beat the ſame quantity of eggs, and all the other materials, as in the foregoing receipt. Theſe two puddings you may green with ſpinage-juice, as they look the better of it.

An Almond Pudding.

Blanch half a pound of ſweet almonds and a few bitter ones; beat them very fine, ſo that they will ſpread on your fingers like a paſte; be ſure as you beat to wet them with ſome brandy; beat the yolks of ten or a dozen of eggs, with half a pound of ſugar beat and ſifted; caſt them till they are light and white. You may put in about an ounce of beat biſcuit, and ſeaſon it with the grate of orange or lemon, if you have it, and ſome oil'd butter.

A Sago or Millet Pudding.

Put on the ſago with a chopin of water,

water, a ſtick of cinnamon, and the rhind of a lemon; let it boil till it is pretty thick; put in half a mutchkin of white wine, and ſugar to your taſte; beat ſix eggs well, keeping out half of the whites; mix all well together. You may make a millet pudding the ſame way; only boil the millet in milk, and give it two or three eggs more, and give it a dram in place of wine; let them be pretty cold before you mix in the eggs and oil'd butter.

A Potato Pudding.

When the potatoes are boil'd and ſkinn'd, take half a pound of the beſt of them, and beat them very well in a mortar; beat nine eggs, and keep out three of the whites; caſt them thick with half a pound of ſugar; mix in with the potatoes half a mutchkin of cream; then caſt them up well together with the ſugar and eggs; ſeaſon it with cinnamon and nutmeg, and give it a good dram; it will take half a pound of oil'd butter at leaſt.

A common Potato Pudding to be fired below roasted meat.

Boil and skin as many potatoes as will fill the dish; beat them, and mix in some sweet milk; put them on the fire with a good piece of butter; season them properly with salt and spices. Some choose an onion shred small, and put in it. Put it in the dish, and fire it below the meat, until it is of a fine brown on the top; cast three eggs well, and mix in with the potatoes before you put them in the dish; it makes it rise, and eat light; pour off all the fat that drops from the meat before you send it to table: it eats very well with roasted beef or mutton.

A Bread Pudding to be fired below meat.

Take a chopin of milk, and slice down as much of the heart of a fine loaf as make it very thick; put it on the fire and boil it. If you see it too thin of bread, put in a little more; let it boil until it is pretty thick, stirring it from the bottom of the pan, to

to keep it from burning; put in a handful of ſuet; if you have none, put in a piece of freſh butter; take it off the fire, and ſweeten it to your taſte; ſeaſon it with what ſpices you chooſe; beat ſix eggs, and let the pudding be a little cold before you put them in; mix all well together, and put it into a diſh, and fire it below the meat; turn the diſh often, to make it of an equal brown; pour off all the fat before you ſend it to the table.

A Haſty Pudding.

Order as much bread and milk, and in the ſame way as in the above receipt, as will fill a ſmall bowl to fit an aſſet; put in a piece of freſh butter; pick and clean a handful of currants, and boil them alongſt with the bread and milk; caſt four eggs, and put in it; ſeaſon it with cinnamon, nutmeg, and ſugar: after the eggs are in, ſtir it a while on the fire to faſten it, but don't let it come a-boil; then butter a bowl very well, and put the pudding in it; ſet it before the fire, or in a white-iron oven, turning the bowl often.

en. If the fire is pretty hot, it will very ſoon faſten; turn it out of the bowl into an aſſet, and ſend up to the table the ſame ſauce as for the former boil'd puddings.

A Carrot Pudding.

Boil ſome good carrots; and when they are well clean'd, weigh half a pound of them; beat them very fine in a mortar; mix two or three ſpoonfuls of ſweet cream along with them; beat ten eggs, (keep out half of the whites), with half a pound of ſugar; mix all well together, and ſeaſon it with beat cinnamon, or orange grate, if you have it, as it makes it eat like an orange pudding; mix eight ounces of oil'd butter in it, juſt when you are about putting it into the oven.

An Apple Dumpling.

Make a good puff'd paſte; roll it out about half an inch thick; pair the apples, and cut them down very ſmall; then butter a cloth, and put it into a bowl; lay the paſte in it, and put in

the apples; wrap the paſte about the apples, and tie the cloth hard up. If it is a large one, it will take three hours boiling; if a little one, leſs time will do it. You may make any fruit dumpling in the ſame way; currants, cherries, raſpberries, apricots, or any fruit you pleaſe Moſt people don't ſweeten them until after they come out of the pot; but I always found it better to ſweeten them before I put them in; for the ſugar always incorporates better with the fruit. If it is an apple dumpling, cut out a piece of the paſte at the top, and put in a piece of freſh butter, and lay on the piece again.

Sir Robert Walpole's Dumplings.

Take a pound of ſuet; ſhred it ſmall; grate ſome ſtale bread, till you have about three quarters of a pound; pick and clean about a pound of currants; cut a quarter of a pound of orange-peel and citron ſmall; mix all together, and ſeaſon it with cinnamon and ſugar; caſt ſix or eight eggs, and keep out half of the whites; mix in the eggs with the other ingredients, and a dram; it

muſt

muſt be no more than wet with the eggs, to make it ſtick like a paſte. You ſhould have ſmall nets, wrought of ſmall pack-thread; put in every one into a net, until they are about the ſize of a good large apple; tie them cloſe in the net; make them all of one ſize, except one for the middle, make it a little larger; put them into a pot of boiling water; they will take about an hour's boiling. If you have not nets, you may tie them up in pieces of clean rags; diſh them, and pour beat butter, wine, and ſugar over them.

To make Curd-cheeſe Cakes.

Earn two pints of milk; put it on the back of a ſearce, and let the whey drain from it: when it is well drain'd, beat the curd in a mortar; beat a quarter of a pound of ſugar-biſcuit; mix it with the curd, and ſweeten it to your taſte; beat four eggs; have half a pound of currants pick'd and clean'd; caſt them all well up together; ſeaſon them with cinnamon and orange-grate, and a dram and ſix ounces of oil'd freſh butter; beat them all well together;

have ſome petty pans covered with puff'd paſte; put in the cheeſe-cake meat, but don't fill the pans too full; glaze them over with a beat egg and ſugar; cut the paſte with a runner like ſtraws, and ornament the tops with them in any figure you pleaſe; put them in the oven, and fire them.

To make Lemon Cheeſe-cakes.

Boil the ſkins of three lemons until they are as tender as they will be; but take off the grate before you boil them: beat them very fine with half a pound of fine ſugar; beat ſix eggs, but keep out the half of the whites; caſt them until they are light and white; mix them very well; ſeaſon them with lemon-grate and cinnamon; put in a little brandy, and ſix ounces of oil'd butter. After mixing all well together, put them in the petty pans, but don't fill them near full, and fire them in the oven.

To make Almond Cheeſe-cakes.

Blanch and beat half a pound of al-

monds; wet them with a little brandy while you are beating them; caſt ſix eggs (keeping out four of the whites) with fine ſugar, and caſt all together with the almonds; ſeaſon them with the grate of lemons or oranges; put in ſix ounces of oil'd freſh butter; mix all well together; put them in the petty pans, and fire them in the oven.

To make Cuſtards.

Take a mutchkin of good ſweet cream; put it on the fire with a ſtick of cinnamon and lemon-peel; let them boil until the ſtrength is out of the cinnamon, ſtirring it always one way, to keep it from bratting; caſt the yolks of eight eggs till they are very light and ſmooth; mix them with a gill of cold cream; then mix them by degrees with the boil'd cream; take out the cinnamon and lemon-peel, and ſweeten the cream to your taſte; put them into cups, and fire them. You may put a little wine in them, if you chooſe it.

To make Rice Cuſtards.

Boil a mutchkin of ſweet milk with two ounces of freſh butter; put in two ounces of the flour of rice with the cold milk, and let them boil for a little time together; beat two eggs, and mix them with the boil'd milk and rice; ſtir them on the fire until they thicken, but don't let them boil; ſeaſon them with the grate of an orange and ſugar; then put them into cups.

To make Almond Cuſtards.

Put on a mutchkin of cream with cinnamon and lemon-peel, as in the former cuſtards, the ſame quantity of eggs, mixed in the ſame way with the cold cream; blanch and beat a quarter of a pound of almonds; wet them with a little roſe-water as you beat them; then mix them with the eggs; mix the warm cream and them altogether by degrees, and ſweeten them to your taſte; put them on the fire again, keeping them ſtirring one way; but don't let milk or eggs ever come to a boil;

put them into cups, and fire them. You may fire all cuſtards in a ſlow oven, or you may put the cups into a panful of cold water; put the pan on the fire, and cover it; take care the water is not ſo high as to boil into the cups. When you ſee them faſtened, they are enough.

To make clear Lemon Cream.

Pare four large lemons very thin; lay the parings into half a mutchkin of water; ſqueeze the juice of the lemons into it, and let it ſtand one night; ſtrain it off, and boil it up with a pound of double refined ſugar and a gill of roſe-water; ſcum it very well, and take the whites of nine eggs. You muſt not whip them too much, elſe they will frothe; ſtrain the whites through a ſearce, and mix them with the liquor by degrees, for fear of curdling; put it on a very clear fire, ſtirring it one way; let it be ſcalding hot, and put it into glaſſes. There is no difference between this and the yellow lemon cream; only beat in two of the yolks

yolks alongſt with the whites, and put it into a china diſh.

To make an Orange Cream.

Pare the rhind off three bitter oranges; lay it in half a mutchkin of water; let it lie until it has a fine flavour of the rhind; ſqueeze the juice of the oranges into it; ſtrain it off, and boil it up with half a pound of double-refined ſugar; caſt the yolks of ſix eggs with the ſugar, and mix in the liquor by degrees; ſet it on the fire, and ſtir it one way until it is ſcalding hot. You may put it into cups, glaſſes, or a china aſſet.

To make Ratafia Cream.

Boil four laurel bay leaves in a chopin of cream; beat the yolks of ſix eggs; keep out a little of the cream when cold, and mix it with the beat eggs; then mix in the warm cream amongſt the eggs by degrees; put it on the fire, and keep it ſtirring one way; let it be ſcalding hot, but not boiling; take out the leaves, and ſweeten it to

your taſte. If you have not laurel bay leaves, blanch and beat a few bitter almonds; wet them with a little cream as you beat them, to keep them from oiling; mix the cold cream with the almonds; thruſt them through a ſearce, and mix them in with the eggs.

To make Sweet Almond Cream.

Boil a chopin of cream with cinnamon and lemon-peel; blanch and beat half a pound of ſweet almonds; wet them with a little roſe-water as you beat them; beat the whites of eight eggs very well; mix them with the almonds, and thruſt them through a ſearce; mix in the boil'd cream gradually amongſt them, and put them on the fire, ſtirring it one way; make it ſcalding hot, but don't let it boil; ſweeten it to your taſte, taking out the ſtick of cinnamon and the lemon-peel. You may put theſe two creams either into cups or china diſhes.

To make Clouted Cream.

Take four pints of new milk; ſet it on

on a clear fire, and ſtir it now and then: whenever it comes a-boil take it off, and put it into broad diſhes to cool; ſtir it about in the diſhes for ſome time after it is turned out of the pan; ſet it in a cool place, and let it ſtand twenty-four hours; then ſcum off the clouts with a ſkimmer, and lay it on the diſh; put ſweet cream about it, and ſtrow cinnamon and ſugar over it. Spaniſh cream is made of the brats thus: Take the brats, and beat them well in a bowl with a ſpoon, with ſome fine ſugar and a little roſe-water: it muſt be beat until it is very thick. You may diſh it with ſome ſweet cream about it. If you have plenty of brats, you may lay a row of them and a row of the Spaniſh cream time about.

To make Velvet Cream.

Take a little ſyrup, of either lemons or oranges, or any kind of ſyrup you have; put two or three ſpoonfuls of it in the bottom of a diſh; warm ſome new milk lukewarm; pour the milk on the ſyrup, and put in as much runnet

as will faſten it, and cover it up with a plate.

To make Steeple Cream.

Take a chopin of ſweet cream and two pints of new milk; ſet it on the fire to come a-boil, and ſtir it to keep it from bratting; turn it into diſhes to cool; then ſcum off the top, and put it on to boil again, and ſo continue to boil, cool, and ſcum, until you have a good quantity of the cream. Juſt when you are going to whiſk it, put in half a mutchkin of Liſbon or Zerry, the juice of a lemon, and as much fine ſugar beat and ſifted as will ſweeten it to your taſte; whiſk it up until it is very thick; raiſe it up as high as you can in the aſſet, in the ſhape of a ſugar-loaf.

To make Bandſtring Curd.

Earn ſome new milk; preſs the whey very well out of it; put it into a ſquirt that has ſmall holes in it, and ſquirt it into the aſſet; it looks juſt like band-

ſtrings;

ſtrings; put fine ſugar and ſweet cream over it.

Ruſh Curd.

Waſh ſome green ruſhes very clean; cut them about a quarter long, and lay them round ways on the back of a hair-ſearce; earn about five chopins of new milk; take up the curd in ſlices with a ſkimming-diſh, and lay it on the ruſhes to drain the whey from it, and as the whey is drain'd, lay on more of the curds, until it is all on; let it ſtand for an hour or two, and by that time the whey will be well drain'd from it; lay the diſh you intend to ſerve it up in on the top of the curd, and turn the ſearce upſide down, and take the ruſhes off the curd. It is eat with ſugar and cream; but ſend the cream in a bowl to the table.

Tender Curd.

Earn the milk, and preſs the whey well from it; beat it very well in a mortar with a little fine ſugar; then preſs it hard into tea-cups, or into any

ſhape you pleaſe; when it is well faſtened in the ſhapes, turn it out on an aſſet, and pour ſweet cream over it. All theſe curds muſt be made of milk newly taken from the cow, elſe they will not eat well. You may garniſh all milk diſhes with any kind of ſweet-meats you have.

To make Fairy Butter.

Take the yolks of three hard eggs, four ounces of loaf-ſugar, ſix ounces of freſh butter, as new from the churn as you can, and two ſpoonfuls of orange flower or roſe-water; beat them all very well until they are like a paſte; then put it into a ſquirt, and ſquirt it on an aſſet in little heaps.

Syllabubs.

Take half a mutchkin of ſweet cream, half a mutchkin of white wine, and the juice of a lemon; ſweeten it to your taſte with fine ſugar; put in a bit of the paring of a lemon, and a piece of cinnamon, if you chooſe; whiſk it very well, and as it riſes, take it up with a ſpoon,

ſpoon, and lay it on the back of a ſearce to drain the whey from it; then fill the glaſſes half full of wine, and ſweeten it; then fill up the glaſſes with the whiſked cream; lay as much on the glaſſes as will ſtand on it.

Another kind of Syllabubs.

Take a chopin of thick cream; put in it three gills of white wine, the juice of a lemon, the juice of two bitter oranges, and ſugar; beat them very well till you ſee it thick; then ſcum it with a ſpoon, and fill up the glaſſes. You put in a piece of cinnamon and lemon-peel as in the former; but be ſure you take them out before you put it into the glaſſes.

Blanmange.

Break down half an ounce of iſinglaſs; put it on with a gill of water; put it on and off the fire until it is diſſolved; add to it a chopin of very ſweet cream that will bear boiling; for if it break, it is ſpoiled; put in a piece of the rhind of a lemon and a ſtick of

cinnamon; let all boil together for ſome time. If you like it with the ratifia taſte, blanch and beat a very few bitter almonds, and boil along with it; ſweeten it to your taſte, and ſtrain it through a ſearce; be ſure to ſtir it on the fire, otherwiſe it will brat after it is ſtrained. You muſt ſtir it until it is quite cold beſore you put it into any ſhape, or elſe the cream will flie to the top, and the iſinglaſs to the bottom. When it is thoroughly faſtened, put the ſhape into hot water to looſe the blanmange from it, and turn it out on an aſſet as quick as you can. Turn out every other jelly in the ſame way.

Gooſeberry Cream.

Boil ſome gooſeberries until they are ſo ſoft that a ſpoon can thruſt them through the back of a ſearce; take the pulp that comes through the ſearce; ſeparate it from the ſeeds, and ſweeten it to your taſte; mix it up with thick ſweet cream, and put it on an aſſet. You may make apple cream in the ſame way.

To

To make Strawberry, Raſberry, or Currant Cream.

If the fruit is new pulled, take equal weight of ſugar and fruit; clarify the ſugar, and put in the fruit; let them boil until the ſugar has penetrated into the heart of the fruit; and when cold, take two or three ſpoonfuls of it; whiſk it up with a mutchkin of thick cream; then take the wholeſt of the berries, and mix in two or three ſpoonfuls more amongſt the whiſk'd cream. You may either put it into an aſſet or glaſſes. If you have any of theſe fruits preſerved, you may do them in the ſame way.

To make Rice Cream.

Take three ſpoonfuls of the flour of rice, and put it on with a mutchkin of ſweet cream, and ſtir it until it comes a-boil; then let it cool: caſt the yolks of three eggs with ſugar, and mix a little cold milk or cream with them; then mix it with the rice, and keep it ſtirring one way; but take care it does not boil. You may flavour it either with

with orange-flower water or rose-water. If you have none of these, boil a piece of cinnamon along with the rice; dish it, and send it cold to the table.

A rich Eating-posset.

Take a chopin of sweet cream, half a pound of common biscuit beat and searced; blanch six ounces of sweet almonds; beat them up with a little sweet milk to keep them from oiling; mix the cream, almonds, and biscuit together; put them into a pan, and let them boil a while; take a mutchkin of white wine, and cast nine eggs, keeping out six of the whites, and add them to the wine, and sweeten it to your taste; season it with beat cinnamon; put the wine and eggs on the fire, and let them come a-boil; then put them into a bowl; pour the cream on the wine, and stir it about; put sugar and cinnamon on the top. It looks very pretty stuck with sliced almonds on the top; it goes to the table in a bowl; it is a proper middle dish for supper.

A common Eating-poſſet.

Take a bottle of good ale and a mutchkin of wine; put it in, and warm it with a little beat cinnamon; ſweeten it; toaſt ſome thin ſlices of bread; cut it in dices, and put it amongſt the wine; boil three mutchkins of new milk, and pour it boiling hot on the bread and wine; ſtir it all about with a ſpoon, and cover it up; ſend it hot to the table, either in a bowl or a ſoup-diſh. It is a very good ſupper-diſh.

To make Hartſhorn Jelly.

Put on two pints of water in a cloſe goblet with a pound of hartſhorn; let it boil on a ſlow fire until half of the water is waſted; you put in half an ounce of iſinglaſs alongſt with the hartſhorn; lift a little of it in a ſpoon, and let it cool, that you may ſee the ſtiffneſs of it. If it is ſtiff enough, ſtrain it off; if not, let it boil a little longer.——With regard to ſeaſoning, I can give no rule, but to ſweeten it; put in wine and the juice of lemons to your

your taſte, a little of the rhind of lemon, a good piece of cinnamon broke in bits; caſt the whites of four or ſix eggs, according to the quantity; break ſome of the egg-ſhells amongſt the whites; mix all together; put it on the fire, and keep it ſtirring and ſkinking, not to let the eggs turn to a hat; let it boil until the ſtrength is out of the cinnamon; then turn it into the jelly-bag; have two bowls ready to receive it; turn it backwards and forwards into the bag, until you ſee it clear, fit for glaſſes.

Calves-feet Jelly.

Put four calves feet into a pot with water; ſcald them, and take the hair very clean off them; ſlit them, and lay them into warm water; let them blanch two hours; ſet them on in a very cloſe pan with two pints of water on a ſlow fire; let them boil to rags; then ſtrain them off, and ſcum all the fat off the ſtock. When it is quite cold, cut off all the ſediment from the bottom. It is ſeaſoned every way as the hartſhorn jelly is. If you are careful of turning it

it often into the bag, it will be as clear as the hartſhorn jelly. If the ſtock is very ſtiff, put in ſome water in it: it is not pretty to be ſtiff in glaſſes; but if it is for a ſhape, it muſt be a great deal ſtiffer, or elſe it will not ſtand when you turn it out.

Jelly for a Conſumption.

Take a pound of hartſhorn ſhavings, nine ounces of eringo root, three ounces of iſinglaſs, a chopin of bruiſed ſnails, the ſhells taken off and clean'd; take two vipers, or four ounces of the powder of them; put all theſe ingredients in two Scots pints of water, and let them boil into one pint; ſtrain it through a ſearce: when it is cold, put it into a pan with a mutchkin of Rheniſh wine, half a pound of brown ſugar-candy, the juice of two Seville oranges, and the whites of three or four eggs well beat; boil them all together for three or four minutes; then run it through a jelly-bag, and put it into ſmall pots. The patient may take two tea cupfuls of it in a day.

A Hen's Neſt.

Make a ſtrong jelly of calves feet or hartſhorn; take a bowl, the mouth of which will go within the aſſet you intend to diſh it on; fill about a third part of the bowl with the jelly when it is cold and firm; lay in the eggs; melt down the reſt of the jelly, and let it be quite cold, but not faſtened, and pour it on the eggs; take the thin pairings of lemons, and boil them a little in water; cut them like ſtraws, and ſtrow them on the top of the jelly before it is quite firm. You make the eggs of blanmange.

Jelly in Cream.

Fill ſmall cups full of the jelly; when it is firm, turn the cups out upon a china aſſet, and put ſome thick ſweet cream round the jelly in the bottom of the aſſet. This way of making up jelly looks very well, eſpecially when it is on a pretty diſh, as the painting is very pretty through the jelly.

To diſh up cold Chicken in Jelly.

Lay the jelly in the bottom of a bowl as you do in the hen's neſt; take a cold roaſted chicken or two, if the bowl will hold them; turn their breaſts down to the bottom of the bowl, and drop the yolks of ſome hard eggs in amongſt the jelly round the chickens; then fill up the bowl with the jelly; let it ſtand until it is firm; then turn it out. It muſt not be ſeaſoned as the other jellies are. Boil in the ſtock, a little white pepper, a blade of mace, a bit of lemon-peel, and the ſqueeze of a lemon, and a very little ſalt; clarify it as the former jelly, and run it through a jelly-bag in the ſame manner. You may garniſh with any thing that is green.

A Floating Iſland.

Roaſt ſome apples; take off the ſkins, and take out the pulp, and caſt it very well with a knife, with the white of an egg and ſugar, until it is very light and white; take half a pound of currant-jelly and four whites of eggs; whiſk it up with

with the whiſk all one way, till it is ſo thick, that when you drop it from the ſpoon it will ſtand; it takes a long time whiſking until it is of a proper ſtiffneſs; put ſome ſweet cream in the bottom of a diſh; cover the cream with the roaſted apples, and drop on the jelly in what figure you pleaſe; raiſe the apples and jelly as high in the middle as you can. You may do it without apples; but it takes a great deal more jelly to cover the cream.

A Trifle.

Take ſome white wine and ſugar; dip ſome ſugar-biſcuit in it; lay the biſcuit in the bottom of a diſh, and bring it by degrees to be high in the middle: when the biſcuit is a little ſoftened with the wine, pour ſome thick ſweet cream over it; let it ſtand until the bread has ſuck'd up the wine and the cream: if there is any of the liquor left, pour it off. If you have apples, roaſt ſome of them, and order them in the ſame way as in the laſt receipt; lay a covering of apples on the biſcuit; then cover it all over with

whipt

whipt cream, and drop ſome currant-jelly on it. In caſe you have not ſweet cream, put on ſome ſweet milk with a bit of cinnamon and lemon-peel; let it boil; take the yolks of four eggs to a mutchkin of milk; caſt them until they are very ſmooth, and mix them up with a little cold milk; then mix the boiling milk by degrees amongſt the eggs, and turn it backwards and forwards until it is very ſmooth; then put it on the fire a little; keep it ſtirring, but don't let it boil. This ſupplies the place of real cream when you have none; ſweeten it to your taſte.

An Egg Cheeſe.

Take three mutchkins of ſweet cream not too thick; put it on with a little cinnamon, lemon-peel, ſugar, and half a mutchkin of white wine; caſt a dozen of eggs; keep out ſix of the whites; mix the eggs very well with the cold milk; put it on the fire, and keep it ſtirring all the time until it comes a-boil. When you ſee it is broke, turn it into any ſhape you have with holes, to let it ſtand until the whey runs

from

from it, and turn it out of the ſhape. You may flavour it either with orange-flower or roſe-water before you put it into the ſhape. If you chooſe, you may pour ſweet cream over it when you diſh it, or it may be eat with wine and ſugar.

To make a Cheeſe Loaf.

Take three chopins of new milk; put in as much runnet as will make it curdle; preſs the whey gently from the curd; break the curd, and take equal quantity of grated bread and curd; beat the yolks of a dozen of eggs, and ſix of the whites; ſeaſon with beat cinnamon, nutmeg, and ſugar; mix in half a mutchkin of ſweet cream and a glaſs of brandy; mix the bread and curd all together, and put a very little ſalt in it; work it all up to a paſte, and duſt in two or three ſpoonfuls of flour as you work it up; take out a piece of it, and roll it out thin to fry; then make the reſt up in the ſhape of a loaf, and fire it in the oven; cut the fried paſte in little bits to put round the loaf; cut a hole in the top of the loaf, and

pour in ſome beat-butter, cream, and ſugar; ſend it hot to the table.

To make fine Pan-cakes.

For every two eggs take a ſpoonful of flour; beat the flour and eggs until they are quite ſmooth; ſweeten it; put in beat cinnamon, a very little ſalt, and a dram; for every ſix eggs, mix in a mutchkin of ſweet cream; oil ſix ounces of freſh butter; mix it in with the batter; put butter in the frying-pan at firſt; let the pan be very hot, and put in a tea-cupful of the batter at a time in the pan, and turn the pan round to make it of an equal thickneſs. If you think it too thin, put a little more batter in the pan; when it is fired on that ſide, you muſt hold the other ſide before the fire; for theſe light pan-cakes will not turn; double it in the pan; then fold it again; lift it with a knife, and lay it on a warm plate before the fire to keep it hot; be ſure that the pan is quite hot every cake you put in; ſtir always the batter before you put it into the pan.

To make a very good baked Pudding with the ſame Batter.

Butter a pudding-pan; put in the batter, and fire it in the oven; it will riſe very light in the oven. When you ſee the butter all ſuck'd up, and the pudding begins to grow brown, it is enough.

To turn the ſame Batter into a different form.

Butter ſome tea-cups, and fill them more than half full; fire them in the oven; when enough, turn them out of the cups on a plate. Send beat-butter, wine, and ſugar, to eat with theſe puddings.

To make Pan-puddings.

Beat four or five eggs with four ſpoonfuls of flour; caſt it until the flour is free of knots; put in a little ſalt and ſugar to your taſte, beat cinnamon and nutmeg, near a mutchkin of ſweet milk, a dram, a handful of cur-

rants, and as much ſweet ſuet ſhred ſmall; mix all well together; put a piece of butter in the frying-pan, or beef-dripings: when it boils, lay as many petty pans in the frying-pan as it will hold, with their bottoms upmoſt; put in the pudding-ſtuff at the bottom of the petty pans. You muſt fry them on a ſlow fire, otherwiſe you will burn them, and they will be raw in the heart. When the petty pans come eaſily off, they are ready for turning to the other ſide. They eat well, and are a very pretty diſh.

To make Apple Fritters.

Beat four or five eggs; mix in as much flour as they will caſt with till they are very ſmooth; put in a little ſalt, ſugar, and ſome beat ginger; you may put in cinnamon, if you chooſe; mix in about a gill of ſweat cream or new milk, two or three ſpoonfuls of ſweet yeſt; caſt them all well together; put down the batter at a diſtance before the fire to make it riſe. If you have not yeſt, you muſt give it a good dram. Pare the apples, and cut them in thin

ſlices; take out the cores, but keep the ſlices whole; have a good deal of beef-dripings boiling in the pan; then put in every ſlice of the apples by itſelf amongſt the batter, and drop them into the pan one by one until it is full; fry them a light brown; take them carefully from the fat, and keep them warm before the fire till they are all fried off; then diſh them neatly one above another; raiſe them pretty high in the middle, and ſtrew ſugar over them. Send them hot to the table.

To make Currant Fritters.

Make the batter in the ſame way as in the former; put in a quarter of a pound of currants well waſh'd and dried. If you have any beef-ſuet, ſhred a little of it ſmall, and put amongſt it; mix all well together, and drop them from a ſpoon into the frying-pan into what ſize you pleaſe. Diſh them in the ſame way as the above.

To make Oyſter Fritters.

Make the batter in the ſame way as in the above receipts; only keep out the ſugar and cinnamon; pickle the oyſters; take as many of them as you want, and lay them between the folds of a cloth, and dry them; then dip every oyſter in the batter, and fry them in the ſame way as the other fritters; diſh them hot, but put no ſugar on them.

To make Potato Fritters.

Boil and beat half a dozen of potatoes; mix them with four beat eggs, about a gill of good thick cream, ſome ſugar and nutmeg, a little ſalt, a bit of freſh butter oil'd, and a dram; beat them all well together, and drop them in the boiling dripings; fry them a light brown; diſh them hot, and ſtrew ſugar over them.

You may put *any preſerved fruit* in the heart of fritters, ſuch as, preſerved cherries or gooſeberries, or the half of

an apricot; be ſure to have a great deal of fat to fry all fritters in, elſe they will not be good. Some chooſe their apples chopt ſmall, and mix'd in the batter in place of ſlices.

To make a Tanſy Cake.

Beat ſix eggs with four or five ſpoonfuls of flour; mix with them a mutchkin of ſweet cream or new milk; ſweeten it to your taſte; ſeaſon it with ſome nutmeg and a little ſalt; put in as much of the juice of tanſy as bitter it to your taſte, and make it green with the juice of ſpinage; mix ſome oil'd butter in it, and caſt them all well together; you may fire it in a frying-pan on the top of the fire, but take care not to burn it. You may fire it below meat that is roaſting, or in an oven; but be ſure to butter the plate very well that it goes in. In caſe it is fired below meat, pour off all the fat from it before you ſend it to the table; ſtrew ſugar over it.

The

The Poor Knights of Windſor.

Cut ſome ſlices of bread about half an inch thick; lay them to ſoak a while in white wine and ſugar; caſt two or three yolks of eggs; take the bread out of the wine, and dip it amongſt the eggs; have ſome freſh butter boiling in the frying-pan; put in the bread, and fry them a fine brown; then diſh them, and ſtrew ſugar and beat cinnamon over them: you may eat them with wine, if you chooſe.

To make ſmall Curd Puddings.

Earn two pints of new milk; lay it on the back of a ſearce until all the whey is run from it; beat it very well in a mortar with eight ounces of freſh butter, till they are well mixed together; caſt ſix eggs, and keep out three of the whites; beat two ounces of biſcuit; mix the eggs and biſcuit well with the curd; ſeaſon it with ſugar and beat cinnamon to your taſte, and the grate of a lemon; butter ſome tea-cups, and let one of them be larger than the reſt

for the middle; put the ſtuff into the tea-cups, and fire them in a ſlow oven; when they are enough, turn them out on the diſh, the large one in the middle, and the ſmall ones round it; cut ſome blanch'd almonds in ſmall ſtrips, and ſtick them in the tops of the puddings; pour beat-butter, wine, and ſugar, over them,

To make a Curd Florentine.

Take two pounds of curds, and break them very well with your hands; blanch and beat a pound of almonds, with a little roſe or orange-flower water; pick and waſh half a pound of currants; boil ſome ſpinage; cut it ſmall with a knife, and ſweeten it to your taſte; oil eight ounces of freſh butter; mix all well together; make a fine puff'd paſte; lay a thin covering over all the diſh; then put in the ſtuff; cover it on the top with a thin paſte neatly cut out or barr'd over; put it in a ſlow oven to bake: when the paſte is enough, the florentine is ready.

T

To ſtew Parſnips.

Boil them tender, and ſcrape them clean; cut them in ſlices; take as much ſweet cream as be ſauce, and thicken it with butter wrought in flour: when the cream and butter is warm enough, put in the parſnips, and keep it toſſing on the fire: when the cream boils, they are enough; ſtrew a little ſalt on them.

Boil ſome bitroot, and ſcrape off the ſkins; ſlice it down in thin ſlices; beat ſome freſh butter; put a little vinegar in it; throw in the bitroot; toſs them until they are warm, and diſh them.

To ſtew Red Cabbage.

Cut it down as for pickling; put it in a ſtew-pan with ſome red wine and a piece of butter kned in flour; ſeaſon it with a little ſalt and ſpices; keep it ſtirring until the butter is melted; then cover the pan, and let them ſtew a little, but not too ſoft; for they are better to eat a little criſp; put in a little vinegar

before you take them off; dish them, and send them up hot.

To stew Cucumbers.

Pare some large cucumbers, and slice them about the thickness of half a crown; spread them on a clean coarse cloth to drain the water from them; pare and slice some large onions roundways; flour the cucumbers, and fry them and the onions in brown'd butter; when you see them brown, take them up carefully from that butter; take a clean pan, and put three or four spoonfuls of warm water in it; put in a quarter of a pound of fresh butter roll'd in flour; stir it on the fire until it is melted; mix in a tea-spoonful of the flour of mustard; put in the cucumbers, and season it with salt and spices; cover up the pan, and let them stew about a quarter of an hour, softly shaking the pan, and so dish them.

To dress Parsnips to eat like Skirrets.

Boil some large parsnips tender, and scrape off the skins; cut them by the length,

length, and cut every piece round, about the ſize of a ſkirret, and fry them in butter a fine light brown; take them out of the butter, and lay them neatly in a diſh; ſtrew beat cinnamon and ſugar over them before you ſend them to the table.

Celery with Cream.

Waſh and clean the celery; cut it in pieces about two or three inches long; boil them in water until they are tender; put them through a drainer, and keep them warm; take about half a mutchkin of ſweet cream; roll a bit of freſh butter about the bulk of a nutmeg in flour; keep it ſtirring on the fire until it comes a-boil; have the yolks of four eggs ready caſt; mix them with a little cold cream; then mix in the boiling cream by degrees amongſt the eggs, and put it on the fire again; keep it cloſe ſtirring, but don't let it boil; throw in the celery, and give it a toſs up; ſeaſon it with ſalt and nutmeg to your taſte, and diſh it.

To ſtew Celery in Gravy.

Boil and order the celery as in the above receipt; brown a piece of butter, and thicken it with flour; mix in as much good gravy amongſt it as will cover the celery, and a little red wine, and ſalt and ſpices to your taſte; when the ſauce comes a-boil, throw in the celery, and let it ſtew a little, and then diſh it.

To have a diſh of Kidney-Beans in the Winter.

Gather the kidney-beans while they are young; ſtrew a good deal of ſalt in the bottom of a can; then lay in ſome of the beans, and ſtrew in ſome more dry ſalt, and ſo continue until the can is full: between every row of beans lay a row of ſalt; as you lay them in, preſs them pretty hard with your hand, but not ſo as to bruiſe them: when the pot is full, tie them cloſe up with a bladder and a piece of leather above it: when you are going to uſe them in the winter, take up what quantity you want, and

and lay them in freſh water ſome hours before you boil them; change the water two or three times to draw the ſalt out of them; cut them about an inch long; let the water be boiling before you put them in: when they are enough, drain the water from them, and toſs them up with ſome beat butter. When you put in the beans, throw in a tea-ſpoonful of pearl-aſhes; it makes them boil both green and tender; it makes young peaſe of a fine green, or any kind of greens, and does hurt to nothing. All theſe garden things are very proper for ſupper diſhes.

To keep Artichoke Bottoms the whole year.

Cut the ſtalks very cloſe to the artichokes; boil them no longer than the leaves will come out of them; then take the choke clean from them, and the ſtrings from the outſide of the bottoms, and lay them on tin-plates when the oven is near cold; let them ſtand a day or two in it: they won't be dry enough with this; but you may ſet them at a diſtance from the fire, or in the ſun to dry. When the oven is hot

at any other time, you may put them in again, and ſo continue drying them with either fire, oven, or the ſun, until they are as dry as a board: then put them in paper bags, and hang them up in a dry place: when you are going to uſe them, lay them in warm water, and let them lie about four hours, changing the water often; you muſt pour the laſt water boiling hot on them; cut them in dices after they are ſoak'd, and boil them tender. If you have plenty of them, they make a very fine diſh, and they are very good in either fricaſſee or ragoo ſauces, or any fine ſoups.

The beſt way of keeping Green Gooſeberries for Tarts.

Gather them before they are come to their full ſize; cut off the tops and tails with ſciſſars; take wide-mouth'd bottles; be ſure they are very clean and dry; fill them up with the berries, and cork them; put them into an oven not ſo hot as to break the bottles; let them ſtand until they turn white, and pretty well fallen: when they are enough, take

take them out of the oven; take out the corks, and tie a muſlin rag on the top of the bottles; then turn the bottles into deep jugs that will hold them; let them ſtand that way until the whole juice is run from them, (it is the juice that ſpoils them). When they are very well drained from their juice, turn back the bottles; take one of the bottles, and fill up the reſt with; leave as much room as to cover them with ſheeps tallow; melt it, and let it be as cold as it will pour on the berries; let them be about an inch covered with the tallow; then cork them hard up; dip the corks and the rings of the bottles amongſt melted bees wax, and tie leather above them. You may ſend them to the Indies, if you pleaſe.

To make white Cuſtards.

Take a mutchkin of new milk; put it on the fire; when it comes a-boil, ſtir in as much ground rice as will make it like thick pottage; have ready the whites of three eggs; caſt and mix them with the milk and rice off the fire: put it on the fire again for a little, ſtirring

ſtirring it all the time; but take care that it does not boil; ſweeten it to your taſte with fine ſugar; wet ſome tea-cups with water, and fill them with the cuſtards: when they are cold they will turn out on the diſh. Caſt the yolks; mix them with ſome boiling milk; ſeaſon it with cinnamon, ſugar, and a little wine; when cold, pour it on the cuſtards.

To make German Puffs.

Take five eggs; keep out one of the yolks; take five ſpoonfuls of flour; beat them well together with ſugar to your taſte, the ſcrape of a nutmeg, and a very little beat ginger; mix in a mutchkin of ſweet cream, and two ounces of oil'd butter; caſt them all together; butter the pans, and put them in a quick oven to fire. The pan muſt be only half full.

To make Apple Puffs.

Stove the apples, and maſh them very well; ſweeten them to your taſte; mix in a little marmalade or cinnamon with

with them; make puff'd paſte; lay a ſaucer of a middling ſize on the paſte, and cut quite round by it; let the apples be quite cold; lay a ſpoonful of them in the middle of the paſte; then double the paſte together; wet it a little in the inſide to make it ſtick together; mark it neatly with a knife, or plait it with your fingers round the edges. You may fire them in the oven, or fry them in a frying-pan: they are beſt done in the oven.

You may make puffs of any preſerved fruit or green gooſeberries ſtov'd and maſh'd like the apples; you may make puffs of any good thing you pleaſe, ſuch as an almond pudding: if you have any left over filling your diſh, make one quite round; or in the ſhape of a ſtar, for the middle, and lay the ſemicircles round it. If they are rightly made up, they are a very pretty diſh.

To make Short Bread.

Take a peck of flour, and four pounds of butter Engliſh, or three pounds Scots, weight; put the butter on to come

come a-boil; make a hole in the flour, and pour the boiling butter in it; work the flour and butter a little while together; pour in a mutchkin of good yeſt amongſt the paſte; work it together, but not too much; divide the paſte, and roll it out oval; then cut it through the middle, and plait it at the ends; keep out a little of the flour to work out the bread; flour gray paper, and fire the bread on it: if you make it ſweet, allow a pound of ſugar to the peck of flour at leaſt; if you want it very rich, put in citron, orange-peel, and almonds, and ſtrew white carvy on the top; be ſure to mix the ſugar and fruit with the flour before you wet it; remember to prick it well on the top.

To make a rich Bun.

To half a peck of flour, ſtone and cut two pounds of raiſins, clean two pounds of currants, take ſix ounces of orange-peel, the ſame weight of citron, and as many almonds blanch'd and cut; mix all theſe together; take a drachm of cloves, a large nutmeg, half an ounce

ounce of Jamaica pepper, and half an ounce of ginger; beat them all well together; ſtrow them on the fruit, and mix them very well; make a hole in the flour; break in a pound of butter Scots weight in it; pour warm water on the butter to ſoften it a little; then work the flour and it together; ſpread the paſte, and pour on half a mutchkin of good yeſt, and work it up very well, until the paſte is very light and ſmooth; cut off about the third part of the paſte for the ſheet; ſpread out the reſt of the paſte on the table; put the fruit on it; pour about a gill of yeſt over the fruit, and work the fruit and paſte very well together, and make it up round; roll out the ſheet round; lay the bun on the middle, and gather the ſheet round it; roll it out to the thickneſs you would have it; run a fork through it in different parts down to the bottom, and prick it on the top; flour double gray paper, and lay the bun on it, and give it a cut round the ſide; put a binder of double paper round it to keep it from running too thin in the oven. The oven muſt neither be too hot nor too cold.

To

To make a Fourthpart Plumb-cake.

Clean and pick two pounds and a half of currants, three quarters of a pound of citron, as much orange-peel, half a pound of almonds; blanch and cut them all into pieces, not too ſmall; take a fourthpart of flour, and break an Engliſh pound of freſh butter in it, the ſame way as you do the paſte for the bun; give it half a mutchkin of good yeſt; the paſte muſt be very light and ſmooth wrought; cut off a piece for the ſheet; take half an ounce of ginger, half an ounce of corriander ſeed, a few cloves, and about a quarter of an ounce of Jamaica pepper; all theſe muſt be finely beat, and about a quarter of an ounce of caraway ſeeds; mix all theſe together, and ſeaſon the fruit with them, and pour a dram over the fruit. The fruit and paſte is wrought entirely in the ſame way as in the bun, and made up in the ſame manner.

Dina James

Jonetham

To

To make a Seed-cake.

Dry a pound of flour before the fire, or in the oven; beat and ſearce a pound of ſugar; weigh a pound of eggs; whiſk the eggs and ſugar together until it is very thick and white; have half a pound of freſh butter ready; caſt it to a cream with your hand; when the eggs and ſugar are caſt, ſeaſon them with beat genger, cinnamon, and a few caraway ſeeds; put in the butter, and caſt it with a timber ſpatalla; have ready cut half a pound of citron, and as much orange-peel, and ſix ounces of almonds blanch'd; cut the orange-peel in narrow ſtrips about an inch long; cut the citron in broad pieces; cut the almonds in two long ways; break the knots of the flour, and ſtir it in the ſugar and eggs; when it is well mix'd, put in the fruit; and mix all well together, but do not caſt it much after the flour goes in; butter the frame or hoop, and fire it in the oven. You may ſtrew white caraways on the top, if you chooſe.

A Diet-loaf.

Take a pound of ſugar beat and ſifted; caſt a pound of eggs with it until it is very thick and white; then put in the ſeaſoning, beat cinnamon, ginger, ſome caraway ſeeds, and a pound of dried flour: ſome chooſe it with a little butter, as you have in the ſeed-cake; but it is rather lighter without it; butter the frame, and fire it. You may ſtrew caraway on the top of it, if you chooſe.

A Currant-cake.

Take a pound of freſh butter; caſt it with your hand to a cream; caſt a pound of eggs and a pound of ſugar in the ſame way as in the above receipt; when the butter, and the eggs, and ſugar, are well caſt, mix them all together, and give them a caſt; then mix in a pound of dried flour; caſt them all very well until the flour is quite ſmooth; then mix in a pound of currants pick'd and clean'd, and ſome caraway ſeeds; butter a frame, and put it in the oven.

To

To make fine Gingerbread.

Take two pounds and a half of flour; mix an ounce of beat ginger with it, and half a pound of brown ſugar; cut three quarters of a pound of orange-peel and citron not too ſmall; mix all theſe together; take a mutchkin and a half of good treacle, and melt it on the fire; beat five eggs; wet the flour with the treacle and eggs; weigh half a pound of freſh butter, Scots weight; melt it, and pour it in amongſt your other materials; caſt them all well together; butter a frame, and put it in the oven. This gingerbread won't fire without frames. If it riſes in bliſters when it is in the oven, run a fork through it. It makes very fine plain bread without the fruit, with a few caraway ſeeds. All theſe cakes muſt be fired in an oven neither too hot nor too cold. The way to know when the cakes are fired enough, is to run a clean knife down the middle of them; if the knife comes out dry, they are enough; if the leaſt of it ſticks to the knife, put it into the oven again.

To

To make common Biſcuit.

Caſt a pound of eggs with a pound of ſugar pounded and ſiifted; dry a pound of flour: when the eggs and ſugar are very thick and well caſt, ſtir in the pound of dried flour and ſome caraway ſeeds; drop them on paper, and glaze them on the top with ſugar.

To make the ſame Biſcuit proper for beating to put in fine puddings.

Keep out a little of the flour and all the ſeeds; and after they are fired fit for eating, put them in a cold oven to dry.

To make Savoy Biſcuit.

Caſt ſix eggs, and a pound of ſugar pounded and ſifted, until they are very thick and white; mix in three quarters of a pound of fine flour; drop them oval on papers; glaze them on the top with ſugar, and ſend them to the oven.

To make Spunge Biſcuit.

Caſt nine eggs until they frothe; pound and ſift a pound of fine ſugar; then beat it up with the eggs till it is quite ſmooth; mix in three quarters of a pound of flour and the grate of a lemon or two; have the biſcuit frames well buttered with freſh butter; fill them a little more than half full, and put them in the oven.

To make common Almond Biſcuit.

Blanch a pound of ſweet almonds; beat them up by degrees with the white of an egg, until they ſpread ſmooth between your finger and thumb; have ready pounded and ſifted two pounds of fine ſugar; pound and ſift two hard bakes; caſt the whites of thirteen eggs; beat the almonds and eggs together until they are very light; mix in the ſugar by degrees, ſtill continuing beating; mix the bakes with half a pound of flour; then mix all together; drop them oval on paper, and glaze them

on

on the top with ſugar, and put them in the oven.

To make Ratafia Drops.

Blanch and beat a pound of almonds, the one half bitter and the other ſweet; beat them with the white of an egg as in the former receipt; have ready three more whites of eggs; caſt and mix them very well with the pounded almonds; then mix in by degrees a pound of fine ſugar pounded and ſifted; mix all well together; then drop them off the point of a knife on common white paper, about the bigneſs of a ſmall coat-button; put them into a cool oven, and fire them.

To make Squirt, Fruit, and Shaving Biſcuit.

Blanch and beat two pounds of ſweet almonds, with two whites of eggs, till they are very ſmooth; pound and ſift two pounds of fine ſugar; have the whites of five eggs caſt; mix the eggs and almonds very well together in the mortar with the end of the peſtile, till they are quite white; then put in the

ſugar by degrees, ſtirring them conſtantly until they are thoroughly mix'd; then put the ſtuff into a clean pan, and ſet it on a ſlow fire, keeping it ſtirring conſtantly until it becomes white and thin. Before you ſet it on the fire, have ſome white wafers ready; whenever the ſtuff comes off the fire, take about the third part of it, and ſpread it on the wafers; make it very ſmooth, and about the thickneſs of a common biſcuit; ſcore it with a knife about an inch broad, and the length of the wafer; but take care not to cut the wafer until after they are fired; then cut the wafer through with a penknife. After the ſhaving biſcuit is dropt, the pan muſt be put on again until it becomes thin; then take the half of what is left in the pan, and put it in a bowl; mix four ounces of orange-peel and citron in it cut ſmall; drop them oval on the papers, and ſquirt the remaining part through a mould. You may turn them round, or into any ſhape you pleaſe. All biſcuit, except ratafia drops, do beſt to be dropt on gray paper. Theſe fine biſcuits take very little firing.

CHAP.

CHAP. V.

PRESERVES, PICKLES, &c.

To clarify Sugar.

To every pound of ſugar allow half a mutchkin of water, the white of an egg to every two pounds; caſt the eggs very well, and put them amongſt the water; break the ſugar, and pour the water and the whites of the eggs upon it, let it ſtand to ſoften a little before you put it on the fire; ſtir it on the fire until the ſugar is quite diſſolved: when the ſugar comes a-boil, and the ſcum riſes very well, pour in a little cold water, and let it boil a little longer; it makes the ſcum riſe the better; take the pan off the fire, and let it ſettle a little; then ſcum it, and lay the ſcum on a hair-ſearce. All the ſyrup will run from it, ſo that you will loſe nothing but the droſs; put the ſyrup again on the fire; pour a little water on it when it comes a-boil; this brings up a ſecond ſcum; let it boil a little; then ſet off the pan again; let it ſettle a little, and take off the ſcum, and then the ſyrup is for uſe.

To

To make Smooth Marmalade.

Weigh the oranges; take the ſame weight of ſugar as of oranges; wipe all the oranges with a wet cloth, and grate them; cut the oranges long ways in quarters; ſtrip off the ſkins; ſcrape all the pulp off the inner ſkins with a knife, and pick all the ſeeds clean from them; then put on the ſkins to boil, until they are ſo tender that they will beat to a maſh. When you take the ſkins off the fire, ſqueeze the water out of them, and ſcrape all the ſtrings out of them; clarify the ſugar; then take the pounded ſkins, and mix by degrees with the ſyrup with a ſpoon, juſt as if you were breaking ſtarch: when it is all well mix'd, put it into the pan, and let it boil until the ſugar is incorporated with it; then put in the pulp; let it boil until it is all of an equal thickneſs. You will know when it is enough, by its turning heavier in ſtirring, and of a finer colour; whenever it begins to ſpark it is enough; pound the grate in a mortar; take off the marmalade, and ſtir in the grate carefully; when it is all in, put on the pan again, and let

it boil until it is all thoroughly mix'd. You may keep out ſome of the grate, unleſs you chooſe it very bitter. If you ſave any of the grate, dry it, and keep it for ſeaſonings.

To make Chip Marmalade.

Weigh the oranges, and take equal weight of ſugar; clean and grate the oranges as in the former receipt; cut them croſs, and ſqueeze them through a ſearce; boil the ſkins tender, ſo that the head of a pin will pierce them: when you take them off the fire, ſqueeze the water out of them, and ſcrape all the ſtrings from them; cut them into very thin chips, and let them boil until they are tranſparent. As ſoon as the oranges are grated, pour ſome boiling water on them, and cover them up until you are ready to uſe them: when the chips are quite tranſparent, put in the juice, and ſtrain the water through a ſearce from the gratings in amongſt the marmalade, and let all boil together until the juice jellies, which you will know by letting a little of it cool in a ſaucer.

It may be expected, that I might have given many more different receipts for making marmalade; but I may venture to ſay, that there is not many ways of making it; and I have tried, and found by experience, that theſe two receipts are the beſt.

To preſerve whole Oranges.

Lay the oranges into ſalt and water for two days; take them out of that, and waſh them clean with freſh water; lay freſh water on them, and let them lie a day in it, to take the ſalt out of them; then grate or ridge them; put them on in a cloſe copper-pot with plenty of water about them; let them boil until they are ſo tender that the head of a pin will eaſily pierce them; take them out of the water while they are warm; cut a round piece out of the top, and take out the pulp and the ſeeds with the ſhank of a tea-ſpoon; clarify as much ſugar as will cover and boil the oranges; be ſure not to ſcrimp them of ſyrup, nor put them into too ſmall a pan. In this ſyrup, you muſt allow half a gill more water to

the pound of ſugar than the common ſyrup, otherwiſe the ſugar would candy before it could penetrate into the orange, as they take a long time to boil; keep them gently down amongſt the ſyrup as they are boiling; let them boil about three quarters of an hour; then take off the pan, and let them ſtand until they are almoſt cold; put them on the fire again, and let them boil until they are of a fine colour, and quite tranſparent; put every orange into a ſmall pot; fill up the orange with ſyrup, and put on the tops; put as much ſyrup into each pot as will cover the orange. If you have not enough of ſyrup left, you muſt make more, as the oranges ſpoil when they are not well covered with it.

To preſerve Orange-ſkins.

Lay them in ſalt and water as you do the whole oranges; grate them, and cut them through the middle; ſqueeze out the juice, and pick out all the inner ſkins; boil them until they are ſo tender that the head of a pin will eaſily pierce them; be ſure you ſcrape all the ſtrings

ſtrings from them; caſe the ſkins in one another, and put them into a pot that will hold them eaſily; clarify as much ſugar as will cover them, and pour the ſyrup on the ſkins when it is quite cold. It muſt be a wide-mouth'd pot that will let in a ſaucer; put a little weight on the ſaucer to hold down the ſkins amongſt the ſyrup; let them ſtand for four or five days; by that time the ſyrup will become as thin as water. You muſt take it off, and boil it up with more ſugar, until the ſyrup is of a proper thickneſs; let it cool, and pour it on the ſkins again; let them ſtand for eight or ten days, and the ſyrup will be thin again, though not ſo thin as before; take it off, and add more ſugar to it; when it boils, ſcum it very clean; put in the ſkins amongſt it, and let them boil until they are quite tranſparent; then caſe them one within another, and lay them in the pot, and pour the ſyrup over them; be ſure to have as much as will cover them, and lay them by for uſe. Three or four of the ſkins turned down, with a ſlice of preſerved oranges between each of them, make a very pretty aſſet.

Preſerved ſliced Oranges.

Grate the oranges; cut them croſs in thin ſlices; pick the ſeeds carefully out with a bodkin, but take care not to break the pulp; lay them in a flat-bottom'd jar, one ſlice above another; clarify as much ſugar as will cover them; and when the ſyrup is cold, pour it over them; put a weight on them to keep them down amongſt the ſyrup; let them ſtand two or three days; by that time the ſyrup will be very thin; then turn out the ſlices on a hair-ſearce to drain all the liquor from them; add as much ſugar to the liquor as make it into a good ſyrup; be ſure to ſcum it always when it boils; put back the ſlices into the pot, and when the ſyrup is cold, pour it on them; let them ſtand eight or ten days. You muſt repeat this a third time in the ſame manner: it is a long time before the ſyrup penetrates into the heart of the raw oranges; let them ſtand for eight days longer; then pour off the ſyrup, and boil it up with ſome more ſugar; take off the ſcum; then put in the ſlices, and give them a hearty boil. When you put the ſlices in

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the pan, cover them with clean white paper. When the oranges have got two or three hearty boils, take them off the fire, and let them ſtand until they are almoſt cold, and don't take the paper off them; then pot the ſlices neatly up, and pour the ſyrup over them; be ſure you have always ſyrup to cover them. This is a very good and a very pretty preſerve.

To preſerve Orange Grate.

Boil the grated ſkins tender; pound them as for ſmooth marmalade; take one pound of ſugar to a pound of the pounded ſkins; clarify the ſugar, and boil the ſkins amongſt the ſyrup, juſt as you do the ſmooth marmalade; when they are thoroughly boil'd, ſtir in as much of the grate as will make them like thick pottage; let it get a boil or two to mix it well; then pot it up for uſe. This is better for orange puddings, or any thing that is to be ſeaſon'd with oranges, than even freſh oranges or marmalade. You ſhould dry the orange-grate as you gather it; for although it is dry, it will make this conſerve very

well: likewiſe keep all the pairings of your lemons; pare them thin, and lay them by for uſe. When they are well dried, they will ſerve for ſeaſoning any thing that lemon-peel ſhould go into.

Orange Chips.

Take the thin parings of oranges, and boil them in water until they are tender; clarify as much ſugar as will cover them, and pour it on them when cold. You may let them lie for two or three days; then pour it off, and boil it up again: and when cold, pour it over the ſkins. Do this three or four times, until the chips are tranſparent; then take them out of the ſyrup, and cut them into pieces of what lengths you chooſe; ſpread them on plates with the white ſides upmoſt, until the ſyrup is dried from them; then candy them as you do the orange-peel.

To make Orange-peel.

Lay the orange ſkins in ſalt and water three or four days; then put them on with cold water, and let them boil until

until they are tender; ſcrape out all the pulp and ſtrings; make and clarify as much good rich ſyrup as will cover them; caſe the ſkins one within another, and put them into a ſtone jar; when the ſyrup is cold, pour it over them, and let them ſtand until the ſyrup is thin about them; then pour it off them, and add more ſugar to it; boil it up to a good ſyrup, and when it is cold, pour it on the ſkins again, and let it lie on them until they are quite tranſparent; take the ſkins out of that ſyrup; boil up ſome ſugar to a candy height; then put in the ſkins, keeping them ſtirring from the pan until they begin to candy; take them up, and ſpread them on ſieves until they are cold.

To candy Angelica.

Take the angelica in the month of May, while it is tender; cut away the leaves; cut the ſtalks in pieces about a quarter long; lay them in cold water as you cut them; ſet them on the fire in a panful of water; let them boil tender and green; then take them out

and peel them; and as they are peeled, throw them into a panful of warm water. For every pound of angelica, take a pound and a quarter of double-refin'd ſugar; take the half of the ſugar, and make it into a ſtrong ſyrup; lay the angelica in the ſyrup for eight or ten days; then take it out of that ſyrup, and put the other half of the ſugar into the ſyrup; clarify, ſcum, and boil it, candy height; tie up the angelica to what ſhape you chooſe; then put it into the ſugar; let it boil dry amongſt the ſugar, keeping the pan always ſhaking. When it is enough, lay it on ſieves to dry.

To candy Flowers.

Take any kind of flowers you think pretty; if the ſtalks are very long, cut off ſome of them; clarify and boil a pound of fine ſugar till near candy height; when the ſugar begins to grow ſtiff, and ſomething cool, dip the flowers into it; take them out immediately, and lay them one by one on a ſieve; dry them in a ſtove.

To make Red-currant Jelly.

Take the largeſt berries you can get; ſtrip them off the ſtalks; don't put in green ones, nor the red hard berries that are at the end of the ſtalks, for they have neither juice nor taſte. After the berries are ſtript, weigh them, and take the ſame weight of ſingle-refin'd ſugar; clarify the ſugar, and let it boil to candy-height, which you will know by the ſugar boiling thick like pottage; take up ſome of the ſyrup with a ſpoon, and if it hangs in broad flakes when you pour it out, it is enough; then throw in the whole berries into the ſyrup, and let them boil very faſt for ten or eleven minutes at the longeſt; then lay a hair-ſearce on a deep can; pour it into the ſearce, and all the jelly will run through; ſtir the berries gently up with a ſpoon; but take care you don't bruiſe any of them, for by ſo doing the whole will run through; there will be nothing left in the ſearce but the ſkins and ſeeds. While the jelly is running through, cauſe clean the pan it was boil'd in, and turn back the jelly into it: warm it on the fire,

fire, but take care it don't boil; ſo pot it up. This manner of making jelly preſerves more of the pure juice of the fruit than by ſtraining them through a cloth, which ſpoils the flavour and colour, and it neither candies nor runs, which, in the common way of making it, is apt to do.

White-Currant Jelly.

Bruiſe the berries with the back of a ſpoon, and run the juice throug a jelly-bag. To every mutchkin of juice take a pound of double-refin'd ſugar; clarify and boil it to candy-height; then put in the juice, and let it boil about ten minutes; take off all the ſcum that comes from the juice; put it through a ſearce, and then put it up in pots.

Black-Currant Jelly.

To three pints of black currants take one pint of red; ſtrip them from the ſtalks; put them with half a mutchkin of water into a can, and tie them cloſe up with ſome folds of paper; then put the can into a pot of water, and let

it boil about twelve hours; but take care none of the water goes into the can; and as the water boils down, you may add ſome more to it; turn the berries into a ſearce; bruiſe them with the back of a ſpoon on the ſide of it; then gather all the bruiſed berries together, and put them into a clean bowl; pour on a mutchkin of water; bruiſe them well with a ſpoon; turn them into a ſearce, and let them ſtand all night; let the water that runs through be put amongſt the juice; by ſo doing, you get the whole ſtrength of the berries. This is much better than ſtraining through a cloth, which both ſpoils the taſte and colour of the fruit. To every mutchkin of juice take a pound of ſugar; clarify and boil it to candy-height; then put in the juice; let it boil a quarter of an hour, taking off the ſcum as it riſes, and then pot it up.

To preſerve whole Currants.

Pick all the berries off the ſtalks, or clip them off with a pair of ſciſſars, which is neater; likewiſe the black tops of

of the berries; but take care you don't break the berries; take equal weight of ſingle-refin'd ſugar and currants; keep out a little of the ſugar, which pound and ſearce, and clarify the reſt, and boil it candy-high; take the half of the berries, and throw them into the ſyrup; let them boil eight minutes, as you do the jelly; run them through the ſearce in the ſame way. When it is all through the ſearce, put it into the pan; and whenever it comes to boil, put in the whole berries, after ſtrewing them over with the pounded ſugar, and let the whole boil together five minutes; then take them off, and pot them up. White currants may be done in the ſame way; only be ſure you uſe double-refin'd ſugar. This is a pretty preſerve in glaſſes, or fine tarts. If you have a mind to do a few of them upon ſtalks, you muſt make a ſmall hole in the ſide with the point of a pin, and pick out all the ſeeds; ſtrew a little pounded ſugar on the bottom of a plate, and lay every ſtalk ſeparate; ſtrew ſome of the pounded ſugar over them; put them in at the ſame time with the whole berries: when they are done, you

can eaſily ſeparate the berries on the ſtalks from the whole ones; put them into glaſſes, and fill them up with the jelly, and let the ends of the ſtalks be uppermoſt in the glaſſes.

An excellent way of doing Currants for preſent uſe.

Caſt the whites of two or three eggs, until they drop from the ſpoon like water; take the largeſt and beſt red currants you can get; keep them on the ſtalks; have ſome double-refin'd ſugar pounded and ſifted; take every ſtalk of the berries by itſelf; dip them in the eggs as above; and while they are wet, roll them gently in the ſugar; lay them o as not to touch each other, on a ſheet of clean white paper before the fire to dry; but take care you don't burn them; put them on a china plate, and ſo ſend them to table. If there are any green berries at the end of the ſtalk, be ſure to pick them off.

To preſerve Raſberries whole.

Take the beſt you can get; and to every

every pound of them take a pound and a half of ſingle-refin'd ſugar; clarify and boil it candy-high; keep a little of the ſugar out to pound and ſift; when the ſugar is ready, put in the raſps, and let them boil as quick as poſſible; ſtrew the pounded ſugar over them as they boil; when the ſugar boils over them, take them off the fire, and let them ſtand until they are almoſt cold. To every pound of raſps put half a mutchkin of currant-juice, which put in amongſt them; then put the whole on to boil, till the ſyrup hangs in flakes from the ſpoon; keep ſcumming as they riſe; then take it off, and put it in pots or glaſſes.

Strawberries are preſerved in the ſame manner.

To make Raſberry Jam.

Pick and clean the berries well. To every pound of berries take half a mutchkin of the juice of currants, and a pound and a half of lump ſugar; pound it, and put it into a pan, a row of fruit, and a row of ſugar, alternately; let the whole ſtand in the pan ſome time

time before you put them on the fire, to ſoften the ſugar; boil them on a quick fire, and when they fall to the bottom they are enough.

To preſerve Green Gooſeberries.

Take the largeſt and greeneſt gaſkens you can get; cut off the black tops, and leave the tails; ſlit them down the ſide with a pin, but not too long; put in a bowl as much water as will cover them; beat a good piece of alum; put it into the water to diſſolve. As you cut and open the berries, throw them into the water until they are all done; then put them on the fire to ſcald, but take care they don't boil; take them out very carefully with a ſkimmer, and ſpread them on the back of a ſearce to drain the water from them. You muſt not lay one above another, for bruiſing them. Weigh the berries before you do any thing to them; and to every pound of berries take two pounds of double-refin'd ſugar; clarify the ſugar. You may lay by near one half of the ſyrup, and the other half put in a pan until it boil; then put in a few of the berries carefully;

carefully; let them boil juſt one minute; take them up carefully, and put them into ſmall pots; repeat boiling the reſt in the ſame manner and time, until they are all done; put the ſyrup through a ſearce, to keep out the ſeeds; pour it hot upon the berries, and lay ſome light thing over them, to keep them down amongſt the ſyrup; let them ſtand five days; then drain all the ſyrup from them, which will be very thin; add to it a part of that kept out; let it come to boil; throw in the berries, and give them another minute's boiling as at firſt, and lay them by in the ſame manner as before; let them ſtand ten days; add new ſyrup to the old, and give them the ſame boiling as before; put them up, and let them ſtand other eight or ten days. If they are not green enough, give them another boil in the ſame way; be ſure every time you take off the ſyrup to run it through a ſearce, which takes out the ſeeds better than picking them out with a pin, and much eaſier. When they are ſo done, and quite cold, cover them up cloſe with paper.

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To preſerve Red Gooſeberries.

Take the beſt Mogul berries; take off the black tops, and leave the ſtalks, as in the preceding receipt; take equal weight of berries and ſingle-refin'd ſugar; clarify the ſugar; make a very ſmall ſlit in the berries with a pin on the ſide, which lets the ſugar go through them. When the ſyrup is ready, put in the berries, and let them boil till the ſugar is quite into the heart of them, and become tranſparent; then take them up with a ſkimmer; put them into pots, and run the ſyrup through a ſearce, to keep out the ſeeds; put the ſyrup into a pan again, and let it boil until it ropes from the ſpoon; then pour it on the berries; don't let the berries boil on too ſtrong a fire. You may put them into glaſſes, as they look very fine.

To make Gooſeberry Jam.

Take the ſame weight of powder-ſugar as of berries; put in the berries, ſtrewing the ſugar over them as you put them in; pour half a mutchkin of water

water over them; put them on a ſlow fire; let them boil ſlowly a little time; ſkim them as clean as you can; then put a quicker fire to them; let them boil till they are very clear, and will jelly. So pot them up.

To make Gooſeberry Jelly.

Fill a ſtone jar with ripe gooſeberries; cover it cloſe up with paper; put it in a pot of water; let them boil until they are quite tender, juſt as you do black currants; then put them through a ſearce. To every mutchkin of juice take a pound of ſingle-refin'd ſugar; clarify it, and boil it candy-high; then put in the juice, and let it boil till it jellies, which you will eaſily know by letting a little of it cool on a ſaucer; take off any ſcum that riſes from the fruit before you pot it up.

To preſerve Cherries.

Cut off part of each ſtalk. To every pound of cherries take a pound of ſingle-refin'd ſugar; clarify and boil it candy-high; put in the cherries, and let

let them boil as quick as you can, until the ſyrup entirely covers them: when they have boiled a little time, ſcum them, and let them ſtand till next day. To every two pounds of cherries take a mutchkin of the juice of red currants, and allow a pound of ſugar to the mutchkin of juice; pour off the ſyrup from the cherries, and put it on the fire with the currant-juice; let it boil; ſcum it, and then put in the cherries; let all boil together for two or three minutes; and when they are almoſt cold, place them in pots or glaſſes, and pour the ſyrup over them.——Morella cherries are better than the common ones; but as the ſeaſon of them is late, the currants are commonly over before they are ripe: in that caſe, you muſt take currant-jelly.

To preſerve Cherries with Stalks and Leaves.

Take the largeſt May-duke cherries; gather them carefully with the ſtalks, and ſome of the leaves on them; take ſome ſtrong vinegar, and beat a little alum in it; put it on the fire, and let it

it boil: then dip in the ſtalks and leaves, and give them a little boil in the vinegar, (but take care you don't let the cherries touch the vinegar); then lay them on a ſearce to dry; clarify two pounds of double-refin'd ſugar. While the ſyrup is boiling hot, dip the cherries ſtalks and leaves in it. When they are ſcalding hot, take them out again, and lay them on the ſearce; then boil up the ſyrup candy-high; dip the cherries into it again; then lay them again on the ſearce; dry them in the ſun, or in a drying ſtove; turn them frequently whilſt on the ſearce.

To preſerve Apricots.

Take the largeſt and beſt you can get, juſt ripe, and no more; open them at the creſs with a knife, and thruſt out the ſtone with a bodkin; pare them as thin as you can. To every pound of apricots take a pound and a half of fine ſugar. As you pare them, ſtrew ſome pounded ſugar on them; clarify the remainder of the ſugar; put the apricots in the ſyrup, and let them lie till the ſyrup is almoſt cold; then put them

them on a ſlow fire, and let them ſimmer on the fire a little; cover them with white paper; ſet them off the fire, and let them ſtand until they are almoſt cold; then put them on again, and bring them to a ſimmer; repeat this three or four times, letting them be almoſt cold before you put them on; by this time the ſugar will be well incorporate with them; then put on, and bring them to the boil; let them boil until they are quite tranſparent. If you chooſe, you may blanch the kernels, and put them in amongſt them at the laſt boiling. So pot them up.

To make Apricot Jam.

Stone and pare the apricots; take equal weight of ſugar and fruit; clarify the ſugar, and boil it candy-height; put in the apricots, and let them boil very thick, until they are well broke. You may bruiſe them with a ſpoon as they boil: you may boil a little white currant-jelly with them, for they are much the better of it; blanch the kernels, and mix with them juſt before you take them off. This makes very fine tarts.

To preſerve Green Gage Plumbs.

Pluck the plumbs when full grown, with the ſtalk at each, and a leaf, if you can; let them lie in cold water twenty-four hours; take them out of that water; put two or three green-kail blades in the bottom of a clean braſs-pan; put in the fruit, with as much water as will wholly cover them; ſtrew a little pounded alum amongſt them; put them on a clear fire; and when they riſe to the top, take them out, and put them in a bowl with a little warm water about them; clean the pan again; put in a freſh green-kail blade in the pan; put as much boiling water on them as will cover them, with a little more pounded alum; cover them with a cloth; let them ſtand a quarter of an hour; take them out of the water; weigh them, and take equal weight of double-refin'd ſugar; pound the ſugar; clean the pan again; put in the fruit, and ſtrew the pounded ſugar alongſt them, and a little water; ſet it on a clear fire, and let it ſimmer and boil ſlowly, until the fruit is green and tranſparent; put the

fruit in pots; boil the ſyrup a little longer; and when it is cold, pour it on the fruit; let them ſtand two or three days; then pour off the ſyrup; boil it up with more ſugar to a ſtrong ſmooth ſyrup: when it is cold, pour it on the fruit, and cloſe them up; and as the ſkin will ſhrivel down, you muſt take it gently off.

To preſerve Magnum Plumbs.

Take the plumbs before they are too ripe, and give them a ſlit on the hollow ſide with a pen-knife, and prick them with a pin; take ſcalding hot water, and put a little ſugar in it; put in the plumbs; cover them cloſe up, and ſet them on a ſlow fire to ſimmer; take them off, and let them ſtand a little; put them on the fire again to ſimmer, but take care they do not break; clarify as much ſugar as will cover the plumbs, and boil it to candy-height: when the plumbs are pretty tender, take them out of that liquor, and put them amongſt the ſyrup when it is almoſt cold, till they are very tranſparent; ſkim them, and take them off;

let them ſtand about two hours; then ſet them on, and give them another boil; put them in pots or glaſſels; boil up the ſyrup very thick; and when it is cold, pour it over the plumbs.

To keep common Plumbs for Tarts.

Put the plumbs into a narrow-mouth'd ſtone-jar. To every twelve pounds of plumbs take ſeven pounds of raw ſugar, and ſtrew it in amongſt the plumbs as you put them in the jar; tie up the mouth of the pot very cloſe with ſeveral folds of paper; put them into a ſlow oven, and let them ſtand until the ſugar has quite penetrated them, and then they are enough.

To preſerve Peaches.

Put the peaches into boil'd water, but don't let them boil; take them out, and put them into cold water; then lay them between two cloths to dry. To every dozen of peaches clarify a pound of ſugar: when you take the peaches out of the cloth, prick them with a pin; put them into a cloſe-mouth'd jar;

jar; and when the ſyrup is cold, pour it over them, and fill up the jar with brandy; put a wet bladder on the mouth of the jar, and tie leather above it.

To preſerve Pears.

Take the beſt preſerving pears new pluck'd; make a ſmall hole at the black end with a ſmall ivory bodkin, and pick out the ſeeds; pare them very thin; weigh them, and take equal weight of fine ſugar; take half a mutchkin of the water that boil'd the pears to each pound of ſugar; clarify it, and put in the pears; let them boil until they are ſoft. When you put the pears into pots, boil up the ſyrup again, and pour it over them: when it is quite cold, put a clove into every pear where the eye was cut out; cover them with the jelly of apples, and ſo pot thom up.

To preſerve Pears red.

Take the largeſt pound pears when full ripe; pare them, and put them into as much water as will cover them;

pound a drop or two of cochineal, and put it into the water; let them boil till they are tender; keep them close covered while the syrup is making; weigh them, and take equal weight of sugar; clarify it; then put in the pears; squeeze the juice of a lemon amongst the syrup, and cut the thin paring of the lemon as small as you can, and put in it: let them boil until they are red and transparent; then put them into pots; and when the syrup is cold, pour it over them; cover them with the jelly of red gooseberries; pick out the seeds, as in the preceding receipt, and put a clove into every pear.

To make Apple Jelly.

Pare a dozen of good tart apples; take a pint of water; cut the apples in very small bits, and throw them into the water as you cut them, to preserve their colour; let them boil until the whole substance is out of them, and the water half wasted; then put it into a hair-searce; let them stand until all the water is drain'd from them. To every

every mutchkin of the liquor take a pound of fine ſugar; caſt the white of an egg or two, and put in amongſt the ſugar and liquor; put them on the fire, and keep them ſtirring until the ſugar is melted: when it boils a while, take off the ſcum, and put in the juice of a lemon or two, as you like it of tartneſs. You may boil in a piece of the rhind along with them; let it boil until it jellies, which you will know by putting a little of it on a ſaucer to cool; take all the ſcum clean off, and take out the lemon. So pot it up.

Chip and Jelly of Apples.

Prepare the apples in the ſame way as in the foregoing receipt for the jelly; pare the apples, cut them in ſlices, and then cut the ſlices into long chips (as you do the chip marmalade); put them amongſt cold water. You may weigh two pounds of apples before you pare them. To each chopin of juice allow two pounds of fine ſugar, and a pound and a half for the two pounds of chips; put on all the ſugar and juice; clarify it with eggs as you do

the jelly; when the ſyrup is well ſcummed, ſqueeze in the juice of three lemons, put in it ſome of the parings of the lemons; drain the water from the chips, and put them into the ſyrup; they muſt boil on a quick fire; let them boil until the chips are quite tranſparent. You muſt be ſure that they are very firm apples. The true leadington anſwers very well, or the pippins. This is a very pretty preſerve, either in glaſſes or fine tarts.

To preſerve Apples green.

Take the large codling, or any other hard green apple; they muſt be newly pulled; cut them in quarters, and cut out the core; put them into a braſs pan, with hard water and a little pounded alum; turn the green ſide downmoſt; let them ſimmer on a ſlow fire, but don't let them boil; they are enough when you can take off the ſkin, without any of the fruit adhering to it; and after they are all peeled, put them on again amongſt the ſame water, with two ounces of ſugar; keep down the green ſide, and let them ſimmer gently

gently for a little while; put them on and off the fire until they turn green; they muſt not be long at a time on the fire, as they would become too ſoft; take out the apples from the liquor, and lay them on a diſh. To every pound of apples clarify a pound of fine ſugar: when the ſyrup is ready put in the apples, and give them a quick boil, until they are tranſparent; take them out of the ſyrup, and boil up the ſyrup until it is pretty thick. When the apples and ſyrup are cold, put them into pots; let them ſtand ſome days, and if the ſyrup is turned thin, pour it off the apples, and give them a boil in it; and when they are cold put them into pots, and cloſe them up. You may look at them in a fortnight after; and if the ſyrup is turned thin, boil them up again as before.

Apples in Syrup.

Take firm round apples; take out the cores; pare them, and throw them into cold water as you pare them; clarify as much fine ſugar as will cover them; put them into the ſyrup, and let

them boil on a quick fire until the apples are tranſparent; turn them often in the pan, that the ſugar may boil over them; place them neatly in a china diſh, and pour the ſyrup about them; put in the juice of a lemon when the ſyrup is clarified. If you have any preſerved barberries, you may put in two or three ſprigs of them on the top of the apples. This is a very pretty diſh for preſent uſe.

To preſerve Cucumbers.

Take the greeneſt, and not too large, cucumbers you can get, and lay them in a ſtrong pickle of ſalt and water; let them lie four days; take them out of that pickle, and put them in a freſh one, as ſtrong as the former, and let them lie as long in it as in the firſt; waſh them out of that in clean water, and lay them in plenty of freſh water for twenty four hours; lay a weight on them to hold them down; make a ſlit in one of the hollows with a pen-knife, and take out all the pulp; lay green blades in the bottom of a pan; then put the cucumbers into the pan; take

equal

equal quantity of vinegar and water, more than cover them; put in a good piece of pounded alum and ſaltpetre; ſtrew it in the pan; cover up cloſe with more green blades; put them on the fire, and let them be near the boil; ſet them off the fire, and let them ſtand for an hour or more; ſet them on again, and give them a good quick heat, but not to boil; ſet them off, and let them ſtand as long as before; then put them on the fire again, and give them a quick boil. When that is done, they will turn green; take them up and ſpread them between two cloths, with the cut ſide undermoſt; take thin parings of lemons, white pepper, ſliced ginger, ſome blades of mace; mix all theſe together, and ſtuff the cucumbers full of them; then lay them in a flat-bottom'd potting-can with the cut ſide up; have as much double-refin'd ſugar clarified as will cover them. When the ſyrup is cold pour it over them; cover them with a plate and a weight above it, to hold them down amongſt the ſyrup. When the ſyrup is quite thin about them, pour it off; add more ſugar to it, and boil it up to a good

ſyrup, and when cold, pour it over the cucumbers; let it ſtand on them for eight or ten days; then pour it off, and boil it up again with more ſugar. You muſt continue ſo doing for every eight or ten days, until the ſugar be quite into the heart of them, and the cucumbers of a fine green, and that the ſyrup remains thick about them; then you may pot them up for uſe; throw in amongſt the ſyrup, when you pot them up, ſome whole white pepper and ginger; for they cannot be too much flavoured of the ſpices. You may cut them into what ſhape you pleaſe when you ſend them to the table alongſt with other preſerves.

To preſerve Melons.

Take the melons before they are quite ripe; lay them in ſalt and water two days; take them out of that pickle, and lay them in cold clean water another day; green them the ſame way as the preſerved cucumbers: when they are green'd, cut a ſmall bit out at one of the ends, and ſcoop out all the pulp. Do the ſyrup the ſame way as for the cucumbers;

cucumbers; let it be quite cold or you put it on the melons; throw in a good deal of lemon-peel and caſſia-buds, and ſome ſliced ginger amongſt the ſyrup; and the laſt boiling you give the ſyrup put in ſome of the juice of lemon.

To preſerve green Almonds.

Pluck the almonds when not full grown, but ſo tender that a pin will pierce through them; rub them with a clean cloth, and put them into boiling water for three or four minutes, until the outer ſkin will rub off with a cloth; have ready ſome thick ſyrup, and put the almonds in it, and let them boil two minutes; take them out of the ſyrup, and boil the ſyrup a little longer, and pour it on them; repeat the boiling the ſyrup five or ſix days, until the ſyrup remains thick on them, and that it is penetrated into them. Boil ſome rock alum alſo in the water.

All green and white preſerves muſt be done with double-refined ſugar, elſe they won't be pretty. Another thing to be minded is, that there is no other

pans

pans fit for preſerving or pickling but bell-metal or braſs ones, and theſe muſt always be clean ſcour'd before you uſe them.

To preſerve Barberries.

Take the largeſt and fineſt ſprigs of barberries you can get; lay them carefully in a ſtone flat-bottom'd pot; clarify as much fine ſugar as will cover them: when the ſyrup is cold, pour it over them; let it ſtand until the ſyrup becomes thin; then pour it off them, and add more ſugar to it, and boil it to a pretty ſtrong ſyrup; when cold, pour it over them again, which you muſt repeat until the ſyrup is incorporated with the berries, and that they are tranſparent, and the ſyrup remains thick about them; then pot them up for uſe. When you uſe them, take them up in whole ſprigs; put them into glaſſes with the ſyrup about them; they look very pretty. They are a very pretty garniſhing to milk-diſhes.

Be ſure to put paper dipped in ſpirits cloſe on all preſerves, or in fine oil, which is rather better for keeping them from

from candying than the ſpirits; take care not to keep them in a damp place, nor in a place too drying.

To make Lemon-ſyrup.

Cut the lemons, and ſqueeze out the juice; put it into a ſtone or china mug; a ſilver tankard is better, if you have it; let the juice ſtand until it is clear; then pour it off from the grounds; let none of that go in. To every mutchkin of juice beat and ſift two pounds of double-refin'd ſugar, and ſtir it in amongſt the juice until it is diſſolved; clean the tankard, and put the ſyrup into it; put the tankard into a pot of cold water, and let the water boil about it for a quarter of an hour; then take it out of the water, and let it ſtand all night; take off the ſcum, and when the ſyrup is cold, bottle it up. If it is in a mug, you muſt tie ſeveral folds of paper about the mouth of it before you put it into the water.

Syrup of Clove-Julyflower.

Cut all the white ends of them. To every

every pound of flowers put on a chopin of water, and about a dozen of cloves; put them into a ſtone pot, and tie them cloſe up with paper, and put it into a pot of cold water; let it boil about them for five or ſix hours; take care the water does not boil into the pot; then take them out, and ſqueeze them through a clean cloth. To every mutchkin of juice take a pound of fine ſugar; put in the white of an egg to clarify it; ſcum it very well as it boils up; when cold, bottle it up.

Syrup of Violets.

Pick them off the ſtalks. To every pound of violets pour on a mutchkin of boiling water; cover them up cloſe, and let them ſtand for twenty-four hours; then ſtrain it. For every mutchkin of juice take two pounds of double-refin'd ſugar pounded and ſifted, and put it in by degrees; and when the ſugar is quite diſſolved, bottle it up.

Syrup of Pale Roſes.

Fill an earthen pot with roſes; pour boiling

boiling water over them; cover them up, and let them ſtand all next day; ſtrain them through a clean cloth, and add as many freſh roſes to the liquor as you had before; ſet them on the fire, and let them boil until they are ſtrong; then ſtrain it. To every mutchkin of juice, take a pound of fine ſugar, and mix it in with the juice; put in the white of an egg or two to clarify it; then put it on the fire to boil; it muſt not boil too long; ſcum it very well, and when cold bottle it up.

Syrup of Maidenhare.

Take half a pound of maidenhare, and half a pound of liquorice-ſtick; peel off the ſkin, and ſlice it down; take an ounce of tiſſilago; put them all into a pot that will hold a pint; fill the pot with water; tie it cloſe up, and put it into a pot of cold water; ſet it on the fire, and let it boil for ſeven or eight hours; then ſtrain it through a cloth. To every mutchkin of juice take a pound of white ſugar-candy; clarify it with the white of an egg; let it boil well; ſcum it, and when cold bottle it up.

Syrup

Syrup of Turnip.

Waſh the turnip very clean, and dry them with a cloth; grate them down, and ſtrain them through a clean cloth. To every mutchkin of juice take a pound of ſugar-candy; clarify it with the white of an egg; let it boil well; ſcum it, and when cold bottle it up.

Syrup of Nettles.

Take the red nettles in the ſpring of the year; pick and waſh them very clean through two or three waters; beat them in a mortar, and ſqueeze out the juice; let it ſtand twenty-four hours to ſettle; then pour all the clear juice from the grounds. To every mutchkin of juice take a pound of ſugar-candy, and clarify it; boil and ſcum it, and when cold bottle it up.

Conſerve of Roſes.

Take the buds of the true ſcarlet roſes; clip off all the red part. To each pound of roſes beat and ſift two pounds of fine ſugar; pound the roſes very well in

in a marble mortar; then ſtir in the ſugar by degrees, and continue pounding until all the ſugar is thoroughly incorporated with the roſes. If you think it too thin, add more ſugar, until they will receive no more.

To make Tablets.

Clarify ſome ſugar. To every pound of ſugar take half an ounce of cinnamon finely pounded and ſearced. The ſugar muſt boil until you can blow it like bladders through the holes of the ſkimmer; then mix in the cinnamon; take the pan off the fire, and preſs the ſugar againſt the ſide of the pan with the back of a ſpoon, to make it grain; butter a ſmooth ſtone very well, or a clean pewter diſh, or a ſheet of clean white paper. You may pin it up at the corners; pour the tablets on either of theſe; let it ſtand ſome time; then ſcore it with a knife in ſquares, and when it is quite firm take it off.

You may make ginger-tablet the ſame way; and to the pound of ſugar take a quarter of an ounce of ginger finely

finely beat and ſifted. You may put in more, if you love it ſtrong-flavoured of the ginger. Superfine cinnamon-tablet muſt be made with the very fineſt of ſugar; and in place of the pounded cinnamon, you muſt put in two tea-ſpoonfuls of the oil of cinnamon. Be ſure to mix the ſeaſoning well amongſt the ſugar before you turn it out of the pan.

To make Barley-ſugar.

Waſh a little barley, and put it on with boiling water; let it boil a little; then turn out that water, and pour more boiling water on it; put on a pennyworth of liquorice-ſtick; let it boil until all the ſtrength is out of it; then pour off the liquor, and let it ſtand to ſettle, and pour all the clear from the grounds; take half a mutchkin of it to the pound of ſugar; clarify it with whites of eggs. It muſt be on a ſoft equal fire: you muſt not ſtir it much on the fire; it muſt be boiled until it crackles. This is a higher degree of boiling the ſugar than blowing. The way to know it, is to dip a ſmall ſtick into clean water; then put it into the boiling

boiling ſugar, and try it with your teeth; if it ſticks to them like glue, it is not enough. You muſt boil it a little longer, and when you hear it crack between your teeth take it off; have a ſtone ready rubb'd with freſh butter or fine oil; then pour the ſugar on it; you muſt double it together, and cut it as faſt as you can with big ſciſſars; give it a little twiſt as you cut it. If you think the ſugar boils too furiouſly, put a very little bit of freſh butter amongſt it.

To make Glaſing for Seed or Plumb Cake.

Take two pounds of double-refin'd ſugar pounded and ſifted; beat ſix whites of eggs to a froth; caſt a little gum-water alongſt with the eggs; then mix in the ſugar, and beat it until it is very thick; it will take two hours beating: put it on the cake when it is taken out of the oven; then put it again into the oven a little, but take care it be not too hot.

To mango Cucumbers.

Take the greeneſt and largeſt cucumbers you can get, before they begin to turn yellow; make a pickle of ſalt and water ſo ſtrong as to carry an egg; let them lie four days in it; make a ſlit in one of the creſſes; ſcoop out all the pulp; mix ſome black and Jamaicà pepper, according to the quantity of cucumbers; cut down three or four nutmegs; ſlice ſome ginger, cloves, and ſome blades of mace; mix all theſe with a little muſtard-ſeed; fill up every cucumber with theſe ſpices, and put a ſingle clove of garlick into every cucumber; then tie them round with thread to keep in the ſpices; lay green kail-blades in the bottom of the pan; lay in the mangoes, and ſtrew a good deal of pounded alum over them; then put in an equal quantity of water and vinegar, more than will cover them; put in along with the alum a bit of ſaltpetre; cover them up with blades, and put them on the fire; give them a good heat, but don't let them boil; take them off, and let them ſtand an hour; then put them on again,

again, and repeat this for two or three times: the laſt time you put them on, let them boil until they are of a good green; then take them out of that, and lay them between the folds of two cloths, with the cut ſide undermoſt to dry; then clean the pan, and take as much ſtrong vinegar as will cover them; put them into your pots, and pour the vinegar boiling hot upon them; put amongſt them any of the ſpices that was left from filling them up; cover them with two or three folds of a clean cloth until they are cold.

All green pickles are done in the ſame way as the mangoes; ſuch as, ſmall cucumbers, kidney-beans, ſamphire, raddiſh pods, Indian creſſes-ſeed, &c.

To pickle Walnuts.

Take full-grown walnuts before the ſhells turn hard, ſo that you can run a pin eaſily through them; prick every nut with a big pin; boil a pickle of ſalt and water ſo ſtrong as to bear an egg; ſcum it when it boils, and pour it

it hot on the nuts; lay a weight on them to hold them down, and every four days make a new pickle as ſtrong as the firſt; continue ſo doing for four or five times; and when you take them out of the laſt brine, rub each nut with a clean coarſe cloth; boil as much ſtrong vinegar as will cover them; take black and Jamaica pepper, cloves, and mace; cut two or three nutmegs; ſlice a piece of ginger, and a piece of horſe-raddiſh; put in three or four ſpoonfuls of muſtard-ſeed, and a few cloves of garlick; ſtrew in the ſpices amongſt the walnuts as you put them in; then pour the vinegar boiling hot on them, and cover them up with two or three folds of a clean cloth.

To pickle Muſhrooms.

Take the ſmall white buttons; throw them in milk and water; take them out of that, and rub every muſhroom with a piece of clean flannel; and as you rub them, throw them into clean milk and water; then put them into a pan of clean cold water with a little bit of alum; put them on the fire; let

them be near the boil, but not to boil; take them off, and ſpread them between two cloths to dry; have ready boil'd as much of the ſtrongeſt vinegar as will cover them; then put the muſhrooms into bottles with whole white pepper, cloves, mace, and ginger. The vinegar muſt be quite cold before you put it on them; put a little ſweet oil on the tops of the bottles; cork and tie them up very cloſe with a piece of leather.

To pickle Colliflowers.

Take the colliflowers when they are no larger than a ſmall turnip; take away all the green leaves from them; put on ſome milk and water; and when it boils, put in the flowers, and ſcald them in it; take them off, and lay them between two cloths to dry; and when they are dry, put them into a jar: put in whole white pepper, mace, cloves, and a bit of ginger, amongſt them; boil as much of the beſt vinegar as will cover them; you muſt let it be cold before you put it on them: you

muſt be ſure that the colliflowers be hard, white, and free of all blemiſhes. You may pickle turnip in the ſame way, but turn them out with a turner: if you have none, pare and cut them down very neatly in pieces about the ſize of a walnut.

To pickle Onions.

Take ſmall hard onions; the ſilver onions are the beſt; put them into a pan with cold water; put them on the fire, and let them be very near boiling; then take off the ſkins, and lay them between two cloths till they are cold; put in white pepper, mace, cloves, and ginger, amongſt them; boil ſome vinegar, and when it is cold pour it on them.

To pickle Red Cabbage.

Cut down the cabbage in very thin ſlices, and ſtrew a good handful of ſalt in amongſt them; preſs them down in a can, and let them ſtand twenty-four hours; then ſqueeze all the juice very well with your hand out of them; mix ſome

ſome black and Jamaica pepper and cloves with the cabbage; pour vinegar boiling hot upon them; cover up the mouth of the can with two or three folds of a cloth, and when they are cold cloſe them up.

To pickle Bitroot.

Put the bitroot into a pot full of boiling water; take care not to cut nor break any of the ſmall fibres, nor the ſhaws: when they are boiled tender enough, let them cool a little, and take off the ſkins with a coarſe cloth; ſlice them down into a pot, and put in ſome black and Jamaica pepper and cloves among them, and fill up the pot with cold vinegar. If you have a mind to dye any of the turnips or onions red, put them in amongſt the bitroot. You may ſlice a few onions, and throw in amongſt pickled cabbage; it gives them a good reliſh.

To pickle Barberries.

Take equal quantity of vinegar and water; into a chopin of that put half

a pound of kitchen-ſugar and a little ſalt; then pick out the worſt of the berries; bruiſe them in a morter, and put them in amongſt the liquor; boil it till it is of a fine colour; let it ſtand to cool, and then ſtrain it through a cloth; put the beſt of the barberries into a jar, and when the pickle is cold and ſettled pour it on them.

All pickle ſhould be covered up with a wet bladder, and a piece of leather tied above it; a wooden or horn ſpoon is the beſt for lifting pickles.

To make Pickle-Lillo, or Indian Pickle.

Take one pound of white ginger; let it lie one night in ſalt and water; ſcrape and cut it into thin ſlices, and put it in a large ſtone-jar with dry ſalt, and let it remain till the reſt of the ingredients are ready; take one pound of garlick; peel off the ſkins; ſalt it three days; then waſh it and ſalt it again, and let it lie three days longer; then waſh it, and put it in a ſieve, and dry it in the ſun; take two ounces of long pepper; ſalt and dry it, but not too much; take one

one ounce of white muſtard ſeed, two ounces of turmerick-root; pound it well, and tie it in a muſlin rag, and throw in all theſe ingredients into a well-glaz'd earthen jar, putting a quart of ſtrong white-wine vinegar to them, juſt cold; don't boil it; and if at any time the liquor dry up, add ſome more vinegar; take the white kind of cabbages; cut them into quarters; ſalt them three days; ſqueeze the water from them, and dry them in the ſun: do the ſame to colliflowers and celery, only the white part of the celery: French beans, ſalad, and aſparagus, ſhould only lie two days, and have a boil in ſalt and water, and be dried in the ſun, and thrown into the pickle; keep them very cloſe. White cucumber, or plumbs and apples, may be done in like manner with this pickle.

To make Sugar Vinegar.

To every pint of water take half a pound of raw ſugar; let it boil, and ſcum it as long as the ſcum riſes; put it into a barrel that will hold it; and when it is as cold as when you put

barm to wort, ſoak a toaſt of bread in barm, and put it to it; let it ſtand until it give over hiſſing; then bung it; let it ſtand in an equal warm place. If you make it in April, it will be ready againſt the ſeaſon of making pickles.

To make Gooſeberry Vinegar.

To every pint of gooſeberries allow three pints of water; the berries muſt be quite ripe; bruiſe them with your hand; boil the water, and let it be cold, and then put it on the berries; let it ſtand twenty-four hours; then ſtrain it through a clean cloth. To a pint of that juice put half a pound of raw ſugar; mix it well, and when the ſugar is diſſolved, barrel it up; it muſt ſtand nine or ten months at leaſt. This is a very ſtrong vinegar.

To make Ketchup.

Take the largeſt muſhrooms you can get, and cut off a bit of the end that the earth ſticks on; break them in ſmall pieces with your hands; as you break them, ſtrew ſalt on them; let them ſtand

ſtand twenty-four hours; then turn them into a hair-ſearce, and ſtir them often in the ſearce to let the juice run from them. When you have gathered all the juice you can get, run it through a flannel bag. To every pint of juice allow an ounce of black and Jamaica pepper, two nutmegs bruiſed, two drops of mace, two drops of cloves, and a piece of ſliced ginger; clarify it with the whites of eggs; and when it is very clean ſcummed, put in the ſpices, and let it boil until it taſtes very ſtrong of the ſpices; when cold, bottle it up, and put the ſpices into the bottles; pour a little ſweet oil into each bottle; cork them, and tie a piece of leather above the corks.

To make Walnut Ketchup.

Take the walnuts when they are full grown, before the ſhell turn hard; prick them with a pin; make a ſtrong pickle of ſalt and water to bear an egg; pour it boiling hot on the walnuts, and let them ſtand for four days; take them up, and waſh them with clean water, and dry them with a cloth; beat them very

very well in a mortar. To every hundred walnuts put on two bottles of ſtrong ſtale beer; the ſtronger the beer is the better; let it ſtand ten or twelve days on the walnuts; then run it through a cloth, and ſtrain it hard to get all the juice out; then run it through a flannel bag; put it on the fire; clarify it with whites of eggs; when it is clean ſcummed, put in black and Jamaica pepper, cloves, nutmegs, mace, ſliced ginger, horſe-raddiſh ſliced, and a quarter of a pound of anchovies; let them boil until they are ſtrong of the ſpices; then run it through a ſearce; divide the ſpices equally amongſt the bottles, and put in a ſingle clove of garlick into each bottle: when the ketchup is cold, cork it up as the other ketchup.

To make a Twenty-pint Barrel of Double-Rum Shrub.

Beat eighteen pounds of ſingle refin'd ſugar; put it into the barrel, and pour a pint of lemon and a pint of orange juice upon the ſugar; ſhake the barrel often, and ſtir it up with a clean ſtick till the ſugar is diſſolved. Before you

you ſqueeze the fruit, pare four dozen of the lemons and oranges very thin; put on ſome rum on the rhind, and let it ſtand until it is to go into the barrel: when the ſugar is all melted, fill up the barrel with the rum, and put in the rum that the rhind is amongſt along with it. Before the barrel is quite full, ſhake it heartily, that it may be all well mix'd; then fill up the barrel with the rum, and bung it up; let it ſtand ſix weeks before you pierce it. If you ſee it is not fine enough, let it ſtand a week or two longer.

To make the true French white Ratafia, which is one of the beſt compounded Drams.

To two pints of brandy take four ounces of the kernels of apricots and peaches; bruiſe them in the mortar; take the thin parings of a dozen of lemons, and ſix oranges; bruiſe an ounce of corriander ſeed; break half an ounce of cinnamon in ſmall bits, and take twenty whole cloves; mix all theſe materials with the brandy. You may let them ſtand a month or ſix weeks, ſtirring

ring them often; put it through a ſearce, and take a pound and a half of fine ſugar; clarify it, and mix it with the ſpirits; then bottle it; put the corks looſe in, and let it ſtand until it is quite fine; pour it from the grounds into other bottles. You may filter the grounds through a paper or cotton in a filler.

As we have not many of theſe fruits, bitter almonds will ſupply their place; but take only the half of the quantity, and don't bruiſe them, but cut them ſmall with a knife. You may put on a pint of good whiſky on the materials, and put a good piece of ſugar in it. It is a good ſeaſoning for puddings, or a common dram.

THE END.

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Presented by A. W. Bitting
October 6, 1939

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